



# 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](http://www.eaglegrp.com) • [www.eaglegrpnews.com](http://www.eaglegrpnews.com) • [www.eaglemhc.com](http://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.*



Unit shown with spillage pans and Flex-Master® Overshelf System – sold separately.

**Flex-Master® Overshelf System** — 10" and 15" wide shelves; 16 gauge type 304 stainless steel; adjustable on 1" increments; System can be removed without leaving holes on surface of unit.

**Compartments** — 8" deep; lined with galvanized steel; insulated; stainless steel available.

**Top** — Highly polished stainless steel; die-stamped.

**Cutting Board** — 8" wide by ½" 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** — 20½" x 1½" 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.

\* 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).

---

# Table of Contents

---

Cold Pan Units—Open Base	10
Cold Pan Units—Spec-Master® Enclosed Base	10
Cold Pan Accessories	17
Deluxe Service Mates	12-13
Hot Food Tables—Electric, Open Base	4
Hot Food Tables—Electric, Spec-Master® Enclosed Base	6
Hot Food Tables—Gas, Open Base	8
Hot Food Tables—Gas, Spec-Master® Enclosed Base	8
Hot Food Table Accessories	14-19
Sealed Well Hot Food Tables	5
Sealed Well Hot Food Tables—Spec-Master® Enclosed Base	7
Solid Top Units—Open Base	10
Solid Top Units—Spec-Master® Enclosed Base	11
Tray Stands	11
Urn Stands	11
Water Bath Steam Tables	9

# 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	<b>DHT2-120</b>	-	n/a
		1500W, 240V	6.25A	<b>DHT2-240 *</b>	5.4A	<b>DHT2-240-3 *</b>
3	48"	1500W, 120V	12.5A	<b>DHT3-120</b>	-	n/a
		2250W, 240V	9.38A	<b>DHT3-240 *</b>	5.4A	<b>DHT3-240-3 *</b>
4	63½"	2000W, 120V	16.6A	<b>DHT4-120</b>	-	n/a
		3000W, 240V	12.5A	<b>DHT4-240 *</b>	8.3A	<b>DHT4-240-3 *</b>
5	79"	3750W, 240V	15.6A	<b>DHT5-240 *</b>	10.8A	<b>DHT5-240-3 *</b>

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	<b>PDHT2-120</b>	-	n/a
		1500W, 240V	6.25A	<b>PDHT2-240 *</b>	5.4A	<b>PDHT2-240-3 *</b>
3	50½"	1500W, 120V	12.5A	<b>PDHT3-120</b>	-	n/a
		2250W, 240V	9.38A	<b>PDHT3-240 *</b>	5.4A	<b>PDHT3-240-3 *</b>
4	66"	2000W, 120V	16.6A	<b>PDHT4-120</b>	-	n/a
		3000W, 240V	12.5A	<b>PDHT4-240 *</b>	8.3A	<b>PDHT4-240-3 *</b>
5	81½"	3750W, 240V	15.6A	<b>PDHT5-240 *</b>	10.8A	<b>PDHT5-240-3 *</b>

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

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

\* 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 *

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



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	<b>-FM</b>
15" overshelves, plus one ladle rack	<b>-FMU</b>

## 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



unit with sliding doors

### 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.

# of top openings	length	watts, volts	with Open Front		with Sliding Door	
			Single-Phase amps	Three-Phase amps	Single-Phase amps	Three-Phase amps
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, 120V	15.7A	10.8A	15.7A	10.8A
		3750W, 240V	15.7A	10.8A	15.7A	10.8A
6	94 1/2"	4500W, 120V	18.8A	10.8A	18.8A	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".



unit with open front

### 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.

# of top openings	length	watts, volts	with Open Front		with Sliding Door	
			Single-Phase amps	Three-Phase amps	Single-Phase amps	Three-Phase amps
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 3/4"	3000W, 120V	25.0A	n/a	25.0A	n/a
		3000W, 240V	12.5A	8.3A	12.5A	8.3A
5	81 3/4"	3750W, 120V	15.7A	10.8A	15.7A	10.8A
		3750W, 240V	15.7A	10.8A	15.7A	10.8A
6	97 3/4"	4500W, 120V	18.8A	10.8A	18.8A	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 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".

