



# ELECTRIC HOT FOOD TABLES WITH UNDERSHELF



HF-2E-240 Shown



**Featuring as Standard:**  
**"THE PROVEN"**  
**ORIGINAL ADVANCE TABCO**  
**Adjustable Undershelf with Die Cast Leg Clamp**

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

### FEATURES:

- Stainless steel body and top
- Galvanized adjustable legs & bullet feet
- Galvanized undershelf
- Fiberglass insulation between each compartment
- Units intended for dry use. For hot water bath, must use optional Spillage Pans # **SP-A** (Aluminum) or # **SP-S** (Stainless)
- Stainless steel 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.

### MATERIAL:

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 1 5/8" diameter tubular galvanized steel  
1" adjustable bullet feet  
Stainless steel gussets
- UNDERSHELF:** Galvanized steel
- LINERS:** 8" deep, 22 Gauge galvanized (standard) or #302 stainless steel upgrade (**Model # SU-32**)
- CUTTING BOARD:** White Thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge, #302 stainless steel

### ELECTRICAL:

- 120V units yield 500 Watts
- 208V/240V dual voltage units yield 750 Watts at 208V and 1000 Watts at 240V
- 6' electrical cord with plug
- Infinite control knobs
- Indicator lights



Model #	Length	Width*	# of Wells	Volts	Amps	Watts	NEMA Plug	Wt.	Cu. Ft.
HF-2E-120	A = 31-13/16"	30-5/8"	2	120	8.33	1000	5-20P	92 lbs.	28
HF-3E-120	B = 47-1/8"	30-5/8"	3	120	12.50	1500	5-20P	130 lbs.	41.32
HF-4E-120	C = 62-7/16"	30-5/8"	4	120	16.67	2000	L5-30P	152 lbs.	54.55
HF-2E-240	A = 31-13/16"	30-5/8"	2	208/240	7.21/8.33	1500/2000	6-20P	92 lbs.	28
HF-3E-240	B = 47-1/8"	30-5/8"	3	208/240	10.82/12.50	2250/3000	6-20P	130 lbs.	41.32
HF-4E-240	C = 62-7/16"	30-5/8"	4	208/240	14.42/16.67	3000/4000	L6-30P	152 lbs.	54.55
HF-5E-240	D = 77-3/4"	30-5/8"	5	208/240	18.03/20.84	3750/5000	L6-30P	170 lbs.	66.94

