



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Hot Food Tables, open base design, model \_\_\_\_\_ . Top and body to be heavy gauge type 430 stainless steel. Beaded top openings to be 12 3/32" x 20 3/32". Heating compartments to be 8"-deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Recessed control panel with individual infinite controls offer high and low settings. Each compartment fitted with 500-watt heating element for 120-volt units, and 750-watt heating element for 240-volt units. Six foot cord and plug extends from the bottom right hand side of the unit. Furnished with polycarbonate cutting board. Legs to be 1 1/2" O.D. tubing, with adjustable undershelf and 4"-diameter casters.



#PDHT4-120 portable hot food table

## Options / Accessories

- Spillage pans
- Bolted-in undershelf
- Overshelves
- Tray slides
- Tray shelf
- Dish shelf
- Rolltop cover
- Hardwood cutting board

\* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

**EAGLE GROUP**  
100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
Phone: 302-653-3000 • Fax: 302-653-2065  
www.eaglegrp.com

**Foodservice Division: Phone 800-441-8440**  
**MHC/Retail Display Divisions: Phone 800-637-5100**

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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KaTom Restaurant Supply, Inc.

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Electric Hot Food Tables— Open Base, Portable

## MODELS:

- PDHT2-120
- PDHT2-240\*
- PDHT3-120
- PDHT3-240\*
- PDHT4-120
- PDHT4-240\*
- PDHT5-240\*
- SPDHT2-120
- SPDHT2-240\*
- SPDHT3-120
- SPDHT3-240\*
- SPDHT4-120
- SPDHT4-240\*
- SPDHT5-240\*

\* These units are available in three-phase. To order, add suffix "-3". Ex: PDHT3-240-3

## Construction

- Table body and top are constructed of highly polished 22 gauge 430 series stainless steel.
- Top features die stamped beaded openings measuring 12 3/32" x 20 3/32" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and 1/2" (13mm) thick, is mounted on drop brackets located on control side of unit, allowing movement through standard doorway.
- Legs are 1 1/2" (41mm) O.D. tubing fitted with 4" (102mm) diameter NSF certified ball-bearing casters.
- All models are 30 1/2" (774mm) wide and 34" (863mm) high.
- Units feature 1" (25mm)-wide push bar attached to the end panel at operator's right.

## Controls

- Individual infinite controls offer high and low selections along with eight other temperature settings.
- Indicator light remains on continuously while control is in "ON" position.

## Heat compartments

- Each heat compartment is 8" (203mm) deep and lined with 22 gauge galvanized steel.
- Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal.

## Electrical

- Each compartment is fitted with a 500-watt or 750-watt tubular element above the insulated bottom. 500-watt element is standard on units wired for 110-120 volts; 750-watt element is standard for units wired for 220-240 volts.
- A six-foot (1829mm) cord with plug extends from the bottom of the right hand control side as standard equipment.
- 120-volt models are single phase. 240-volt models available in single- or three-phase.

## Certifications / Approvals



New York MEA 376-84-E

## AUTOQUOTES



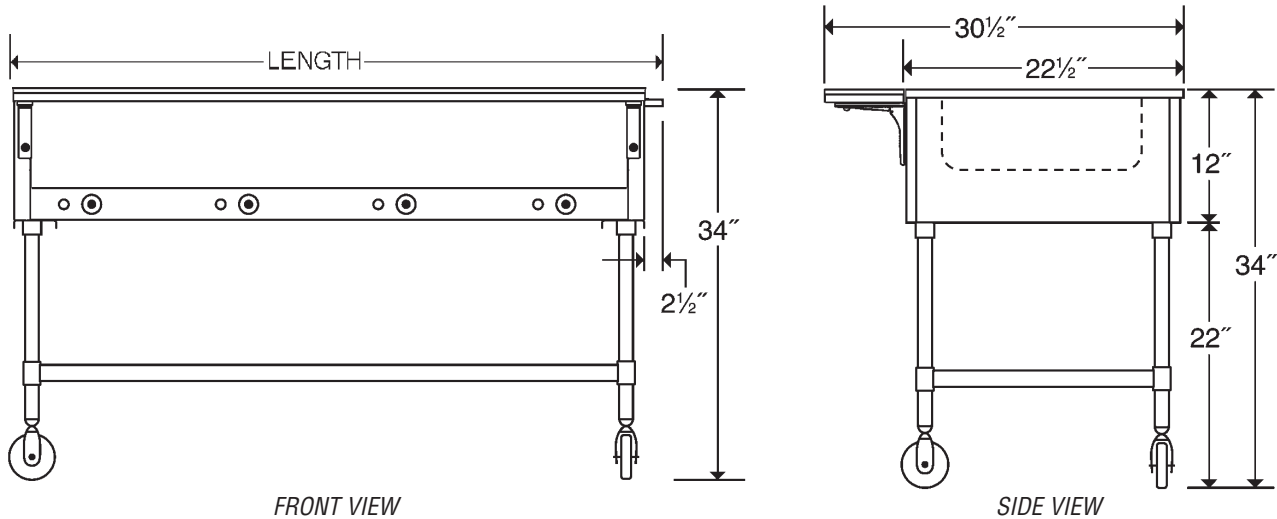
EG30.01 Rev. 06/11



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Item No.: \_\_\_\_\_  
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## Electric Hot Food Tables—Open Base, Portable



SINGLE-PHASE		THREE-PHASE		# of openings	electrical data	length		weight	
WITH GALVANIZED LEGS & UNDERSHELF	WITH STAINLESS STEEL LEGS & UNDERSHELF	WITH GALVANIZED LEGS & UNDERSHELF	WITH STAINLESS STEEL LEGS & UNDERSHELF			in.	mm	lbs.	kg
PDHT2-120	SPDHT2-120	n/a	n/a	2	1000W, 120V	35½"	902	101	45.8
PDHT2-240	SPDHT2-240	PDHT2-240-3	SPDHT2-240-3	2	1500W, 240V	35½"	902	101	45.8
PDHT3-120	SPDHT3-120	n/a	n/a	3	1500W, 120V	50½"	1283	129	58.5
PDHT3-240	SPDHT3-240	PDHT3-240-3	SPDHT3-240-3	3	2250W, 240V	50½"	1283	129	58.5
PDHT4-120	SPDHT4-120	n/a	n/a	4	2000W, 120V	66"	1676	162	73.5
PDHT4-240	SPDHT4-240	PDHT4-240-3	SPDHT4-240-3	4	3000W, 240V	66"	1676	162	73.5
PDHT5-240	SPDHT5-240	PDHT5-240-3	SPDHT5-240-3	5	3750W, 240V	81½"	2070	199	90.3

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: PDHT3-208

### RECEPTACLE CONFIGURATIONS REQUIRED

15A 125V	15A 250V	20A 250V	30A 250V	30A 125V	20A 3Ø 250V
model #	model #	model #	model #	model #	all three-phase models
(S)PDHT2-120	(S)PDHT2-240	(S)PDHT4-240	(S)PDHT5-240	(S)PDHT4-120	
(S)PDHT3-120	(S)PDHT3-240				
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-30 plug	furnished with NEMA 15-20 plug

### FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: DHT2-120-FMU), or design your own using standard components from EG30.18.

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

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