



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Hot Food Tables, open base design, model \_\_\_\_\_ . Top and body are heavy gauge type 430 stainless steel. Beaded top openings are 12½" x 20½". Heating compartments are 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 208- and 240-volt units. 6' cord and plug extends from the bottom right hand side of the unit. Furnish with polyethylene cutting board. Legs are 1½" O.D. tubing, with adjustable undershelf and adjustable bullet feet.



#DHT3-120 hot food table  
(spillage pans\* shown are not included)

\* These hot food tables are designed to be operated dry. If wet operation is required, spillage pan (#302027) must be used.

## Options / Accessories

- Spillage pans (for wet operation)
- 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

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

# Electric Hot Food Tables— Open Base, Stationary

## MODELS:

- DHT2-120
- DHT2-208\*
- DHT2-240\*
- DHT3-120
- DHT3-208\*
- DHT3-240\*
- DHT4-120
- DHT4-208\*
- DHT4-240\*
- DHT5-208\*
- DHT5-240\*
- SDHT2-120
- SDHT2-208\*
- SDHT2-240\*
- SDHT3-120
- SDHT3-208\*
- SDHT3-240\*
- SDHT4-120
- SDHT4-208\*
- SDHT4-240\*
- SDHT5-208\*
- SDHT5-240\*

\* Available in three-phase. See chart on back page.

## Construction

- Table body and top are constructed of highly polished 22 gauge 430 series stainless steel.
- Top features die stamped beaded openings measuring 12½" x 20½" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and ½" (13mm) thick, is mounted on stainless steel brackets located on control side of unit.
- Legs offered in galvanized or stainless steel.
- All models are 30½" (774mm) wide and 34" (863mm) high.

## 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.
- 6' (1829mm) cord with plug extends from the bottom of the right hand control side as standard equipment.
- 120-volt models are single phase. 208- and 240-volt models available in single- or three-phase.

## Certifications / Approvals



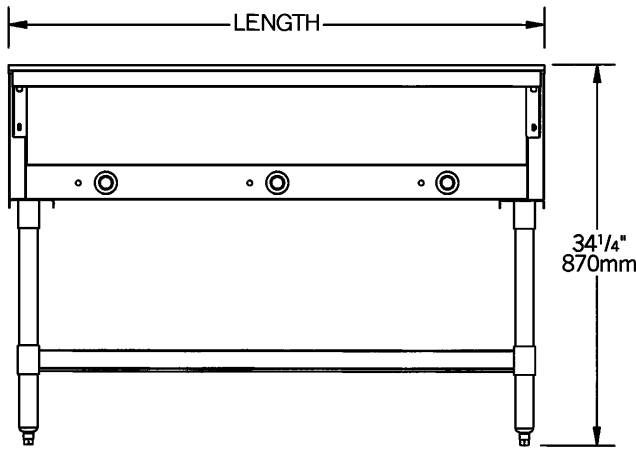
EG30.00 Rev. 10/19



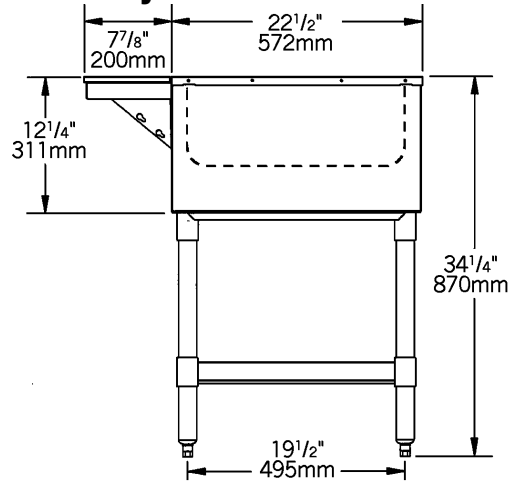
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## Electric Hot Food Tables—Open Base, Stationary



FRONT VIEW



SIDE VIEW

"DHT" units feature galvanized legs & undershelf. "SDHT" units feature stainless steel legs & undershelf. Non-marking adjustable plastic feet adjust height of unit from 34 1/2" to 35 1/2" (876 to 902mm).

SINGLE-PHASE				THREE-PHASE *				# of top openings	electrical data	length		weight	
WITH GALVANIZED BASE model #	WITH STAINLESS STEEL BASE model #	amps	NEMA plug	WITH GALVANIZED BASE model #	WITH STAINLESS STEEL BASE model #	amps	NEMA plug			in.	mm	lbs.	kg
DHT2-120	SDHT2-120	8.3A	5-15P	n/a	n/a	-	-	2	1000W, 120V	33"	838	91	41.3
DHT2-208	SDHT2-208	7.2A	6-15P	DHT2-208-3	SDHT2-208-3	6.3A	15-20P	2	1500W, 208V	33"	838	91	41.3
DHT2-240	SDHT2-240	6.25A	6-15P	DHT2-240-3	SDHT2-240-3	5.4A	15-20P	2	1500W, 240V	33"	838	91	41.3
DHT3-120	SDHT3-120	12.5A	5-15P	n/a	n/a	-	-	3	1500W, 120V	48"	1219	128	58.1
DHT3-208	SDHT3-208	10.8A	6-15P	DHT3-208-3	SDHT3-208-3	6.3A	15-20P	3	2250W, 208V	48"	1219	128	58.1
DHT3-240	SDHT3-240	9.38A	6-15P	DHT3-240-3	SDHT3-240-3	5.4A	15-20P	3	2250W, 240V	48"	1219	128	58.1
DHT4-120	SDHT4-120	16.6A	5-30P	n/a	n/a	-	-	4	2000W, 120V	63 1/2"	1613	191	86.6
DHT4-208	SDHT4-208	14.4A	6-20P	DHT4-208-3	SDHT4-208-3	9.5A	15-20P	4	3000W, 208V	63 1/2"	1613	191	86.6
DHT4-240	SDHT4-240	12.5A	6-20P	DHT4-240-3	SDHT4-240-3	8.3A	15-20P	4	3000W, 240V	63 1/2"	1613	191	86.6
DHT5-208*	SDHT5-208*	18.0A	6-30P	DHT5-208-3	SDHT5-208-3	12.5A	15-20P	5	3750W, 208V	79"	2007	241	109.3
DHT5-240*	SDHT5-240*	15.6A	6-30P	DHT5-240-3	SDHT5-240-3	10.8A	15-20P	5	3750W, 240V	79"	2007	241	109.3

\* All Three-Phase units and Single-Phase 5-well units available in 208V and 240V only.

**NOTE: UNITS ARE NOT DESIGNED FOR COOKING OR HEATING REFRIGERATED OR FROZEN FOODS. WHEN USED PER THE OPERATING INSTRUCTIONS, UNITS ARE DESIGNED TO MAINTAIN PREHEATED FOODS AT PROPER TEMPERATURES.**

### Receptacle Configurations Required

See above chart for applicable NEMA plug.

15A 120V	15A 240V	20A 240V	30A 240V	30A 120V	20A 3Ø 240V
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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