



HOT FOOD TABLES

COLD PAN UNITS • SOLID TOP UNITS • TRAY STANDS •
URN STANDS • DELUXE SERVICE MATES • ACCESSORIES...MORE



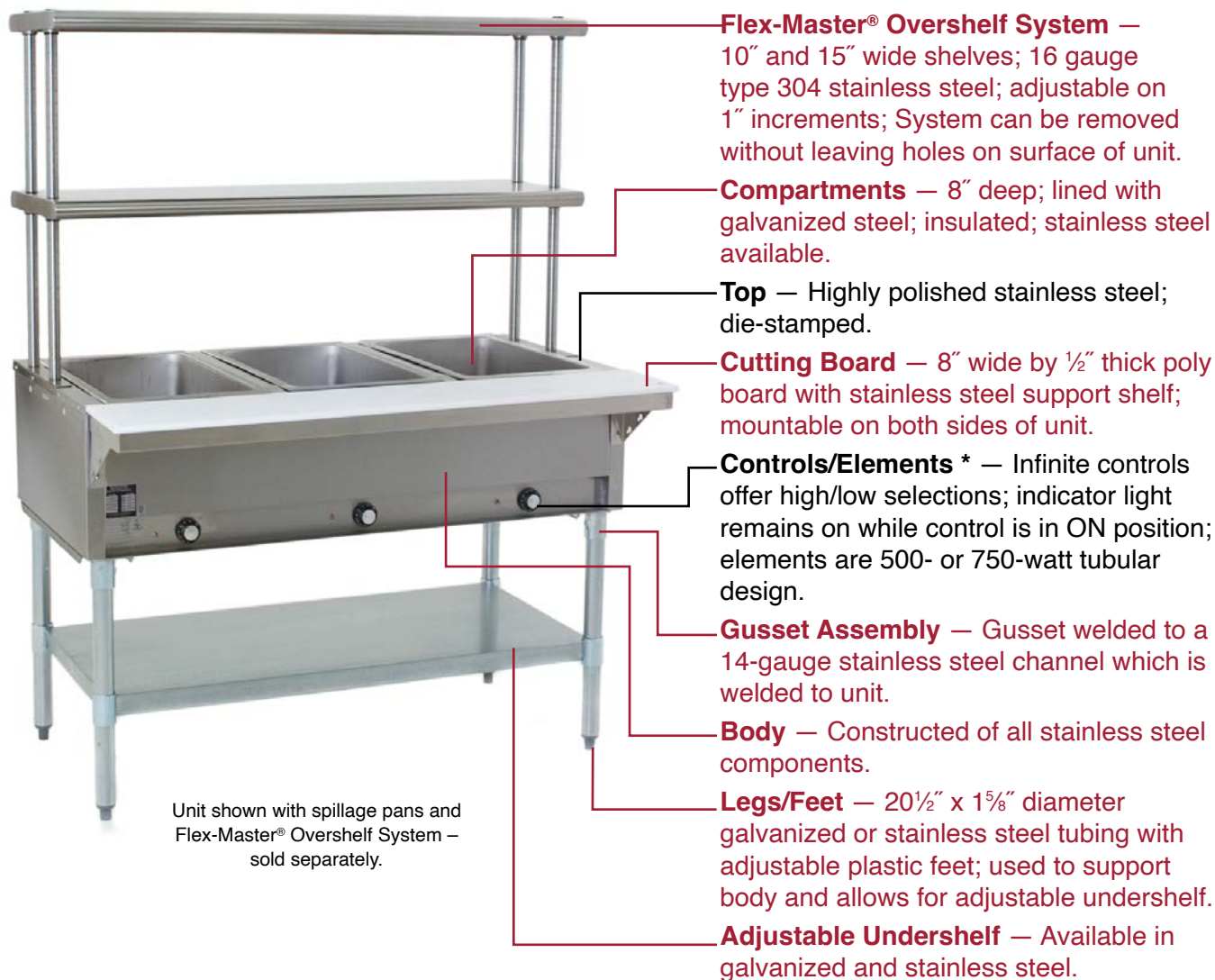
Profit from the Eagle Advantage[®]

PHONE 800-441-8440 • 302-653-3000 • FAX 302-653-2065 • www.eaglegrp.com • www.eaglemhc.com

Eagle Group's Hot Food Tables

Easy to assemble because units are partially preassembled; Only two fasteners per leg needed!
Legs are galvanized tubing, not flat steel.

Information in **color** indicates *Eagle advantages — Strength, reliability, value.*



* Electric models only. Gas models feature manual gas controls with high-output jet burners rated at 3,500 BTU's.

For more information, see our "**Eagle Advantage for Hot Food Tables**" flyer (#EG6302).

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Electric Hot Food Tables—Open Base



All-stainless-steel wrapper. Individual controls for peak performance. High-output tubular heating elements. Adaptable for wet application. Full range of options and accessories. Recessed controls for improved protection and safety.



#DHT3-120 hot food table shown with optional Flex-Master® overshelves

Stationary

Stainless steel feet adjust unit height from 34½" to 35½".

# of top openings	length	watts, volts	Single-Phase		Three-Phase	
			amps	model #	amps	model #
2	33"	1000W, 120V	8.3A	DHT2-120	-	n/a
		1500W, 240V	6.25A	DHT2-240 *	5.4A	DHT2-240-3 *
3	48"	1500W, 120V	12.5A	DHT3-120	-	n/a
		2250W, 240V	9.38A	DHT3-240 *	5.4A	DHT3-240-3 *
4	63½"	2000W, 120V	16.6A	DHT4-120	-	n/a
		3000W, 240V	12.5A	DHT4-240 *	8.3A	DHT4-240-3 *
5	79"	3750W, 240V	15.6A	DHT5-240 *	10.8A	DHT5-240-3 *

Note: Models in chart indicate units with galvanized legs and undershelf. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "DHT". Example: **SDHT3-120**

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".



#PDHT4-120 portable hot food table

Portable

Push handle and 4"-diameter casters, two with brake, included.

