

EODC36S

E-Chef™ Soupwell Module and Double Tier Overshelf

Project
Item
Quantity
CSI Section 11400
25.500.00.1.100
Approved
Date

Models

EODC36S 36" soupwell module and double tier overshelf



EODC36S

Standard Features

Base:

- · Stainless steel top and sides
- · Individual wells with infinite controls
- Drain and gate valve standard
- Stainless steel bottom shelf with 3" riser at the rear
- Standard on flanged feet
- Standard with removable adapter plate to accommodate (2) 8.5" diameter pans

Overshelf:

- Double tier cantilevered overshelf welded in place
- · Stainless steel shelves and legs
- Integral brace raceway under each shelf for field added components

Options & Accessories

- Adaptor bars or plates
- Raceways (shipped loose)

Overshelf: Double tier overshelf is constructed of heavy
3.62" turn up gauge stainless steel and is welded to the top of the base
3.62" module. Overstructure cantilevers to rear of base. Each shelf
3.62" deep and has a standard 5" brace with removable cover

to act as an electrical raceway for field added components.







Specifications

Base Exterior: Top is one-piece heavy-gauge stainless steel with integral 2.12" square nosing on front with 1.62" turn up at the rear. Sides are heavy-gauge single thickness stainless steel with 2" bends on front and rear.

Base Top: Top is available with (1) 11.87"x19.87" sealed individual well with adaptor plate to accommodate (2) 8.5" diameter by 6" deep pans. The well is constructed of heavygauge stainless steel with 1/2" drain and gate valve. The well is controlled with an infinite control and is mounted on the front of the stainless steel apron. The well has a 1000 watt heating element with high limit safety switch.

Base Interior: Bottom shelf is heavy-gauge stainless steel with 3" high riser at the rear.

Base Electrical: Units are standard with 120V electrical and must be hard wired in the field.

