



TRAY ASSEMBLY SYSTEM

OPEN BASE ELECTRIC HOT FOOD TABLE MODEL TAS HFT

Open shelving base hot food table with 16 gauge stainless top. Individually and thermostatically controlled electrically heated food wells, integrated tray slide and 8" plate shelf.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

AVAILABLE MODELS:

- TAS HFT-5
- TAS HFT-6

STANDARD FEATURES:

- 6" swivel casters—front locking
- 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)

UNIT TOP: Top to be one piece of die formed 16 gauge stainless steel with modified nosing. 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 provided with removable well covers with convenient storage under over shelf. Front nosing bend into "V" trayslide area for holding trays during make up. Depth can be modified to accommodate trays upon request.

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 in apron panel. 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. Bottom shelf to be 22 gauge stainless steel with marine edge with integrally welded channel bracing, and 8" covered cornered turn up at rear. Casters mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Casters can be moved left to right to avoid floor obstacles during installation.

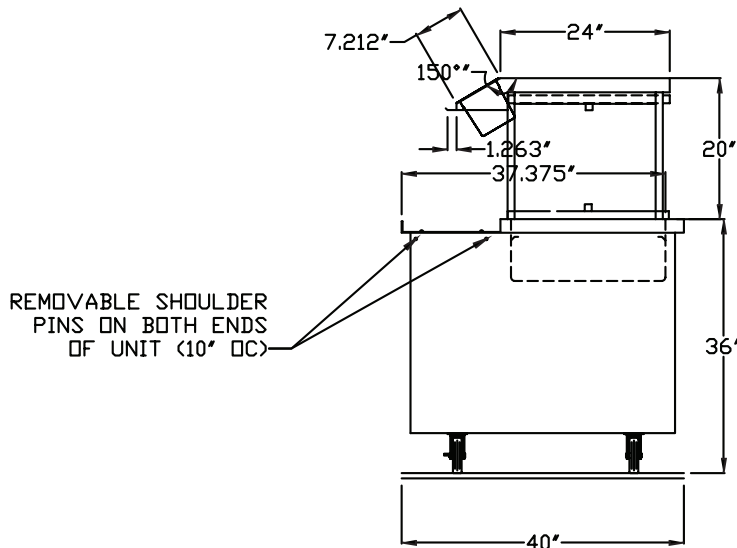
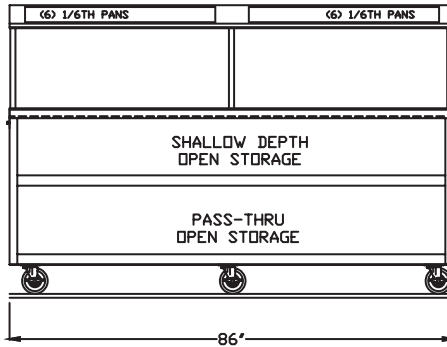
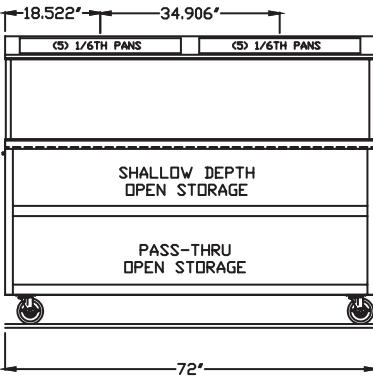
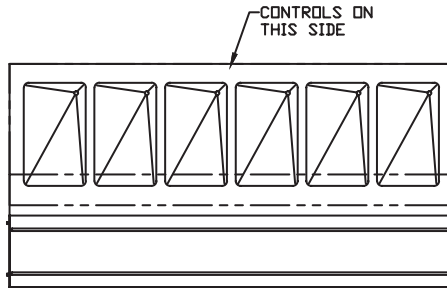
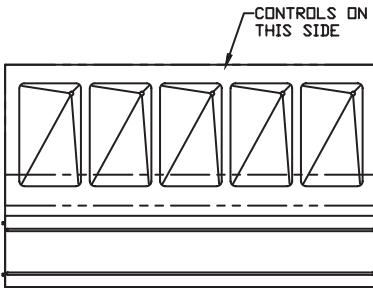
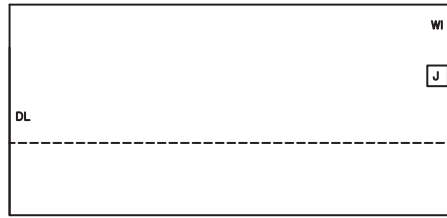
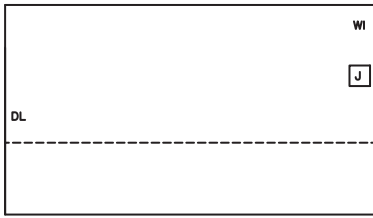
Full length shallow depth shelf located under trayslide nosing area. Depth of shelf will depend on depth of tray area needed.

UPPER STRUCTURE: Top shelf made of 16ga stainless steel and with square stainless steel leg support channels and under structure. Front nosing bent into channel to hold a row of fractional pans angled towards user for ease of use. Pans by others. Front catch lip built into shelf located in front of ambient pan storage help prevent cross contamination of products.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

Open Base Electric Hot Food Table. Model shown with optional finished end.





Model No.	TAS HFT-5	TAS HFT-6
Length	72'	86'
Depth	40'	40'
Height*	36"	36"
Wells	5	6
Elements	5	6
Ship Wt. (lbs)	440	497
208 Volt Models		
K.W.	5.5	6.6
Amps	26.5	31.7
240 Volt Models		
K.W.	5.5	6.6
Amps	23	27.5