



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. Heat compartments shall be one-piece deep-drawn type 304 stainless steel, with all corners fully coved, and insulated on all sides with 1" fiberglass or equal. 3/4"-diameter drain with strainers in each well, and attached to a common copper manifold. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment—fitted with 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt heating element—is secured to underside of each well. Six foot cord & plug extends from the bottom right hand side of the unit. Furnished with polycarbonate cutting board, stainless steel dish shelf, stainless steel adjustable undershelf, 1 1/2" O.D. 16/304 stainless steel tubular legs, stainless steel gussets, and 1" adjustable bullet feet (stationary units) or 4"-diameters swivel casters (portable units).



three-compartment stationary sealed well hot food table

Options / Accessories

- Overshelves*
- Tray slide
- Tray shelf
- Rolltop cover
- Bolted-in undershelf
- Food pans/insets
- Dish shelf
- AutoFill® water fill system

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

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.: _____

Sealed Well Hot Food Tables

MODELS:

- SHT2-120
- SHT2-240*
- SHT3-120
- SHT3-240*
- SHT4-120
- SHT4-240*
- SHT5-240*
- SPHT2-120
- SPHT2-240*
- SPHT3-120
- SPHT3-240*
- SPHT4-120
- SPHT4-240*
- SPHT5-240*

* See charts on back page for complete model numbers.

Construction

- Table body and top are constructed of highly polished 20 gauge 430 series stainless steel.
- An adjustable heavy gauge type 430 stainless steel undershelf with gussets, stainless steel dish shelf, and a removable poly cutting board are provided.
- Legs are 1 1/2" (41mm) diameter, type 304 stainless steel with stainless steel gussets.
- Stationary units feature non-marking stainless steel adjustable bullet feet, which adjust unit height from 34 1/2" to 35 1/2".
- Portable units include 4"-diameter NSF-approved ball-bearing swivel casters (two with brake), and push bar attached to end panel at operator's right. 34" height.

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

- One-piece deep-drawn 304 stainless steel with all corners fully coved.
- A 3/4" (19mm) diameter drain with strainers is located in each well and attached to a common copper manifold for ease of draining or filling wells.

Heating element

- A 120-volt/750-watt, 208-volt/712-watt, or 240-volt/950-watt tubular heating element is secured to the underside of each well.

Electrical

- A six-foot (1829mm) cord with plug extends from the bottom of the righthand control side as standard equipment.

Certifications / Approvals



AUTOQUOTES



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

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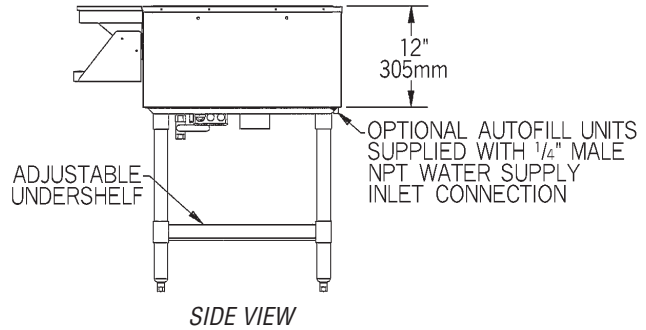
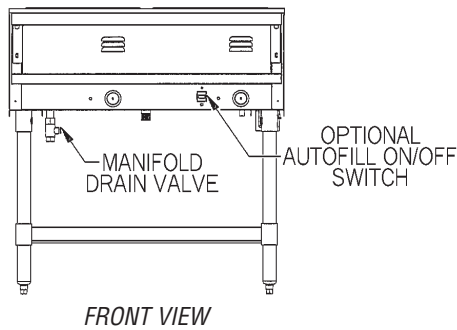
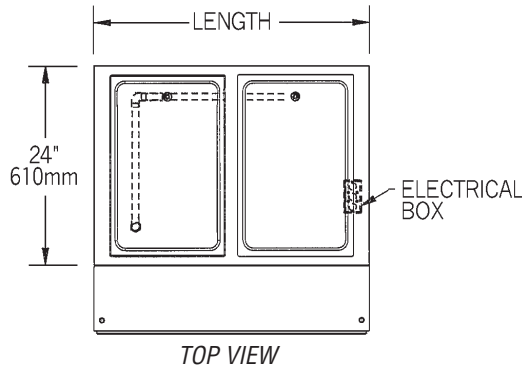
KaTom Restaurant Supply, Inc.



Profit from the Eagle Advantage®

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

Sealed Well Hot Food Tables



STATIONARY								PORTABLE								
# of top openings	weight lbs.	kg	volts	watts	length in.	mm	single-phase amps	model #	three-phase amps	model #	length in.	mm	single-phase amps	model #	three-phase amps	model #
2	101	45.8	120V	1500W	33"	838	12.5A	SHT2-120	n/a		35 1/2"	902	12.5A	SPHT2-120	n/a	
2	101	45.8	240V	1900W	33"	838	7.9A	SHT2-240	6.9A	SHT2-240-3	35 1/2"	902	7.9A	SPHT2-240	6.9A	SPHT2-240-3
3	129	58.5	120V	2250W	48"	1219	18.8A	SHT3-120	n/a		50 1/2"	1283	18.8A	SPHT3-120	n/a	
3	129	58.5	240V	2850W	48"	1219	11.9A	SHT3-240	6.9A	SHT3-240-3	50 1/2"	1283	11.9A	SPHT3-240	6.9A	SPHT3-240-3
4	162	73.5	120V	3000W	63 1/2"	1613	25.0A	SHT4-120	n/a		66"	1676	25.0A	SPHT4-120	n/a	
4	162	73.5	240V	3800W	63 1/2"	1613	15.8A	SHT4-240	10.5A	SHT4-240-3	66"	1676	15.8A	SPHT4-240	10.5A	SPHT4-240-3
5	199	90.3	240V	4750W	79"	2007	19.8A	SHT5-240	13.7A	SHT5-240-3	81 1/2"	2070	19.8A	SPHT5-240	13.7A	SPHT5-240-3

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: SHT3-208

Receptacle configurations Required

 15A 120V model # S(P)HT2-120	 15A 240V model # S(P)HT2-240 S(P)HT3-240	 20A 240V model # S(P)HT4-240	 30A 120V model # S(P)HT3-120	 30A 240V model # S(P)HT5-240	 50A 120V model # S(P)HT4-120	 20A 3Ø 240V all three-phase models
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 5-30 plug	furnished with NEMA 6-30 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 (ex: **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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Printed in U.S.A.
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 Rev. 03/12

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