# of top openings	length	watts, volts	Single-Phase		Three-Phase	
			amps	model #	amps	model #
2	35½"	1000W, 120V	8.3A	PDHT2-120	-	n/a
		1500W, 240V	6.25A	PDHT2-240 *	5.4A	PDHT2-240-3 *
3	50½"	1500W, 120V	12.5A	PDHT3-120	-	n/a
		2250W, 240V	9.38A	PDHT3-240 *	5.4A	PDHT3-240-3 *
4	66"	2000W, 120V	16.6A	PDHT4-120	-	n/a
		3000W, 240V	12.5A	PDHT4-240 *	8.3A	PDHT4-240-3 *
5	81½"	3750W, 240V	15.6A	PDHT5-240 *	10.8A	PDHT5-240-3 *

Note: Models in chart indicate units with galvanized legs and undershelf. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "PDHT". Example: **SPDHT4-240**

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Receptacle Configurations Required for Hot Food Tables

15A 120V model # (P)DHT2-120 (P)DHT3-120	15A 240V model # (P)DHT2-240 (P)DHT3-240	20A 240V model # (P)DHT4-240	30A 240V model # (P)DHT5-240	30A 120V model # (P)DHT4-120	20A 30 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 6-30 plug *	furnished with NEMA 5-30 plug	furnished with NEMA 15-20 plug *
* These NEMA plug listings pertain to 240-volt and 208-volt models.					

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.

Sealed Well Hot Food Tables



Individual sealed wells are fully coved and constructed of type 304 stainless steel. Heavy gauge stainless steel construction for entire units. Heavy gauge type 304 stainless steel legs. Individual controls allow for wet or dry application. Features poly cutting board, stainless steel dish shelf, and stainless steel adjustable undershelf with gussets. High-output tubular heating elements. Stationary and portable units available. Full range of options and accessories. All wells complete with drains running to a common all-copper manifold complete with ball valve.



stationary sealed well hot food table
shown with optional Flex-Master® Overshelf System

Stationary

Stainless steel feet adjust unit height from 34½" to 35½".

# of top openings	length	watts, volts	Single-Phase amps model #	Three-Phase amps model #
2	33"	1500W, 120V 1900W, 240V	12.5A SHT2-120 7.9A SHT2-240 *	- n/a 6.9A SHT2-240-3 *
3	48"	2250W, 120V 2850W, 240V	18.8A SHT3-120 11.9A SHT3-240 *	- n/a 6.9A SHT3-240-3 *
4	63½"	3000W, 120V 3800W, 240V	25.0A SHT4-120 15.8A SHT4-240 *	- n/a 10.5A SHT4-240-3 *
5	79"	4750W, 240V	19.8A SHT5-240 *	13.7A SHT5-240-3 *

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Wattage for 208-volt models is 714 watts per well.

Portable

Push handle and 4" -diameter casters, two with brake, included.

# of top openings	length	watts, volts	Single-Phase amps model #	Three-Phase amps model #
2	35½"	1500W, 120V 1900W, 240V	12.5A SPHT2-120 7.9A SPHT2-240 *	- n/a 6.9A SPHT2-240-3 *
3	50½"	2250W, 120V 2850W, 240V	18.8A SPHT3-120 11.9A SPHT3-240 *	- n/a 6.9A SPHT3-240-3 *
4	66"	3000W, 120V 3800W, 240V	25.0A SPHT4-120 15.8A SPHT4-240 *	- n/a 10.5A SPHT4-240-3 *
5	81½"	4750W, 240V	19.8A SPHT5-240 *	13.7A SPHT5-240-3 *

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Wattage for 208-volt models is 714 watts per well.

Receptacle Configurations required for Sealed Well Hot Food Tables

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 *



portable sealed well hot food table

Flex-Master® Overshelf Kits

Both kits include two 16/304 stainless steel overshelves and four 30" posts. To order kit, add suffix specified in chart below. Example: **SHT2-120-FMU**.

description	add suffix
10" overshelves	-FM
15" overshelves, plus one ladle rack	-FMU

AutoFill® Automatic Water System

See page 19 for further information on AutoFill®. To order, add "A" in front of the dash in model number. Example: **SHT2A-120**

Spec-Master® Electric Hot Food Tables —Enclosed Base



Stationary

Heavy gauge stainless steel body and top. Individual controls for peak performance. Recessed control panel. High-output tubular heating elements. 6' cord. Standard 1/2" thick poly cutting board. 8" deep insulated heating compartments lined with galvanized steel. Available with open front or stainless steel sliding doors. 34 1/2" to 35 1/2" adjustable height. Adaptable for wet application. Full range of options and accessories.

unit with sliding doors

# of top openings	length	watts, volts	with Open Front		with Sliding Door	
			Single-Phase amps model #	Three-Phase amps model #	Single-Phase amps model #	Three-Phase amps model #
2	33"	1500W, 120V	12.5A	n/a	12.5A	n/a
		1500W, 240V	6.3A	5.4A	6.3A	5.4A
3	48"	2250W, 120V	18.8A	n/a	18.8A	n/a
		2250W, 240V	9.4A	5.4A	9.4A	5.4A
4	63 1/2"	3000W, 120V	25.0A	n/a	25.0A	n/a
		3000W, 240V	12.5A	8.3A	12.5A	8.3A
5	79"	3750W, 240V	15.7A	10.8A	15.7A	10.8A
		4500W, 240V	18.8A	10.8A	18.8A	10.8A

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".



Portable

Full perimeter bumper guards. 5" NSF-approved ball bearing swivel casters, (two with brake). Push bar attached to end panel at operator's right.

unit with open front

# of top openings	length	watts, volts	with Open Front		with Sliding Door	
			Single-Phase amps model #	Three-Phase amps model #	Single-Phase amps model #	Three-Phase amps model #
2	35 3/4"	1500W, 120V	12.5A	n/a	12.5A	n/a
		1500W, 240V	6.3A	5.4A	6.3A	5.4A
3	50 3/4"	2250W, 120V	18.8A	n/a	18.8A	n/a
		2250W, 240V	9.4A	5.4A	9.4A	5.4A
4	66 1/4"	3000W, 120V	25.0A	n/a	25.0A	n/a
		3000W, 240V	12.5A	8.3A	12.5A	8.3A
5	81 1/4"	3750W, 240V	15.7A	10.8A	15.7A	10.8A
		4500W, 240V	18.8A	10.8A	18.8A	10.8A

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Spec-Master® Marine Edge available for Spec-Master® Hot Food Tables

For front edge only. Heavy gauge steel. Retards spillage.

Decorative Laminates available for Spec-Master® Hot Food Tables

Standard Wilsonart® Black trimmed in stainless steel. A variety of patterns and colors to choose from. Hundreds of laminates available. Consult factory for other custom colors. Factory-installed only.



