



The EAGLE Advantage for
Hot Food Tables

EAGLE
GROUP

Profit from the Eagle Advantage®



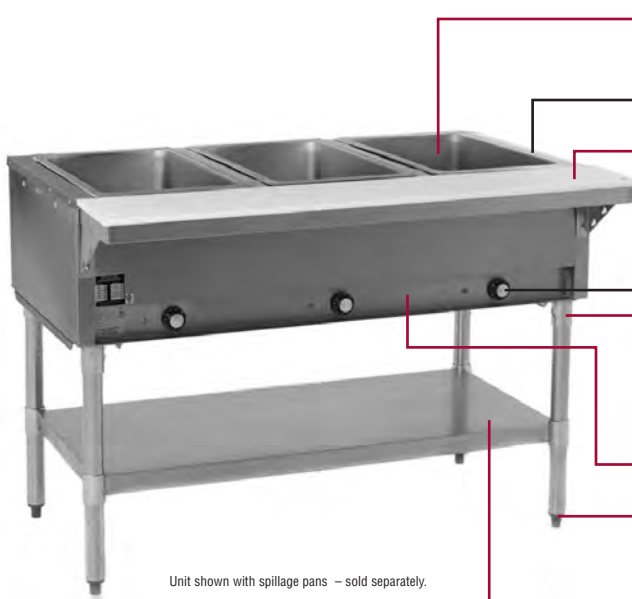
Compare other hot food tables to EAGLE's.

EAGLE's DHT Series



Easy to assemble – only two set screws per leg!

Information in **color** indicates **EAGLE ADVANTAGES** — Quality, Value, Reliability.



Unit shown with spillage pans – sold separately.

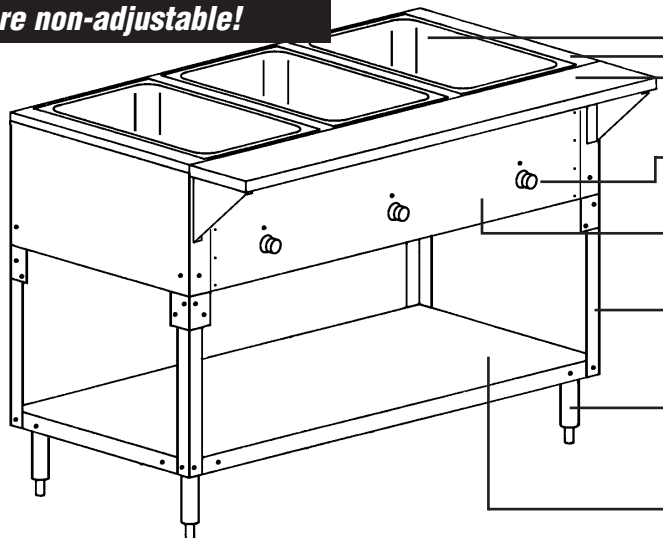
Legs are galvanized tubing, not formed steel.

- Compartment** — 8" deep; lined with galvanized steel; insulated; stainless steel available.
- Top** — Highly polished stainless steel; die-stamped.
- Cutting Board** — 8" wide by 1/2" thick poly board with stainless steel support shelf; mountable on both sides of unit.
- Controls/Elements** — Infinite controls offer high/low selections; indicator light remains on while control is in ON position; elements are 500- or 750-watt tubular design.
- Gusset Assembly** — Gusset welded to a 14-gauge stainless steel channel which is welded to unit.
- Body** — Constructed of all stainless steel components.
- Legs/Feet** — 20 1/2" x 1 1/2" diameter galvanized or stainless steel tubing with adjustable plastic feet; used to support body and allows for adjustable undershelf.
- Adjustable Undershelf** — Available in galvanized and stainless steel.

Supreme Metal's Triumph Series...

Optional 18 gauge overshelves are non-adjustable!

