

Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, Spec-Master® series, model enclosed base design. Top and body are heavy gauge type 430 stainless steel (Open Front or Sliding Doors). Beaded top openings are 12½" x 20½". Heating compartments are 8" deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Recessed control panel with individual thermostatic controls. Each compartment fitted with 750-watt tubular heating element above the insulated bottom. 6' cord and plug. Complete unit wired to master toggle switch with indicator light. Furnished with polycarbonate cutting board. Includes 5"-diameter swivel plate casters (two with brake).



shown with optional accessories

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☐ Food pans/insets

Hardwood cutting boards	Tray slides/shelves
■ 1000-watt heater*	Top adapters
□ Spillage pans	Serving shelves
☐ Rolltop cover	□ Decorative laminates

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA Phone: 302-653-3000 • Fax: 302-653-2065 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440 MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB® Division**. Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

☐ Spec-Master® marine edge

Item No.:	
Project No.:	
S.I.S. No.:	
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Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable

MODELS:

□ PHT2CB-120	□ PHT3CB-120	□ PHT4CB-120	☐ PHT5CB-240
□ PHT2CB-240*	☐ PHT3CB-240*	☐ PHT4CB-240*	☐ PHT50B-240
☐ PHT20B-120	☐ PHT30B-120	☐ <i>PHT40B-120</i>	☐ PHT6CB-240
☐ PHT20B-240*	☐ PHT30B-240*	☐ PHT40B-240*	☐ <i>PHT60B-240</i>

Construction

- Table body and top constructed of highly polished heavy gauge 430 series stainless steel.
- Top has die-stamped beaded openings measuring $12\%2^{"} \times 20\%2^{"}$ (307 x 510mm).
- A poly cutting board 8" wide x ½" (203 x 13mm) thick is mounted on drop brackets located on control side of unit.
- 5" (127mm) diameter NSF-approved ball bearing swivel casters (two with brake).
- Push bar attached to end panel at operator's right.
- Full perimeter bumper guards.

Controls

- Individual thermostatic controls offer a wide range of temperature settings.
- Indicator light remain on continuously while control is on.

Heat Compartments

- Each heat compartment is 8" (203mm) deep and lined with 22 gauge galvanized steel.
- Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal.

Electrical

- Each compartment is fitted with a 750-watt tubular element above the insulated bottom.
- 6' cord with plug extends from the righthand control side as standard equipment.
- Complete unit is wired to a master toggle switch with indicator light.
- 120-volt units are single phase. 208- and 240-volt units available in single- and three-phase.

Sliding Doors (when indicated)

- 22 gauge stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly, providing easier cleaning and lower maintenance.







EG30.05 Rev. 10/15

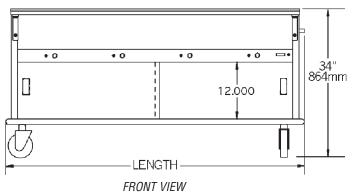
^{*} For 208V and 240V models only. To order, add suffix "-1". Example: PHT30B-120-1

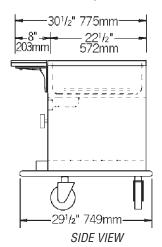
^{*} Available in 208-volt and three-phase. See chart on back page.

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Spec-Master® Electric Hot Food Tables—Enclosed Base, Portable





(note: unit with sliding doors shown)

SINGLE-PHASE				THREE-PHASE *			1						
WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug	WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug	# of top openings	electrical data	lenç in.	jth mm		ight kg
PHT2OB-120	PHT2CB-120	12.5A	5-15P	n/a	n/a	-	-	2	1500W, 120V	35¾"		200	90.7
PHT2OB-208	PHT2CB-208	7.2A	6-15P	PHT2OB-208-3	PHT2CB-208-3	6.3A	15-20P	2	1500W, 208V	35¾″		200	90.7
PHT2OB-240	PHT2CB-240	6.3A	6-15P	PHT2OB-240-3	PHT2CB-240-3	5.4A	15-20P	2	1500W, 240V	35¾″	908	200	90.7
PHT3OB-120	PHT3CB-120	18.8A	5-15P	n/a	n/a	-	-	3	2250W, 120V	50¾"	1289	240	108.9
PHT3OB-208	PHT3CB-208	10.8A		PHT3OB-208-3	PHT3CB-208-3	6.3A	15-20P	3	2250W, 208V				108.9
PHT3OB-240	PHT3CB-240	9.4A	6-15P	PHT3OB-240-3	PHT3CB-240-3	5.4A	15-20P	3	2250W, 240V	50¾″	1289	240	108.9
PHT40B-120	PHT4CB-120	25.0A	5-50P	n/a	n/a	-	-	4	3000W, 120V	661/4"	1683	280	127.0
PHT40B-208	PHT4CB-208	14.4A	6-20P	PHT4OB-208-3	PHT4CB-208-3	9.5A	15-20P	4	3000W, 208V				127.0
PHT40B-240	PHT4CB-240	12.5A	6-20P	PHT40B-240-3	PHT4CB-240-3	8.3A	15-20P	4	3000W, 240V	661/4"	1683	280	127.0
PHT50B-208*	PHT5CB-208*	18.0A	6-30P	PHT5OB-208-3	PHT5CB-208-3	12.5A	15-20P	5	3750W, 208V	81¾"	2076	320	145.2
PHT50B-240*	PHT5CB-240*	15.6A	6-20P	PHT50B-240-3	PHT5CB-240-3	10.8A	15-20P	5	3750W, 240V	81¾"	2076	320	145.2
PHT60B-208*	PHT6CB-208*	21.6A	6-30P	PHT60B-208-3	PHT6CB-208-3	12.5A	15-20P	6	4500W, 208V	97¾"	2470	363	164.7
PHT60B-240*	PHT6CB-240*	18.0A	6-30P	PHT60B-240-3	PHT6CB-240-3	10.8A	15-20P	6	4500W, 240V	97¾″	2470	363	164.7

^{*} All Three-Phase units, and Single-Phase 5- and 6-well units, available in 208V and 240V only.

Receptacle Configurations Required

See above chart for applicable NEMA plug.

15A 120V	15A 240V	20A 240V	30A 240V	50A 120V	20A 3Ø 240V
furnished with					
NEMA 5-15	NEMA 6-15	NEMA 6-20	NEMA 6-30	NEMA 5-50	NEMA 15-20
plug	plug	plug	plug	plug	plug

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: PHT20B-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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