



# ELECTRIC HOT FOOD TABLES WITH UNDERSHELF



HF-2E-240 Shown

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

*For Use with Optional Spillage Pans*

### FEATURES:

- Stainless steel body, top and legs
- Stainless steel undershelf
- Fiberglass insulation between each compartment
- Units intended for dry use. For hot water bath, must use optional Spillage Pans # **SP-A** (Aluminum) or # **SP-S** (Stainless)
- Stainless steel shelf with removable 3/8" thick poly cutting board - Ships K.D.

### MATERIAL:

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 18 gauge stainless steel with fully adjustable non-marking tip plastic bullet foot
- UNDERSHELF:** 22 gauge #430 stainless steel
- LINERS:** 8" deep, 22 Gauge galvanized (standard) or #302 stainless steel upgrade (**Model # SU-32**)
- CUTTING BOARD:** White Thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge, #302 stainless steel

### ELECTRICAL:

- 120V units yield 500 Watts
- 208V/240V dual voltage units yield 750 Watts at 208V and 1000 Watts at 240V
- 6' electrical cord with plug
- Infinite control knobs
- Indicator lights



Model #	Length	Width*	# of Wells	Volts	Amps	Watts	NEMA Plug	Wt.	Cu. Ft.
HF-2E-120	31-13/16"	22.625"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120	47-1/8"	22.625"	3	120	12.50	1500	5-20P	130 lbs.	41
HF-4E-120	62-7/16"	22.625"	4	120	16.67	2000	L5-30P	152 lbs.	55
HF-2E-240	31-13/16"	22.625"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240	47-1/8"	22.625"	3	208/240	10.82/12.50	2250/3000	6-20P	120 lbs.	41
HF-4E-240	62-7/16"	22.625"	4	208/240	14.42/16.67	3000/4000	L6-30P	152 lbs.	55
HF-5E-240	77-3/4"	22.625"	5	208/240	18.03/20.84	3750/5000	L6-30P	170 lbs.	67

**NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures**



NEMA PLUG 5-20P



NEMA PLUG 6-20P



NEMA PLUG L5-30P



NEMA PLUG L6-30P



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

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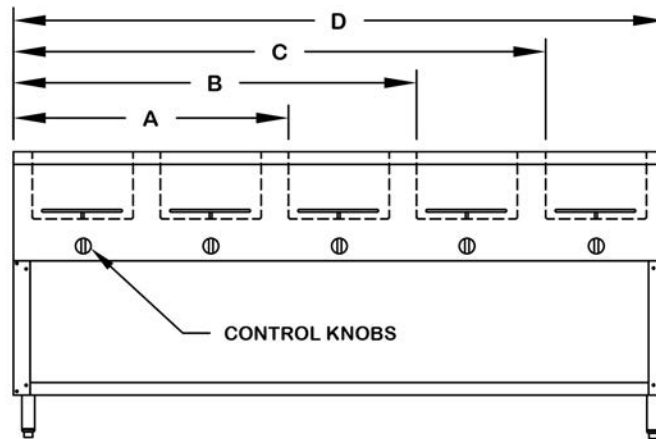
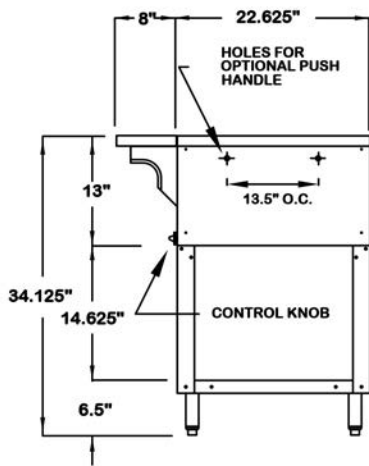
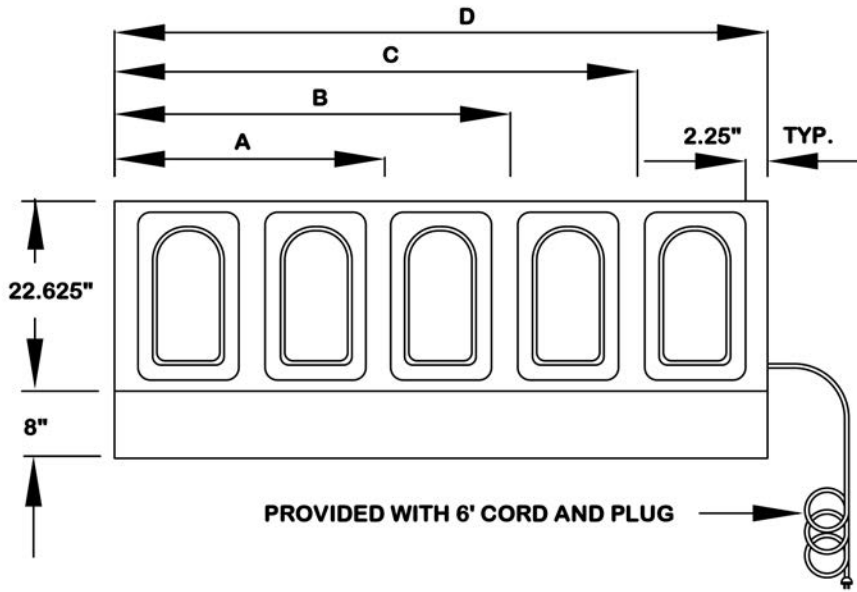
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# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



## Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan



SU-25 - Casters

**SU-32** Upgrade to a Stainless Steel Lining  
(Excludes Sealed Hot Well Units)

**SU-25** Portable Kit (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Universal Mount Push Handle)

**SP-A** Aluminum Spillage Pan

**SP-S** Stainless Steel Spillage Pan

**SU-45A** 12" x 1" Adapter bar

**SU-45B** 20" x 3" Adapter bar

**SU-72** Upgrade to 240 volt units to 3-Phase Wiring

**TCB-OMIT** Remove Poly Cutting Board



19-1/4" Height

Acrylic Food Shield has 10" Clearance from Deck

### Double Sided Self-Serve Buffet Shelf with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	28 lbs.	2
TBS-3	47-1/8"	33 lbs.	3
TBS-4	62-7/16"	38 lbs.	4
TBS-5	77-3/4"	45 lbs.	4