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

15A 120V model # (P)HT20B-120 (P)HT2CB-120	20A 240V model # (P)HT20B-240 (P)HT2CB-240 (P)HT30B-240 (P)HT3CB-240 (P)HT40B-240 (P)HT4CB-240 (P)HT50B-240 (P)HT5CB-240	30A 240V model # (P)HT60B-240 (P)HT6CB-240	30A 120V model # (P)HT30B-120 (P)HT3CB-120	50A 120V model # (P)HT40B-120 (P)HT4CB-120	20A 3Ø 240V all three-phase models
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 covered, 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	Single-Phase model #	Three-Phase amps	Three-Phase model #	Single-Phase amps	Single-Phase model #	Three-Phase amps	Three-Phase model #
2	33"	1500W, 120V	12.5A	<b>SHT2OB-120</b>	n/a	n/a	12.5A	<b>SHT2CB-120</b>	n/a	n/a
		1900W, 240V	7.9A	<b>SHT2OB-240*</b>	6.9A	<b>SHT2OB-240-3*</b>	7.9A	<b>SHT2CB-240*</b>	6.9A	<b>SHT2CB-240-3*</b>
3	48"	2250W, 120V	18.8A	<b>SHT3OB-120</b>	n/a	n/a	18.8A	<b>SHT3CB-120</b>	n/a	n/a
		2850W, 240V	9.4A	<b>SHT3OB-240*</b>	6.9A	<b>SHT3OB-240-3*</b>	9.4A	<b>SHT3CB-240*</b>	6.9A	<b>SHT3CB-240-3*</b>
4	63½"	3000W, 120V	25.0A	<b>SHT4OB-120</b>	n/a	n/a	25.0A	<b>SHT4CB-120</b>	n/a	n/a
		3800W, 240V	15.8A	<b>SHT4OB-240*</b>	10.5A	<b>SHT4OB-240-3*</b>	15.8A	<b>SHT4CB-240*</b>	10.5A	<b>SHT4CB-240-3*</b>
5	79"	4750W, 240V	19.8A	<b>SHT5OB-240*</b>	13.7A	<b>SHT5OB-240-3*</b>	19.8A	<b>SHT5CB-240*</b>	13.7A	<b>SHT5CB-240-3*</b>

\* 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	Single-Phase model #	Three-Phase amps	Three-Phase model #	Single-Phase amps	Single-Phase model #	Three-Phase amps	Three-Phase model #
2	33"	1500W, 120V	12.5A	<b>SPHT2OB-120</b>	n/a	n/a	12.5A	<b>SPHT2CB-120</b>	n/a	n/a
		1900W, 240V	7.9A	<b>SPHT2OB-240*</b>	6.9A	<b>SPHT2OB-240-3*</b>	7.9A	<b>SPHT2CB-240*</b>	6.9A	<b>SPHT2CB-240-3*</b>
3	48"	2250W, 120V	18.8A	<b>SPHT3OB-120</b>	n/a	n/a	18.8A	<b>SPHT3CB-120</b>	n/a	n/a
		2850W, 240V	9.4A	<b>SPHT3OB-240*</b>	6.9A	<b>SPHT3OB-240-3*</b>	9.4A	<b>SPHT3CB-240*</b>	6.9A	<b>SPHT3CB-240-3*</b>
4	63½"	3000W, 120V	25.0A	<b>SPHT4OB-120</b>	n/a	n/a	25.0A	<b>SPHT4CB-120</b>	n/a	n/a
		3800W, 240V	15.8A	<b>SPHT4OB-240*</b>	10.5A	<b>SPHT4OB-240-3*</b>	15.8A	<b>SPHT4CB-240*</b>	10.5A	<b>SPHT4CB-240-3*</b>
5	79"	4750W, 240V	19.8A	<b>SPHT5OB-240*</b>	13.7A	<b>SPHT5OB-240-3*</b>	19.8A	<b>SPHT5CB-240*</b>	13.7A	<b>SPHT5CB-240-3*</b>

\* 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	<b>-FM</b>
15" overshelves, plus one ladle rack	<b>-FMU</b>

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

# 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	<b>HT2-NG</b>
		7,000	<b>HT2-LP</b>
3	48"	10,500	<b>HT3-NG</b>
		10,500	<b>HT3-LP</b>
4	63½"	14,000	<b>HT4-NG</b>
		14,000	<b>HT4-LP</b>
5	79"	17,500	<b>HT5-NG</b>
		17,500	<b>HT5-LP</b>

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.