To order box marine edge, add suffix "/M".

To order box marine edge and laminate, add suffix "/ML".

Receptacle Configurations required for Spec-Master® Electric Hot Food Tables with Enclosed Base

15A 120V model #	20A 240V model #	30A 240V model #	30A 120V model #	50A 120V model #	20A 30 240V all three-phase models
(P)HT20B-120 (P)HT2CB-120	(P)HT20B-240 (P)HT2CB-240 (P)HT30B-240 (P)HT3CB-240 (P)HT40B-240 (P)HT4CB-240 (P)HT50B-240 (P)HT5CB-240	(P)HT60B-240 (P)HT6CB-240	(P)HT30B-120 (P)HT3CB-120	(P)HT40B-120 (P)HT4CB-120	
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 *

* These NEMA plug listings pertain to 240-volt and 208-volt models.

Spec-Master® Sealed Well Hot Food Tables —Enclosed Base



Heavy gauge stainless steel construction. Individual sealed wells are fully coved, insulated on the bottom with 1" fiberglass or equal. Drains run to a common all-copper manifold complete with ball valve. Individual infinite controls allow for wet or dry application. Heavy gauge type 304 stainless steel legs. Poly cutting board. Stainless steel dish shelf. High-output individual tubular heating elements. 6' cord. Stationary and portable units available. Offered with open front or stainless steel sliding doors. Full range of options and accessories.



Stationary

Stainless steel feet adjust unit height from 34½" to 35½".

# of top openings	length	watts, volts	with Open Front		with Sliding Door	
			Single-Phase amps model #	Three-Phase amps model #	Single-Phase amps model #	Three-Phase amps model #
2	33"	1500W, 120V	12.5A SHT2OB-120	n/a	12.5A SHT2CB-120	n/a
		1900W, 240V	7.9A SHT2OB-240*	6.9A SHT2OB-240-3*	7.9A SHT2CB-240*	6.9A SHT2CB-240-3*
3	48"	2250W, 120V	18.8A SHT3OB-120	n/a	18.8A SHT3CB-120	n/a
		2850W, 240V	9.4A SHT3OB-240*	6.9A SHT3OB-240-3*	9.4A SHT3CB-240*	6.9A SHT3CB-240-3*
4	63½"	3000W, 120V	25.0A SHT4OB-120	n/a	25.0A SHT4CB-120	n/a
		3800W, 240V	15.8A SHT4OB-240*	10.5A SHT4OB-240-3*	15.8A SHT4CB-240*	10.5A SHT4CB-240-3*
5	79"	4750W, 240V	19.8A SHT5OB-240*	13.7A SHT5OB-240-3*	19.8A SHT5CB-240*	13.7A SHT5CB-240-3*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".



Portable

5"-diameter NSF-approved ball bearing swivel casters, (two with brake). Push bar attached to end panel at operator's right.

# of top openings	length	watts, volts	with Open Front		with Sliding Door	
			Single-Phase amps model #	Three-Phase amps model #	Single-Phase amps model #	Three-Phase amps model #
2	33"	1500W, 120V	12.5A SPHT2OB-120	n/a	12.5A SPHT2CB-120	n/a
		1900W, 240V	7.9A SPHT2OB-240*	6.9A SPHT2OB-240-3*	7.9A SPHT2CB-240*	6.9A SPHT2CB-240-3*
3	48"	2250W, 120V	18.8A SPHT3OB-120	n/a	18.8A SPHT3CB-120	n/a
		2850W, 240V	9.4A SPHT3OB-240*	6.9A SPHT3OB-240-3*	9.4A SPHT3CB-240*	6.9A SPHT3CB-240-3*
4	63½"	3000W, 120V	25.0A SPHT4OB-120	n/a	25.0A SPHT4CB-120	n/a
		3800W, 240V	15.8A SPHT4OB-240*	10.5A SPHT4OB-240-3*	15.8A SPHT4CB-240*	10.5A SPHT4CB-240-3*
5	79"	4750W, 240V	19.8A SPHT5OB-240*	13.7A SPHT5OB-240-3*	19.8A SPHT5CB-240*	13.7A SPHT5CB-240-3*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Flex-Master® Overshelf Kits

Both kits include two 16/304 stainless steel overshelves and four 30" posts. To order kit, add suffix specified in chart below. Example: SHT3OB-120-FMU.

description	add suffix
10" overshelves	-FM
15" overshelves, plus one ladle rack	-FMU

AutoFill® Automatic Water System

See page 19 for further information on AutoFill®. To order, add "A" before "OB" or "CB" in model number. Example: SHT2ACB-120

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 *

Gas Hot Food Tables—Open Base (3,500 BTU's per burner)



All-stainless-steel wrapper. Individual controls for peak performance. High-output jet burners for efficient operation. Adaptable for wet application. Full range of options and accessories. Recessed controls for improved protection and safety. Available in stationary only.



#HT4-NG hot food table shown with optional Flex-Master® overshelves

number of top openings	length	total BTU rating	model #
2	33"	7,000	HT2-NG
		7,000	HT2-LP
3	48"	10,500	HT3-NG
		10,500	HT3-LP
4	63½"	14,000	HT4-NG
		14,000	HT4-LP
5	79"	17,500	HT5-NG
		17,500	HT5-LP

Note: Suffix "-NG" indicates models with Natural Gas. "-LP" indicates Liquid Propane.

Note: Models in chart indicate units with galvanized legs and undershelf and natural gas. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "HT". Example: **SHT3-NG**

Spec-Master® Gas Hot Food Tables—Enclosed Base (3,500 BTU's per burner)



Heavy gauge stainless steel body and top. Individual controls for peak performance. Recessed control panel. High-output jet burners rated at 3500 BTUs for efficient operation. Standard ½" poly cutting board. 8" deep insulated heating compartments lined with galvanized steel. Models available with open front or with sliding doors. 34½" to 35½" adjustable height. Adaptable for wet application. Full range of options and accessories. Available in stationary only.



