



# Hot Food Tables

Cold Pan Units • Solid Top Units • Tray Stands •  
Urn Stands • Deluxe Service Mates • Accessories

**EAGLE**  
GROUP

*Profit from the Eagle Advantage<sup>®</sup>*

# 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).

# 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

Non-marking feet adjust unit height from 34½" to 35½".

# of top openings	length	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	33"	91 lbs.	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"	128 lbs.	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"	191 lbs.	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"	241 lbs.	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	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	35½"	101 lbs.	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"	129 lbs.	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"	162 lbs.	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"	199 lbs.	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 # <b>(P)DHT2-120</b> <b>(P)DHT3-120</b>	15A 240V model # <b>(P)DHT2-240</b> <b>(P)DHT3-240</b>	20A 240V model # <b>(P)DHT4-240</b>	30A 240V model # <b>(P)DHT5-240</b>	30A 120V model # <b>(P)DHT4-120</b>	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.					

# 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

Non-marking feet adjust unit height from 34½" to 35½".

# of top openings	length	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	33"	101 lbs.	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"	129 lbs.	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"	162 lbs.	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"	199 lbs.	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	weight	watts, volts	Single-Phase		Three-Phase	
				amps	model #	amps	model #
2	33"	101 lbs.	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	48"	129 lbs.	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	63½"	162 lbs.	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	79"	199 lbs.	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 # <b>S(P)HT2-120</b>	15A 240V model # <b>S(P)HT2-240</b> <b>S(P)HT3-240</b>	20A 240V model # <b>S(P)HT4-240</b>	30A 120V model # <b>S(P)HT3-120</b>	30A 240V model # <b>S(P)HT5-240</b>	50A 120V model # <b>S(P)HT4-120</b>	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.

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



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



portable sealed well hot food table

# Spec-Master® Electric Hot Food Tables —Enclosed Base



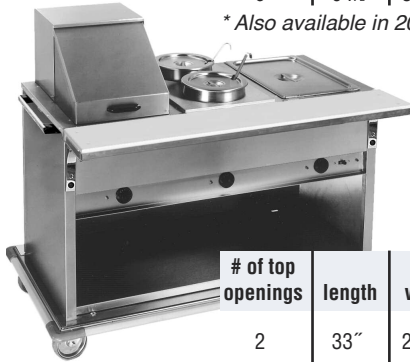
unit with sliding doors

## 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	weight	watts, volts	with Open Front				with Sliding Door			
				Single-Phase		Three-Phase		Single-Phase		Three-Phase	
				amps	model #	amps	model #	amps	model #	amps	model #
2	33"	200 lbs.	1500W, 120V	12.5A	HT20B-120	n/a	n/a	12.5A	HT2CB-120	n/a	n/a
			1500W, 240V	6.3A	HT20B-240*	5.4A	HT20B-240-3*	6.3A	HT2CB-240*	5.4A	HT2CB-240-3*
3	48"	240 lbs.	2250W, 120V	18.8A	HT30B-120	n/a	n/a	18.8A	HT3CB-120	n/a	n/a
			2250W, 240V	9.4A	HT30B-240*	5.4A	HT30B-240-3*	9.4A	HT3CB-240*	5.4A	HT3CB-240-3*
4	63 1/2"	280 lbs.	3000W, 120V	25.0A	HT40B-120	n/a	n/a	25.0A	HT4CB-120	n/a	n/a
			3000W, 240V	12.5A	HT40B-240*	8.3A	HT40B-240-3*	12.5A	HT4CB-240*	8.3A	HT4CB-240-3*
5	79"	320 lbs.	3750W, 120V	15.7A	HT50B-240*	10.8A	HT50B-240-3*	15.7A	HT5CB-240*	10.8A	HT5CB-240-3*
			3750W, 240V	18.8A	HT60B-240*	10.8A	HT60B-240-3*	18.8A	HT6CB-240*	10.8A	HT6CB-240-3*
6	94 1/2"	363 lbs.	4500W, 240V	18.8A	HT60B-240*	10.8A	HT60B-240-3*	18.8A	HT6CB-240*	10.8A	HT6CB-240-3*

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



unit with open front

## Portable

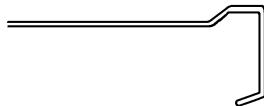
Full perimeter bumper guards. 5" NSF-approved ball bearing swivel casters, (two with brake). Push bar attached to end panel at operator's right.

