



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____. Top and body to be heavy gauge type 430 stainless steel, with top being removable for cleaning or replacement. All top openings sized to accommodate 12" x 20" steam table pans. Water pan to be all-welded 16/304 stainless steel with recessed well to house copper sheathed immersion heater (3000 - 5000 watt heater), with 1½" diameter brass drain assembly. Thermostat temperature control, automatic low water cutoff, with built-in manual reset button. Polycarbonate 8" wide cutting board and stainless steel dish shelf provided. Wiring to terminate in J-Box and requires field wiring. Legs to be 1½" O.D., galvanized tubing, with galvanized adjustable undershelf and adjustable non-marking plastic bullet feet.



#WT3-240 unit

Options / Accessories

- Bolted-in undershelf
- Food pans/insets
- Overshelves
- Tray slides/shelf
- Dish shelf
- Stainless steel legs
- Stainless steel feet
- Rolltop cover
- Hardwood cutting board
- AutoFill® automatic water fill system

See Catalog Sheet #EG30.18 for information on optional Flex-Master® overshelves

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

EAGLE GROUP

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For custom configuration or fabrication needs, contact our SpecFAB Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Electric Water Bath Steam Tables —Open Base

MODELS:

- | | | | |
|----------------------------------|----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> WT2-208 | <input type="checkbox"/> WT4-208 | <input type="checkbox"/> SWT2-208 | <input type="checkbox"/> SWT4-208 |
| <input type="checkbox"/> WT2-240 | <input type="checkbox"/> WT4-240 | <input type="checkbox"/> SWT2-240 | <input type="checkbox"/> SWT4-240 |
| <input type="checkbox"/> WT3-208 | <input type="checkbox"/> WT5-208 | <input type="checkbox"/> SWT3-208 | <input type="checkbox"/> SWT5-208 |
| <input type="checkbox"/> WT3-240 | <input type="checkbox"/> WT5-240 | <input type="checkbox"/> SWT3-240 | <input type="checkbox"/> SWT5-240 |

Construction

- Table body and top constructed of highly polished 20 gauge 430 series stainless steel.
- Top is die-stamped beaded openings measuring 12½" x 20½" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and ½" (13mm) thick, is mounted on stainless steel brackets located on control side of unit.
- Cutting board and stainless steel dish shelf are standard on all models.
- Legs are 1½" (42mm) O.D. galvanized tubing fitted with adjustable, non-marking plastic feet.
- Undershelf is constructed of galvanized steel.

Water pan

- 16 gauge 304 series stainless steel all seamless welded construction with recessed well to accommodate immersion heater and 1½" (38mm)-diameter brass drain assembly.

Immersion heater

- Copper-sheathed 3000- to 5000-watt heater (depending on model). Thermostatic temperature control.

Automatic low water cutoff

- Complete with built-in manual reset button feature.

Wiring

- All wiring terminates within junction box adjacent to control, and requires field wiring (all units are listed by Underwriters Laboratories).
- All units are designed for field wiring by others.

Certifications / Approvals



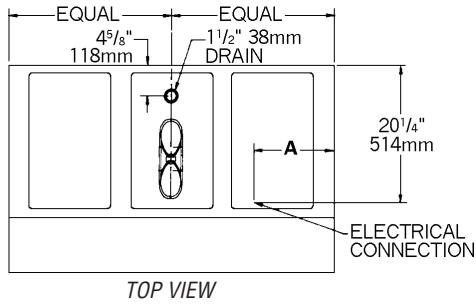
New York MEA 330-84-E



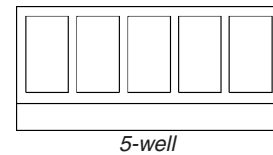
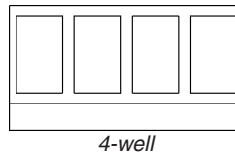
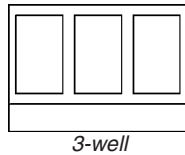
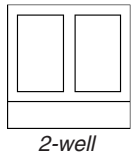
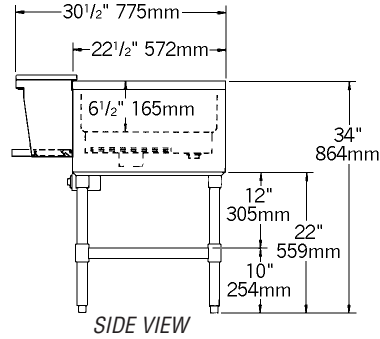
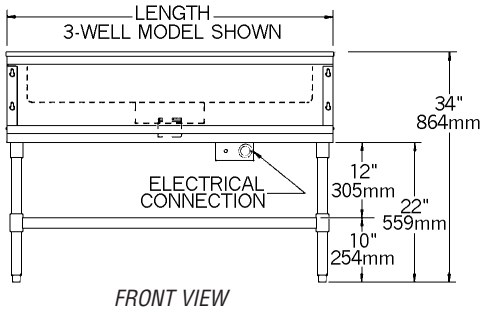


Item No.: _____
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Electric Water Bath Steam Tables—Open Base



Dimension A	
2 well	7 7/8" (187mm)
3 well	11 5/8" (1219mm)
4 well	15 5/8" (1613mm)
5 well	23 3/8" (2007mm)



WITH GALVANIZED LEGS & UNDERSHELF	WITH STAINLESS STEEL LEGS & UNDERSHELF	# of top openings	electrical data	length		weight	
model #	model #			in.	mm	lbs.	kg
WT2-208	SWT2-208	2	3000W, 208V, 14.4A	33"	838	94	42.6
WT2-240	SWT2-240	2	3000W, 240V, 12.5A	33"	838	94	42.6
WT3-208	SWT3-208	3	3000W, 208V, 14.4A	48"	1219	125	56.7
WT3-240	SWT3-240	3	3000W, 240V, 12.5A	48"	1219	125	56.7
WT4-208	SWT4-208	4	4000W, 208V, 19.2A	63 1/2"	1613	146	66.2
WT4-240	SWT4-240	4	4000W, 240V, 16.7A	63 1/2"	1613	146	66.2
WT5-208	SWT5-208	5	5000W, 208V, 24.1A	79"	2007	183	83.0
WT5-240	SWT5-240	5	5000W, 208V, 20.8A	79"	2007	183	83.0

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: DHT2-120-FMU), or design your own using standard components from EG30.18.

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

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