

Hot Food Tables

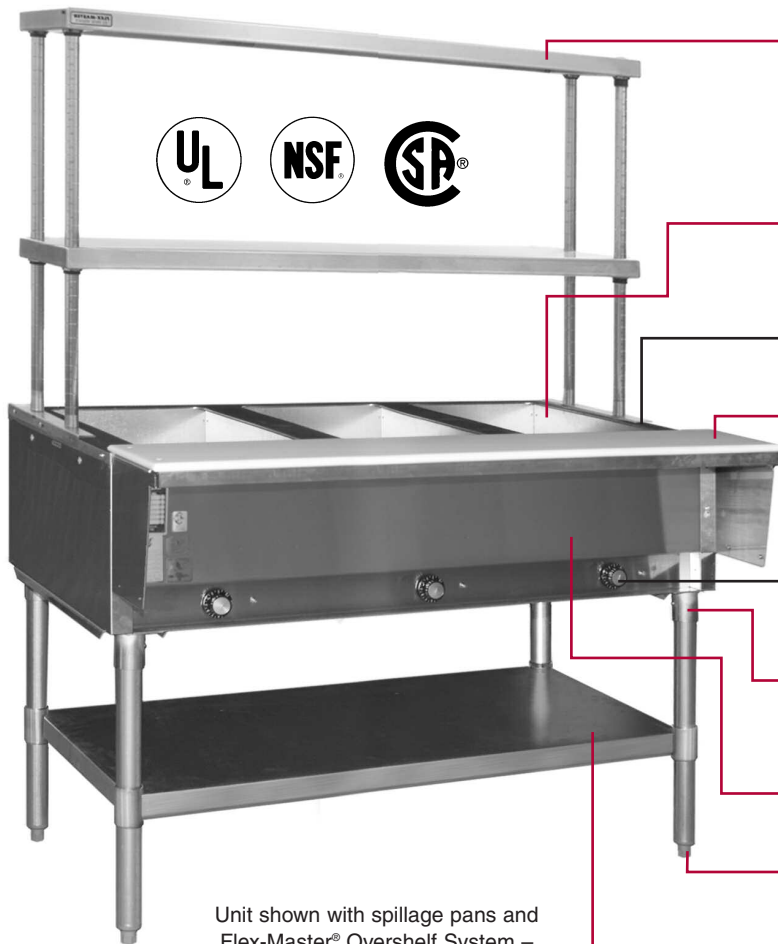
- Electric Hot Food Tables
- Gas Hot Food Tables
- Spec-Master®
- Tray Stand
- Water Bath Steam Tables
- Deluxe Service Tables
- Flex-Master®
- Sealed Well Hot Food Tables
- Accessories



Eagle's Hot Food Tables

Easy to assemble because units are partially preassembled; Only two fasteners per leg needed!
Legs are galvanized tubing, not flat steel.

Information in **color** indicates *Eagle advantages* — *Strength, reliability, value.*



Unit shown with spillage pans and Flex-Master® Overshelf System – sold separately.

Flex-Master® Overshelf System — 10" and 15" wide shelves; 16 gauge type 304 stainless steel; adjustable on 1" increments; System can be removed without leaving holes on surface of unit.

Compartments — 8" deep; lined with galvanized steel; insulated; stainless steel available.

Top — Highly polished stainless steel; die-stamped.

Cutting Board — 8" wide by ½" thick; poly; mountable on both sides of unit.

Controls/Elements * — Infinite controls offer high/low selections; indicator light remains on while control is in ON position; elements are 500- or 750-watt tubular design.

Gusset Assembly — Gusset welded to a 14-gauge stainless steel channel which is welded to unit.

Body — Constructed of all stainless steel components.

Legs/Feet — 20½" x 1⅝" diameter galvanized tubing with adjustable plastic feet; used to support body and allows for optional adjustable undershelf. Stainless steel available.

Adjustable Undershelf — Available in galvanized and stainless steel.

* Electric models only. Gas models feature manual gas controls with high-output jet burners rated at 3,500 BTU's.

For more information, see our "Eagle Advantage™ for Hot Food Tables" flyer (#EG6302).

ELECTRIC HOT FOOD TABLES - OPEN BASE



All-stainless-steel wrapper. Individual controls for peak performance. High-output tubular heating elements. UL-, NSF-, and CSA-approved. Adaptable for wet application. Full range of options and accessories. Recessed controls for improved protection and safety.



#DHT4-240 hot food table shown with optional Flex-Master® overshelves



#PDHT4-120 portable hot food table

Stationary

Non-marking feet adjust unit height from 34½" to 35½".

number of top openings	length	weight	electrical data	model #
2	33"	97 lbs.	1000W, 120V 1500W, 240V	DHT2-120 DHT2-240*
3	48"	125 lbs.	1500W, 120V 2250W, 240V	DHT3-120 DHT3-240*
4	63½"	158 lbs.	2000W, 120V 3000W, 240V	DHT4-120 DHT4-240*
5	79"	193 lbs.	3750W, 240V	DHT5-240*

Note: Models in chart indicate units with galvanized legs and undershelf. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "DHT".

Example: SDHT3-120

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Portable

Push handle and 4"-diameter casters, two with brake, included.

number of top openings	length	weight	electrical data	model #
2	35½"	101 lbs.	1000W, 120V 1500W, 240V	PDHT2-120 PDHT2-240*
3	50½"	129 lbs.	1500W, 120V 2250W, 240V	PDHT3-120 PDHT3-240*
4	66"	162 lbs.	2000W, 120V 3000W, 240V	PDHT4-120 PDHT4-240*
5	81½"	199 lbs.	3750W, 240V	PDHT5-240*

Note: Models in chart indicate units with galvanized legs and undershelf. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "PDHT".