# of top openings	length	weight	watts, volts	with Open Front				with Sliding Door			
				Single-Phase		Three-Phase		Single-Phase		Three-Phase	
				amps	model #	amps	model #	amps	model #	amps	model #
2	33"	200 lbs.	1500W, 120V	12.5A	PHT20B-120	n/a	n/a	12.5A	PHT2CB-120	n/a	n/a
			1500W, 240V	6.3A	PHT20B-240*	5.4A	PHT20B-240-3*	6.3A	PHT2CB-240*	5.4A	PHT2CB-240-3*
3	48"	240 lbs.	2250W, 120V	18.8A	PHT30B-120	n/a	n/a	18.8A	PHT3CB-120	n/a	n/a
			2250W, 240V	9.4A	PHT30B-240*	5.4A	PHT30B-240-3*	9.4A	PHT3CB-240*	5.4A	PHT3CB-240-3*
4	63 1/2"	280 lbs.	3000W, 120V	25.0A	PHT40B-120	n/a	n/a	25.0A	PHT4CB-120	n/a	n/a
			3000W, 240V	12.5A	PHT40B-240*	8.3A	PHT40B-240-3*	12.5A	PHT4CB-240*	8.3A	PHT4CB-240-3*
5	79"	320 lbs.	3750W, 120V	15.7A	PHT50B-240*	10.8A	PHT50B-240-3*	15.7A	PHT5CB-240*	10.8A	PHT5CB-240-3*
			3750W, 240V	18.8A	PHT60B-240*	10.8A	PHT60B-240-3*	18.8A	PHT6CB-240*	10.8A	PHT6CB-240-3*
6	94 1/2"	363 lbs.	4500W, 240V	18.8A	PHT60B-240*	10.8A	PHT60B-240-3*	18.8A	PHT6CB-240*	10.8A	PHT6CB-240-3*

\* 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)HT30B-240 (P)HT3CB-240 (P)HT40B-240 (P)HT4CB-240 (P)HT50B-240 (P)HT5CB-240	30A 240V model # (P)HT60B-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

Non-marking feet adjust unit height from 34½" to 35½".

# of top openings	length	weight	watts, volts	with Open Front				with Sliding Door			
				Single-Phase		Three-Phase		Single-Phase		Three-Phase	
				amps	model #	amps	model #	amps	model #	amps	model #
2	33"	200 lbs.	1500W, 120V 1900W, 240V	12.5A	<b>SHT2OB-120</b>	n/a	n/a	12.5A	<b>SHT2CB-120</b>	n/a	n/a
				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"	240 lbs.	2250W, 120V 2850W, 240V	18.8A	<b>SHT3OB-120</b>	n/a	n/a	18.8A	<b>SHT3CB-120</b>	n/a	n/a
				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"	280 lbs.	3000W, 120V 3800W, 240V	25.0A	<b>SHT4OB-120</b>	n/a	n/a	25.0A	<b>SHT4CB-120</b>	n/a	n/a
				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"	320 lbs.	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	weight	watts, volts	with Open Front				with Sliding Door			
				Single-Phase		Three-Phase		Single-Phase		Three-Phase	
				amps	model #	amps	model #	amps	model #	amps	model #
2	33"	200 lbs.	1500W, 120V 1900W, 240V	12.5A	<b>SPHT2OB-120</b>	n/a	n/a	12.5A	<b>SPHT2CB-120</b>	n/a	n/a
				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"	240 lbs.	2250W, 120V 2850W, 240V	18.8A	<b>SPHT3OB-120</b>	n/a	n/a	18.8A	<b>SPHT3CB-120</b>	n/a	n/a
				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"	280 lbs.	3000W, 120V 3800W, 240V	25.0A	<b>SPHT4OB-120</b>	n/a	n/a	25.0A	<b>SPHT4CB-120</b>	n/a	n/a
				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"	320 lbs.	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 back page 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 # <b>S(P)HT2_120</b>	15A 240V model # <b>S(P)HT2_240</b> <b>S(P)HT3_240</b>	20A 240V model # <b>S(P)HT4_240</b>	30A 120V model # <b>S(P)HT3_120</b>	30A 240V model # <b>S(P)HT5_240</b>	50A 120V model # <b>S(P)HT4_120</b>	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	weight	total BTU rating	model #
2	33"	91 lbs.	7,000 7,000	<b>HT2-NG</b> <b>HT2-LP</b>
3	48"	128 lbs.	10,500 10,500	<b>HT3-NG</b> <b>HT3-LP</b>
4	63½"	191 lbs.	14,000 14,000	<b>HT4-NG</b> <b>HT4-LP</b>
5	79"	241 lbs.	17,500 17,500	<b>HT5-NG</b> <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.



