

Custom Enclosed Base Electric Hot Food Table models 32000

model 32330 32348 32360 32372 32386

Description:

Enclosed 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 covered 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 20" 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).

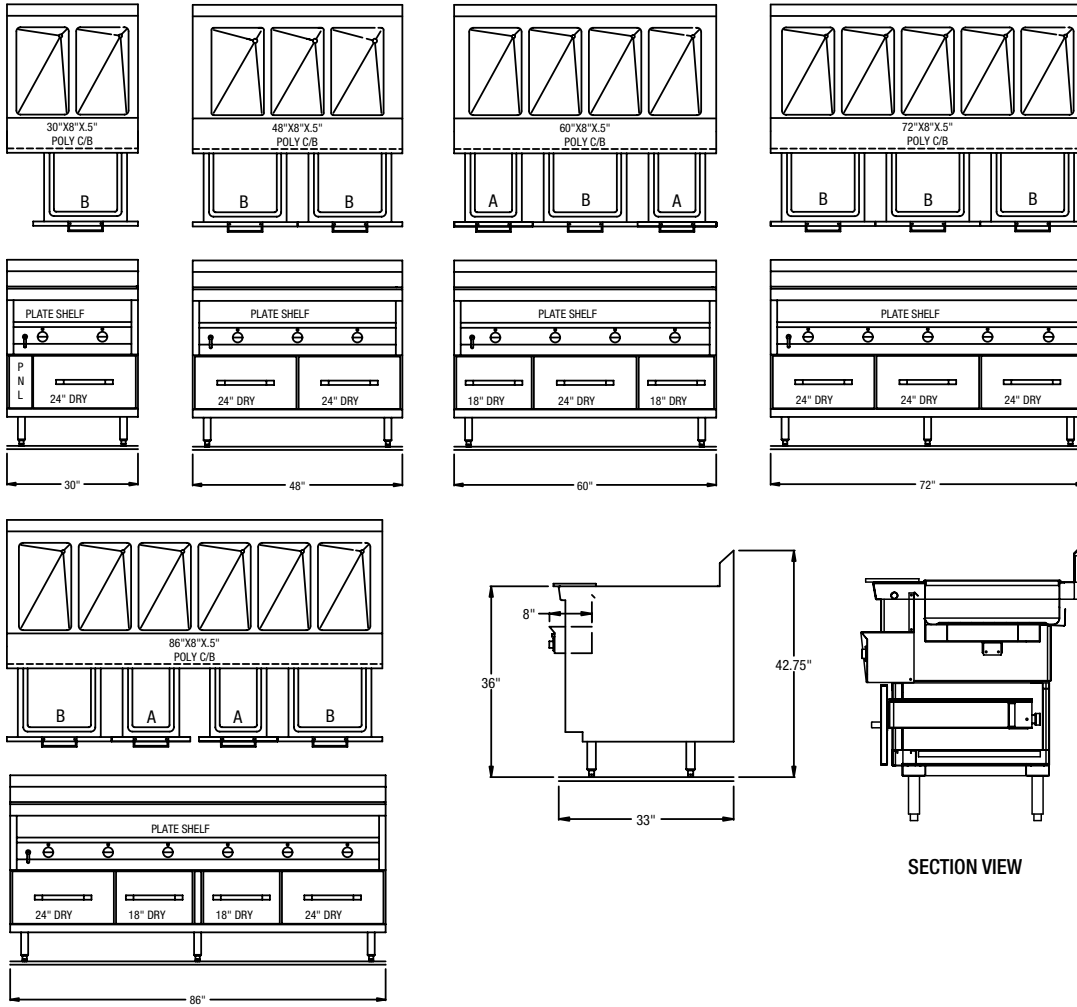
UNIT BASE: Body ends to be die-formed stainless steel, finished and polished on the inside with corrosion resistant exterior. Insulated nosing and insulated back wall provided. Dry storage drawer(s) to have pans made of plastic, removable without tools. Drawer track to be of 16 gauge corrosion resistant steel with 1 5/8" stainless steel bearings, self-closing. Drawer front of 22 gauge stainless steel. Drawer track, pans, and front assembly contained in 20 gauge corrosion resistant steel housing, exterior painted gray. 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:

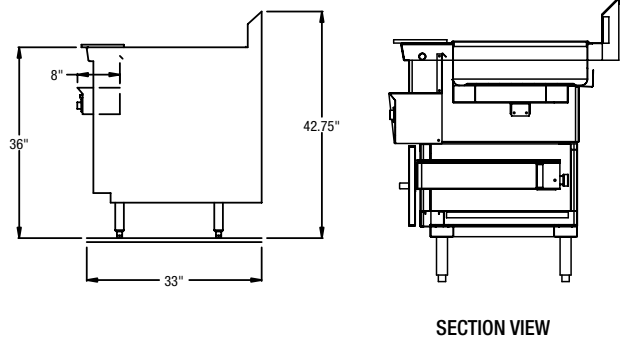
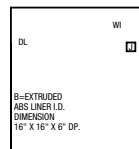
- Available under one piece top with other modular equipment up to 16' in length
- 6" high legs—adjustable and movable
- Thermostatic control for precise food temperatures
- Removable plastic pan supplied for each self-closing drawer
- Available for 120, 208 or 240 volt operation. Single or 3 phase as noted.
- Drains and manifold available as option (Recommended)
- 45° integral stainless backsplash providing access to electrical chase is standard. 90° stainless backsplash is optional.
- Optional voltage other than standard on 3-6 well only. Cord & plug not supplied as standard with 3 phase.



LEGEND FOR MODEL # 32000
 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



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.	225 lbs.	316 lbs.	388 lbs.	443 lbs.	498 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.	32330	32348	32360	32372	32386
Height*	36"	36"	36"	36"	36"
Wells	2	3	4	5	6
Elements	2	3	4	5	6
Ship Wt.	225 lbs.	316 lbs.	388 lbs.	443 lbs.	498 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.