Example: SPDHT4-240

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Receptacle Configurations required for Hot Food Tables

15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 250V	30 AMP 125V
model # (P)DHT2-120 (P)DHT3-120	model # (P)DHT2-240 (P)DHT3-240	model # (P)DHT4-240	model # (P)DHT5-240	model # (P)DHT4-120
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-30 plug

SEALED WELL HOT FOOD TABLES



Individual sealed wells are fully covered and constructed of type 304 stainless steel. Heavy gauge stainless steel construction for entire units. Heavy gauge type 304 stainless steel legs. Individual controls allow for wet or dry application. Features poly cutting board, stainless steel dish shelf, and stainless steel adjustable undershelf with gussets. High-output tubular heating elements. Stationary and portable units available. UL- and NSF-approved. Full range of options and accessories. All wells complete with drains running to a common all-copper manifold complete with ball valve.



stationary sealed well hot food table shown with optional Flex-Master® Overshelf System

Stationary

Non-marking feet adjust unit height from 34½" to 35½".

# of top openings	length	weight	electrical data	model #
2	33"	101 lbs.	1500W, 120V, 12.5A 1900W, 240V, 7.9A	SHT2-120 SHT2-240*
3	48"	129 lbs.	2250W, 120V, 18.8A 2850W, 240V, 11.9A	SHT3-120 SHT3-240*
4	63½"	162 lbs.	3000W, 120V, 25.0A 3800W, 240V, 15.8A	SHT4-120 SHT4-240*
5	79"	199 lbs.	4750W, 240V, 19.8A	SHT5-240*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Portable

Push handle and 4"-diameter casters, two with brake, included.

# of top openings	length	weight	electrical data	model #
2	35½"	101 lbs.	1500W, 120V, 12.5A 1900W, 240V, 7.9A	SPHT2-120 SPHT2-240*
3	50½"	129 lbs.	2250W, 120V, 18.8A 2850W, 240V, 11.9A	SPHT3-120 SPHT3-240*
4	66"	162 lbs.	3000W, 120V, 25.0A 3800W, 240V, 15.8A	SPHT4-120 SPHT4-240*
5	81½"	199 lbs.	4750W, 240V, 19.8A	SPHT5-240*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Receptacle configurations required for Sealed Well Hot Food Tables.

15 AMP 125V	15 AMP 250V	20 AMP 250V	30 AMP 125V	30 AMP 250V	50 AMP 125V
model #	model #	model #	model #	model #	model #
S(P)HT2-120	S(P)HT2-240	S(P)HT4-240	S(P)HT3-120	S(P)HT5-240	S(P)HT4-120
furnished with NEMA 5-15 plug	S(P)HT3-240 furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug	furnished with NEMA 5-30 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-50 plug



portable sealed well hot food table

Flex-Master® Overshelf Kits

Both kits include two 16/304 stainless steel overshelves and four 30" posts. To order kit, add suffix specified in chart below. Example: SHT2-120-FMU.

description	add suffix
10" overshelves	-FM
15" overshelves, plus one ladle rack	-FMU

AutoFill® Automatic Water System

See back page for further information on AutoFill®. To order, add "A" in front of the dash in model number. Example: SHT2A-120

SPEC-MASTER® ELECTRIC HOT FOOD TABLES

- ENCLOSED BASE



Stationary



unit with sliding doors

Heavy gauge stainless steel body and top. Individual controls for peak performance. Recessed control panel. High-output tubular heating elements. 6' cord. Standard ½" thick poly cutting board. 8" deep insulated heating compartments lined with galvanized steel. Available with open front or stainless steel sliding doors. 34½" to 35½" adjustable height. Adaptable for wet application. Full range of options and accessories.

# of top openings	length	weight	electrical data	open door model #	sliding door model #
2	33"	200 lbs.	1500W, 120V, 12.5A 1500W, 240V, 6.3A	HT20B-120 HT20B-240*	HT2CB-120 HT2CB-240*
3	48"	240 lbs.	2250W, 120V, 18.8A 2250W, 240V, 9.4A	HT30B-120 HT30B-240*	HT3CB-120 HT3CB-240*
4	63½"	280 lbs.	3000W, 120V, 25.0A 3000W, 240V, 12.5A	HT40B-120 HT40B-240*	HT4CB-120 HT4CB-240*
5	79"	320 lbs.	3750W, 240V 15.7A	HT50B-240*	HT5CB-240*
6	94½"	363 lbs.	4500W, 240V, 18.8A	HT60B-240*	HT6CB-240*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Portable



unit with open front

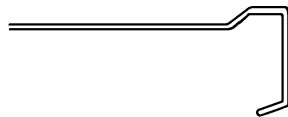
Full perimeter bumper guards. 4" NSF-approved ball bearing casters, (two swivel, two with brake). Push bar attached to end panel at operator's right.

# of top openings	length	weight	electrical data	open door model #	sliding door model #
2	35¾"	200 lbs.	1500W, 120V, 12.5A 1500W, 240V, 6.3A	PHT20B-120 PHT20B-240*	PHT2CB-120 PHT2CB-240*
3	50¾"	240 lbs.	2250W, 120V, 18.8A 2250W, 240V, 9.4A	PHT30B-120 PHT30B-240*	PHT3CB-120 PHT3CB-240*
4	66¾"	280 lbs.	3000W, 120V, 25.0A 3000W, 240V, 12.5A	PHT40B-120 PHT40B-240*	PHT4CB-120 PHT4CB-240*
5	81¾"	320 lbs.	3750W, 240V 15.7A	PHT50B-240*	PHT5CB-240*
6	97¾"	363 lbs.	4500W, 240V, 18.8A	PHT60B-240*	PHT6CB-240*

* Also available in 208 volt. To order, replace suffix "-240" with suffix "-208".

Spec-Master® Marine Edge available for Spec-Master® Hot Food Tables

For front edge only. Heavy gauge type 304 stainless steel. Retards spillage.



Decorative Laminates available for Spec-Master® Hot Food Tables

Standard Wilsonart® Black trimmed in stainless steel. A variety of patterns and colors to choose from. Hundreds of laminates available. Consult factory for other custom colors. Factory-installed only.