**\*Width Includes 8" Cutting Board**

**NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures**

**NEMA PLUGS: Your plug will look like this...**



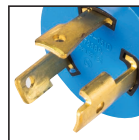
NEMA 5-20P



NEMA 6-20P




NEMA L5-30P



NEMA L6-30P

**Stainless Steel Legs & Undershelf Upgrade**

2 Well Table	3 Well Table	4 Well Table	5 Well Table	
SU-23A	SU-23B	SU-23C	SU-23D	



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

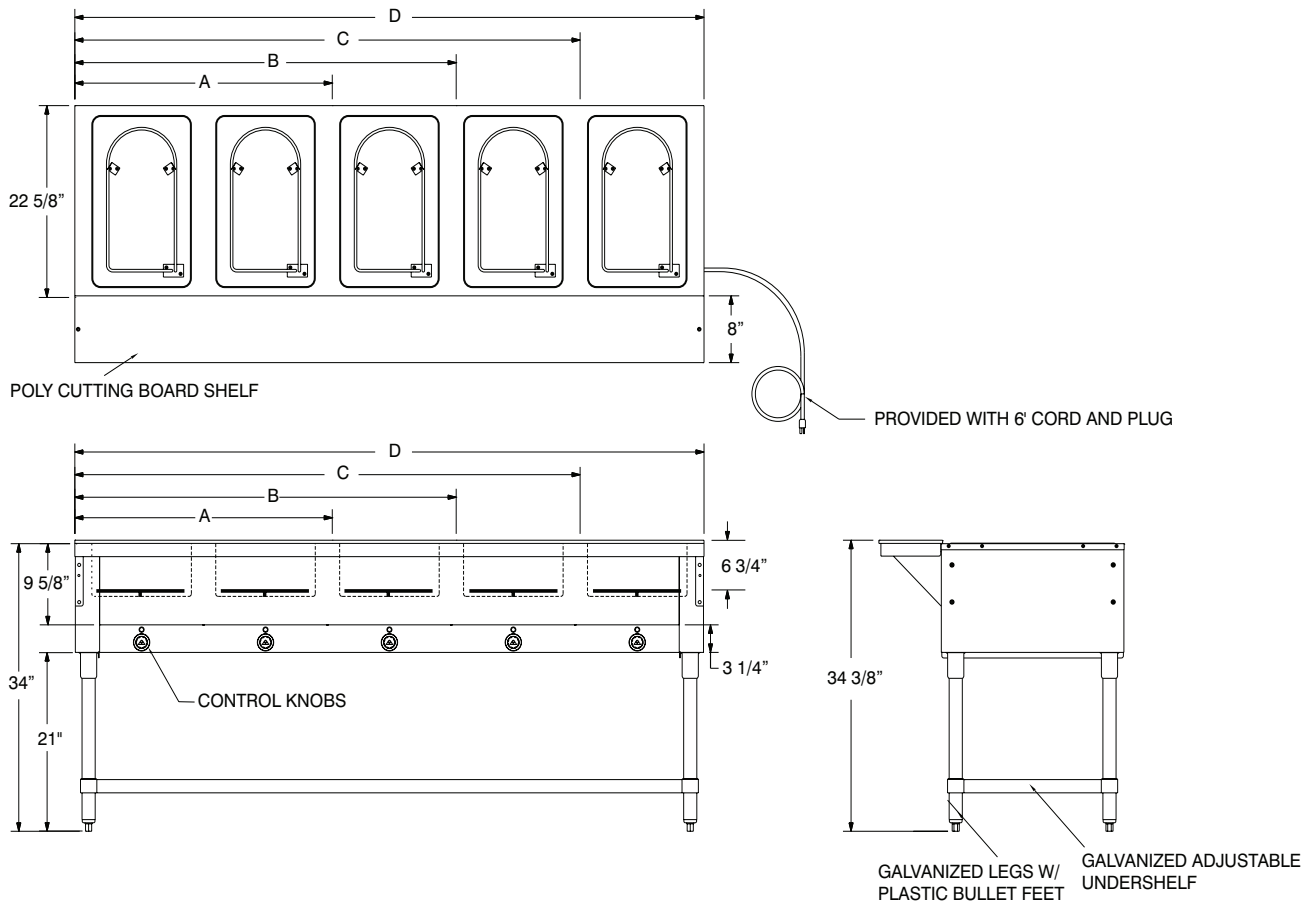
For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

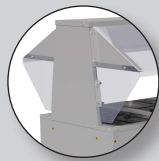


## Food Table Shelving



**10" Wide Buffet Shelf**  
with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4



**Acrylic Side Panels for Buffet Shelf**

Add side panels to meet additional NSF requirements (2 panels per side)

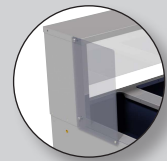
**TBP-1 One Side**  
**TBP-2 Two Sides**

Field Installation Available



**10" Wide Serving Shelf**  
with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TSS-2	31-13/16"	18 lbs.	2
TSS-3	47-1/8"	23 lbs.	3
TSS-4	62-7/16"	30 lbs.	4
TSS-5	77-3/4"	35 lbs.	4



**Acrylic Side Panel for Serving Shelf**

Add side panels to meet additional NSF requirements (1 panel per side)

**TSP-1 One Side**  
**TSP-2 Two Sides**

Field Installation Available

## Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan

**SU-25S** Add Casters to Food Units with Undershef (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Legs That Maintain Height)

**TCB-OMIT** Remove Poly Cutting Board & Shelf

**CB-OMIT** Remove Poly Cutting Board Only

**SP-A** Aluminum Spillage Pan

**SP-S** Stainless Steel Spillage Pan

**SU-45A** 12" x 1" Adapter Bar

**SU-45B** 20" x 3" Adapter Bar



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.