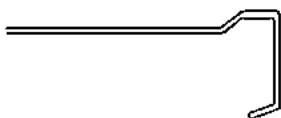
unit with sliding doors

number of top openings	length	total BTU rating	with Open Front model #	with Sliding Door model #
2	33"	7,000	HT20B-NG	HT2CB-NG
			HT20B-LP	HT2CB-LP
3	48"	10,500	HT30B-NG	HT3CB-NG
			HT30B-LP	HT3CB-LP
4	63½"	14,000	HT40B-NG	HT4CB-NG
			HT40B-LP	HT4CB-LP
5	79"	17,500	HT50B-NG	HT5CB-NG
			HT50B-LP	HT5CB-LP
6	94½"	21,000	HT60B-NG	HT6CB-NG
			HT60B-LP	HT6CB-LP

Note: Suffix "-NG" indicates models with Natural Gas. "-LP" indicates Liquid Propane.

Spec-Master® Marine Edge available for Spec-Master® Hot Food Tables

For front edge only. Heavy gauge type 304 stainless steel. Retards spillage.



Decorative Laminates available for Spec-Master® Hot Food Tables

Standard Wilsonart® Black trimmed in stainless steel. A variety of patterns and colors to choose from. Hundreds of laminates available. Consult factory for other custom colors. Factory-installed only.



To order box marine edge, add suffix **"M"**. To order box marine edge and laminate, add suffix **"ML"**.

Water Bath Steam Tables

Top openings are sized to accept 12" x 20" food pans. All units are furnished with poly cutting board, stainless steel dish shelf, and galvanized adjustable undershelf.



#WT3-240 unit with optional Flex-Master® overshelves

Electric Water Bath Steam Tables



All-welded water pan with recessed well accommodates a copper sheathed immersion heater assembly complete with thermostatic control and low water cutoff. Designed for field wiring—all wiring terminates within junction box adjacent to controls.

# of top openings	length	electrical data	model #
2	33"	3000W, 208V, 14.4A	WT2-208 SWT2-208*
		3000W, 240V, 12.5A	WT2-240 SWT2-240*
3	48"	3000W, 208V, 14.4A	WT3-208 SWT3-208*
		3000W, 240V, 12.5A	WT3-240 SWT3-240*
4	63½"	4000W, 208V, 19.2A	WT4-208 SWT4-208*
		4000W, 240V, 16.7A	WT4-240 SWT4-240*
5	79"	5000W, 208V, 24.1A	WT5-208 SWT5-208*
		5000W, 240V, 20.8A	WT5-240 SWT5-240*

* "S" in model number denotes stainless steel legs and undershelf.



#AWT4-NG unit

Gas Water Bath Steam Tables



All units are furnished with a straight flow tubular gas burner and pressure regulator as standard equipment. Tables with two and three openings have 15,000 BTUs total. All other tables have 30,000 BTUs total. AWT models are provided with safety pilots and automatic shut-off features.

description	BTU total	model #
33" long unit with 2 top openings	15,000	AWT2-NG
33" long unit with 2 top openings and safety pilot		AWTP2-NG
48" long unit with 3 top openings	15,000	AWT3-NG
48" long unit with 3 top openings and safety pilot		AWTP3-NG
63½" long unit with 4 top openings	30,000	AWT4-NG
63½" long unit with 4 top openings and safety pilot		AWTP4-NG
63½" long unit with 8 top openings	30,000	AWT4-NG-1
63½" long unit with 8 top openings and safety pilot		AWTP4-NG-1
79" long unit with 5 top openings	30,000	AWT5-NG
79" long unit with 5 top openings and safety pilot		AWTP5-NG

Note: Models in chart indicate units with galvanized legs and undershelf and natural gas. To order units with stainless steel legs and undershelf, insert "ASWT" in place of "AWT". To order LP gas units, insert "LP" in place of "NG".

AutoFill® Automatic Water System

See page 19 for further information on AutoFill®. To order, add "A" in front of the dash in model number. Example: WT2A-120

Cold Pan Units – Open Base



Type 304 stainless steel 20" x 6"-deep cold pans are fully insulated and include 1½" NPS drain connection. Highly polished 22 gauge stainless steel body. Galvanized tubular legs and undershelf (except where noted).



#PCP-3 portable cold pan unit with optional cutting board

Stationary

Stainless steel feet adjust unit height from 34½" to 35½".

length	model #
48"	CP-3 SCP-3*
63½"	CP-4 SCP-4*
79"	CP-5 SCP-5*

* "S" in model number denotes stainless steel legs and undershelf.

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	model #
50½"	PCP-3 SPCP-3*
66"	PCP-4 SPCP-4*
81½"	PCP-5 SPCP-5*

Spec-Master® Cold Pan Units—Enclosed Base



Type 304 stainless steel 20" x 6"-deep cold pans are fully insulated and include 1½" NPS drain connection. 20 gauge stainless steel table body. Stainless steel tubular legs. Full-depth stainless steel bottom shelf is welded to outer wrapper. 22⅞" front-to-back. Available with open front or with 22 gauge stainless steel sliding doors.

See page 8 for optional Spec-Master® Marine edge and decorative laminates.



#CP3CB cold pan unit

Stationary

Stainless steel feet adjust unit height from 34½" to 35½".

length	with Open Front	with Sliding Doors
	model #	model #
48"	CP30B	CP3CB
63½"	CP40B	CP4CB
79"	CP50B	CP5CB

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	with Open Front	with Sliding Doors
	model #	model #
50½"	PCP30B	PCP3CB
66"	PCP40B	PCP4CB
81½"	PCP50B	PCP5CB

Solid Top Units—Open Base



Type 430 construction. 22 gauge stainless steel body. 16 gauge stainless steel top. Galvanized tubular legs and undershelf.



#ST-3 stationary solid top unit

Stationary

Stainless steel feet adjust unit height from 34½" to 35½".

length	model #
48"	ST-3 SST-3*
63½"	ST-4 SST-4*
79"	ST-5 SST-5*

* "S" in model number denotes stainless steel legs and undershelf.

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	model #
50½"	PST-3 SPST-3*
66"	PST-4 SPST-4*
81½"	PST-5 SPST-5*

Spec-Master® Solid Top Units—Enclosed Base



16 gauge stainless steel top. Body constructed of 20 gauge stainless steel. Stainless steel tubular legs. Full-depth stainless steel bottom shelf is welded to outer wrapper. 22 $\frac{1}{16}$ " front-to-back. Available with open front or with 22 gauge stainless steel sliding doors complete with recessed handle and rollerless track assembly. See page 8 for optional Spec-Master® Marine edge and decorative laminates.