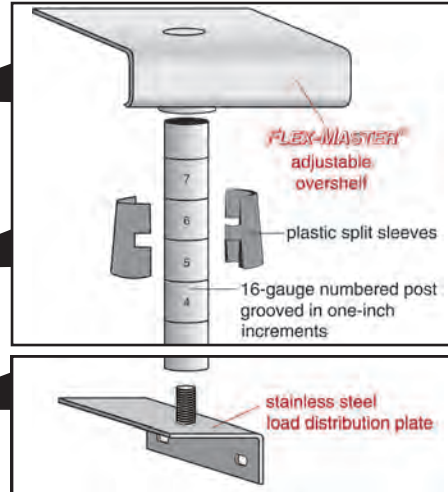
Difficult to assemble – over 24 fasteners/bolts!



- 8" deep; lined with galvanized steel; insulated
- Stainless steel with die-stamped pan openings
- 8" wide by 1" thick; poly
- Infinite control knobs with indicator light
- Body constructed of stainless steel components
- Stainless steel formed steel angle supports bolted to body and undershelf
- 6 1/2" x 1 1/2" diameter stainless steel tubing with adjustable plastic feet
- Stainless steel; stationary only

Optional FLEX-MASTER® Overshelf System

FLEX-MASTER® is a unique custom-style overshelf system utilizing standard component parts.



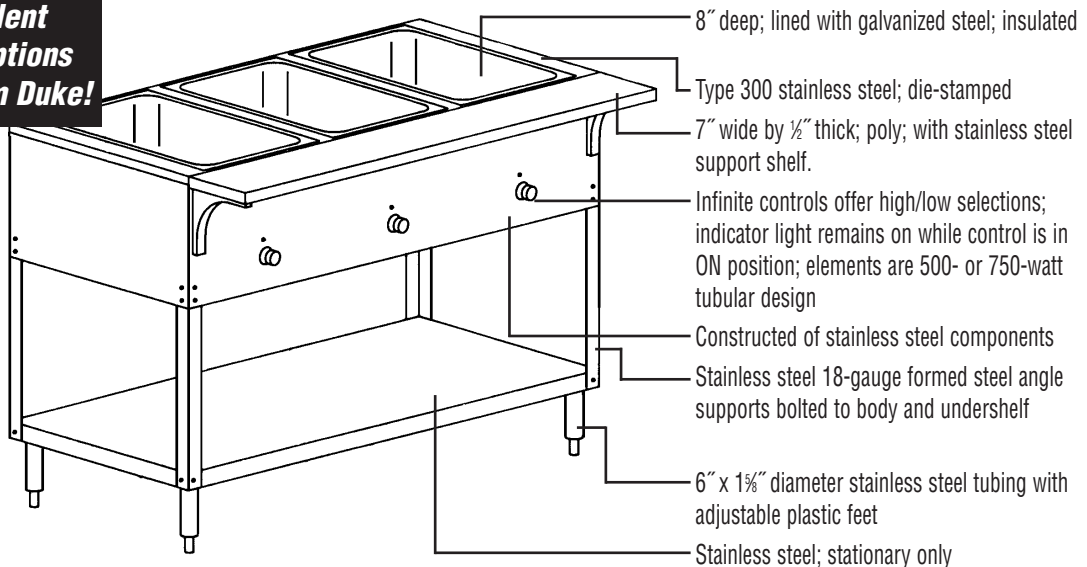
- 16 gauge type 304 stainless steel overshelves fully adjustable on 30" posts at 1" increments —without the use of tools.
- 10"- and 15"-wide overshelves can be intermixed.
- Load distribution plates mount to hot food unit via two pre-existing fasteners per plate.
- Entire overshelf system can be removed without leaving holes on surface of unit.
- Pot & ladle racks available, maximizing efficiency of overshelf system.
- Unlimited combinations of shelves, pot racks, and utensil racks.

Compare other hot food tables to EAGLE's.

Duke's Aerohot® Series...

No equivalent overshelf options available from Duke!

Difficult to assemble – at least six fasteners per support!



8" deep; lined with galvanized steel; insulated

Type 300 stainless steel; die-stamped
7" wide by 1/2" thick; poly; with stainless steel support shelf.

