



# ELECTRIC HOT FOOD TABLES WITH ENCLOSED BASE AND SLIDING DOORS



HF-5E-240-DR 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 8" support 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 stainless steel 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-DR	A = 31-13/16"	30-5/8"	2	120	8.33	1000	5-20P	127 lbs.	28
HF-3E-120-DR	B = 47-1/8"	30-5/8"	3	120	12.50	1500	5-20P	155 lbs.	41.32
HF-4E-120-DR	C = 62-7/16"	30-5/8"	4	120	16.67	2000	L5-30P	197 lbs.	54.55
HF-2E-240-DR	A = 31-13/16"	30-5/8"	2	208/240	7.21/8.33	1500/2000	6-20P	127 lbs.	28
HF-3E-240-DR	B = 47-1/8"	30-5/8"	3	208/240	10.82/12.50	2250/3000	6-20P	155 lbs.	41.32
HF-4E-240-DR	C = 62-7/16"	30-5/8"	4	208/240	14.42/16.67	3000/4000	L6-30P	197 lbs.	54.55
HF-5E-240-DR	D = 77-3/4"	30-5/8"	5	208/240	18.03/20.84	3750/5000	L6-30P	215 lbs.	66.94

**\*Width Includes 8" Cutting Board**

**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 PLUGS: Your plug will look like this...**



NEMA 5-20P



NEMA 6-20P



NEMA L5-30P



NEMA L6-30P



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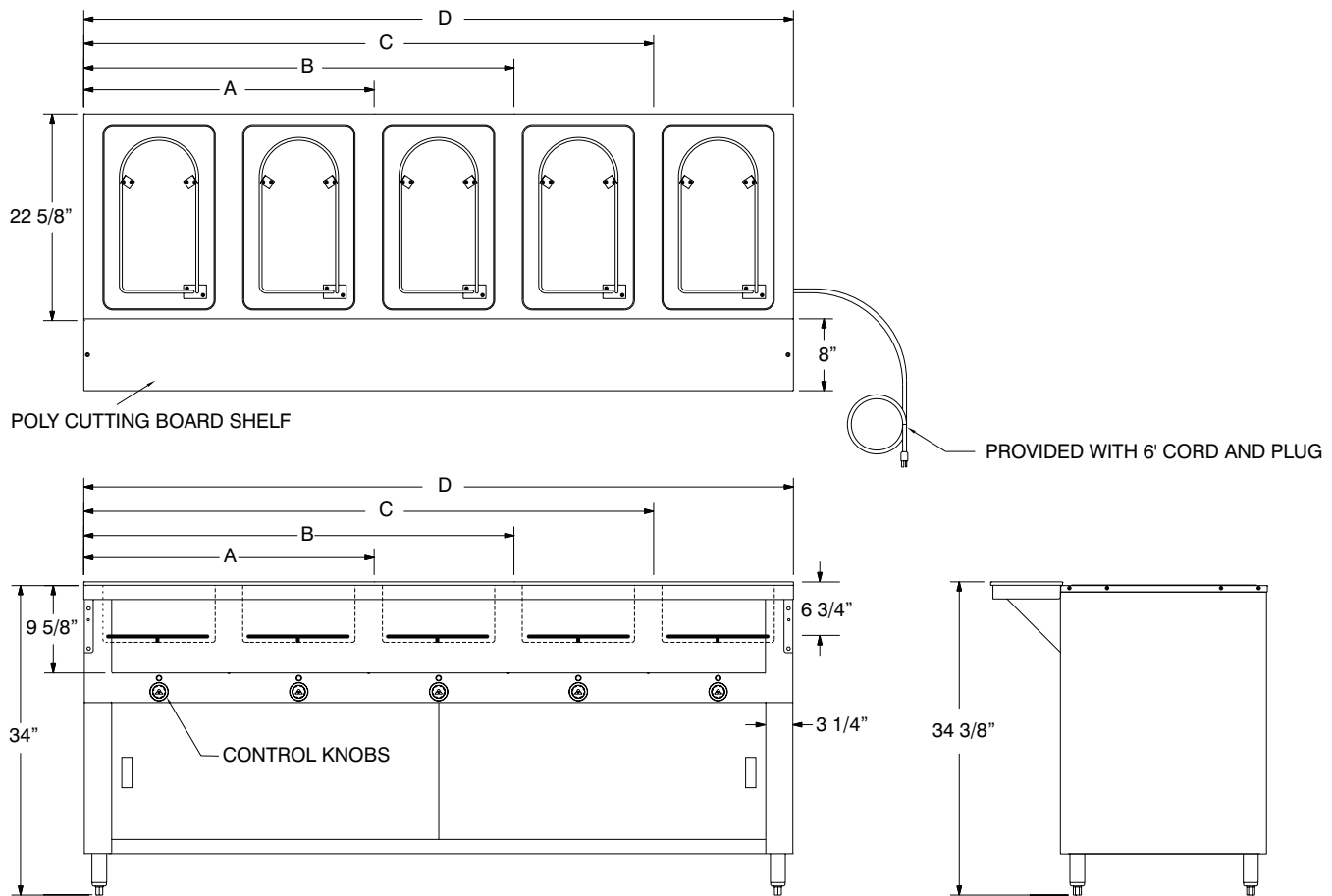
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# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.

## 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)*
- TA-255P** Add Casters to Enclosed Base Food Units  
*(Includes 4 -5" Swivel Casters, 2 w/ Brakes)*
- 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.
<b>TBS-2</b>	31-13/16"	34 lbs.	2
<b>TBS-3</b>	47-1/8"	42 lbs.	3
<b>TBS-4</b>	62-7/16"	47 lbs.	4
<b>TBS-5</b>	77-3/4"	55 lbs.	4

