



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____ . Top and body are heavy gauge type 430 stainless steel. Heat compartments are one-piece deep-drawn type 304 stainless steel, with all corners fully covered, and insulated on all sides with 1" fiberglass or equal. 3/4"-diameter drain with strainers in each well, and attached to a common copper manifold. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment—fitted with 120-volt/750-watt, 208-volt/713-watt, or 240-volt/950-watt heating element—is secured to underside of each well. 6' cord & plug extends from the bottom right hand side of the unit. Furnished with polyethylene cutting board, stainless steel dish shelf, stainless steel adjustable undershelf, 1 1/2" O.D. 16/304 stainless steel tubular legs, stainless steel gussets, and 1" adjustable stainless steel bullet feet (stationary units) or 4"-diameters swivel casters (portable units).



three-compartment stationary sealed well hot food table

Options / Accessories

- Overshelves*
- Tray slide
- Tray shelf
- Rolltop cover
- Bolted-in undershelf
- Food pans/insets
- Dish shelf
- AutoFill® water fill system

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Sealed Well Hot Food Tables

MODELS:

- SHT2-120
- SHT2-208*
- SHT2-240*
- SHT3-120
- SHT3-208*
- SHT3-240*
- SHT4-120
- SHT4-208*
- SHT4-240*
- SHT5-208*
- SHT5-240*
- SPHT2-120
- SPHT2-208*
- SPHT2-240*
- SPHT3-120
- SPHT3-208*
- SPHT3-240*
- SPHT4-120
- SPHT4-208*
- SPHT4-240*
- SPHT5-208*
- SPHT5-240*

* Available in three-phase. See chart on back page.

Construction

- Table body and top are constructed of highly polished 20 gauge 430 series stainless steel.
- An adjustable heavy gauge type 430 stainless steel undershelf with gussets, stainless steel 8" (203mm)-wide dish shelf, and a removable 7 3/4" (197mm)-wide poly cutting board are provided.
- Legs are 1 1/2" (41mm) diameter, type 304 stainless steel with stainless steel gussets.
- Stationary units feature stainless steel adjustable bullet feet, which adjust unit height from 34 1/2" to 35 1/2".
- Portable units include 4"-diameter NSF-approved ball-bearing swivel casters (two with brake), and push bar attached to end panel at operator's right. 34" height.

Controls

- Individual infinite controls offer high and low selections along with eight other temperature settings.
- Indicator light remains on continuously while control is in "ON" position.

Heat compartments

- One-piece deep-drawn 304 stainless steel with all corners fully covered.
- A 3/4" (19mm) diameter drain with strainers is located in each well and attached to a common copper manifold for ease of draining or filling wells.

Heating element

- A 120-volt/750-watt, 208-volt/713-watt, or 240-volt/950-watt tubular heating element is secured to the underside of each well.

Electrical

- 6' (1829mm) cord with plug extends from the bottom of the righthand control side as standard equipment.

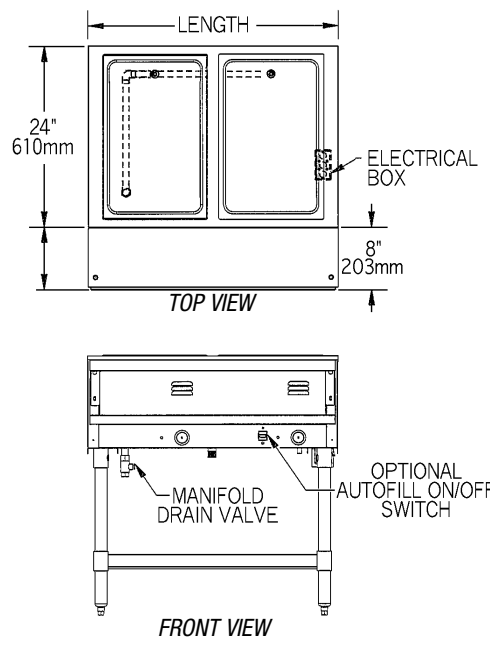
Certifications / Approvals



Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Sealed Well Hot Food Tables



# of top openings	weight lbs. kg	volts	watts	amps	SINGLE-PHASE						THREE-PHASE *					
					STATIONARY UNITS			PORTABLE UNITS			STATIONARY UNITS			PORTABLE UNITS		
					NEMA plug	length in. mm	model #	NEMA plug	length in. mm	model #	NEMA plug	length in. mm	model #	NEMA plug	length in. mm	model #
2	101 45.8	120V	1500W	12.5A	5-15P	33" 838	SHT2-120	35 1/2" 838	SPHT2-120	-	-	n/a	n/a			
2	101 45.8	208V	1428W	6.9A	6-15P	33" 838	SHT2-208	35 1/2" 838	SPHT2-208	6.0A	15-20P	33" 838	SHT2-208-3	35 1/2" 838	SPHT2-208-3	
2	101 45.8	240V	1900W	7.9A	6-15P	33" 838	SHT2-240	35 1/2" 838	SPHT2-240	6.9A	15-20P	33" 838	SHT2-240-3	35 1/2" 838	SPHT2-240-3	
3	155 70.3	120V	2250W	18.8A	5-30P	48" 1219	SHT3-120	50 1/2" 1283	SPHT3-120	-	-	n/a	n/a			
3	155 70.3	208V	2142W	10.3A	6-15P	48" 1219	SHT3-208	50 1/2" 1283	SPHT3-208	6.0A	15-20P	48" 1219	SHT3-208-3	50 1/2" 1283	SPHT3-208-3	
3	155 70.3	240V	2850W	11.9A	6-15P	48" 1219	SHT3-240	50 1/2" 1283	SPHT3-240	6.9A	15-20P	48" 1219	SHT3-240-3	50 1/2" 1283	SPHT3-240-3	
4	227 103.0	120V	3000W	25.0A	5-50P	63 1/2" 1613	SHT4-120	66" 1676	SPHT4-120	-	-	n/a	n/a			
4	227 103.0	208V	2856W	13.7A	6-20P	63 1/2" 1613	SHT4-208	66" 1676	SPHT4-208	9.1A	15-20P	63 1/2" 1613	SHT4-208-3	66" 1676	SPHT4-208-3	
4	227 103.0	240V	3800W	15.8A	6-20P	63 1/2" 1613	SHT4-240	66" 1676	SPHT4-240	10.5A	15-20P	63 1/2" 1613	SHT4-240-3	66" 1676	SPHT4-240-3	
5*	285 129.3	208V	3570W	17.2A	6-30P	79" 2007	SHT5-208	81 1/2" 2070	SPHT5-208	11.9A	15-20P	79" 2007	SHT5-208-3	81 1/2" 2070	SPHT5-208-3	
5*	285 129.3	240V	4750W	19.8A	6-30P	79" 2007	SHT5-240	81 1/2" 2070	SPHT5-240	13.7A	15-20P	79" 2007	SHT5-240-3	81 1/2" 2070	SPHT5-240-3	

* Single-Phase 5-well units, and all Three-Phase units, available in 208V and 240V only.

Receptacle configurations required

See above chart for applicable NEMA plug.

15A 120V	15A 240V	20A 240V	30A 120V	30A 240V	50A 120V	20A 3Ø 240V
furnished with NEMA 5-15 plug	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	furnished with NEMA 15-20 plug

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (ex: SHT3-120-FMU), or design your own using standard components from EG30.18.

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

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