



Your Solutions Partner

Specifications

F.O.B Sedalia, Missouri 65301



E302

OPTIONS:

- 3-phase wiring
- 1,000 watt elements
- Stainless steel heat compartment liner
- Drop type brackets for cutting board
- Stainless steel feet
- Adapter plates
- Insets/Inset Covers
- Spillage pans
- Dish Shelf
- Trayslides & Workshelves
- Foodshields

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com

SS-DM-0003-AFS-04

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

AeroHot™ Foodservice

Hot Food Units - Electric

- E302/EP302** 2 top openings
- E303/EP303** 3 top openings
- E304/EP304** 4 top openings
- E305/EP305** 5 top openings

TOP:

- 20 gauge, stainless steel
- Die-stamped openings - 12" x 20"
- Poly carving board - 7"W x 1/2" thick with 18 gauge stainless steel support shelf and die-stamped brackets

HEAT COMPARTMENTS:

- Each with die-formed 8" deep galvanized liner
- Insulated with 1" thick fiberglass or equal, all four sides and bottom
- Single phase standard

BODY AND INTERIOR SHELF:

- 20 gauge, 430 Series stainless steel body
- 20 gauge, 430 Series stainless steel undershelf
- 430 Series stainless steel tubular legs with adjustable plastic feet

ELECTRICAL INFORMATION:

- 500 or 750 watt dome-type element for each compartment
- Wired to operate on 120, 208 or 240 Volt
- Single or Three phase
- AC current
- Each section with infinite switch
- Permanently wired, 6' long cord and plug provided

SHORT FORM SPECIFICATIONS:

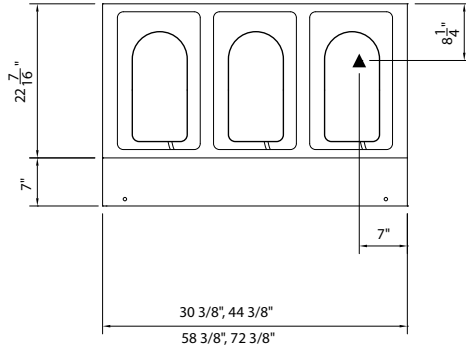
AeroHot™ Foodservice - Hot Food - Electrical. 20 gauge tops w/ 430 series s/s body, under shelf and legs of heavy gauge 430 series s/s, 12"x 20" hot food wells w/exposed elements, 8" fully insulated galvanized liner, infinite controls, s/s top w/1/2" thick x 7" wide poly carving board, s/s open base w/under shelf, legs & feet. Portable units to have 5" dia. NSF approved swivel casters, 2 w/ locks, 6' cord & plug, 9" pusher bar.

"EP" - prefix on model number denotes portable unit.

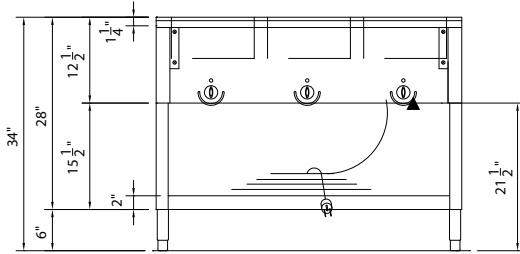
Aerohot

MODEL:
Aerohot™ Foodservice
Hot Food Units - Electric

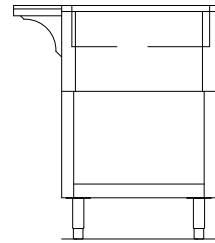
- E302/EP302** 2 top openings
- E303/EP303** 3 top openings
- E304/EP304** 4 top openings
- E305/EP305** 5 top openings



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

LEGEND	
▲	ELECTRICAL CONNECTION
"P" = prefix on model number denotes portable unit	

DIMENSIONS: (Consult factory for 3-phase electrical requirements and other options.)

Freight Class: 85

Model	Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
	in	cm	in	cm	in	cm			lbs	kg
E302/EP302	30-3/8	77.2	22-7/16	57.1	34	86.4	2	23.4	81/90	36.8/40.9
E303/EP303	44-3/8	112.8	22-7/16	57.1	34	86.4	3	32.5	107/114	48.6/51.8
E304/EP304	58-3/8	148.3	22-7/16	57.1	34	86.4	4	41.5	138/144	62.7/65.5
E305/EP305	72-3/8	183.9	22-7/16	57.1	34	86.4	5	50.5	165/172	75.0/78.2

ELECTRICAL SPECIFICATIONS: CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.

Model	120 Volt - 500 watt elements			208 Volt - 750 watt elements			240 Volt - 750 watt elements		
	Watts	Amps	NEMA	Watts	Amps	NEMA	Watts	Amps	NEMA
E302/EP302	1000	8.3	5-15	1500	7.2	6-20	1500	6.3	6-20
E303/EP303	1500	12.5	5-15	2250	10.8	6-20	2250	9.4	6-20
E304/EP304	2000	16.7	L5-30	3000	14.4	6-20	3000	12.5	6-20
E305/EP305	2500	20.8	L5-30	3750	18.0	L6-30	3750	15.6	6-20

Cord and NEMA plug included



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Specification subject to change