To order box marine edge, add suffix **"/M"**.
To order box marine edge and laminate, add suffix **"/ML"**.

Receptacle Configurations required for Spec-Master® Electric Hot Food Tables with Enclosed Base

15 AMP 125V	20 AMP 250V	30 AMP 250V	30 AMP 125V	50 AMP 125V
model #	model #	model #	model #	model #
(P)HT20B-120	(P)HT20B-240	(P)HT60B-240	(P)HT30B-120	(P)HT40B-120
(P)HT2CB-120	(P)HT2CB-240	(P)HT6CB-240	(P)HT3CB-120	(P)HT4CB-120
furnished with NEMA 5-15 plug	(P)HT30B-240 (P)HT3CB-240 (P)HT40B-240 (P)HT50B-240 (P)HT5CB-240 furnished with NEMA 6-20 plug	furnished with NEMA 6-30 plug	furnished with NEMA 5-30 plug	furnished with NEMA 5-50 plug

GAS HOT FOOD TABLES

- OPEN BASE (3,500 BTU'S PER BURNER)



All-stainless-steel wrapper. Individual controls for peak performance. High-output jet burners for efficient operation. CSA and NSF certified. Adaptable for wet application. Full range of options and accessories. Recessed controls for improved protection and safety. Available in stationary only.



#HT4-NG hot food table shown with optional Flex-Master® overshelves

number of top openings	length	weight	total BTU rating	model #
2	33"	97 lbs.	7,000	HT2-NG
			7,000	HT2-LP
3	48"	125 lbs.	10,500	HT3-NG
			10,500	HT3-LP
4	63½"	158 lbs.	14,000	HT4-NG
			14,000	HT4-LP
5	79"	193 lbs.	17,500	HT5-NG
			17,500	HT5-LP

Note: Suffix "-NG" indicates models with Natural Gas. "-LP" indicates Liquid Propane.
 Note: Models in chart indicate units with galvanized legs and undershelf and natural gas. To order units with stainless steel legs and undershelf, insert prefix "S" in front of "HT". Example: SHT3-NG

SPEC-MASTER® GAS HOT FOOD TABLES

- ENCLOSED BASE (3,500 BTU'S PER BURNER)



Heavy gauge stainless steel body and top. Individual controls for peak performance. Recessed control panel. High-output jet burners rated at 3500 BTUs for efficient operation. Standard ½" poly cutting board. 8" deep insulated heating compartments lined with galvanized steel. Models available with open front or with sliding doors. 34½" to 35½" adjustable height. Adaptable for wet application. Full range of options and accessories. Available in stationary only.



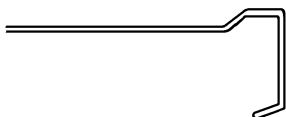
unit with sliding doors

number of top openings	length	weight	total BTU rating	open door model #	sliding door model #
2	33"	207 lbs.	7,000	HT20B-NG	HT2CB-NG
				HT20B-LP	HT2CB-LP
3	48"	248 lbs.	10,500	HT30B-NG	HT3CB-NG
				HT30B-LP	HT3CB-LP
4	63½"	289 lbs.	14,000	HT40B-NG	HT4CB-NG
				HT40B-LP	HT4CB-LP
5	79"	330 lbs.	17,500	HT50B-NG	HT5CB-NG
				HT50B-LP	HT5CB-LP
6	94½"	375 lbs.	21,000	HT60B-NG	HT6CB-NG
				HT60B-LP	HT6CB-LP

Note: Suffix "-NG" indicates models with Natural Gas. "-LP" indicates Liquid Propane.

Spec-Master® Marine Edge available for Spec-Master® Hot Food Tables

For front edge only. Heavy gauge type 304 stainless steel. Retards spillage.



Decorative Laminates available for Spec-Master® Hot Food Tables

Standard Wilsonart® Black trimmed in stainless steel. A variety of patterns and colors to choose from. Hundreds of laminates available. Consult factory for other custom colors. Factory-installed only.



To order box marine edge, add suffix "/M". To order box marine edge and laminate, add suffix "/ML".

WATER BATH STEAM TABLES

Top openings are sized to accept 12" x 20" food pans. All units are furnished with poly cutting board, stainless steel dish shelf, and galvanized adjustable undershelf.



#WT3-240 unit

Electric Water Bath Steam Tables



All-welded water pan with recessed well accommodates a copper sheathed immersion heater assembly complete with thermostatic control and low water cutoff. Designed for field wiring—all wiring terminates within junction box adjacent to controls.

# of top openings	length	weight	electrical data	model #
2	33"	94 lbs.	3000W, 208V, 14.4A	WT2-208 SWT2-208*
			3000W, 240V, 12.5A	WT2-240 SWT2-240*
3	48"	125 lbs.	3000W, 208V, 14.4A	WT3-208 SWT3-208*
			3000W, 240V, 12.5A	WT3-240 SWT3-240*
4	63½"	146 lbs.	4000W, 208V, 19.2A	WT4-208 SWT4-208*
			4000W, 240V, 16.7A	WT4-240 SWT4-240*
5	79"	183 lbs.	5000W, 208V, 24.1A	WT5-208 SWT5-208*
			5000W, 240V, 20.8A	WT5-240 SWT5-240*

* "S" in model number denotes stainless steel legs and undershelf.