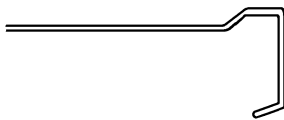
unit with sliding doors

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

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



#AWT4-NG unit

## 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	<b>WT2-208</b> <b>SWT2-208*</b>
		3000W, 240V, 12.5A	<b>WT2-240</b> <b>SWT2-240*</b>
3	48"	3000W, 208V, 14.4A	<b>WT3-208</b> <b>SWT3-208*</b>
		3000W, 240V, 12.5A	<b>WT3-240</b> <b>SWT3-240*</b>
4	63½"	4000W, 208V, 19.2A	<b>WT4-208</b> <b>SWT4-208*</b>
		4000W, 240V, 16.7A	<b>WT4-240</b> <b>SWT4-240*</b>
5	79"	5000W, 208V, 24.1A	<b>WT5-208</b> <b>SWT5-208*</b>
		5000W, 240V, 20.8A	<b>WT5-240</b> <b>SWT5-240*</b>

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

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

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: WT2**A**-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"	<b>CP-3</b> <b>SCP-3*</b>
63½"	<b>CP-4</b> <b>SCP-4*</b>
79"	<b>CP-5</b> <b>SCP-5*</b>

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

## Portable

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

length	model #
50½"	<b>PCP-3</b> <b>SPCP-3*</b>
66"	<b>PCP-4</b> <b>SPCP-4*</b>
81½"	<b>PCP-5</b> <b>SPCP-5*</b>

# 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"	<b>CP30B</b>	<b>CP3CB</b>
63½"	<b>CP40B</b>	<b>CP4CB</b>
79"	<b>CP50B</b>	<b>CP5CB</b>

## Portable

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

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

# 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"	<b>ST-3</b> <b>SST-3*</b>
63½"	<b>ST-4</b> <b>SST-4*</b>
79"	<b>ST-5</b> <b>SST-5*</b>

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

## Portable

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

length	model #
50½"	<b>PST-3</b> <b>SPST-3*</b>
66"	<b>PST-4</b> <b>SPST-4*</b>
81½"	<b>PST-5</b> <b>SPST-5*</b>

# 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 $\frac{9}{16}$ " 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"	<b>ST30B</b>	<b>ST3CB</b>
63 $\frac{1}{2}$ "	<b>ST40B</b>	<b>ST4CB</b>
79"	<b>ST50B</b>	<b>ST5CB</b>

## Portable

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

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

# Tray Stands



Tray stand top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. 1 $\frac{1}{2}$ " 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"	<b>TU-1</b>

## Portable

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

length	model #
33"	<b>PTU-1</b>

## Optional Silverware Unit

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

length	model #
33"	<b>SW-1</b>

# 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"	<b>US30B</b>	<b>US3CB</b>
63 $\frac{1}{2}$ "	<b>US40B</b>	<b>US4CB</b>
79"	<b>US50B</b>	<b>US5CB</b>

\* 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 vinyl-clad steel body and black vinyl base.



#BPCP-3 portable buffet cold pan unit



#BPST-3 portable buffet solid top unit



cashier stand



beef cart

## Buffet Cold Pan Units NSF

Features 6"-deep insulated ice pan.

length	width*	Portable		Tabletop	
		height	model #	height	model #
33"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	<b>BPCP-2</b>	34 $\frac{1}{2}$ "	<b>CCP-2</b>
48"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	<b>BPCP-3</b>	34 $\frac{1}{2}$ "	<b>CCP-3</b>
63 $\frac{1}{2}$ "	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	<b>BPCP-4</b>	34 $\frac{1}{2}$ "	<b>CCP-3</b>

\* Unit width only, does not include sneeze guard.

## Portable Buffet Solid Top Units NSF

4" swivel casters, two with brake.

length	width*	height	model #
33"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	<b>BPST-2</b>
48"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	<b>BPST-3</b>
63 $\frac{1}{2}$ "	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	<b>BPST-4</b>

\* Unit width only, does not include sneeze guard.

## Cashier Stand NSF

Polished stainless steel top with black vinyl-clad 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 $\frac{5}{8}$ "	34"	<b>CS-1</b>

\* Unit width only, does not include sneeze guard.