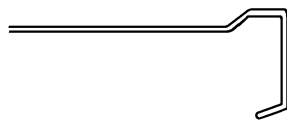
unit with sliding doors

number of top openings	length	weight	total BTU rating	w/Open Front model #	w/Sliding Door model #
2	33"	207 lbs.	7,000	<b>HT20B-NG</b> <b>HT20B-LP</b>	<b>HT2CB-NG</b> <b>HT2CB-LP</b>
3	48"	248 lbs.	10,500	<b>HT30B-NG</b> <b>HT30B-LP</b>	<b>HT3CB-NG</b> <b>HT3CB-LP</b>
4	63½"	289 lbs.	14,000	<b>HT40B-NG</b> <b>HT40B-LP</b>	<b>HT4CB-NG</b> <b>HT4CB-LP</b>
5	79"	330 lbs.	17,500	<b>HT50B-NG</b> <b>HT50B-LP</b>	<b>HT5CB-NG</b> <b>HT5CB-LP</b>
6	94½"	375 lbs.	21,000	<b>HT60B-NG</b> <b>HT60B-LP</b>	<b>HT6CB-NG</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"**.



100 Industrial Blvd., Clayton, DE 19938-8903 U.S.A. • Main Office: (302) 653-3000 • Fax: (302) 653-2065  
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# 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	weight	electrical data	model #
2	33"	94 lbs.	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"	125 lbs.	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"	146 lbs.	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"	183 lbs.	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.



#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	weight	BTU total	model #
33" long unit with 2 top openings	94 lbs.	15,000	<b>AWT2-NG</b>
33" long unit with 2 top openings and safety pilot	96 lbs.		<b>AWTP2-NG</b>
48" long unit with 3 top openings	125 lbs.	15,000	<b>AWT3-NG</b>
48" long unit with 3 top openings and safety pilot	130 lbs.		<b>AWTP3-NG</b>
63½" long unit with 4 top openings	146 lbs.	30,000	<b>AWT4-NG</b>
63½" long unit with 4 top openings and safety pilot	151 lbs.		<b>AWTP4-NG</b>
63½" long unit with 8 top openings	146 lbs.	30,000	<b>AWT4-NG-1</b>
63½" long unit with 8 top openings and safety pilot	151 lbs.		<b>AWTP4-NG-1</b>
79" long unit with 5 top openings	183 lbs.	30,000	<b>AWT5-NG</b>
79" long unit with 5 top openings and safety pilot	189 lbs.		<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 back page 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

Non-marking feet adjust unit height from 34½" to 35½".

length	weight	model #
48"	93 lbs.	<b>CP-3</b> <b>SCP-3*</b>
63½"	112 lbs.	<b>CP-4</b> <b>SCP-4*</b>
79"	133 lbs.	<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	weight	model #
50½"	99 lbs.	<b>PCP-3</b> <b>SPCP-3*</b>
66"	118 lbs.	<b>PCP-4</b> <b>SPCP-4*</b>
81½"	139 lbs.	<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 7 for optional Spec-Master® Marine edge and decorative laminates.



#CP3CB cold pan unit

## Stationary

Non-marking feet adjust unit height from 34½" to 35½".

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
48"	230 lbs.	CP30B	235 lbs.	<b>CP3CB</b>
63½"	270 lbs.	CP40B	275 lbs.	<b>CP4CB</b>
79"	310 lbs.	CP50B	315 lbs.	<b>CP5CB</b>

## Portable

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

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
50½"	230 lbs.	PCP30B	235 lbs.	<b>PCP3CB</b>
66"	270 lbs.	PCP40B	275 lbs.	<b>PCP4CB</b>
81½"	310 lbs.	PCP50B	315 lbs.	<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

Non-marking feet adjust unit height from 34½" to 35½".

length	weight	model #
48"	83 lbs.	<b>ST-3</b> <b>SST-3*</b>
63½"	102 lbs.	<b>ST-4</b> <b>SST-4*</b>
79"	123 lbs.	<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	weight	model #
50½"	89 lbs.	<b>PST-3</b> <b>SPST-3*</b>
66"	108 lbs.	<b>PST-4</b> <b>SPST-4*</b>
81½"	129 lbs.	<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 7 for optional Spec-Master® Marine edge and decorative laminates.