#AWT3-NG unit

Gas Water Bath Steam Tables



All units are furnished with a straight flow tubular gas burner and pressure regulator as standard equipment. Tables with two and three openings have 15,000 BTUs total. All other tables have 30,000 BTUs total. AWTG models are provided with safety pilots and automatic shut-off features.

description	weight	BTU total	model #
33" long unit with 2 top openings	94 lbs.	15,000	AWT2-NG
33" long unit with 2 top openings and safety pilot	96 lbs.		AWTP2-NG
48" long unit with 3 top openings	125 lbs.	15,000	AWT3-NG
48" long unit with 3 top openings and safety pilot	130 lbs.		AWTP3-NG
63½" long unit with 4 top openings	146 lbs.	30,000	AWT4-NG
63½" long unit with 4 top openings and safety pilot	151 lbs.		AWTP4-NG
63½" long unit with 8 top openings	146 lbs.	30,000	AWT4-NG-1
63½" long unit with 8 top openings and safety pilot	151 lbs.		AWTP4-NG-1
79" long unit with 5 top openings	183 lbs.	30,000	AWT5-NG
79" long unit with 5 top openings and safety pilot	189 lbs.		AWTP5-NG

Note: Models in chart indicate units with galvanized legs and undershelf and natural gas. To order units with stainless steel legs and undershelf, insert "ASWT" in place of "AWT". To order LP gas units, insert "LP" in place of "NG".

AutoFill® Automatic Water System

See back page for further information on AutoFill®. To order, add "A" in front of the dash in model number. Example: WT2A-120

COLD PAN UNITS – OPEN BASE

Type 304 stainless steel 20" x 6½"-deep cold pans are fully insulated and include 1" I.P.S drain connection. Highly polished 22 gauge stainless steel body. Galvanized tubular legs and undershelf (except where noted).



#PCP-3 portable cold pan unit with optional cutting board

Stationary

Non-marking feet adjust unit height from 34½" to 35½".

length	weight	model #
48"	93 lbs.	CP-3 SCP-3*
63½"	112 lbs.	CP-4 SCP-4*
79"	133 lbs.	CP-5 SCP-5*

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	weight	model #
50½"	99 lbs.	PCP-3 SPCP-3*
66"	118 lbs.	PCP-4 SPCP-4*
81½"	139 lbs.	PCP-5 SPCP-5*

* "S" in model number denotes stainless steel legs and undershelf.

SPEC-MASTER® COLD PAN UNITS – ENCLOSED BASE

Type 304 stainless steel 20" x 6½"-deep cold pans are fully insulated and include 1" I.P.S drain connection. Highly polished 20 gauge stainless steel table body. Stainless steel tubular legs. Full-depth stainless steel bottom shelf is welded to outer wrapper. 22½" front-to-back. Available with open front or with 22 gauge stainless steel sliding doors.

See page 6 for optional Spec-Master® Marine edge and decorative laminates.



#CP3CB cold pan unit

Stationary

Non-marking feet adjust unit height from 34½" to 35½".

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
48"	230 lbs.	CP3OB	235 lbs.	CP3CB
63½"	270 lbs.	CP4OB	275 lbs.	CP4CB
79"	310 lbs.	CP5OB	315 lbs.	CP5CB

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
50½"	230 lbs.	PCP3OB	235 lbs.	PCP3CB
66"	270 lbs.	PCP4OB	275 lbs.	PCP4CB
81½"	310 lbs.	PCP5OB	315 lbs.	PCP5CB

SOLID TOP UNITS – OPEN BASE

Type 430 construction. 22 gauge stainless steel body. 16 gauge stainless steel top. Galvanized tubular legs and undershelf.



#ST-3 stationary solid top unit

Stationary

Non-marking feet adjust unit height from 34½" to 35½".

length	weight	model #
48"	83 lbs.	ST-3 SST-3*
63½"	102 lbs.	ST-4 SST-4*
79"	123 lbs.	ST-5 SST-5*

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	weight	model #
50½"	89 lbs.	PST-3 SPST-3*
66"	108 lbs.	PST-4 SPST-4*
81½"	129 lbs.	PST-5 SPST-5*

* "S" in model number denotes stainless steel legs and undershelf.

SPEC-MASTER® SOLID TOP UNITS NSF

- ENCLOSED BASE

16 gauge stainless steel top. Body constructed of 20 gauge stainless steel. Stainless steel tubular legs. Full-depth stainless steel bottom shelf is welded to outer wrapper. 22 $\frac{5}{16}$ " front-to-back. Available with open front or with 22 gauge stainless steel sliding doors complete with recessed handle and rollerless track assembly. See page 6 for optional Spec-Master® Marine edge and decorative laminates.



#ST3CB stationary solid top unit

Stationary

Non-marking feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
48"	225 lbs.	ST30B	233 lbs.	ST3CB
63 $\frac{1}{2}$ "	265 lbs.	ST40B	274 lbs.	ST4CB
79"	305 lbs.	ST50B	315 lbs.	ST5CB

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
50 $\frac{1}{2}$ "	225 lbs.	PST30B	233 lbs.	PST3CB
66"	265 lbs.	PST40B	274 lbs.	PST4CB
81 $\frac{1}{2}$ "	305 lbs.	PST50B	315 lbs.	PST5CB

TRAY STAND NSF

Tray stand top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. 1 $\frac{5}{8}$ " diameter 304 stainless steel legs. NSF listed.



tray stand with optional silverware unit

Stationary

Non-marking feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	weight	model #
33"	135 lbs.	TU-1

Portable

Push handle and 4"-diameter casters, two with brake, included.

length	weight	model #
33"	135 lbs.	PTU-1

Optional Silverware Unit

Type 304 stainless steel. Comes with eight plastic silverware holders.

length	weight	model #
33"	35 lbs.	SW-1

URN STANDS NSF

Top is die-formed polished 16 gauge stainless steel. Cabinet features all-stainless-steel construction. Urn though slopes to a 1" drain and comes with full length removable louvered grate. NSF listed.

See page 6 for optional Spec-Master® Marine edge and decorative laminates.



#US3CB urn stand

Stationary*

Non-marking feet adjust unit height from 34 $\frac{1}{2}$ " to 35 $\frac{1}{2}$ ".

length	with Open Front		with Sliding Doors	
	weight	model #	weight	model #
48"	225 lbs.	US30B	233 lbs.	US3CB
63 $\frac{1}{2}$ "	265 lbs.	US40B	274 lbs.	US4CB
79"	305 lbs.	US50B	315 lbs.	US5CB

* To order unit with casters, add prefix "P" to model number.