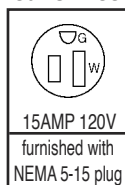
## Beef Cart NSF UL

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 vinyl-clad steel body and black vinyl-clad base.

length	width*	height	electrical data	model #
33"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	1450W, 120V, 12.1A	<b>BC-1</b>

\* 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 vinyl-clad 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		Three-Phase	
					amps	model #	amps	model #
2	33"	22 $\frac{1}{2}$ "	52 $\frac{1}{2}$ "	1000W, 120V	8.3A	<b>BPDHT2-120</b>	-	n/a
				1500W, 240V	6.25A	<b>BPDHT2-240*</b>	6.9A	<b>BPDHT2-240-3**</b>
3	48"	22 $\frac{1}{2}$ "	52 $\frac{1}{2}$ "	1500W, 120V	12.5A	<b>BPDHT3-120</b>	-	n/a
				2250W, 240V	9.4A	<b>BPDHT3-240*</b>	6.9A	<b>BPDHT3-240-3**</b>
4	63 $\frac{1}{2}$ "	22 $\frac{1}{2}$ "	52 $\frac{1}{2}$ "	2000W, 120V	16.7A	<b>BPDHT4-120</b>	-	n/a
				3000W, 240V	12.5A	<b>BPDHT4-240*</b>	10.5A	<b>BPDHT4-240-3**</b>

\* 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 vinyl-clad steel body. Individual control for each well. Adjustable feet for mounting on tabletop.

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

\* Unit width only, does not include sneeze guard.

\*\* Available in 208 volts.

## Receptacle Configurations required for Buffet Hot Foods Tables

15A 120V model #	15A 240V model #	20A 240V model #	30A 120V model #	20A 3Ø 240V model #
BPDHT2-120 BPDHT3-120 CDHT2-120 CDHT3-120	BPDHT2-240 BPDHT3-240 CDHT2-240 CDHT3-240	BPDHT4-240 CDHT4-240	BPDHT4-120 CDHT4-120	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**	Vinyl Skirts for Portable Buffets	Stainless Skirts for Portable Buffets	Stainless Tray Shelves—Set of two, 8'-wide	Stainless Underself for Portable Buffets
model #	model #	model #	model #	model #	model #	model #
<b>DSG-2</b>	<b>FL-2</b>	<b>IL-2</b>	<b>VS-2</b>	<b>SS-2</b>	<b>PTS-2</b>	<b>US-2</b>
<b>DSG-3</b>	<b>FL-3</b>	<b>IL-3</b>	<b>VS-3</b>	<b>SS-3</b>	<b>PTS-3</b>	<b>US-3</b>
<b>DSG-4</b>	<b>FL-4</b>	<b>IL-4</b>	<b>VS-4</b>	<b>SS-4</b>	<b>PTS-4</b>	<b>US-4</b>

\* Factory installation required for Fluorescent Lights.

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



# Hot Food Table Accessories



3-well hot food table with Flex-Master® Overshelf System

## 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.

length	fits units with	10" wide	15" wide
		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

#300696



serving shelf



buffet shelf

## 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"	<b>DSSP-HT2</b>
48"	<b>DSSP-HT3</b>
63½"	<b>DSSP-HT4</b>
79"	<b>DSSP-HT5</b>
94½"	<b>DSSP-HT6</b>



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"	<b>OS-HT2</b>	<b>DOS-HT2</b>
48"	<b>OS-HT3</b>	<b>DOS-HT3</b>
63½"	<b>OS-HT4</b>	<b>DOS-HT4</b>
79"	<b>OS-HT5</b>	<b>DOS-HT5</b>
94½"	<b>OS-HT6</b>	<b>DOS-HT6</b>



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"	<b>TS-HT2</b>	<b>TS-DB-HT2</b>
48"	<b>TS-HT3</b>	<b>TS-DB-HT3</b>
63½"	<b>TS-HT4</b>	<b>TS-DB-HT4</b>
79"	<b>TS-HT5</b>	<b>TS-DB-HT5</b>
94½"	<b>TS-HT6</b>	<b>TS-DB-HT6</b>



dish shelf

## Dish Shelves

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

length	model #
33"	<b>353985</b>
48"	<b>353986</b>
63½"	<b>353987</b>
79"	<b>353988</b>
94½"	<b>353989</b>

