

Delfield

F14EI

31.50" (80cm) Deep Electric Hot Food Tables, Individual Wells

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- F14EI232 2 individually controlled wells, 32" in length electric hot food table
- F14EI348 3 individually controlled wells, 48" in length electric hot food table
- F14EI460 4 individually controlled wells, 60" in length electric hot food table
- F14EI572 5 individually controlled wells, 72" in length electric hot food table
- F14EI688 6 individually controlled wells, 68" in length electric hot food table



F14EI348
Shown with optional cutting board

Standard Features

- Top is constructed of 16-gauge stainless steel
- Units are standard with unfinished ends, for finished end accessories
- Work height is 36" standard
- 14-gauge U-channel is welded and glued under the top for strength and sound deadening
- Standard manual fill faucet
- Standard gate valve
- Units supported with two 14-gauge leg rails
- 6.12" adjustable full stainless steel leg and bullet feet
- Stainless steel sides with double hemmed bends for additional strength
- Heavy duty 8.00" deep plate shelf
- Bottom shelf constructed with double hemmed nosing and 20-gauge U-channels with PL-400 sound deadening adhesive
- Must be hard wired in the field
- Wet and dry operation

- 11.87" x 19.87" single hot food wells manifolded together
- Individual infinite controls standard
- One year parts and 90 day labor standard warranty

Options & Accessories

- Stainless steel end
 - Stainless steel back
 - Laminate end
 - Laminate back
 - Cutting board, 0.50" x 10.00" composite
 - Dry drawers, 19"
 - Dry drawers, 27"
 - Dry drawers, and 32"
 - Dry drawers, and 24"
 - Three phase electrical system*
- * Inclusion of this option will alter the electrical specifications of the unit

Specifications

Exterior top is one-piece 16-gauge stainless steel, with integral 2.12" (5cm) square nosing on front and 4.00" (10cm) high by 2.00" (5cm) thick backsplash on rear. Interior sides are 22-gauge stainless steel.

Top to have (2) to (6) 11.87" x 19.87" (30cm x 50.5cm) openings. Infinite controls for individual 6.25" (16cm) deep wells are located below openings. Controls are mounted on the front edge of 8" (20cm) wide stainless steel plate shelf. Heating elements for each well are rated at 1000 watts for 208V or 1200 watts for 230V.

Manual fill faucet that extends 2.5" (6cm) above backsplash is standard.

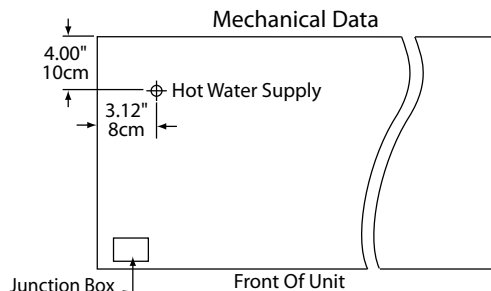
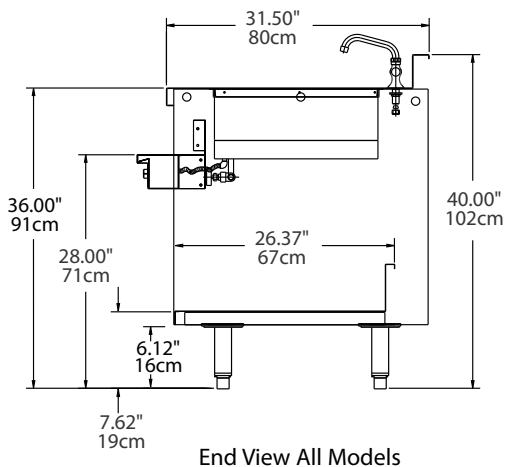
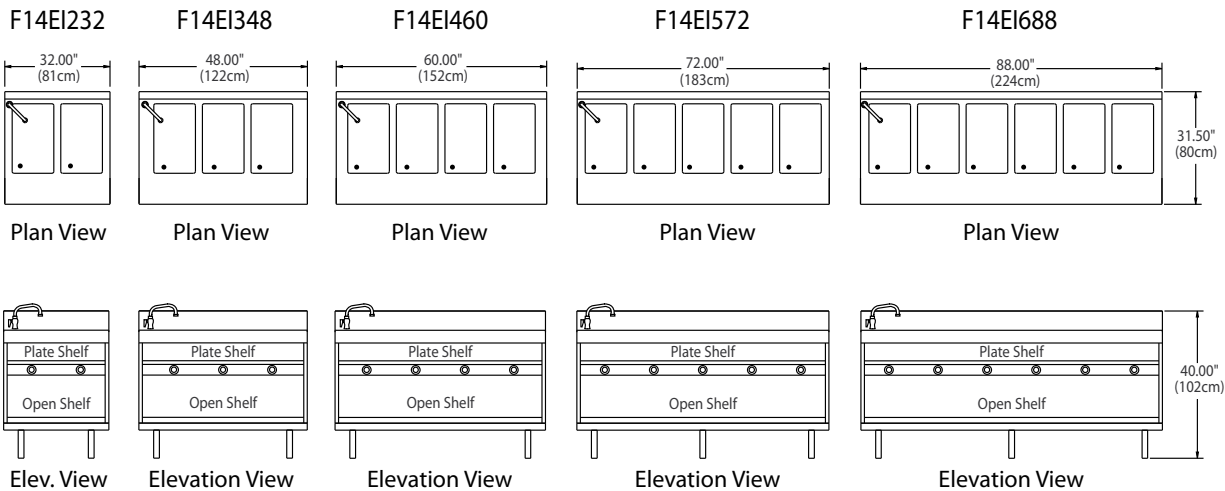
Lower portion of unit to have 22-gauge stainless steel open shelf.

Electrical connections are 208/230V, 60 Hertz, single phase. Unit must be hard wired.

Unit is mounted on 6.13" (16cm) high adjustable stainless steel legs.

NOTE: Model F14EI hot food tables are designed for wet or dry operation and is equipped with 1/2" drain(s), manifold and gate valve. Drains are located in the lower left front corner 25.00" (64cm) off the floor and plumbed to a gate valve on right.





All Units

Stub up 4.00" (10cm) from floor line; provide 60.00" (152cm) of flexible conduit to junction box on plate shelf 28.00" (71cm) above floor. Hot water supply, 1/2" FPT connection.

NOTE: Elements prewired at factory to junction box.

Model	# Of Openings	V/Hz/Ph	Amps 208 / 230	Ship Weight
F14EI232	2	208/230/60/1	10.0 / 11.0	216 lbs / 98 kg
F14EI348	3	208/230/60/1	15.0 / 16.0	296 lbs / 134 kg
F14EI460	4	208/230/60/1	20.0 / 22.0	376 lbs / 170 kg
F14EI572	5	208/230/60/1	24.0 / 27.0	456 lbs / 207 kg
F14EI688	6	208/230/60/1	29.0 / 32.0	536 lbs / 243 kg

Each opening measures 11.87" x 19.87" (30cm x 50.5cm)

Delfield reserves the right to make changes to the design or specifications without prior notice.