Infinite controls offer high/low selections; indicator light remains on while control is in ON position; elements are 500- or 750-watt tubular design

Constructed of stainless steel components
Stainless steel 18-gauge formed steel angle supports bolted to body and undershelf

6" x 1 1/2" diameter stainless steel tubing with adjustable plastic feet

Stainless steel; stationary only

Compare side-by-side!

Hot Food Tables...

	EAGLE DHT Series Hot Food Tables	Supreme Metal's Triumph Series	Duke's AeroHot® Series
Body	Stainless steel	Stainless steel	Stainless steel
Supports	Full height tubular legs & gusset assembly welded to body promotes use of optional adjustable undershelf and quick & easy assembly	Combination legs & flat stainless steel angle is bolted to body with tubular legs below undershelf — hard to assemble	Combination legs & 18 gauge flat stainless steel angle is bolted to body with tubular legs below undershelf — hard to assemble
Cutting board	Poly, 8" wide, 1/2" thick, with stainless support shelf, can be mounted to either side of unit — also available are hardwood and Richlite® heat-resistant cutting boards	8" wide, 1" thick	7" wide, 1/2" thick, mountable to one side only
Undershelf	Galvanized or stainless steel adjustable undershelf	Stainless steel undershelf; Stationary available only	Stainless steel undershelf; Stationary available only

Overshelf Options...

EAGLE* FLEX-MASTER® Overshelf System	Supreme Metal Overshelves	Duke Overshelves
Fully adjustable without tools	Non-adjustable	Comparable overshelf system NOT AVAILABLE
16 gauge type 304 shelves are standard	18 gauge shelves	
Can intermix 10" and 15"-wide shelves	Cannot intermix shelf widths	

* Our customers have told us that the adjustability of the FLEX-MASTER® system allows them to add mixed-width shelves, and to vary the shelf height for clearance of slicer guide arms. FLEX-MASTER® shelves not only allow them to accurately position heat lamps, but to easily adjust shelf and lamp height for various product applications. These benefits are not available with stationary overshelves — only FLEX-MASTER® gives you this type of flexibility.

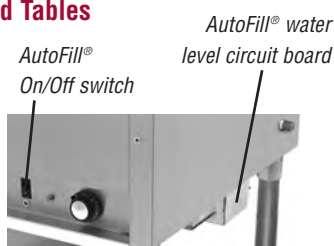
Hot Food Table Accessories

In addition to FLEX-MASTER®, a number of options are available for EAGLE hot food tables, including 1000-watt heaters, thermostatic controls, fixed single- or double-tier overshelves, poly or Richlite® heat-resistant cutting boards, tray shelves, and dish shelves. For more information about options and accessories, consult our Price List or check out our web site at www.eaglegrp.com.

AutoFill® Water System* for Wet Hot Food Tables

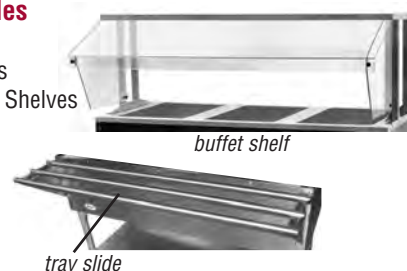
- Supplies and maintains water level
- Printed circuit board for fluid level detection
- Independent system with its own On/Off switch
- See Product Announcement #EG8139 for more information.

* Not for DHT Series Hot Food Tables



Shelves & Slides

- Buffet Shelves
- Serving Shelves
- Deluxe Serving Shelves
- Dish Shelves
- Tray Shelves
- Tray Slides



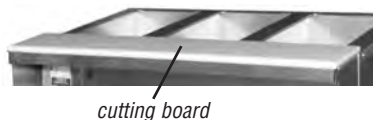
Fixed Overshelves

- Single-Tier
- Double-Tier



Cutting Board Upgrade

- 1 1/4"-thick Hardwood
- Richlite® Heat-Resistant



Pan & Insets

- Rectangular Food Pans
- Round Inset
- Lids



The **EAGLE Advantage** can be summed up in two concise points: Price/value leadership and value-added service. EAGLE GROUP is committed to providing you the highest quality products while maintaining the cost competitiveness necessary in today's market.



Profit from the EAGLE Advantage®

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