ELECTRIC HOT FOOD TABLES
WITH UNDERSHELF

FEATURES:
Stainless steel body and top
Galvanized adjustable legs & bullet feet
Galvanized 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: 1 5/8” diameter tubular galvanized steel
1” adjustable bullet feet
Stainless steel gussets
UNDERSHELF: Galvanized 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

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

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width*</th>
<th># of Wells</th>
<th>Volts</th>
<th>Amps</th>
<th>Watts</th>
<th>NEMA Plug</th>
<th>Wt.</th>
<th>Cu. Ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>HF-2E-120 A</td>
<td>31-13/16”</td>
<td>30-5/8”</td>
<td>2</td>
<td>120</td>
<td>8.33</td>
<td>1000</td>
<td>5-20P</td>
<td>92 lbs.</td>
<td>28</td>
</tr>
<tr>
<td>HF-3E-120 B</td>
<td>47-1/8”</td>
<td>30-5/8”</td>
<td>3</td>
<td>120</td>
<td>12.50</td>
<td>1500</td>
<td>5-20P</td>
<td>130 lbs.</td>
<td>41.32</td>
</tr>
<tr>
<td>HF-4E-120 C</td>
<td>62-7/16”</td>
<td>30-5/8”</td>
<td>4</td>
<td>120</td>
<td>16.67</td>
<td>2000</td>
<td>L5-30P</td>
<td>152 lbs.</td>
<td>54.55</td>
</tr>
<tr>
<td>HF-2E-240 A</td>
<td>31-13/16”</td>
<td>30-5/8”</td>
<td>2</td>
<td>208/240</td>
<td>7.21/8.33</td>
<td>1500/2000</td>
<td>6-20P</td>
<td>92 lbs.</td>
<td>28</td>
</tr>
<tr>
<td>HF-3E-240 B</td>
<td>47-1/8”</td>
<td>30-5/8”</td>
<td>3</td>
<td>208/240</td>
<td>10.82/12.50</td>
<td>2250/3000</td>
<td>6-20P</td>
<td>130 lbs.</td>
<td>41.32</td>
</tr>
<tr>
<td>HF-4E-240 C</td>
<td>62-7/16”</td>
<td>30-5/8”</td>
<td>4</td>
<td>208/240</td>
<td>14.42/16.67</td>
<td>3000/4000</td>
<td>L6-30P</td>
<td>152 lbs.</td>
<td>54.55</td>
</tr>
<tr>
<td>HF-5E-240 D</td>
<td>77-3/4”</td>
<td>30-5/8”</td>
<td>5</td>
<td>208/240</td>
<td>18.03/20.84</td>
<td>3750/5000</td>
<td>L6-30P</td>
<td>170 lbs.</td>
<td>66.94</td>
</tr>
</tbody>
</table>

*NWidth Includes 8” Cutting Board

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

NEMA 5-20P  NEMA 6-20P  NEMA L5-30P  NEMA L6-30P

NOTE: For international applications, plug may need to be replaced (by others) in field.

Stainless Steel Legs & Undershelf Upgrade

<table>
<thead>
<tr>
<th>2 Well Table</th>
<th>3 Well Table</th>
<th>4 Well Table</th>
<th>5 Well Table</th>
</tr>
</thead>
<tbody>
<tr>
<td>SU-23A</td>
<td>SU-23B</td>
<td>SU-23C</td>
<td>SU-23D</td>
</tr>
</tbody>
</table>

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

For Orders & Customer Service:
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or Fax: 631-586-2933
DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

PROVIDED WITH 6' CORD AND PLUG

Food Table Shelving

10" Wide Buffet Shelf with Built-In Food Shield

<table>
<thead>
<tr>
<th>Model</th>
<th>Length</th>
<th>Approx Wt.</th>
<th>Cu. Ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>TBS-2</td>
<td>31-13/16&quot;</td>
<td>34 lbs.</td>
<td>2</td>
</tr>
<tr>
<td>TBS-3</td>
<td>47-1/8&quot;</td>
<td>42 lbs.</td>
<td>3</td>
</tr>
<tr>
<td>TBS-4</td>
<td>62-7/16&quot;</td>
<td>47 lbs.</td>
<td>4</td>
</tr>
<tr>
<td>TBS-5</td>
<td>77-3/4&quot;</td>
<td>55 lbs.</td>
<td>4</td>
</tr>
</tbody>
</table>

Acrylic Side Panels for Buffet Shelf
Add side panels to meet additional NSF requirements (2 panels per side)

- TBP-1 One Side
- TBP-2 Two Sides
Field Installation Available

10" Wide Serving Shelf with Built-In Food Shield

<table>
<thead>
<tr>
<th>Model</th>
<th>Length</th>
<th>Approx Wt.</th>
<th>Cu. Ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSS-2</td>
<td>31-13/16&quot;</td>
<td>18 lbs.</td>
<td>2</td>
</tr>
<tr>
<td>TSS-3</td>
<td>47-1/8&quot;</td>
<td>23 lbs.</td>
<td>3</td>
</tr>
<tr>
<td>TSS-4</td>
<td>62-7/16&quot;</td>
<td>30 lbs.</td>
<td>4</td>
</tr>
<tr>
<td>TSS-5</td>
<td>77-3/4&quot;</td>
<td>35 lbs.</td>
<td>4</td>
</tr>
</tbody>
</table>

Acrylic Side Panel for Serving Shelf
Add side panels to meet additional NSF requirements (1 panel per side)

- TSP-1 One Side
- TSP-2 Two Sides
Field Installation Available

Food Table Accessories

Visit our website for additional Food Table Accessories

- SU-25S Add Casters to Food Units with Undershelf (Includes 4 - 5" Swivel Casters, 2 w/ Brakes & Legs That Maintain Height)
- TCB-OMIT Remove Poly Cutting Board & Shelf
- CB-OMIT Remove Poly Cutting Board Only
- 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