# Hot Food Table Accessories (continued)

## Cutting Boards



thermoplastic cutting board

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



hardwood cutting board

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



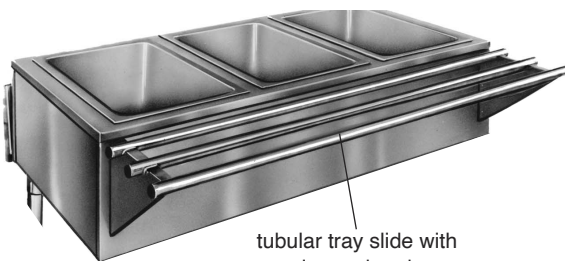
Richlite® heat-resistant cutting board

**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	<b>353996</b>	<b>WB-HT2</b>	<b>WB-DB-HT2</b>	HT2	<b>RBL-2</b>
48"	HT3	<b>353997</b>	<b>WB-HT3</b>	<b>WB-DB-HT3</b>	HT3	<b>RBL-3</b>
63 1/2"	HT4	<b>353998</b>	<b>WB-HT4</b>	<b>WB-DB-HT4</b>	HT4	<b>RBL-4</b>
79"	HT5	<b>388075</b>	<b>WB-HT5</b>	<b>WB-DB-HT5</b>	HT5	<b>RBL-5</b>
94 1/2"	HT6	<b>354066</b>	<b>WB-HT6</b>	<b>WB-DB-HT6</b>	HT6	<b>RBL-6</b>

## 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

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



## Rolltop Cover

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

description	model #
fits over heat well	<b>501585</b>



## Spillage Pans

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

description	model #
stainless steel	<b>302027</b>
aluminum	<b>304141</b>



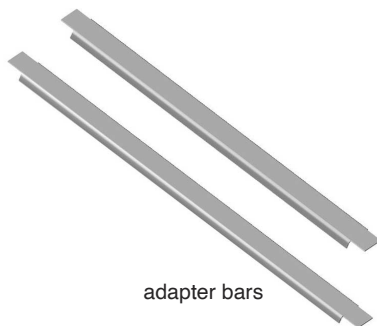
# Hot Food Table & Cold Pan Accessories (continued)



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 $\frac{1}{2}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	304050
half size pan, 10 $\frac{1}{2}$ " 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 $\frac{1}{2}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	304052
one-third size pan, 6 $\frac{1}{2}$ " 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 $\frac{1}{2}$ " x 10 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ "	304054
one-fourth size pan, 6 $\frac{1}{2}$ " x 10 $\frac{1}{2}$ " 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 $\frac{1}{2}$ " x 6 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ "	304025
one-sixth size pan, 6 $\frac{1}{2}$ " x 6 $\frac{1}{2}$ " 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 $\frac{1}{2}$ " x 6 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ "	304027
one-sixth size pan, 6 $\frac{1}{2}$ " x 6 $\frac{1}{2}$ " 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 lid, for 4-quart inset	<b>304020</b> <b>304018</b>
7-quart inset, 8 $\frac{1}{2}$ " opening lid, for 7-quart inset	<b>304021</b> <b>304019</b>
11-quart inset, for 10 $\frac{1}{2}$ " opening lid, for 11-quart inset	<b>304060</b> <b>304049</b>



2-pot adapter top

## Adapter Tops for Round Insets

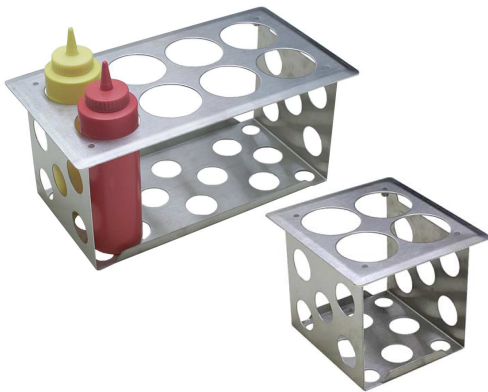
Heavy gauge stainless steel construction. Readily removable for cleaning. Two or three openings available.

### 2-Pot Adapter Tops

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

### 3-Pot Adapter Top

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



## Condiment Holders

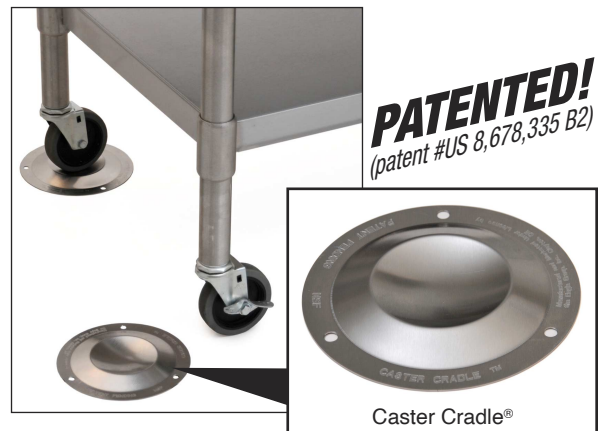
Patent #7,003,969. Type 300 series stainless steel. 2 $\frac{1}{16}$ " diameter holes for condiment bottle dispensers.