#ST3CB stationary solid top unit with sliding doors

Stationary

Stainless steel feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	with Open Front	with Sliding Doors
	model #	model #
48"	ST30B	ST3CB
63 $\frac{1}{2}$ "	ST40B	ST4CB
79"	ST50B	ST5CB

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	with Open Front	with Sliding Doors
	model #	model #
50 $\frac{1}{2}$ "	PST30B	PST3CB
66"	PST40B	PST4CB
81 $\frac{1}{2}$ "	PST50B	PST5CB

Tray Stands



Tray stand top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. 1 $\frac{1}{8}$ " diameter type 304 stainless steel legs.



tray stand with optional silverware unit

Stationary

Stainless steel feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	model #
33"	TU-1

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	model #
33"	PTU-1

Optional Silverware Unit

Type 304 stainless steel. Comes with eight plastic silverware holders.

length	model #
33"	SW-1

Urn Stands



Top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. Urn though slopes to a 1" drain and comes with full length removable louvered grate. See page 8 for optional Spec-Master® Marine edge and decorative laminates.



#US3CB urn stand

Stationary*

Stainless steel feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	with Open Front	with Sliding Doors
	model #	model #
48"	US30B	US3CB
63 $\frac{1}{2}$ "	US40B	US4CB
79"	US50B	US5CB

* To order unit with casters, add prefix "P" to model number.



Deluxe Service Mates

Units include polycarbonate sneeze guard (except cashiers stand) and polished stainless steel top with black plated steel body and base.



#BPCP-3 portable buffet cold pan unit



#BPST-3 portable buffet solid top unit



cashier stand



beef cart

Buffet Cold Pan Units



Features 6"-deep insulated ice pan.

		Portable		Tabletop	
		4" swivel casters, two with brake.		Adjustable feet for mounting on tabletop.	
length	width*	height	model #	height	model #
33"	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	BPCP-2	34 ³ / ₈ "	CCP-2
48"	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	BPCP-3	34 ³ / ₈ "	CCP-3
63 ¹ / ₂ "	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	BPCP-4	34 ³ / ₈ "	CCP-3

* Unit width only, does not include sneeze guard.

Portable Buffet Solid Top Units



4" swivel casters, two with brake.

length	width*	height	model #
33"	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	BPST-2
48"	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	BPST-3
63 ¹ / ₂ "	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	BPST-4

* Unit width only, does not include sneeze guard.

Cashier Stand



Polished stainless steel top with black plated steel body and stainless steel bottom panel. Stainless steel front cashier drawer. Enclosed on three sides with storage area under drawer. 4" swivel casters, two with brake.

length	width*	height	model #
24"	22 ⁹ / ₁₆ "	34"	CS-1

* Unit width only, does not include sneeze guard.

Beef Cart

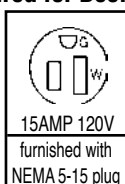


12" x 20" heat well. 250-watt heat lamp with fully adjustable polycarbonate sneeze guard. Poly top carving board. 4" swivel casters, two with brake. Polished stainless steel top with black plated steel body and base.

length	width*	height	electrical data	model #
33"	22 ⁹ / ₁₆ "	52 ⁵ / ₈ "	1450W, 120V, 12.1A	BC-1

* Unit width only, does not include sneeze guard.

Receptacle Configuration required for Beef Cart



Deluxe Service Mates continued on the next page.

Deluxe Service Mates (continued)



#BPDHT3-120 portable buffet hot food table



#CDHT2-120 tabletop buffet hot food table

Portable Buffet Hot Food Tables



Clear polycarbonate sneeze guard. Polished stainless steel top with black plated steel body and base. Individual heat wells with separate controls. 4" swivel casters, two with brake.

# of top openings	length	width*	height	watts, volts	Single-Phase amps	model #	Three-Phase amps	model #
2	33"	22 ⁹ / ₁₆ "	52 ⁵ / ₁₆ "	1000W, 120V 1500W, 240V	8.3A 6.25A	BPDHT2-120 BPDHT2-240*	- 6.9A	n/a BPDHT2-240-3**
3	48"	22 ⁹ / ₁₆ "	52 ⁵ / ₁₆ "	1500W, 120V 2250W, 240V	12.5A 9.4A	BPDHT3-120 BPDHT3-240*	- 6.9A	n/a BPDHT3-240-3**
4	63 ¹ / ₂ "	22 ⁹ / ₁₆ "	52 ⁵ / ₁₆ "	2000W, 120V 3000W, 240V	16.7A 12.5A	BPDHT4-120 BPDHT4-240*	- 10.5A	n/a BPDHT4-240-3**

* Unit width only, does not include sneeze guard.

** Available in 208 volts.

Tabletop Buffet Hot Food Tables



Clear polycarbonate sneeze guard. Polished stainless steel top with black plated steel body. Individual control for each well. Adjustable feet for mounting on tabletop.

# of top openings	length	width*	height	watts, volts	Single-Phase amps	model #	Three-Phase amps	model #
2	33"	22 ⁹ / ₁₆ "	52 ⁵ / ₁₆ "	1000W, 120V 1500W, 240V	8.3A 6.25A	CDHT2-120 CDHT2-240**	- 6.9A	n/a CDHT2-240-3**
3	48"	22 ⁹ / ₁₆ "	34 ⁵ / ₁₆ "	1500W, 120V 2250W, 240V	12.5A 9.4A	CDHT3-120 CDHT3-240**	- 6.9A	n/a CDHT3-240-3**
4	63 ¹ / ₂ "	22 ⁹ / ₁₆ "	34 ⁵ / ₁₆ "	2000W, 120V 3000W, 240V	16.7A 12.5A	CDHT4-120 CDHT4-240**	- 10.5A	n/a CDHT4-240-3**

* Unit width only, does not include sneeze guard.

** Available in 208 volts.

Receptacle Configurations required for Buffet Hot Foods Tables

15A 120V model # BPDHT2-120 BPDHT3-120 CDHT2-120	15A 240V model # BPDHT2-240 BPDHT3-240 CDHT2-240	20A 240V model # BPDHT4-240 CDHT4-240	30A 120V model # BPDHT4-120 CDHT4-120	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 15-20 plug

Deluxe Service Mates – Optional Accessories

Wood-trimmed Polycarbonate Sneeze Guards	Fluorescent Lights with Plastic Shields*	Infrared Bullet Lamps**	Black Plated Skirts for Portable Buffets	Stainless Skirts for Portable Buffets	Stainless Tray Shelves— Set of two, 8'-wide	Stainless Undershelf for Portable Buffets
model #	model #	model #	model #	model #	model #	model #
DSG-2	FL-2	IL-2	VS-2-BL	SS-2	PTS-2	US-2
DSG-3	FL-3	IL-3	VS-3-BL	SS-3	PTS-3	US-3
DSG-4	FL-4	IL-4	VS-4-BL	SS-4	PTS-4	US-4

* Factory installation required for Fluorescent Lights.

