



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Sealed Well Hot Food Tables, Spec-Master® series, model \_\_\_\_\_ enclosed base design. Heavy gauge type 430 stainless steel construction (Open Front or Sliding Doors). Sealed-in heat wells allow for wet or dry application. Heating compartments are insulated on bottom with 1" fiberglass or equal. Recessed control panel with individual controls. Each compartment fitted with an element rated 750-watt at 120-volt, 713-watt at 208-volt, or 950-watt at 240-volt. 6' cord and plug. Furnished with poly cutting board and stainless steel dish shelf. Includes 4"-diameter swivel stem casters (two with brake).



3-well unit with open front

## Options / Accessories

- Overshelves\*
- Rolltop cover
- Food pans/insets
- Tray slides/shelves
- AutoFill® water fill system

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

## EAGLE GROUP

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Spec-Master® Sealed Well Hot Food Tables—Enclosed Base, Portable

## MODELS:

- SPHT2CB-120    SPHT3CB-120    SPHT4CB-120    SPHT5CB-240\*
- SPHT2CB-240\*    SPHT3CB-240\*    SPHT4CB-240\*    SPHT5OB-240\*
- SPHT2OB-120    SPHT3OB-120    SPHT4OB-120
- SPHT2OB-240\*    SPHT3OB-240\*    SPHT4OB-240\*

\* Available in 208-volt and three-phase. See chart on back page.

## Construction

- All type 430 stainless steel construction.
- Sealed-in heat wells, each with individual controls, allow for wet or dry application.
- Built-in drainage eliminates the need for spillage pans, reducing clean-up time.
- Poly cutting board, stainless steel dish shelf.
- 32¼" (819mm) front-to-back, including cutting board and dish shelf.
- Channel assemblies run underneath bottom, featuring stainless steel gussets that accommodate the 1½" (41mm)-diameter legs fitted inside.
- 4" (102mm)-diameter casters, two with brake.
- Available with open front or stainless steel sliding doors.

## Controls

- Individual controls offer a wide range of temperature settings.
- Indicator light remain on continuously while control is on.
- Master switch with pilot light.

## Electrical

- Each compartment is fitted with an element with a rating of 750-watt at 120-volt, 713-watt at 208-volt, or 950-watt at 240-volt.
- 6' (1829mm) cord and plug.
- 120-volt units are single phase. 208- and 240-volt units available in single- and three-phase.

## Sliding Doors (when indicated)

- 22 gauge stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly, providing easier cleaning and lower maintenance.

## Certifications / Approvals



AutoQuotes



EG30.17B Rev. 03/18

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

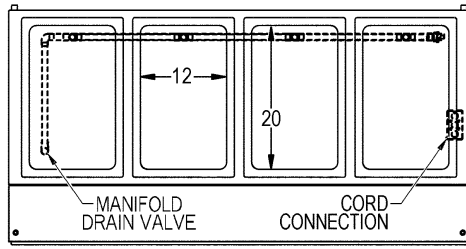
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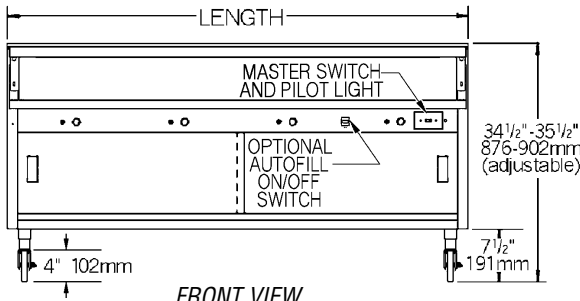
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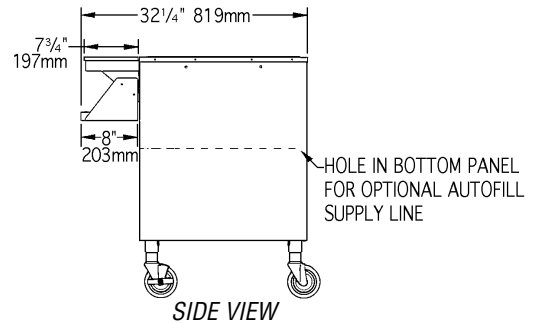
# Spec-Master® Sealed Well Hot Food Tables—Enclosed Base, Portable



TOP VIEW



FRONT VIEW



SIDE VIEW

(note: unit with sliding doors shown)

SINGLE-PHASE				THREE-PHASE *				# of top openings	electrical data	length		weight	
WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug	WITH OPEN FRONT model #	WITH SLIDING DOORS model #	amps	NEMA plug			in.	mm	lbs.	kg
SPHT2OB-120	SPHT2CB-120	12.5A	5-15P	n/a	n/a	-	-	2	1500W, 120V	33"	838	200	90.7
SPHT2OB-208	SPHT2CB-208	6.9A	6-15P	SPHT2OB-208-3	SPHT2CB-208-3	6.0A	15-20P	2	1428W, 208V	33"	838	200	90.7
SPHT2OB-240	SPHT2CB-240	7.9A	6-15P	SPHT2OB-240-3	SPHT2CB-240-3	6.9A	15-20P	2	1900W, 240V	33"	838	200	90.7
SPHT3OB-120	SPHT3CB-120	18.8A	5-30P	n/a	n/a	-	-	3	2250W, 120V	48"	1219	240	108.9
SPHT3OB-208	SPHT3CB-208	10.3A	6-15P	SPHT3OB-208-3	SPHT3CB-208-3	6.0A	15-20P	3	2142W, 208V	48"	1219	240	108.9
SPHT3OB-240	SPHT3CB-240	11.9A	6-15P	SPHT3OB-240-3	SPHT3CB-240-3	6.9A	15-20P	3	2850W, 240V	48"	1219	240	108.9
SPHT4OB-120	SPHT4CB-120	25.0A	5-50P	n/a	n/a	-	-	4	3000W, 120V	63 1/2"	1613	280	127.0
SPHT4OB-208	SPHT4CB-208	13.7A	6-20P	SPHT4OB-208-3	SPHT4CB-208-3	9.1A	15-20P	4	2856W, 208V	63 1/2"	1613	280	127.0
SPHT4OB-240	SPHT4CB-240	15.8A	6-20P	SPHT4OB-240-3	SPHT4CB-240-3	10.5A	15-20P	4	3800W, 240V	63 1/2"	1613	280	127.0
SPHT5OB-208	SPHT5CB-208	17.2A	6-30P	SPHT5OB-208-3	SPHT5CB-208-3	11.9A	15-20P	5	3750W, 208V	79"	2007	320	145.2
SPHT5OB-240	SPHT5CB-240	19.8A	6-20P	SPHT5OB-240-3	SPHT5CB-240-3	13.7A	15-20P	5	4750W, 240V	79"	2007	320	145.2

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

### Receptacle configurations required

See chart below for required NEMA receptacle.

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: SHT3OB-120-FM), 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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