DELUXE SERVICE MATES

Units include Tuffak® clear sneeze guard (except cashiers stand) and polished stainless steel top with woodgrain vinyl laminated on steel wrapper and black vinyl base.



#BPCP-3 portable buffet cold pan unit



#BPST-3 portable buffet solid top unit



cashier stand



beef cart

Buffet Cold Pan Units

Features 6"-deep insulated ice pan.

length	width	height	weight	model #	Tabletop		
					height	weight	model #
33"	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	167 lbs.	BPCP-2	34"	137 lbs.	CCP-2
48"	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	203 lbs.	BPCP-3	34"	157 lbs.	CCP-3
63 ¹ / ₂ "	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	240 lbs.	BPCP-4	34"	157 lbs.	CCP-3

Portable Buffet Solid Top Units

4" swivel casters, two with brake.

length	width	height	weight	model #
33"	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	157 lbs.	BPST-2
48"	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	193 lbs.	BPST-3
63 ¹ / ₂ "	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	230 lbs.	BPST-4

Cashier Stand

Polished stainless steel top with woodgrain vinyl laminated on steel wrapper and stainless steel bottom panel. Stainless steel front cashier drawer. Enclosed on three sides with storage area under drawer. 4" swivel casters, two with brake.

length	width	height	weight	model #
24"	22 ⁵ / ₁₆ "	34"	110 lbs.	CS-1

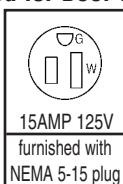
Beef Cart

12" x 20" heat well. 250 watt heat lamp with fully adjustable clear Tuffak® sneeze guard. Poly top carving board. 4" swivel casters, two with brake. Polished stainless steel top with woodgrain vinyl laminated on steel wrapper and black vinyl base. UL listed.

length	width	height	weight	electrical data*	model #
33"	22 ⁵ / ₁₆ "	52 ¹ / ₂ "	167 lbs.	1450W, 120V, 12.1A	BC-1

* 60 Hz, single phase

Receptacle Configuration required for Beef Cart



Deluxe Service Mates Continued on the next page.

DELUXE SERVICE MATES CONTINUED...

Portable Buffet Hot Food Tables

Clear Tuffak® sneeze guard. Polished stainless steel top with woodgrain vinyl laminated on steel wrapper and black vinyl base. Individual heat wells with separate controls. 4" swivel casters, two with brake.



#BPDHT3-120 portable buffet hot food table

# of top openings	length	width	height	weight	electrical data	model #
2	33"	22 $\frac{5}{16}$ "	52 $\frac{3}{8}$ "	185 lbs.	1000W, 120V, 8.3A 1500W, 240V, 6.25A	BPDHT2-120 BPDHT2-240*
3	48"	22 $\frac{5}{16}$ "	52 $\frac{3}{8}$ "	235 lbs.	1500W, 120V, 12.5A 2250W, 240V, 9.4A	BPDHT3-120 BPDHT3-240*
4	63 $\frac{1}{2}$ "	22 $\frac{5}{16}$ "	52 $\frac{3}{8}$ "	286 lbs.	2000W, 120V, 16.7A 3000W, 240V, 12.5A	BPDHT4-120 BPDHT4-240*

* Available in 208 volts.

Tabletop Buffet Hot Food Tables

Clear Lexan® sneeze guard. Polished stainless steel top with woodgrain vinyl laminated on steel wrapper. Individual control for each well. Adjustable feet for mounting on tabletop.







#CDHT3-120 tabletop buffet hot food table

# of top openings	length	width	height	weight	electrical data	model #
2	33"	22 $\frac{5}{16}$ "	34 $\frac{3}{8}$ "	149 lbs.	1000W, 120V, 8.3A 1500W, 240V, 6.25A	CDHT2-120 CDHT2-240*
3	48"	22 $\frac{5}{16}$ "	34 $\frac{3}{8}$ "	189 lbs.	1500W, 120V, 12.5A 2250W, 240V, 9.4A	CDHT3-120 CDHT3-240*
4	63 $\frac{1}{2}$ "	22 $\frac{5}{16}$ "	34 $\frac{3}{8}$ "	234 lbs.	2000W, 120V, 16.7A 3000W, 240V, 12.5A	CDHT4-120 CDHT4-240*

* Available in 208 volts.

Receptacle Configurations required for Buffet Hot Foods Tables

			
15AMP 125V	15AMP 250V	20AMP 250V	30AMP 125V
model #	model #	model #	model #
BPDHT2-120	BPDHT2-240	BPDHT4-240	BPDHT4-120
BPDHT3-120	BPDHT3-240	CDHT4-240	CDHT4-120
CDHT2-120	CDHT2-240	furnished with NEMA 6-20 plug	furnished with NEMA 5-30 plug
CDHT3-120	CDHT3-240		
furnished with NEMA 5-15 plug	furnished with NEMA 6-15 plug		



Deluxe Service Mates – Optional Accessories

Wood-trimmed Lexan® sneeze guards	Vinyl skirts for portable buffets	Tray shelves set of two 8" wide S/S	Stainless undershelf for portable buffets	Fluorescent lights with plastic shields*	Infrared bullet lamps**
model #	model #	model #	model #	model #	model #
DSG-2	VS-2	PTS-2	US-2	FL-2	IL-2
DSG-3	VS-3	PTS-3	US-3	FL-3	IL-3
DSG-4	VS-4	PTS-4	US-4	FL-4	IL-4

* Factory installation required for Florescent Lights.

** Infrared Bullet Lamps have separate cord, not wired to base unit.

HOT FOOD TABLE ACCESSORIES



Flex-Master® Overshelf System



A totally flexible system for both new and existing operations when versatility is needed. A unique custom-style overshelf system utilizing standard components. Unsurpassed style, strength, performance, and flexibility. Unlimited combinations of shelves, pot racks and utensil racks, to meet any need. A full range of options and accessories.

