



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. Furnished with polyethylene cutting board. Legs are 1½" O.D. tubing, with adjustable undershelf and 4"-diameter casters.



#PDHT4-120 portable hot food table

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

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

Electric Hot Food Tables— Open Base, Portable

MODELS:

- PDHT2-120
- PDHT2-208*
- PDHT2-240*
- PDHT3-120
- PDHT3-208*
- PDHT3-240*
- PDHT4-120
- PDHT4-208*
- PDHT4-240*
- PDHT5-208*
- PDHT5-240*
- SPDHT2-120
- SPDHT2-208*
- SPDHT2-240*
- SPDHT3-120
- SPDHT3-208*
- SPDHT3-240*
- SPDHT4-120
- SPDHT4-208*
- SPDHT4-240*
- SPDHT5-208*
- SPDHT5-240*

* 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 drop brackets located on control side of unit, allowing movement through standard doorway.
- Legs are 1½" (41mm) O.D. tubing fitted with 4" (102mm) diameter NSF certified ball-bearing casters.
- All models are 30½" (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.
- 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



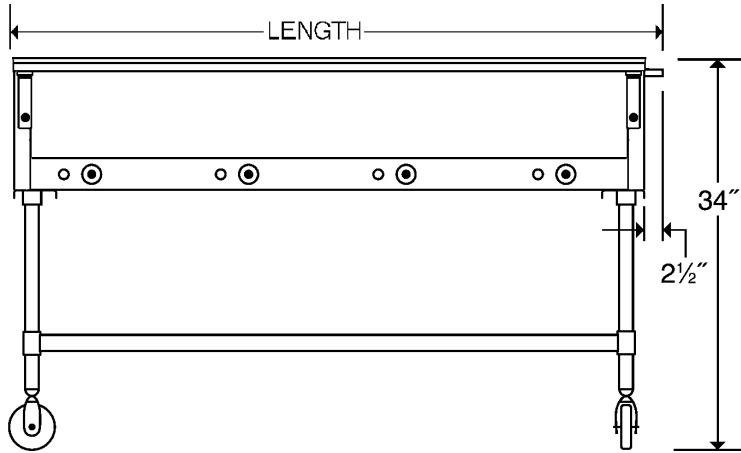
New York MEA 376-84-E



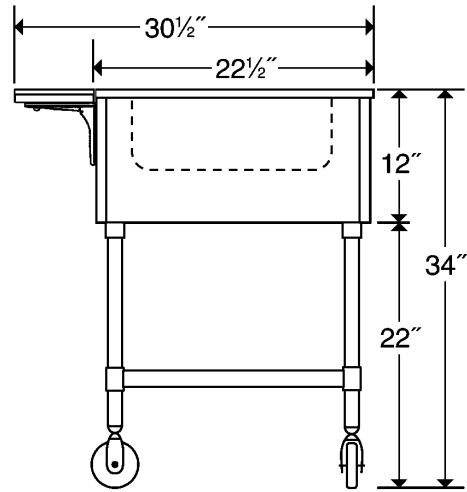


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Electric Hot Food Tables—Open Base, Portable



FRONT VIEW



SIDE VIEW

“PDHT” units feature galvanized legs & undershelf. “SPDHT” units feature stainless steel legs & undershelf.

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
PDHT2-120	SPDHT2-120	8.3A	5-15P	n/a	n/a	-	-	2	1000W, 120V	35 1/2"	902	101	45.8
PDHT2-208	SPDHT2-208	7.2A	6-15P	PDHT2-208-3	SPDHT2-208-3	6.3A	15-20P	2	1500W, 208V	35 1/2"	902	101	45.8
PDHT2-240	SPDHT2-240	6.25A	6-15P	PDHT2-240-3	SPDHT2-240-3	5.4A	15-20P	2	1500W, 240V	35 1/2"	902	101	45.8
PDHT3-120	SPDHT3-120	12.5A	5-15P	n/a	n/a	-	-	3	1500W, 120V	50 1/2"	1283	129	58.5
PDHT3-208	SPDHT3-208	10.8A	6-15P	PDHT3-208-3	SPDHT3-208-3	6.3A	15-20P	3	2250W, 208V	50 1/2"	1283	129	58.5
PDHT3-240	SPDHT3-240	9.38A	6-15P	PDHT3-240-3	SPDHT3-240-3	5.4A	15-20P	3	2250W, 240V	50 1/2"	1283	129	58.5
PDHT4-120	SPDHT4-120	16.6A	5-30P	n/a	n/a	-	-	4	2000W, 120V	66"	1676	162	73.5
PDHT4-208	SPDHT4-208	14.4A	6-20P	PDHT4-208-3	SPDHT4-208-3	9.5A	15-20P	4	3000W, 208V	66"	1676	162	73.5
PDHT4-240	SPDHT4-240	12.5A	6-20P	PDHT4-240-3	SPDHT4-240-3	8.3A	15-20P	4	3000W, 240V	66"	1676	162	73.5
PDHT5-208*	SPDHT5-208*	18.0A	6-30P	PDHT5-208-3	SPDHT5-208-3	12.5A	15-20P	5	3750W, 208V	81 1/2"	2070	199	90.3
PDHT5-240*	SPDHT5-240*	15.6A	6-30P	PDHT5-240-3	SPDHT5-240-3	10.8A	15-20P	5	3750W, 240V	81 1/2"	2070	199	90.3

* 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: PDHT2-120-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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