

CUSTOM ENCLOSED BASE ELECTRIC HOT FOOD TABLE MODEL 32000

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.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

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



AVAILABLE MODELS:

- 32330
- 32348
- 32360
- 32372
- 32386

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.

UNIT TOP: Top to be one piece of die formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be coved 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: Unit comes standard with 1100 watt elements each independently controlled thermostatic controls. Each controls has a lighted on/off switch that allows turning off of each well. Controls and elements mounted on front of 8" deep removable stainless steel plate shelf designed to allow easy access to elements, controls and elements pans. Connections to heating elements are located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box(es). Power cord is supplied.

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.

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

> Custom **PPSPEC0125 RevB** Revised 11/14



O

-

В







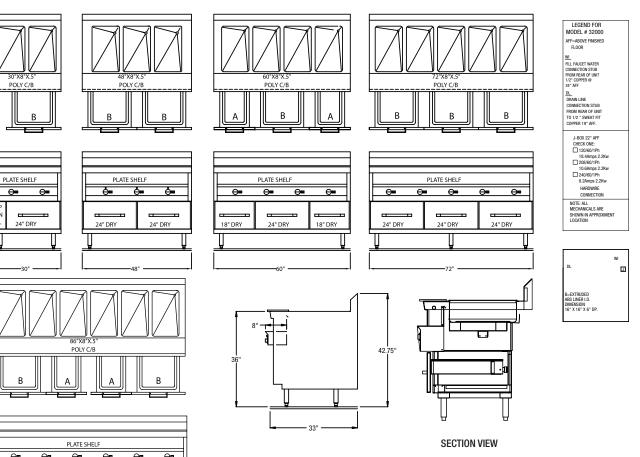


PLATE SHELF								
24" DRY	18" DRY	18" DRY	24" DRY					

29" Deep								
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. (lbs)	225	316	388	443	498			
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							
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. (lbs)	225	316	388	443	498		
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.



1055 Mendell Davis Drive, Jackson, MS 39272, 888-994-7636, unifiedbrands.net

© 2013 Unified Brands. All Rights Reserved. Unified Brands is a wholly-owned subsidiary of Dover Corporation.