#ST3CB stationary solid top unit with sliding doors

## Stationary

Non-marking feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
48"	225 lbs.	<b>ST3OB</b>	233 lbs.	<b>ST3CB</b>
63 $\frac{1}{2}$ "	265 lbs.	<b>ST4OB</b>	274 lbs.	<b>ST4CB</b>
79"	305 lbs.	<b>ST5OB</b>	315 lbs.	<b>ST5CB</b>

## Portable

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

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
50 $\frac{1}{2}$ "	225 lbs.	<b>PST3OB</b>	233 lbs.	<b>PST3CB</b>
66"	265 lbs.	<b>PST4OB</b>	274 lbs.	<b>PST4CB</b>
81 $\frac{1}{2}$ "	305 lbs.	<b>PST5OB</b>	315 lbs.	<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

Non-marking feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	weight	model #
33"	135 lbs.	<b>TU-1</b>

## Portable

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

length	weight	model #
33"	135 lbs.	<b>PTU-1</b>

## Optional Silverware Unit

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

length	weight	model #
33"	35 lbs.	<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 7 for optional Spec-Master® Marine edge and decorative laminates.



#US3CB urn stand

## Stationary\*

Non-marking feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
48"	225 lbs.	<b>US3OB</b>	233 lbs.	<b>US3CB</b>
63 $\frac{1}{2}$ "	265 lbs.	<b>US4OB</b>	274 lbs.	<b>US4CB</b>
79"	305 lbs.	<b>US5OB</b>	315 lbs.	<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

## Buffet Cold Pan Units NSF

Features 6"-deep insulated ice pan.

length	width*	height	weight	model #	Tabletop		
					height	weight	model #
33"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	167 lbs.	<b>BPCP-2</b>	34 $\frac{1}{2}$ "	137 lbs.	<b>CCP-2</b>
48"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	203 lbs.	<b>BPCP-3</b>	34 $\frac{1}{2}$ "	157 lbs.	<b>CCP-3</b>
63 $\frac{1}{2}$ "	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	240 lbs.	<b>BPCP-4</b>	34 $\frac{1}{2}$ "	188 lbs.	<b>CCP-3</b>

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



#BPST-3 portable buffet solid top unit

## Portable Buffet Solid Top Units NSF

4" swivel casters, two with brake.

length	width*	height	weight	model #
33"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	157 lbs.	<b>BPST-2</b>
48"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	193 lbs.	<b>BPST-3</b>
63 $\frac{1}{2}$ "	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	230 lbs.	<b>BPST-4</b>