** Infrared Bullet Lamps have separate cord, not wired to base unit.



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Hot Food Table Accessories



Flex-Master® Overshelf System



A totally flexible system for both new and existing operations when versatility is needed. A unique custom-style overshelf system utilizing standard components. Unsurpassed style, strength, performance, and flexibility. Unlimited combinations of shelves, pot racks and utensil racks, to meet any need. A full range of options and accessories.

Stainless Steel Posts

With plates. Adjustable in 1" increments. Sold in pairs. Order two pairs for shelves 33" to 79" long. Order three pairs for shelves 94½" long.

height	model #
18"	418012
30"	430012
48"	448012

Pot & Ladle Racks

Chrome plated.

length	model #
33"	PRT2-C
48"	PRT3-C
63½"	PRT4-C
79"	PRT5-C
94½"	PRT6-C**

** PRT6-C is provided in two sections.

Overshelves

16 gauge type 304 stainless steel. Sold individually.

		10" wide	15" wide
length	fits units with	model #	model #
33"	2 wells	421002	421502
48"	3 wells	421003	421503
63½"	4 wells	421004	421504
79"	5 wells	421005	421505
94½"	6 wells	421006	421506



Pot Hooks

Stainless steel.

description	model #
double-prong, stainless steel	300696
6"-long, chrome	379769



Serving Shelves

18 gauge stainless steel serving shelf. 13½" serving height. ¼" clear Acrylite® front panel or open front available.

length	with Open Front 10" wide	with Acrylite® Front Panel 18" wide
	model #	model #
33"	SS-HT2	SSP-HT2
48"	SS-HT3	SSP-HT3
63½"	SS-HT4	SSP-HT4
79"	SS-HT5	SSP-HT5
94½"	SS-HT6	SSP-HT6



Buffet Shelves

15" wide (excluding clear panels) 18 gauge stainless steel top located 20" above surface. ¼"-thick clear Acrylite® front and end panels. Available with sneeze guard on one or both sides, with or without infrared bullet lamps.

length	with Sneeze Guard...		with Sneeze Guard and Infrared Bullet Lamps...	
	...on one side *	...on both sides **	...on one side *	...on both sides **
	model #	model #	model #	model #
33"	BS1-HT2	BS2-HT2	BS1-HT2-IL	BS2-HT2-IL
48"	BS1-HT3	BS2-HT3	BS1-HT3-IL	BS2-HT3-IL
63½"	BS1-HT4	BS2-HT4	BS1-HT4-IL	BS2-HT4-IL
79"	BS1-HT5	BS2-HT5	BS1-HT5-IL	BS2-HT5-IL
94½"	BS1-HT6	BS2-HT6	BS1-HT6-IL	BS2-HT6-IL

* 25½" overall front-to-back; ** 36¼" overall front-to-back.

Hot Food Table Accessories (continued)



deluxe serving shelf

Deluxe Serving Shelves

14½" wide (excluding clear panels), 18 gauge stainless steel serving shelf. Front sloped back to allow better view of product. ¼" clear Acrylite® front and end panels.

length	model #
33"	DSSP-HT2
48"	DSSP-HT3
63½"	DSSP-HT4
79"	DSSP-HT5
94½"	DSSP-HT6



double overshelf

Overshelves – Non-Adjustable

10" wide. 16 gauge type 430 stainless steel with stainless steel tubular legs. Single and double overshelves available. Double overshelves feature all-welded construction. Flex-Master® Overshelf System also available.

length	Single	Double
	model #	model #
33"	OS-HT2	DOS-HT2
48"	OS-HT3	DOS-HT3
63½"	OS-HT4	DOS-HT4
79"	OS-HT5	DOS-HT5
94½"	OS-HT6	DOS-HT6



tray shelf shown with drop brackets

Solid Tray Shelves

10" wide, stainless steel shelf. Stainless steel stationary brackets or chrome-plated drop brackets. Suitable for field mounting.

length	with Stationary Brackets	with Drop Brackets
	model #	model #
33"	TS-HT2	TS-DB-HT2
48"	TS-HT3	TS-DB-HT3
63½"	TS-HT4	TS-DB-HT4
79"	TS-HT5	TS-DB-HT5
94½"	TS-HT6	TS-DB-HT6

Dish Shelves

18 gauge stainless steel construction. 8" wide, 1¼" thick shelf. Removable without the use of tools.

length	model #
33"	353985
48"	353986
63½"	353987
79"	353988
94½"	353989



dish shelf

Hot Food Table Accessories (continued)

Cutting Boards



thermoplastic cutting board



hardwood cutting board



Richlite® heat-resistant cutting board

Thermoplastic (replacement)
8" wide, 1/2" thick.
Polyethylene cutting board.

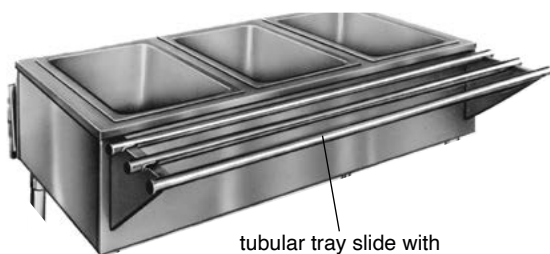
Hardwood - 8" wide, 1 1/4" thick
Laminated hardwood cutting board.
Comes with stainless steel stationary
brackets or chrome-plated drop brackets.

