

Custom Open Base Electric Hot Food Table models 31000

model 31330 31348 31360 31372 31386

Description:

Open shelving base hot food table with 16 gauge stainless top, and integral backsplash with 45° return. Individually and thermostatically controlled electrically heated food wells, 8" wide NSF workboard and 8" plate shelf. 6" high adjustable and movable legs.

Specifications:

UNIT TOP: Top to be one piece of die formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be coved cornered, with 45° return at top and overall height of 6 3/4". Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top stamped with individual 12" x 20" die formed raised perimeter openings. Unit top fitted with compliment of 12" x 12" x 6 1/2" deep food wells. Unit with 8" deep, removable 18 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard.

FOOD WELLS: 12" x 20" x 6 1/2" deep electrically heated, sealed food wells, individually and thermostatically controlled.

CONTROLS: Thermostatic controls for 1100 watt elements mounted on front of 8" deep removable stainless steel plate shelf. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box(es).

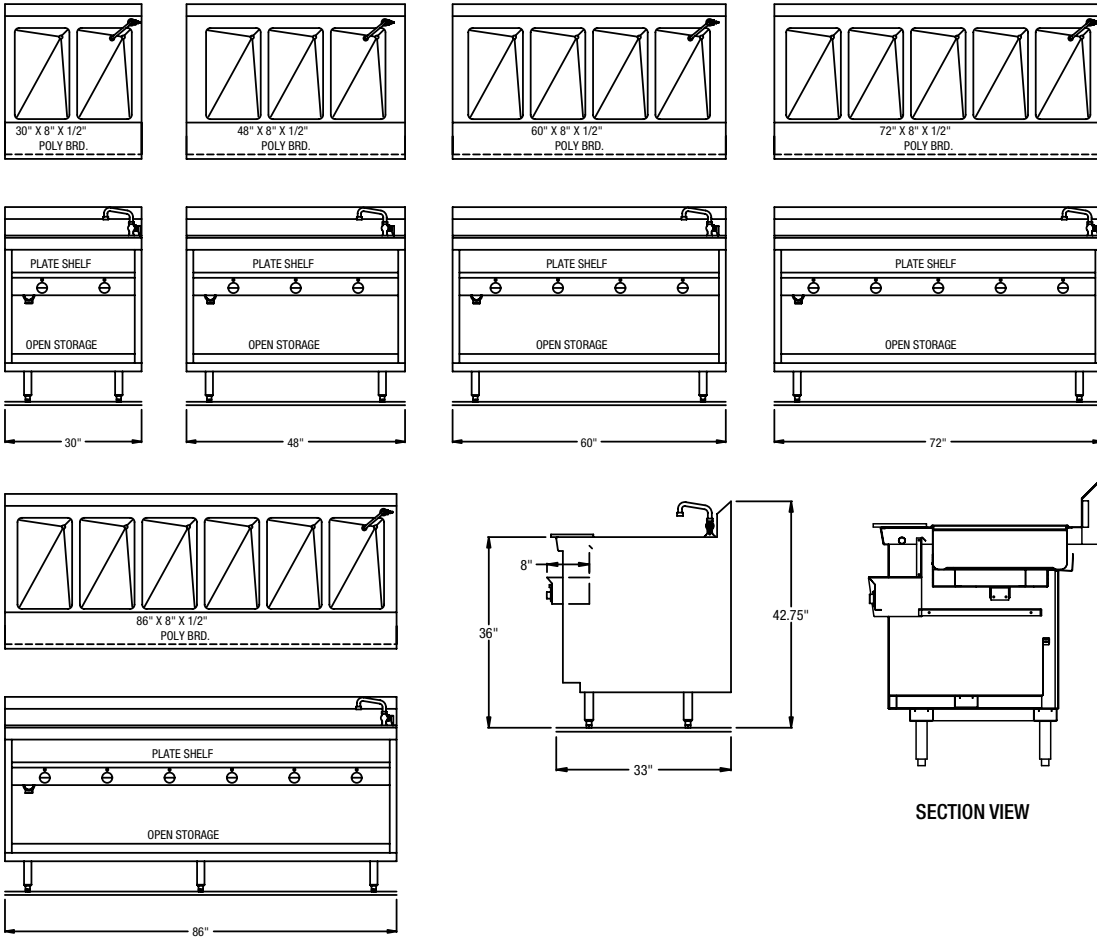
UNIT BASE: Body ends to be die-formed stainless steel, finished and polished on the inside with corrosion resistant exterior. Insulated nosing and insulated back wall provided. Bottom shelf to be 22 gauge stainless steel with marine edge with integrally welded channel bracing, and 8" coved cornered turn up at rear. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

shown with optional finished end.



Standard Features:

- Available under one piece top with other modular equipment up to 16' in length
- 6" high legs—adjustable and movable
- Thermostatic control for precise food temperatures
- Available for 120, 208, or 240 volt operation. Single or 3 phase as noted.
- Drains and manifold available as option (Recommended)
- Optional voltage other than standard on 3-6 well only. Cord & plug not supplied as standard with 3 phase.



LEGEND FOR MODEL # 31000
 AFF--ABOVE FINISHED FLOOR
 WL
 FILL FAUCET WATER CONNECTION STUB FROM REAR OF UNIT 1/2" COPPER @ 24" AFF
 DL
 DRAIN LINE CONNECTION STUB FROM REAR OF UNIT TO 1/2" SWEAT FIT COPPER 19" AFF.
 J-BOX 22" AFF
 CHECK ONE:
 □ 120/60/1Ph 18.4Amps 2.2Kw
 □ 208/60/1Ph 10.6Amps 2.2Kw
 □ 240/60/1Ph 9.2Amps 2.2Kw
 HARDWARE CONNECTION
 NOTE: ALL MECHANICALS ARE SHOWN IN APPROXIMATE LOCATION

Shown with optional faucet.

29" DEEP EQUIPMENT

Length	30"	48"	60"	72"	86"
Height*	36"	36"	36"	36"	36"
Wells	2	3	4	5	6
Elements	2	3	4	5	6
Ship Wt.	224 lbs.	303 lbs.	383 lbs.	440 lbs.	497 lbs.
208 Volt Models					
K.W.	2.2	3.3	4.4	5.5	6.6
Amps	10.6	15.9	21.2	26.5	31.7
240 Volt Models					
K.W.	2.2	3.3	4.4	5.5	6.6
Amps	9.2	13.8	18.4	23	27.5

33" DEEP EQUIPMENT

Length	30"	48"	60"	72"	86"
Model No.	31330	31348	31360	31372	31386
Height*	36"	36"	36"	36"	36"
Wells	2	3	4	5	6
Elements	2	3	4	5	6
Ship Wt.	224 lbs.	303 lbs.	383 lbs.	440 lbs.	497 lbs.
208 Volt Models					
K.W.	2.2	3.3	4.4	5.5	6.6
Amps	10.6	15.9	21.2	26.5	31.7
240 Volt Models					
K.W.	2.2	3.3	4.4	5.5	6.6
Amps	9.2	13.8	18.4	23	27.5

* All models with adjustable and movable legs for 35 1/2" to 36 3/4" work height.

