

Hot Food Table/Drop-In Electric Exposed Element Open Well models 3500

model 🗆 3512 🗆 3513 🗆 3514 🗆 3515

Description:

Electric operated, stainless steel open shelving base hot food table with 20 gauge stainless steel top, and individual diestamped 12" x 20" top openings. Individual thermostatically controlled, electrically heated, open food wells (spillage pans required for wet operation). Unit totally prewired to junction box, power cord is supplied. 7" wide plate shelf & 8" wide NSF workboard. Unit on 6" high adjustable legs.

Specifications:

UNIT TOP: Top to be one piece of die formed 20 gauge stainless steel with 1 5/8" square nosing. Top stamped with individual 12"x 20" die formed raised perimeter openings. Unit fitted with compliment of electrically heated, open food wells, individual thermostatically controlled. Spillage pans required for wet operation. Provided with 7" deep, removable 20 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard.

FOOD WELLS: 12"x 20" electrically heated, open food wells, individually and thermostatically controlled.

CONTROLS: Thermostatic controls for elements mounted on front of 7" deep removable stainless steel plate shelf. Connections to heating elements are located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box(es). Power cord is supplied.

UNIT BASE: Bottom shelf to be stainless steel with channel bracing. Body ends to be stainless steel. Legs to be 6" high with adjustable bullet foot. Legs mounted to full length channel frame assembly on bottom of body assembly.

Standard Features:

- Die stamped raised sanitary rim pan openings in stainless steel top
- Stainless steel body construction no assembly required
- Thermostatic control for precise food temperatures one per well
- Stainless steel, full length plate shelf 7" deep
- Stainless steel ends
- Full length, 8" wide NSF workboard
- 6" high adjustable legs
- Power cord
- Available for 120V, 208V, or 240 volt operation

model 3513 shown with optional casters



Options & Accessories:

- Counter Protectors
- Serving Shelves/Plexi Shields
- Overshelves
- Casters
- Roll Covers
- Adaptor Plates
- Spillage Pans
- Stainless Steel Back
- Voltage Other than Standard On 3-5 Well Only

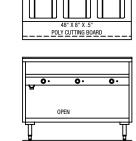
(cord & plug not supplied as standard with 3 phase)

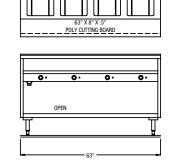


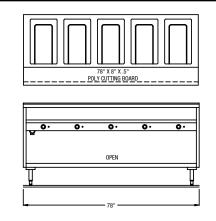
Models 3500

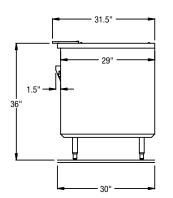


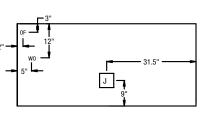












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No. of No.			No. of	Bottom Shelf		120V - 750 Watt			208V - 865 Watt			240V - 1150 Watt						
Model	L	D	Н	Wells	Elements	Material	Sq. Ft.	KW	Amps	NEMA	KW	Amps	NEMA	KW	Amps	NEMA	Ship Wt.	(Ůľ)
3512	33"	30"	36"	2	2	S.S.	5.5	1.5	12.5	5-20P	1.73	8.32	6-15P	2.3	9.58	6-15P	116	
3513	48"	30"	36"	3	3	S.S.	8.1	2.25	18.75	5-30P	2.6	12.48	6-20P	3.45	14.37	6-20P	174	
3514	63"	30"	36"	4	4	S.S.	10.7	3	25	5-50P	3.46	16.64	6-30P	4.6	19.16	6-30P	232	(NSF)
3515	78"	30"	36"	5	5	S.S.	13.3	3.75	31.25	5-50P	4.33	20.8	6-30P	5.75	23.95	6-30P	290	MJL



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