Richlite® Heat-Resistant - 8" wide, 1/2" thick
High heat-resistant up to 360 degrees.
14 gauge stainless steel mounting
brackets.

length	for model	model #	model #	model #	for model	model #
33"	HT2	353996	WB-HT2	WB-DB-HT2	HT2	RBL-2
48"	HT3	353997	WB-HT3	WB-DB-HT3	HT3	RBL-3
63 1/2"	HT4	353998	WB-HT4	WB-DB-HT4	HT4	RBL-4
79"	HT5	388075	WB-HT5	WB-DB-HT5	HT5	RBL-5
94 1/2"	HT6	354066	WB-HT6	WB-DB-HT6	HT6	RBL-6

Tray Slides

10 1/2" wide, three tube-type stainless steel slides. Stainless steel stationary brackets or chrome-plated drop brackets. Suitable for field mounting.



tubular tray slide with
stationary brackets

	with Stationary Brackets	with Drop Brackets
length	model #	model #
33"	TSL-HT2	TSL-DB-HT2
48"	TSL-HT3	TSL-DB-HT3
63 1/2"	TSL-HT4	TSL-DB-HT4
79"	TSL-HT5	TSL-DB-HT5
94 1/2"	TSL-HT6	TSL-DB-HT6

Rolltop Cover

18 gauge stainless steel construction. Readily removable for cleaning. Front section telescopes into back section.

description	model #
fits over heat well	501585

Spillage Pans

Required for wet application. Deep-drawn, fully-coved. 6 1/2" deep.

description	model #
stainless steel	302027
aluminum	304141

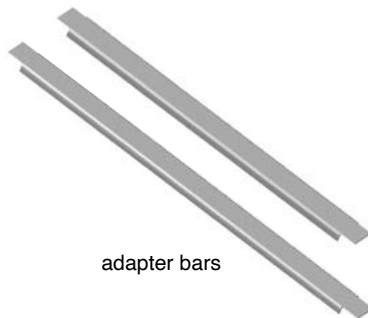
Hot Food Table & Cold Pan Accessories (continued)



stainless steel pans



polycarbonate pan and lid



adapter bars

Food Pans and Lids

Heavy gauge stainless steel (except where noted). A variety of sizes available.

Stainless Steel Pans and Lid, Full-Size

description	model #
full size pan, 20 $\frac{3}{4}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	301669
full size pan, 20 $\frac{3}{4}$ " x 12 $\frac{3}{4}$ " x 4"	303775
lid for full size pans, with handle	304056

Stainless Steel Pans and Lid, Half-Size

description	model #
half size pan, 10 $\frac{3}{8}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	304050
half size pan, 10 $\frac{3}{8}$ " x 12 $\frac{3}{4}$ " x 4"	304051
lid for half size pans, with handle	304057

Stainless Steel Pans and Lid, One-Third Size

description	model #
one-third size pan, 6 $\frac{7}{8}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	304052
one-third size pan, 6 $\frac{7}{8}$ " x 12 $\frac{3}{4}$ " x 4"	304053
lid for one-third size pans, with handle	304058

Stainless Steel Pans and Lid, One-Fourth Size

description	model #
one-fourth size pan, 6 $\frac{7}{8}$ " x 10 $\frac{3}{8}$ " x 2 $\frac{1}{2}$ "	304054
one-fourth size pan, 6 $\frac{7}{8}$ " x 10 $\frac{3}{8}$ " x 4"	304055
lid for one-fourth size pans, with handle	304059

Stainless Steel Pans and Lid, One-Sixth Size

description	model #
one-sixth size pan, 6 $\frac{7}{8}$ " x 6 $\frac{7}{8}$ " x 2 $\frac{1}{2}$ "	304025
one-sixth size pan, 6 $\frac{7}{8}$ " x 6 $\frac{7}{8}$ " x 4"	304026
lid for one-sixth size pans, with handle	304041

Polycarbonate Pans and Lid, One-Sixth Size

description	model #
one-sixth size pan, 6 $\frac{7}{8}$ " x 6 $\frac{7}{8}$ " x 2 $\frac{1}{2}$ "	304027
one-sixth size pan, 6 $\frac{7}{8}$ " x 6 $\frac{7}{8}$ " x 4"	304028
lid for one-sixth size pans, with handle	304042

Adapter Bars for Food Pans

Heavy gauge stainless steel. Allows for different sized food pans to be organized in one well.

description	model #
10" adapter bar	301792
12" adapter bar	301791

Hot Food Table Accessories (continued)



Round Insets and Lids

Heavy gauge stainless steel. 4-quart, 7-quart, and 11-quart available.

description	model #
4-quart inset, 6 $\frac{1}{2}$ " opening	304020
lid, for 4-quart inset	304018
7-quart inset, 8 $\frac{1}{2}$ " opening	304021
lid, for 7-quart inset	304019
11-quart inset, for 10 $\frac{1}{2}$ " opening	304060
lid, for 11-quart inset	304049



2-pot adapter top

Adapter Tops for Round Insets

Heavy gauge stainless steel construction. Readily removable for cleaning. Two or three openings available.

2-Pot Adapter Tops

description	model #
two 8 $\frac{1}{2}$ " diameter openings, each for 7 qts.	501600
one 8 $\frac{1}{2}$ " diameter opening for 7 qts. and one 10 $\frac{1}{2}$ " diameter opening for 11 qts.	501912
one 6 $\frac{1}{2}$ " diameter opening for 4 qts. and one 10 $\frac{1}{2}$ " diameter opening for 11 qts.	501913
one 6 $\frac{1}{2}$ " diameter opening for 4 qts. and one 8 $\frac{1}{2}$ " diameter opening for 7 qts.	501915

3-Pot Adapter Top

description	model #
three 6 $\frac{1}{2}$ " diameter openings, each for 4 qts.	501914



Condiment Holders

Patent #7,003,969. Type 300 series stainless steel. 2 $\frac{7}{16}$ " diameter holes for condiment bottle dispensers.

description	model #
fits same opening as 1/6-size food pan	SBH-1/6
fits same opening as 1/3-size food pan	SBH-1/3

Stainless Steel Caster Cradle®

Patent #US 8,678,335 B2. Caster stabilizing device for mobile cooking equipment. Unique bowl shaped design allows for accurate placement of mobile equipment every time. Units are secured to the floor where the casters are to be centered. Conforms to NFPA 17A 5.6.4 requirements for stabilizing cooking equipment and correct placement under fire system nozzles.

description	model #
quantity of 2 per package	CC-S-2
quantity of 10 per package	CC-S-10
quantity of 60 per package	CC-S-60



PATENTED!
(patent #US 8,678,335 B2)



