



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____ . Top and body to be heavy gauge type 430 stainless steel. Beaded top openings to be 12 3/32" x 20 3/32". Heating compartments to be 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 240-volt units. Six foot cord and plug extends from the bottom right hand side of the unit. Furnish with polycarbonate cutting board. Legs to be 1 1/2" O.D. tubing, with adjustable undershelf and adjustable bullet feet.



#DHT3-120 hot food table

Options / Accessories

- Spillage pans
- 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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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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The Boelter Companies, Inc.

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

Electric Hot Food Tables— Open Base, Stationary

MODELS:

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

* These units are available in three-phase. To order, add suffix "-3". Ex: DHT2-240-3

Construction

- Table body and top are constructed of highly polished 22 gauge 430 series stainless steel.
- Top features die stamped beaded openings measuring 12 3/32" x 20 3/32" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and 1/2" (13mm) thick, is mounted on stainless steel brackets located on control side of unit.
- Legs offered in galvanized or stainless steel.
- All models are 30 1/2" (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.
- A six-foot (1829mm) cord with plug will extend from the bottom of the right hand control side as standard equipment.
- 120-volt models are single phase. 240-volt models available in single- or three-phase.

Certifications / Approvals



New York MEA 376-84-E

AUTOQUOTES



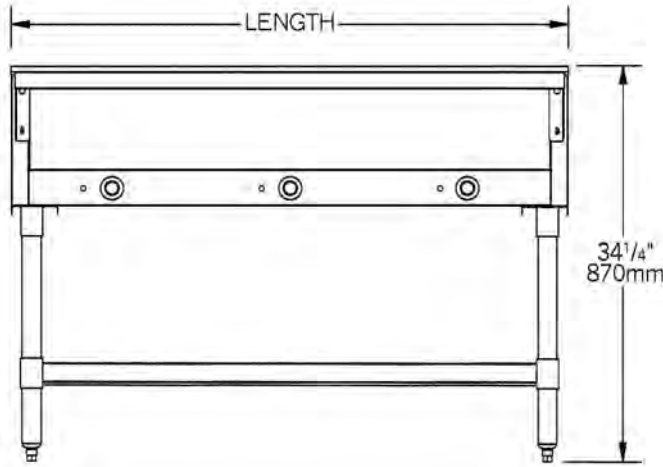
EG30.00 Rev. 06/11



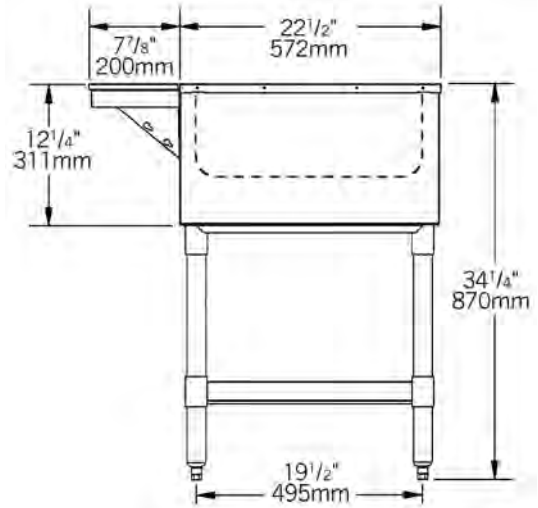
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Item No.: _____
 Project No.: _____
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Electric Hot Food Tables—Open Base, Stationary



FRONT VIEW



SIDE VIEW

SINGLE-PHASE		THREE-PHASE		# of openings	electrical data	length		weight	
WITH GALVANIZED LEGS & UNDERSHELF model #	WITH STAINLESS STEEL LEGS & UNDERSHELF model #	WITH GALVANIZED LEGS & UNDERSHELF model #	WITH STAINLESS STEEL LEGS & UNDERSHELF model #			in.	mm	lbs.	kg
DHT2-120	SDHT2-120	n/a	n/a	2	1000W, 120V	33"	838	97	44.0
DHT2-240	SDHT2-240	DHT2-240-3	SDHT2-240-3	2	1500W, 240V	33"	838	97	44.0
DHT3-120	SDHT3-120	n/a	n/a	3	1500W, 120V	48"	1219	125	56.7
DHT3-240	SDHT3-240	DHT3-240-3	SDHT3-240-3	3	2250W, 240V	48"	1219	125	56.7
DHT4-120	SDHT4-120	n/a	n/a	4	2000W, 120V	63 1/2"	1613	158	71.7
DHT4-240	SDHT4-240	DHT4-240-3	SDHT4-240-3	4	3000W, 240V	63 1/2"	1613	158	71.7
DHT5-240	SDHT5-240	DHT5-240-3	SDHT5-240-3	5	3750W, 240V	79"	2007	193	87.5

Note: 240-volt units also available in 208 volt. To order, replace suffix "-240" with suffix "-208". Example: DHT3-208

RECEPTACLE CONFIGURATIONS REQUIRED

15A 125V model #	15A 250V model #	20A 250V model #	30A 250V model #	30A 125V model #	20A 3Ø 250V all three-phase models
(S)DHT2-120 (S)DHT3-120	(S)DHT2-240 (S)DHT3-240	(S)DHT4-240	(S)DHT5-240	(S)DHT4-120	
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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