Stainless Steel Posts

With plates. Adjustable in 1" increments. Sold in pairs. Order two pairs for shelves 33" to 79" long. Order three pairs for shelves 94½" long.

height	weight	model #
18"	1.7 lbs.	418012
30"	2.4 lbs.	430012
48"	5.6 lbs.	448012

Pot & Ladle Racks

Chrome plated

length	weight	model #
33"	1.9 lbs.	PRT2-C
48"	2.1 lbs.	PRT3-C
63½"	2.5 lbs.	PRT4-C
79"	4.1 lbs.	PRT5-C
94½"	4.9 lbs.	PRT6-C**

** PRT6-C is provided in two sections.

Overshelves

16 gauge type 304 stainless steel.

10" wide

length	number of wells	weight	model #
33"	2	10 lbs.	421002
48"	3	14 lbs.	421003
63½"	4	24 lbs.	421004
79"	5	29 lbs.	421005
94½"	6	35 lbs.	421006

15" wide

length	number of wells	weight	model #
33"	2	14 lbs.	421502
48"	3	19 lbs.	421503
63½"	4	30 lbs.	421504
79"	5	37 lbs.	421505
94½"	6	44 lbs.	421506

Pot Hooks

Stainless steel.



weight	model #
0.2 lbs.	300696

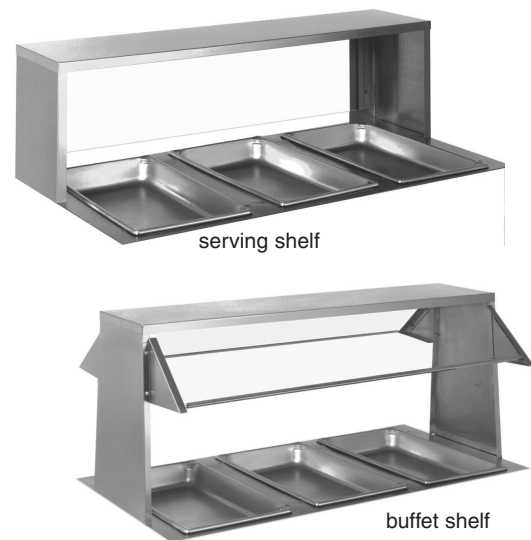
Serving Shelves

10" wide, 18 gauge stainless steel serving shelf. Serving height is 13½". ¼" clear Acrylite® front panel or open front available.

length	weight	open front model #	drop brackets model #
33"	838	20 9.0	SS-HT2 SSP-HT2
48"	1219	25 11.3	SS-HT3 SSP-HT3
63½"	1613	35 15.9	SS-HT4 SSP-HT4
79"	2007	40 18.1	SS-HT5 SSP-HT5
94½"	2400	55 24.9	SS-HT6 SSP-HT6

Buffet Shelves

10" wide, 18 gauge stainless steel shelf located 20" above surface. Choice of four lengths. Available with clear Acrylite® sneeze guard on one or both sides. Available with or without infrared bullet lamps.

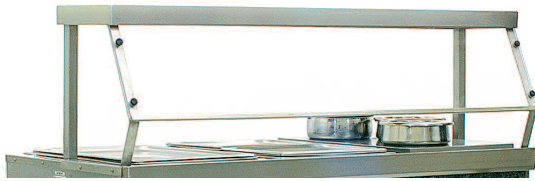


length	with Sneeze Guard				with Sneeze Guard and Infrared Bullet Lamps			
	on one side		on both sides		on one side		on both sides	
	weight	model #	weight	model #	weight	model #	weight	model #
48"	38 lbs.	BS1-HT3	48 lbs.	BS2-HT3	48 lbs.	BS1-HT3-IL	62 lbs.	BS2-HT3-IL
63½"	58 lbs.	BS1-HT4	68 lbs.	BS2-HT4	76 lbs.	BS1-HT4-IL	78 lbs.	BS2-HT4-IL
79"	83 lbs.	BS1-HT5	93 lbs.	BS2-HT5	114 lbs.	BS1-HT5-IL	116 lbs.	BS2-HT5-IL
94½"	104 lbs.	BS1-HT6	114 lbs.	BS2-HT6	130 lbs.	BS1-HT6-IL	132 lbs.	BS2-HT6-IL

HOT FOOD TABLE ACCESSORIES *CONTINUED*

Deluxe Serving Shelves

10" wide, 18 gauge stainless steel serving shelf. Front sloped back to allow better view of product. Supported by 1" square stainless steel tubing in rear and 1/8" x 1" stainless steel bar in front. 1/4" clear Acrylite® end panels available.

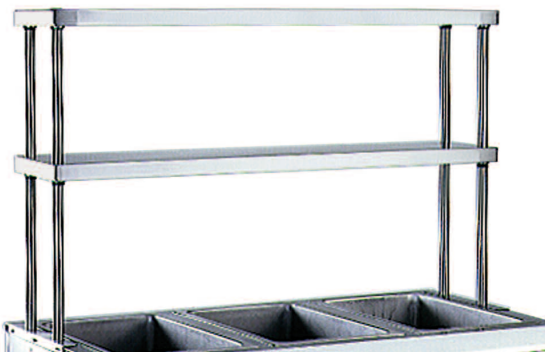


deluxe serving shelf

length	weight	model #
33"	27 lbs.	DSSP-HT2
48"	37 lbs.	DSSP-HT3
63½"	47 lbs.	DSSP-HT4
79"	55 lbs.	DSSP-HT5
94½"	69 lbs.	DSSP-HT6

Overshelves – Non-adjustable

10" wide. 16 gauge type 430 stainless steel with stainless steel tubular legs. Single and double overshelves available. Double overshelves feature all-welded construction. Flex-Master® Overshelf System also available.



overshelves

length	Single		Double	
	weight	model #	weight	model #
33"	18 lbs.	OS-HT2	36 lbs.	DOS-HT2
48"	20 lbs.	OS-HT3	40 lbs.	DOS-HT3
63½"	24 lbs.	OS-HT4	48 lbs.	DOS-HT4
79"	35 lbs.	OS-HT5	70 lbs.	DOS-HT5
94½"	45 lbs.	OS-HT6	90 lbs.	DOS-HT6