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



cashier stand

## 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	weight	model #
24"	22 $\frac{5}{8}$ "	34"	110 lbs.	<b>CS-1</b>

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



beef cart

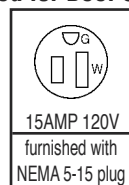
## Beef Cart NSF cULus

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	weight	electrical data	model #
33"	22 $\frac{5}{8}$ "	52 $\frac{1}{2}$ "	167 lbs.	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	weight	watts, volts	Single-Phase		Three-Phase	
						amps	model #	amps	model #
2	33"	22 $\frac{5}{16}$ "	52 $\frac{1}{2}$ "	212 lbs.	1000W, 120V 1500W, 240V	8.3A	<b>BPDHT2-120</b>	-	n/a
						6.25A	<b>BPDHT2-240*</b>	6.9A	<b>BPDHT2-240-3**</b>
3	48"	22 $\frac{5}{16}$ "	52 $\frac{1}{2}$ "	264 lbs.	1500W, 120V 2250W, 240V	12.5A	<b>BPDHT3-120</b>	-	n/a
						9.4A	<b>BPDHT3-240*</b>	6.9A	<b>BPDHT3-240-3**</b>
4	63 $\frac{1}{2}$ "	22 $\frac{5}{16}$ "	52 $\frac{1}{2}$ "	312 lbs.	2000W, 120V 3000W, 240V	16.7A	<b>BPDHT4-120</b>	-	n/a
						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	weight	watts, volts	Single-Phase		Three-Phase	
						amps	model #	amps	model #
2	33"	22 $\frac{5}{16}$ "	34 $\frac{1}{2}$ "	149 lbs.	1000W, 120V 1500W, 240V	8.3A	<b>CDHT2-120</b>	-	n/a
						6.25A	<b>CDHT2-240**</b>	6.9A	<b>CDHT2-240-3**</b>
3	48"	22 $\frac{5}{16}$ "	34 $\frac{1}{2}$ "	189 lbs.	1500W, 120V 2250W, 240V	12.5A	<b>CDHT3-120</b>	-	n/a
						9.4A	<b>CDHT3-240**</b>	6.9A	<b>CDHT3-240-3**</b>
4	63 $\frac{1}{2}$ "	22 $\frac{5}{16}$ "	34 $\frac{1}{2}$ "	234 lbs.	2000W, 120V 3000W, 240V	16.7A	<b>CDHT4-120</b>	-	n/a
						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 # <b>BPDHT2-120</b> <b>BPDHT3-120</b> <b>CDHT2-120</b> <b>CDHT3-120</b>	15A 240V model # <b>BPDHT2-240</b> <b>BPDHT3-240</b> <b>CDHT2-240</b> <b>CDHT3-240</b>	20A 240V model # <b>BPDHT4-240</b> <b>CDHT4-240</b>	30A 120V model # <b>BPDHT4-120</b> <b>CDHT4-120</b>	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 Undershelf 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 Florescent Lights.

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

# Hot Food Table Accessories



## Flex-Master® Overshelf System NSF

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	weight	model #
18"	1.7 lbs.	<b>418012</b>
30"	2.4 lbs.	<b>430012</b>
48"	5.6 lbs.	<b>448012</b>

### Pot & Ladle Racks

Chrome plated

length	weight	model #
33"	1.9 lbs.	<b>PRT2-C</b>
48"	2.1 lbs.	<b>PRT3-C</b>
63½"	2.5 lbs.	<b>PRT4-C</b>
79"	4.1 lbs.	<b>PRT5-C</b>
94½"	4.9 lbs.	<b>PRT6-C**</b>

\*\* PRT6-C is provided in two sections.

### Overshelves

16 gauge type 304 stainless steel.

length	number of wells	10" wide		15" wide	
		weight	model #	weight	model #
33"	2	10 lbs.	<b>421002</b>	14 lbs.	<b>421502</b>
48"	3	14 lbs.	<b>421003</b>	19 lbs.	<b>421503</b>
63½"	4	24 lbs.	<b>421004</b>	30 lbs.	<b>421504</b>
79"	5	29 lbs.	<b>421005</b>	37 lbs.	<b>421505</b>
94½"	6	35 lbs.	<b>421006</b>	44 lbs.	<b>421506</b>



### Pot Hooks

Stainless steel.

weight	model #
0.2 lbs.	<b>300696</b>



### Serving Shelves

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

length	weight	with Open Front		with Acrylite® Front Panel	
		10" wide	18" wide	10" wide	18" wide
length	weight	model #	model #	model #	model #
33"	838	20	9.0	<b>SS-HT2</b>	<b>SSP-HT2</b>
48"	1219	25	11.3	<b>SS-HT3</b>	<b>SSP-HT3</b>
63½"	1613	35	15.9	<b>SS-HT4</b>	<b>SSP-HT4</b>
79"	2007	40	18.1	<b>SS-HT5</b>	<b>SSP-HT5</b>
94½"	2400	55	24.9	<b>SS-HT6</b>	<b>SSP-HT6</b>