Caster Cradle®

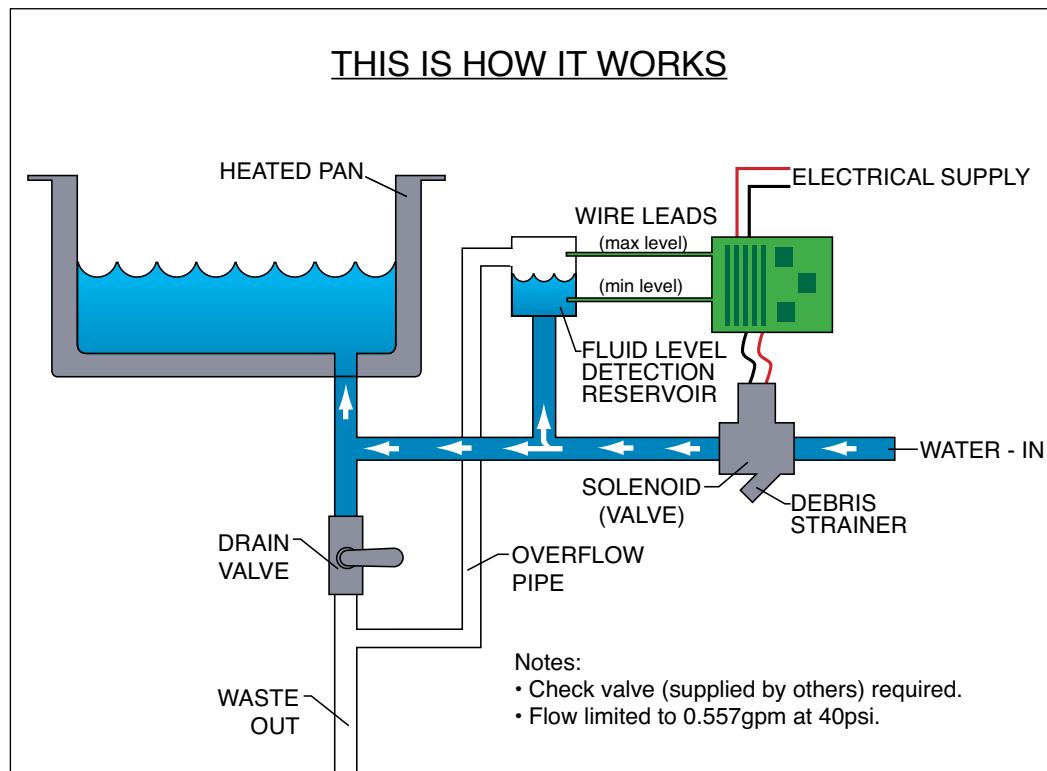
Hot Food Table Accessories (continued)



AutoFill® Water System for Hot Food Tables

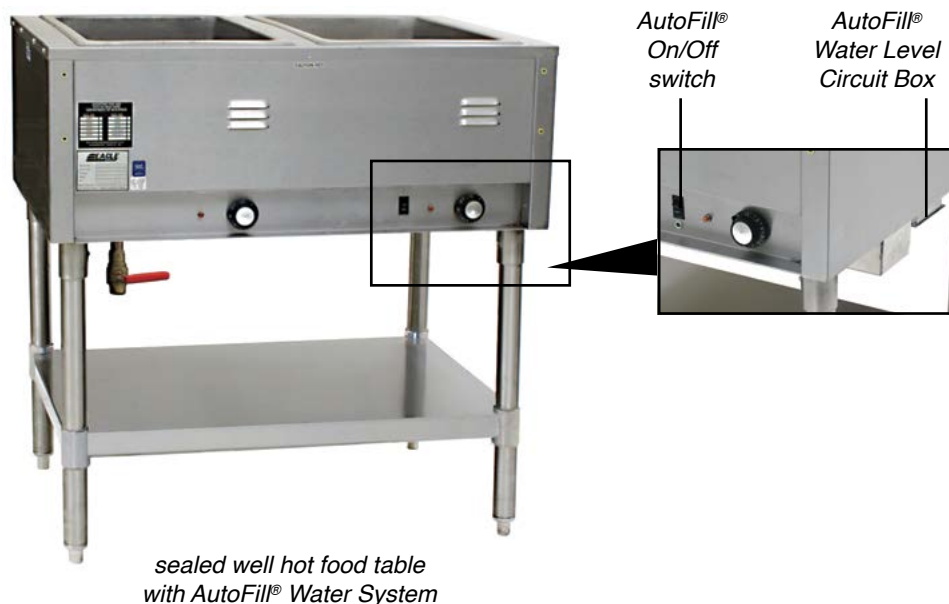


- Automatically supplies and maintains proper water level in hot food wells with drains.
- No additional holes or drains in well.
- Uses printed circuit board for fluid level detection.
- Does not use a float switch that could stick in the open position.
- Independent system with its own On/Off switch with LED indicator.
- Reliable level sensing (even in conditions of mineral deposit build-up).
- Maintains less than a ¼" difference in high and low water levels.
- Fluid level detection reservoir is independent of wells for ease of maintenance.



AutoFill® is applicable to:

- **Sealed Well Hot Food Tables** (page 5)
- **Spec-Master® Sealed Well Hot Food Tables** (page 7)
- **Water Bath Steam Tables** (page 9)



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Explore our

Director's Choice® Modular Cafeteria Line

From Hot Food Units to Frost Top Units, we have it covered. With numerous options and accessories, they are not only functional, but stylish as well.

Features include:

- Type 304 stainless steel construction.
- Standard holly berry red (Wilsonart® #D307-60) front laminate panel.
- Welded 1½" type 304 stainless steel square tubular base.
- Fully mobile on standard 5" casters—two with brakes on server side.
- Open base on three sides, stainless steel apron on operator's side.
- 34" height complies with ADA guidelines.



Check out our

Spec-SHIELD™ Food Guards

PATENTED!
Patent Nos. 9,538,868; 9,516,958;
9,339,131; 9,326,621; 9,723,935

Spec-SHIELD™ is an innovative, fully-adjustable food guard / counter protector system. Glass is held in place with patented-design casting that allows for ease of glass adjustment as well as easy removal for cleaning.

Features include:

- Adjustable height and angle of glass panels.
- Die-cast high-strength aluminum with chrome finish.
- End panels as required per NSF.
- 1"-diameter stainless steel posts.
- 1/4"-thick tempered glass on front and ends (3/8"-thick on top, if applicable).



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