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

## 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	<b>CC-S-2</b>
quantity of 10 per package	<b>CC-S-10</b>
quantity of 60 per package	<b>CC-S-60</b>



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

Caster Cradle®

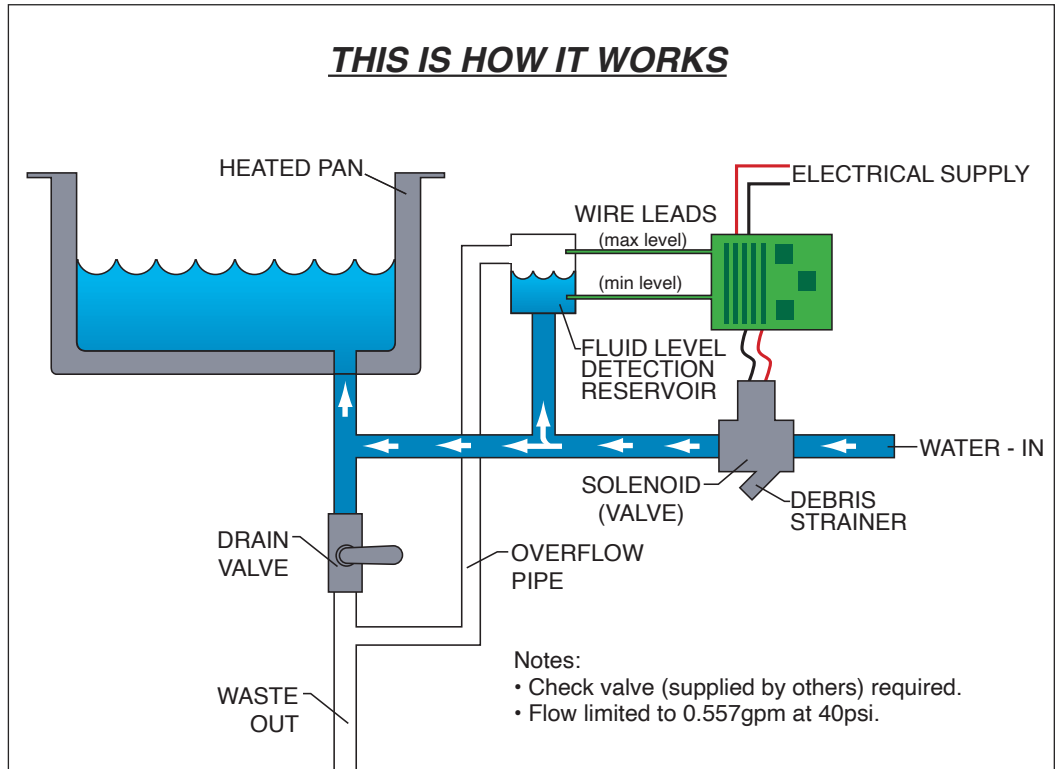
# Hot Food Table Accessories (continued)



## 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)



*sealed well hot food table with AutoFill® Water System*

# Also available from Eagle Group...

## 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.



Click  
on the  
cover to  
download  
the  
brochure!

## 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).



**The Eagle Advantage™** begins right here in our state of the art manufacturing facility - with 14 acres under one roof, where the most comprehensive broadline product offering in the industry takes shape. This all-inclusive design and production capability offers distinct advantages to our customers. Streamlined ordering and shipping substantially reduce freight, receiving, installation and administrative costs.

Supporting it all is a framework of highly responsive customer service representatives, the most innovative, versatile and durable equipment available on the market today, a fleet of company-owned trucks, plus amply stocked distribution centers in strategic locations nationwide - which guarantees product availability and delivery.

Together, it adds up to product excellence enhanced by measurable cost savings and value. We call it *The Eagle Advantage™* and you can profit from it.



Eagle Group  
100 Industrial Boulevard  
Clayton, Delaware 19938

Toll Free: 1-800-441-8440  
Fax: 302-653-2065

[www.eaglegrp.com](http://www.eaglegrp.com)



**EAGLE**  
GROUP  
Profit from the Eagle Advantage®

[www.eaglegrpnews.com](http://www.eaglegrpnews.com) • [www.eaglegrp.com](http://www.eaglegrp.com) • [www.eaglehmc.com](http://www.eaglehmc.com)

EG7021 Rev. 02/23