### 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 **	
length	weight	model #	weight	model #	weight	model #	weight	model #
33"	27 lbs.	<b>BS1-HT2</b>	36 lbs.	<b>BS2-HT2</b>	38 lbs.	<b>BS1-HT2-IL</b>	46 lbs.	<b>BS2-HT2-IL</b>
48"	38 lbs.	<b>BS1-HT3</b>	48 lbs.	<b>BS2-HT3</b>	48 lbs.	<b>BS1-HT3-IL</b>	62 lbs.	<b>BS2-HT3-IL</b>
63½"	58 lbs.	<b>BS1-HT4</b>	68 lbs.	<b>BS2-HT4</b>	76 lbs.	<b>BS1-HT4-IL</b>	78 lbs.	<b>BS2-HT4-IL</b>
79"	83 lbs.	<b>BS1-HT5</b>	93 lbs.	<b>BS2-HT5</b>	114 lbs.	<b>BS1-HT5-IL</b>	116 lbs.	<b>BS2-HT5-IL</b>
94½"	104 lbs.	<b>BS1-HT6</b>	114 lbs.	<b>BS2-HT6</b>	130 lbs.	<b>BS1-HT6-IL</b>	132 lbs.	<b>BS2-HT6-IL</b>

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

# Hot Food Table Accessories (continued)



deluxe serving shelf

## Deluxe Serving Shelves

10" wide (excluding clear panels), 18 gauge stainless steel serving shelf. Front sloped back to allow better view of product. Supported by 1" square stainless steel tubing in rear and 1/2" x 1" stainless steel bar in front. 1/4" clear Acrylite® front panel. End panels available.

length	weight	model #
33"	27 lbs.	<b>DSSP-HT2</b>
48"	37 lbs.	<b>DSSP-HT3</b>
63½"	47 lbs.	<b>DSSP-HT4</b>
79"	55 lbs.	<b>DSSP-HT5</b>
94½"	69 lbs.	<b>DSSP-HT6</b>

## 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	
	weight	model #	weight	model #
33"	18 lbs.	<b>OS-HT2</b>	36 lbs.	<b>DOS-HT2</b>
48"	20 lbs.	<b>OS-HT3</b>	40 lbs.	<b>DOS-HT3</b>
63½"	24 lbs.	<b>OS-HT4</b>	48 lbs.	<b>DOS-HT4</b>
79"	35 lbs.	<b>OS-HT5</b>	70 lbs.	<b>DOS-HT5</b>
94½"	45 lbs.	<b>OS-HT6</b>	90 lbs.	<b>DOS-HT6</b>



double overshelf

## Solid Tray Shelves

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

length	weight	with Stationary Brackets	with Drop Brackets
		model #	model #
33"	14 lbs.	<b>TS-HT2</b>	<b>TS-DB-HT2</b>
48"	18 lbs.	<b>TS-HT3</b>	<b>TS-DB-HT3</b>
63½"	21 lbs.	<b>TS-HT4</b>	<b>TS-DB-HT4</b>
79"	24 lbs.	<b>TS-HT5</b>	<b>TS-DB-HT5</b>
94½"	31 lbs.	<b>TS-HT6</b>	<b>TS-DB-HT6</b>



tray shelf shown with drop brackets

## Dish Shelves

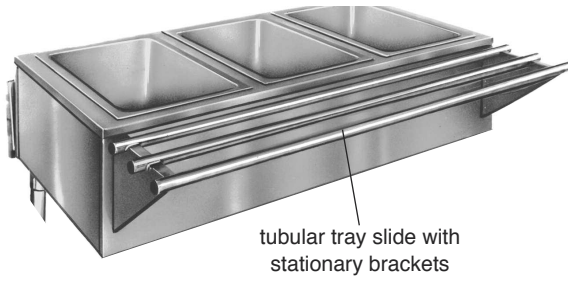
18 gauge stainless steel construction. 8" wide, 1/4" thick shelf. Removable without the use of tools.

length	weight	model #
33"	6 lbs.	<b>353985</b>
48"	7 lbs.	<b>353986</b>
63½"	11 lbs.	<b>353987</b>
79"	14 lbs.	<b>353988</b>
94½"	20 lbs.	<b>353989</b>



dish shelf

# Hot Food Table Accessories (continued)



tubular tray slide with stationary brackets

## Tray Slides

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

length	weight	with Stationary Brackets	with Drop Brackets
		model #	model #
33"	14 lbs.	<b>TSL-HT2</b>	<b>TSL-DB-HT2</b>
48"	18 lbs.	<b>TSL-HT3</b>	<b>TSL-DB-HT3</b>
63½"	21 lbs.	<b>TSL-HT4</b>	<b>TSL-DB-HT4</b>
79"	24 lbs.	<b>TSL-HT5</b>	<b>TSL-DB-HT5</b>
94½"	31 lbs.	<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

For wet application. Deep-drawn, fully-covered. 6½" deep.



description	weight	model #
stainless steel	7 lbs.	<b>302027</b>
aluminum	3 lbs.	<b>304141</b>

## Cutting Boards



thermoplastic cutting board



hardwood cutting board



Richlite® heat-resistant cutting board

**Thermoplastic - 8" wide, ½" thick**  
Polyethylene cutting board supported by stainless steel frame. 14 gauge stainless steel mounting brackets.

