



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. Beaded top openings are 12½" x 20½". Heating compartments are 8"-deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Recessed control panel, with individual infinite controls, offer high and low settings. Each compartment fitted with 500-watt heating element for 120-volt units, and 750-watt heating element for 208- and 240-volt units. 6' cord and plug extends from the bottom right hand side of the unit. Furnish with polyethylene cutting board. Legs are 1½" O.D. tubing, with adjustable undershelf and adjustable stainless steel bullet feet.



#DHT3-120 hot food table
(spillage pans* shown are not included)

* These hot food tables are designed to be operated dry. If wet operation is required, spillage pan (#302027) must be used.

Options / Accessories

- Spillage pans (for wet operation)
- Bolted-in undershelf
- Overshelves**
- Tray slides
- Tray shelf
- Dish shelf
- Rolltop cover
- Hardwood cutting board

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

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

Electric Hot Food Tables— Open Base, Stationary

MODELS:

- DHT2-120
- DHT2-208*
- DHT2-240*
- DHT3-120
- DHT3-208*
- DHT3-240*
- DHT4-120
- DHT4-208*
- DHT4-240*
- DHT5-208*
- DHT5-240*
- SDHT2-120
- SDHT2-208*
- SDHT2-240*
- SDHT3-120
- SDHT3-208*
- SDHT3-240*
- SDHT4-120
- SDHT4-208*
- SDHT4-240*
- SDHT5-208*
- SDHT5-240*

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

Construction

- Table body and top are constructed of highly polished 22 gauge 430 series stainless steel.
- Top features die stamped beaded openings measuring 12½" x 20½" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and ½" (13mm) thick, is mounted on stainless steel brackets located on control side of unit.
- Legs offered in galvanized or stainless steel.
- All models are 30½" (774mm) wide and 34" (863mm) high.

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

- Each heat compartment is 8" (203mm) deep and lined with 22 gauge galvanized steel.
- Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal.

Electrical

- Each compartment is fitted with a 500-watt or 750-watt tubular element above the insulated bottom. 500-watt element is standard on units wired for 110-120 volts; 750-watt element is standard for units wired for 220-240 volts.
- 6' (1829mm) cord with plug extends from the bottom of the right hand control side as standard equipment.
- 120-volt models are single phase. 208- and 240-volt models available in single- or three-phase.

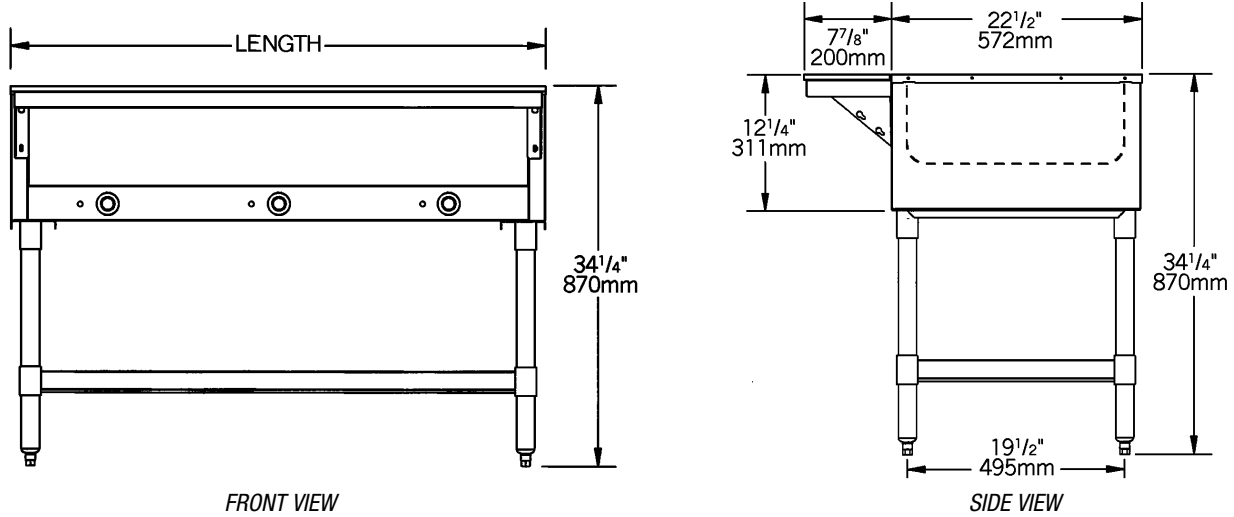
Certifications / Approvals





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

Electric Hot Food Tables—Open Base, Stationary



“DHT” units feature galvanized legs & undershelf. “SDHT” units feature stainless steel legs & undershelf. Both feature adjustable stainless steel feet, which adjust height of unit from 34½” to 35½” (876 to 902mm).

SINGLE-PHASE				THREE-PHASE *				# of top openings	electrical data	length in. mm	weight lbs. kg
WITH GALVANIZED BASE model #	WITH STAINLESS STEEL BASE model #	amps	NEMA plug	WITH GALVANIZED BASE model #	WITH STAINLESS STEEL BASE model #	amps	NEMA plug				
DHT2-120	SDHT2-120	8.3A	5-15P	n/a	n/a	-	-	2	1000W, 120V	33" 838	98 44.5
DHT2-208	SDHT2-208	7.2A	6-15P	DHT2-208-3	SDHT2-208-3	6.3A	15-20P	2	1500W, 208V	33" 838	98 44.5
DHT2-240	SDHT2-240	6.25A	6-15P	DHT2-240-3	SDHT2-240-3	5.4A	15-20P	2	1500W, 240V	33" 838	98 44.5
DHT3-120	SDHT3-120	12.5A	5-15P	n/a	n/a	-	-	3	1500W, 120V	48" 1219	180 81.7
DHT3-208	SDHT3-208	10.8A	6-15P	DHT3-208-3	SDHT3-208-3	6.3A	15-20P	3	2250W, 208V	48" 1219	180 81.7
DHT3-240	SDHT3-240	9.38A	6-15P	DHT3-240-3	SDHT3-240-3	5.4A	15-20P	3	2250W, 240V	48" 1219	180 81.7
DHT4-120	SDHT4-120	16.6A	5-30P	n/a	n/a	-	-	4	2000W, 120V	63 1/2" 1613	198 89.8
DHT4-208	SDHT4-208	14.4A	6-20P	DHT4-208-3	SDHT4-208-3	9.5A	15-20P	4	3000W, 208V	63 1/2" 1613	198 89.8
DHT4-240	SDHT4-240	12.5A	6-20P	DHT4-240-3	SDHT4-240-3	8.3A	15-20P	4	3000W, 240V	63 1/2" 1613	198 89.8
DHT5-208 *	SDHT5-208 *	18.0A	6-30P	DHT5-208-3	SDHT5-208-3	12.5A	15-20P	5	3750W, 208V	79" 2007	244 110.7
DHT5-240 *	SDHT5-240 *	15.6A	6-30P	DHT5-240-3	SDHT5-240-3	10.8A	15-20P	5	3750W, 240V	79" 2007	244 110.7

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

NOTE: UNITS ARE NOT DESIGNED FOR COOKING OR HEATING REFRIGERATED OR FROZEN FOODS. WHEN USED PER THE OPERATING INSTRUCTIONS, UNITS ARE DESIGNED TO MAINTAIN PREHEATED FOODS AT PROPER TEMPERATURES.

Receptacle Configurations Required

See above chart for applicable NEMA plug.

15A 120V	15A 240V	20A 240V	30A 240V	30A 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 6-30 plug	furnished with NEMA 5-30 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 (example: DHT2-120-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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