Solid Tray Shelves

10" wide, stainless steel shelf. Stainless steel stationary brackets or chrome-plated drop brackets. Suitable for field mounting.



tray shelf shown with drop brackets

length	weight	with stationary brackets	with drop brackets
		model #	model #
33"	14 lbs.	TS-HT2	TS-DB-HT2
48"	18 lbs.	TS-HT3	TS-DB-HT3
63½"	21 lbs.	TS-HT4	TS-DB-HT4
79"	24 lbs.	TS-HT5	TS-DB-HT5
94½"	31 lbs.	TS-HT6	TS-DB-HT6

Dish Shelves

18 gauge stainless steel construction. 8" wide, 1¼" thick shelf. Removable without the use of tools.



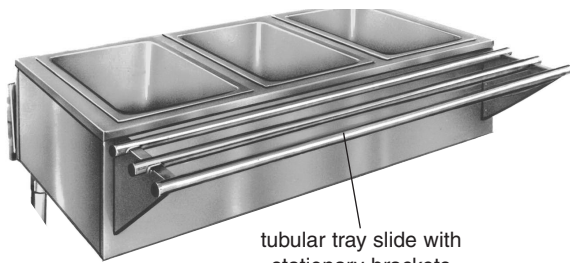
dish shelf

length	weight	model #
33"	6 lbs.	353985
48"	7 lbs.	353986
63½"	11 lbs.	353987
79"	14 lbs.	353988
94½"	20 lbs.	353989

HOT FOOD TABLE ACCESSORIES *CONTINUED*

Tray Slides

10½" wide, three tube-type stainless steel slides. Stainless steel stationary brackets or chrome-plated drop brackets. Suitable for field mounting.



tubular tray slide with stationary brackets

length	weight	with stationary brackets	with drop brackets
		model #	model #
33"	14 lbs.	TSL-HT2	TSL-DB-HT2
48"	18 lbs.	TSL-HT3	TSL-DB-HT3
63½"	21 lbs.	TSL-HT4	TSL-DB-HT4
79"	24 lbs.	TSL-HT5	TSL-DB-HT5
94½"	31 lbs.	TSL-HT6	TSL-DB-HT6



wire chafing frame with spillage pan

Chafing Dish Frames

Zinc-plated mild steel. Two 4" recesses allow for holding fuel cans (fuel not included). 10¼" overall height.

description	overall dimensions weight x length	weight	model #
frame	13¾" x 26¾"	1.5 lbs.	CDF
frame with aluminum spillage pan	13¾" x 26¾"	4.5 lbs.	CDF-1



rolltop cover

Rolltop Cover

18 gauge stainless steel construction. Readily removable for cleaning. Front section telescopes into back section.

description	model #
fits over heat well	501585

Spillage Pans

Available in stainless steel or aluminum. For wet application. Deep-drawn, fully-covered. 6½" deep.



spillage pan

description	weight	model #
stainless steel	7 lbs.	302027
aluminum	3 lbs.	304141

Cutting Boards



thermoplastic cutting board



hardwood cutting board



Richlite® heat-resistant cutting board

Thermoplastic - 8" wide, ½" thick

Polyethylene cutting board supported by stainless steel frame. 14 gauge stainless steel mounting brackets.

Hardwood - 8" wide, 1¼" thick

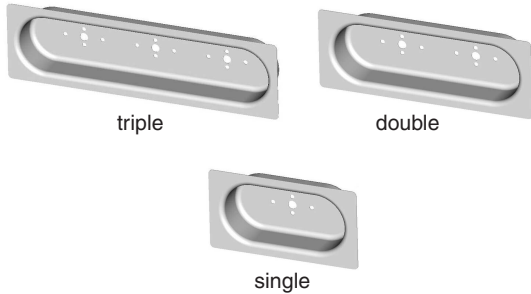
Laminated hardwood cutting board. Comes with stainless steel stationary brackets or chrome-plated drop brackets.

Richlite® Heat-Resistant - 8" wide, ½" thick

High heat-resistant up to 360 degrees. 14 gauge stainless steel mounting brackets.

length	weight	for model	model #	with stationary brackets		with drop brackets		weight	for model	model #
				weight	model #	weight	model #			
33"	12 lbs.	HT2	301839	14 lbs.	WB-HT2	14 lbs.	WB-DB-HT2	14 lbs.	HT2	RBL-2
48"	17 lbs.	HT3	301840	18 lbs.	WB-HT3	18 lbs.	WB-DB-HT3	18 lbs.	HT3	RBL-3
63½"	23 lbs.	HT4	301841	21 lbs.	WB-HT4	21 lbs.	WB-DB-HT4	21 lbs.	HT4	RBL-4
79"	30 lbs.	HT5	301842	24 lbs.	WB-HT5	24 lbs.	WB-DB-HT5	24 lbs.	HT5	RBL-5
94½"	37 lbs.	HT6	310360	31 lbs.	WB-HT6	31 lbs.	WB-DB-HT6	31 lbs.	HT6	RBL-6

HOT FOOD TABLE & COLD PAN ACCESSORIES CONTINUED



triple

double

single

Recessed Control Panels - stainless steel construction

Available for OEM installations or other application.

description	cutout dimensions	punched	not punched
		model #	model #
single	5 $\frac{1}{16}$ " x 2 $\frac{1}{16}$ "	305198	305197
double	8 $\frac{3}{16}$ " x 2 $\frac{1}{16}$ "	305193	305123
triple	11 $\frac{1}{16}$ " x 2 $\frac{1}{16}$ "	305196	305124

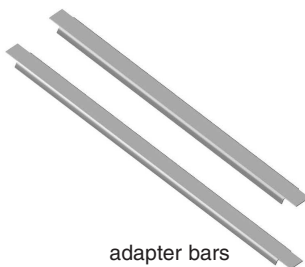
Food Pans and Lids

Heavy gauge stainless steel. A variety of sizes available.