**Hardwood - 8" wide, 1¼" thick**  
Laminated hardwood cutting board. Comes with stainless steel stationary brackets or chrome-plated drop brackets.

**Richlite® Heat-Resistant - 8" wide, ½" thick**  
High heat-resistant up to 360 degrees. 14 gauge stainless steel mounting brackets.

length	weight	for model	model #	weight	with Stationary Brackets	with Drop Brackets	weight	for model	model #
					model #	model #			
33"	12 lbs.	HT2	<b>301839</b>	14 lbs.	<b>WB-HT2</b>	<b>WB-DB-HT2</b>	14 lbs.	HT2	<b>RBL-2</b>
48"	17 lbs.	HT3	<b>301840</b>	18 lbs.	<b>WB-HT3</b>	<b>WB-DB-HT3</b>	18 lbs.	HT3	<b>RBL-3</b>
63½"	23 lbs.	HT4	<b>301841</b>	21 lbs.	<b>WB-HT4</b>	<b>WB-DB-HT4</b>	21 lbs.	HT4	<b>RBL-4</b>
79"	30 lbs.	HT5	<b>301842</b>	24 lbs.	<b>WB-HT5</b>	<b>WB-DB-HT5</b>	24 lbs.	HT5	<b>RBL-5</b>
94½"	37 lbs.	HT6	<b>310360</b>	31 lbs.	<b>WB-HT6</b>	<b>WB-DB-HT6</b>	31 lbs.	HT6	<b>RBL-6</b>



#CDF-2 chafing dish frame

## Chafing Dish Frame

Zinc-plated mild steel. Two 4" recesses allow for holding fuel cans (fuel not included). 10¼" overall height.

description	overall dimensions weight x length	weight	model #
frame with 2 fuel holders, full-size 2.5"-deep pan, full-size dome lid, dripless water pan	13¾" x 26¾"	4.5 lbs.	<b>CDF-2</b>

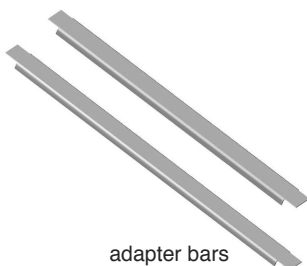
## Replacement Components for Chafing Dish Frame

description	model #	description	model #
full-size wire chafer frame	<b>375692</b>	full-size solid dome lid	<b>375696</b>
full-size dripless water pan	<b>375694</b>	fuel sterno holder with adjustable cover	<b>375697</b>
full-size food pan, 2.5"-deep	<b>375695</b>		

# Hot Food Table & Cold Pan Accessories (continued)



food pans



adapter bars



2-pot adapter top

## Food Pans and Lids

Heavy gauge stainless steel. A variety of sizes available.

description	model #
full size pan, 20 $\frac{1}{2}$ " x 12 $\frac{1}{4}$ " x 2 $\frac{1}{2}$ "	<b>301669</b>
full size pan, 20 $\frac{1}{2}$ " x 12 $\frac{1}{4}$ " x 4"	<b>303775</b>
lid, for full size pans	<b>304056</b>
half size pan, 10 $\frac{1}{2}$ " x 12 $\frac{1}{4}$ " x 2 $\frac{1}{2}$ "	<b>304050</b>
half size pan, 10 $\frac{1}{2}$ " x 12 $\frac{1}{4}$ " x 4"	<b>304051</b>
lid, for half size pans	<b>304057</b>
one-third size pan, 6 $\frac{1}{2}$ " x 12 $\frac{1}{4}$ " x 2 $\frac{1}{2}$ "	<b>304052</b>
one-third size pan, 6 $\frac{1}{2}$ " x 12 $\frac{1}{4}$ " x 4"	<b>304053</b>
lid, for one-third size pans	<b>304058</b>
one-fourth size pan, 6 $\frac{1}{2}$ " x 10 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ "	<b>304054</b>
one-fourth size pan, 6 $\frac{1}{2}$ " x 10 $\frac{1}{2}$ " x 4"	<b>304055</b>
lid, for one-fourth size pans	<b>304059</b>

