

Hot Food Table/Drop-In Electric Common Waterbath models 3300

model 3312 3313 3314 3315

Description:

Electric operated, stainless steel open shelving base common waterbath hot food table with 20 gauge stainless steel top, individual die-stamped 12" x 20" top openings and, thermostatic control. One piece, stainless steel common water bath tank with drain and gate valve below. Unit totally prewired to junction box, power cord is supplied. 7" wide plate shelf & 8" wide NSF workboard. Unit on 6" high adjustable legs.

Specifications:

UNIT TOP: Top to be one piece of die formed 20 gauge stainless steel with 1 5/8" square nosing. Top stamped with 12"x 20" die formed raised perimeter openings with common water bath tank below. Provided with 7" deep, removable 20 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard.

FOOD WELLS: 12"x 20" die formed raised perimeter openings in stainless steel unit top. Thermostatically controlled, 3000 watt element mounted below one piece stainless steel water tank to heat food wells. Supplied with 1" drain and gate valve.

CONTROLS: Thermostatic control for element mounted on front of 7" deep removable stainless steel plate shelf. Unit totally prewired to junction box. 8' power cord is supplied.

UNIT BASE: Bottom shelf to be stainless steel with channel bracing. Body ends to be stainless steel. Legs to be 6" high with adjustable bullet foot. Legs mounted to full length channel frame assembly on bottom of body assembly.

Standard Features:

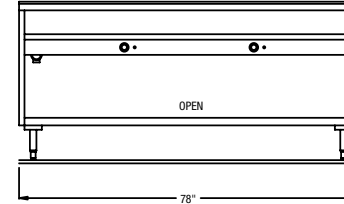
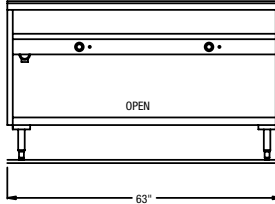
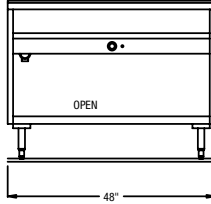
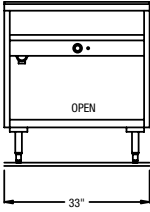
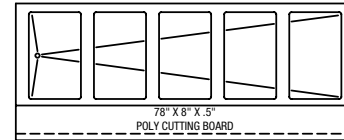
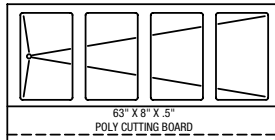
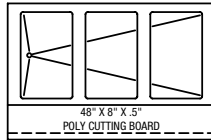
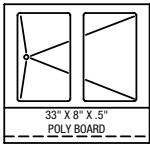
- Die stamped raised sanitary rim pan openings in stainless steel top with water bath tank below
- Stainless steel body construction - no assembly required
- True thermostatic control for precise food temperatures
- Stainless steel ends
- Stainless steel, full length plate shelf - 7" deep
- Full length, 8" wide NSF workboard
- 1" drain & gate valve
- 6" high adjustable legs
- Power cord
- Available for 208V, or 240 volt operation

model 3313 shown with optional casters



Options & Accessories:

- Counter Protectors
- Serving Shelves/Plexi Shields
- Overshelves
- Casters
- Roll Covers
- Adaptor Plates
- Manual Fill Faucet
- Stainless Steel Back

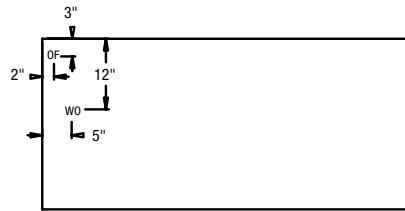
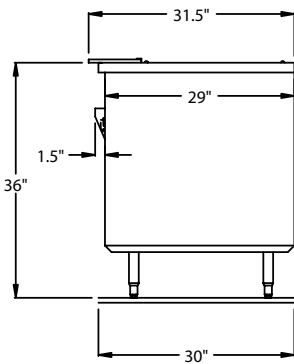


MODEL #3312

MODEL #3313

MODEL #3314

MODEL #3315



Model	L	D	H	No. of Wells	No. of Elements	Bottom Shelf		208V			240V			Ship Wt.
						Material	Sq. Ft.	KW	Amps	NEMA	KW	Amps	NEMA	
3312	33"	30"	36"	2	1	S.S.	5.5	3	14.4	6-20P	3	12.5	6-20P	116
3313	48"	30"	36"	3	1	S.S.	8.1	3	14.4	6-20P	3	12.5	6-20P	174
3314	63"	30"	36"	4	2	S.S.	10.7	6	28.8	6-50P	6	25	6-50P	232
3315	78"	30"	36"	5	2	S.S.	13.3	6	28.8	6-50P	6	25	6-50P	290

