

Custom Open Base Electric Hot Food Table models 33000

model 33330 33348 33360 33372 33386

Description:

Open shelving base hot food table with 16 gauge stainless top, and integral backsplash with 45° return. Individual die-stamped 12 x 20 top openings, common water bath tank with thermostatically controlled external heating elements, and 8" deep plate shelf. Drain, gate valve, and fill faucet provided. 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. Swivel fill faucet provided. 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" die formed raised perimeter openings in stainless steel top. Individual, thermostatically controlled, 3000 watt element(s), as required, mounted below one piece 18 gauge, 7" deep stainless steel water bath tank to heat food wells. 1" stainless steel drain nipple and gate valve provided.

CONTROLS: Thermostatic controls for element(s) mounted on front of 8" deep removable stainless steel plate shelf. Unit totally prewired to junction box.

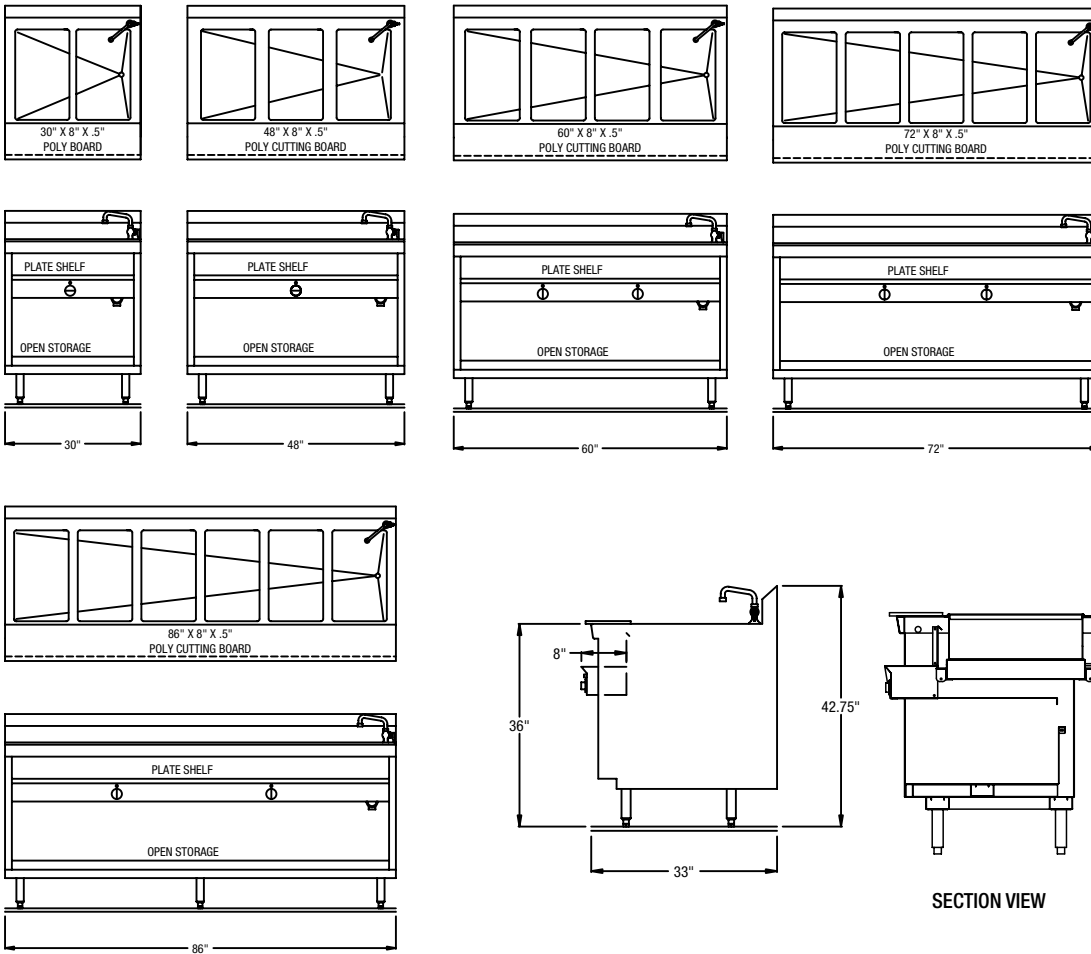
UNIT BASE: Body ends to be die-formed stainless steel, finished and polished on the inside with corrosion resistant exterior. Insulated nosing and insulated back wall provided. Bottom shelf to be 22 gauge stainless steel with marine edge with integrally welded channel bracing, and 8" coved cornered turn 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.

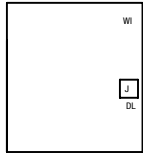


Standard Features:

- 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 208 or 240 volt operation only
- Heating elements mounted beneath tank to avoid troublesome cut outs in tank body.
- Individual die-stamped 12 x 20 openings hold pans above common bath tank
- Drain, gate valve and swivel fill faucet provided
- 45° integral stainless backsplash providing access to electrical chase is standard. 90° stainless backsplash is optional.



LEGEND FOR MODEL # 33000
 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:
 208/60/1 Ph
 14.4Amps 3.0Kw
 240/60/1 Ph
 12.5Amps 3.0Kw
 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	1	1	2	2	2
Ship Wt.	213 lbs.	294 lbs.	365 lbs.	421 lbs.	477 lbs.
208 Volt Models					
K.W.	3	3	6	6	6
Amps	14.4	14.4	28.8	28.8	28.8
240 Volt Models					
K.W.	3	3	6	6	6
Amps	12.5	12.5	25	25	25

33" DEEP EQUIPMENT

Length	30"	48"	60"	72"	86"
Model No.	33330	33348	33360	33372	33386
Height*	36"	36"	36"	36"	36"
Wells	2	3	4	5	6
Elements	1	1	2	2	2
Ship Wt.	213 lbs.	294 lbs.	365 lbs.	421 lbs.	477 lbs.
208 Volt Models					
K.W.	3	3	6	6	6
Amps	14.4	14.4	28.8	28.8	28.8
240 Volt Models					
K.W.	3	3	6	6	6
Amps	12.5	12.5	25	25	25

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

