



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, Spec-Master® series, model _____ enclosed base design. Top and body to be heavy gauge type 430 stainless steel (Open Front or Sliding Doors). Beaded top openings to be 12½" x 20½". 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 thermostatic controls. Each compartment fitted with 750-watt tubular heating element above the insulated bottom. 6' cord and plug. Complete unit wired to master toggle switch with indicator light. Furnished with polycarbonate cutting board. Includes 5"-diameter swivel plate casters (two with brake).



unit with open front shown with optional accessories

Options / Accessories

- Hardwood cutting boards
- 1000-watt heater*
- Spillage pans
- Rolltop cover
- Food pans/insets
- Tray slides/shelves
- Top adapters
- Serving shelves
- Decorative laminates
- Spec-Master® marine edge

* For 208V and 240V models only. To order, add suffix "-1". Example: PHT30B-120-1

EAGLE GROUP

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable

MODELS:

- PHT2CB-120
- PHT3CB-120
- PHT4CB-120
- PHT5CB-240*
- PHT2CB-240*
- PHT3CB-240*
- PHT4CB-240*
- PHT5OB-240*
- PHT2OB-120
- PHT3OB-120
- PHT4OB-120
- PHT6CB-240*
- PHT2OB-240*
- PHT3OB-240*
- PHT4OB-240*
- PHT6OB-240*

* These units are available in three-phase. To order, add suffix "-3". Ex: HT3CB-240-3

Construction

- Table body and top constructed of highly polished heavy gauge 430 series stainless steel.
- Top has die-stamped beaded openings measuring 12½" x 20½" (307 x 510mm).
- A poly cutting board 8" wide x ½" (203 x 13mm) thick is mounted on drop brackets located on control side of unit.
- 5" (127mm) diameter NSF-approved ball bearing swivel casters (two with brake).
- Push bar attached to end panel at operator's right.
- Full perimeter bumper guards.

Controls

- Individual thermostatic controls offer a wide range of temperature settings.
- Indicator light remain on continuously while control is on.

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 750-watt tubular element above the insulated bottom.
- 6' cord with plug extends from the righthand control side as standard equipment.
- Complete unit is wired to a master toggle switch with indicator light.
- 120-volt units are single phase. 240-volt units available in single- and three-phase.

Sliding Doors (when indicated)

- 22 gauge stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly, providing easier cleaning and lower maintenance.

Certifications / Approvals



New York MEA 376-84-E

AUTOQUOTES



EG30.05 Rev. 01/12

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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KaTom Restaurant Supply, Inc.

Catalog Specification Sheet No.

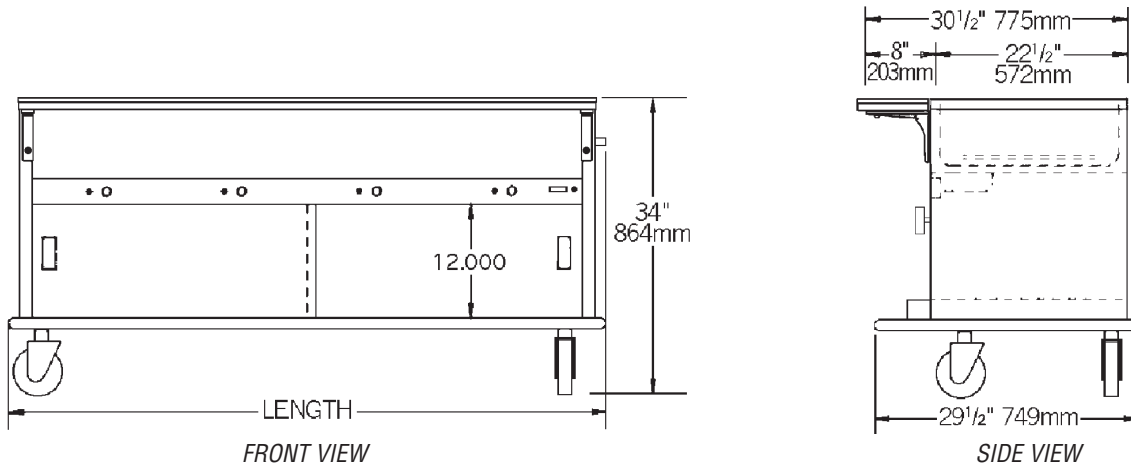
EG30.05

Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable



Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable



(note: unit with sliding doors shown)

# of top openings	length in. mm	weight lbs. kg	volts	watts	WITH OPEN FRONT				WITH SLIDING DOORS			
					SINGLE-PHASE		THREE-PHASE		SINGLE-PHASE		THREE-PHASE	
					amps	model #	amps	model #	amps	model #	amps	model #
2	35 3/4" 908	200 90.7	120V	1500W	12.5A	PHT2OB-120	n/a	n/a	12.5A	PHT2CB-120	n/a	n/a
2	35 3/4" 908	200 90.7	240V	1500W	6.3A	PHT2OB-240	5.4A	PHT2OB-240-3	6.3A	PHT2CB-240	5.4A	PHT2CB-240-3
3	50 3/4" 1289	240 108.9	120V	2250W	18.8A	PHT3OB-120	n/a	n/a	18.8A	PHT3CB-120	n/a	n/a
3	50 3/4" 1289	240 108.9	240V	2250W	9.4A	PHT3OB-240	5.4A	PHT3OB-240-3	9.4A	PHT3CB-240	5.4A	PHT3CB-240-3
4	66 3/4" 1683	280 127.0	120V	3000W	25.0A	PHT4OB-120	n/a	n/a	25.0A	PHT4CB-120	n/a	n/a
4	66 3/4" 1683	280 127.0	240V	3000W	12.5A	PHT4OB-240	8.3A	PHT4OB-240-3	12.5A	PHT4CB-240	8.3A	PHT4CB-240-3
5	81 3/4" 2076	320 145.2	240V	3750W	15.7A	PHT5OB-240	10.8A	PHT5OB-240-3	15.7A	PHT5CB-240	10.8A	PHT5CB-240-3
6	97 3/4" 2470	363 164.7	240V	4500W	18.8A	PHT6OB-240	10.8A	PHT6OB-240-3	18.8A	PHT6CB-240	10.8A	PHT6CB-240-3

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: PHT3OB-208

RECEPTACLE CONFIGURATIONS REQUIRED

15A 125V model # PHT2OB-120 PHT2CB-120	20A 250V model # PHT2OB-240 PHT2CB-240 PHT3OB-240 PHT3CB-240 PHT4OB-240 PHT4CB-240 PHT5OB-240 PHT5CB-240	30A 250V model # PHT6OB-240 PHT6OB-240	30A 125V model # PHT3OB-120 PHT3CB-120	50A 125V model # PHT4OB-120 PHT4CB-120	20A 30 250V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-30 plug	furnished with NEMA 5-50 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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 Rev. 01/12

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