## 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	<b>304020</b>
lid, for 4-quart inset	<b>304018</b>
7-quart inset, 8 $\frac{1}{2}$ " opening	<b>304021</b>
lid, for 7-quart inset	<b>304019</b>
11-quart inset, for 10 $\frac{1}{2}$ " opening	<b>304060</b>
lid, for 11-quart inset	<b>304049</b>

## 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	<b>301792</b>
12" adapter bar	<b>301791</b>



## 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 Tops

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>

## Bullet Feet

description	model #
grey thermoplastic	<b>300293</b>





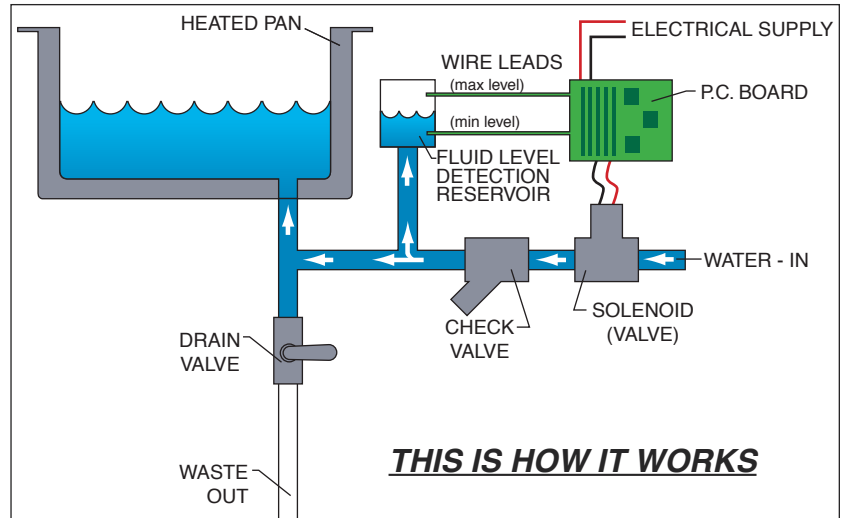
# Hot Food Table Accessories (continued)



## AutoFill® Water System for Hot Food Tables

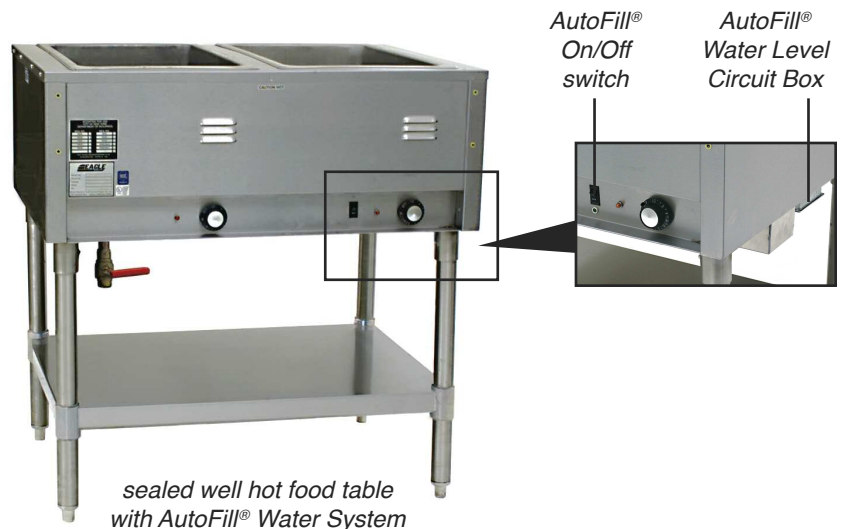


- Automatically supplies and maintains proper water level in hot food wells with drains.
- Provided with one-way check valve to prevent backflow.
- No additional holes or drains in well.
- Uses printed circuit board for fluid level detection.
- Does not use a float switch that could stick in the open 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 1/4" 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 4)
- Spec-Master® Sealed Well Hot Food Tables (page 6)
- Water Bath Steam Tables (page 8)



sealed well hot food table with AutoFill® Water System



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