food pans

description	model #
full size pan, 20 $\frac{3}{4}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	301669
full size pan, 20 $\frac{3}{4}$ " x 12 $\frac{3}{4}$ " x 4"	303775
lid, for full size pans	304056
half size pan, 10 $\frac{1}{2}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	304050
half size pan, 10 $\frac{1}{2}$ " x 12 $\frac{3}{4}$ " x 4"	304051
lid, for half size pans	304057
one-third size pan, 6 $\frac{1}{2}$ " x 12 $\frac{3}{4}$ " x 2 $\frac{1}{2}$ "	304052
one-third size pan, 6 $\frac{1}{2}$ " x 12 $\frac{3}{4}$ " x 4"	304053
lid, for one-third size pans	304058
one-fourth size pan, 6 $\frac{1}{2}$ " x 10 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ "	304054
one-fourth size pan, 6 $\frac{1}{2}$ " x 10 $\frac{1}{2}$ " x 4"	304055
lid, for one-fourth size pans	304059



adapter bars

Adapter Bars for Food Pans

Heavy gauge stainless steel. Allows for different sized food pans to be organized in one well.

description	model #
10" adapter bar	301792
12" adapter bar	301791



condiment holder

Round Insets and Lids

Heavy gauge stainless steel. 4-quart, 7-quart, and 11-quart available.



round inset and lid

description	model #
4-quart inset, 6 $\frac{1}{2}$ " opening lid, for 4-quart inset	304020 304018
7-quart inset, 8 $\frac{1}{2}$ " opening lid, for 7-quart inset	304021 304019
11-quart inset, for 10 $\frac{1}{2}$ " opening lid, for 11-quart inset	304060 304049



Condiment Holders

Patent #7,003,969. Type 300 series stainless steel. 2 $\frac{7}{16}$ " diameter holes for condiment bottle dispensers.

description	model #
fits same opening as 1/6-size food pan	SHB-1/6
fits same opening as 1/3-size food pan	SHB-1/3

Adapter Tops for Round Insets

Heavy gauge stainless steel construction. Readily removable for cleaning. Two or three openings available.



2-pot adapter top

2-Pot Adapter Tops

description	model #
two 8 $\frac{1}{2}$ " diameter openings, each for 7 qts.	501600
one 8 $\frac{1}{2}$ " diameter opening for 7 qts. and one 10 $\frac{1}{2}$ " diameter opening for 11 qts.	501912
one 6 $\frac{1}{2}$ " diameter opening for 4 qts. and one 10 $\frac{1}{2}$ " diameter opening for 11 qts.	501913
one 6 $\frac{1}{2}$ " diameter opening for 4 qts. and one 8 $\frac{1}{2}$ " diameter opening for 7 qts.	501915

3-Pot Adapter Tops

description	model #
three 6 $\frac{1}{2}$ " diameter openings, each for 4 qts.	501914

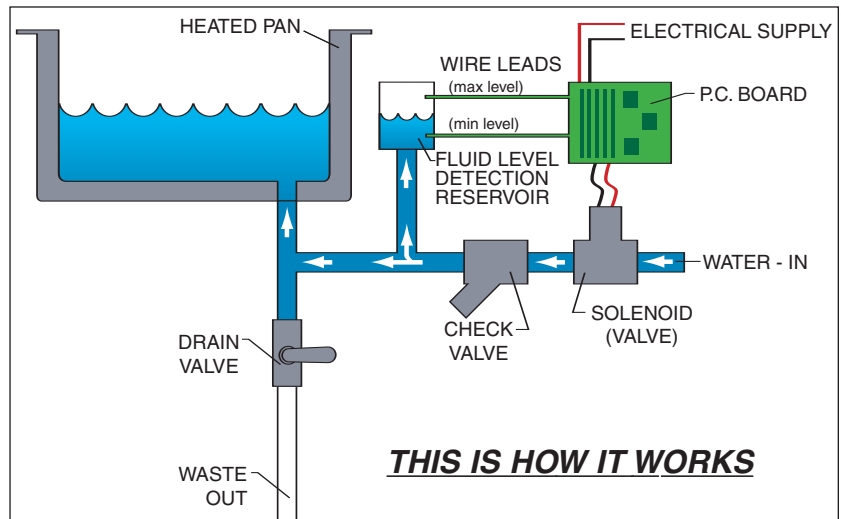
HOT FOOD TABLE ACCESSORIES *CONTINUED*



AutoFill® Water System for Hot Food Tables



- Automatically supplies and maintains proper water level in hot food wells with drains.
- Provided with one-way check valve to prevent backflow.
- No additional holes or drains in well.
- Uses printed circuit board for fluid level detection.
- Does not use a float switch that could stick in the open position.
- Independent system with its own On/Off switch with LED indicator.
- Reliable level sensing (even in conditions of mineral deposit build-up).
- Maintains less than a ¼" difference in high and low water levels.
- Fluid level detection reservoir is independent of wells for ease of maintenance.



sealed well
hot food table
with AutoFill®
Water System

AutoFill® is applicable to:

- Sealed Well Hot Food Tables (page 4)
- Water Bath Steam Tables (page 7)

The Eagle Advantage™ begins right here in our state of the art manufacturing facility - with 14 acres under one roof, where the most comprehensive broadline product offering in the industry takes shape. This all-inclusive design and production capability offers distinct advantages to our customers. Streamlined ordering and shipping substantially reduce freight, receiving, installation and administrative costs.

Supporting it all is a framework of highly responsive customer service representatives, the most innovative, versatile and durable equipment available on the market today, a fleet of company-owned trucks, plus amply stocked distribution centers in strategic locations nationwide - which guarantees product availability and delivery.

Together, it adds up to product excellence enhanced by measurable cost savings and value. We call it *The Eagle Advantage™* and you can profit from it.



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