

CUSTOM

OPEN BASE ELECTRIC HOT FOOD TABLE MODEL 33000

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.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

AVAILABLE MODELS:

□ 33330

□ 33348

□ 33360

□ 33372

□ 33386

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.

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. 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: Unit comes standard with thermostatic controls(s). Each control(s) has a lighted on/off switch that allows turning off of control(s) without moving temperature setting. Control(s) and elements mounted on front of 8" deep removable stainless steel plate shelf designed to allow easy access to elements, control(s) 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. 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.

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

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











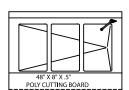


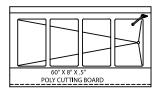


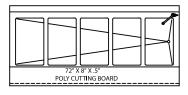






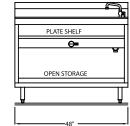


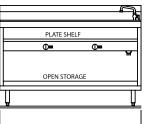


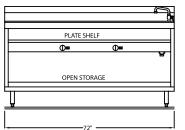




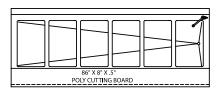


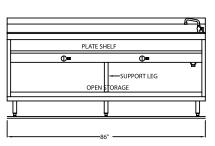


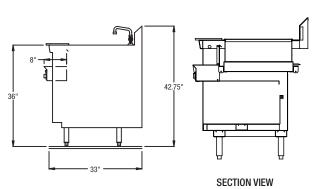












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SECTION VIEW		

29" Deep						
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. (lbs)	213	294	365	421	477	
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 leg	gs for 35 1/2" to 36 3/4" work height.
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33" Deep						
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	2	3	4	5	6	
Ship Wt. (lbs)	213	294	365	421	477	
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	