

# SEALED WELL ELECTRIC TABLES

## WITH ENCLOSED BASE







Sealed Well with Drain

ltem #:	Qty #:
Model #: _	
Project #:	



#### **FEATURES:**

Stainless steel undershelf

Fiberglass insulation between each compartment

Drains with gate valves per well

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

**BASE:** 18 gauge stainless steel with fully adjustable stainless steel bullet foot

**UNDERSHELF:** 22 gauge #430 stainless steel **LINERS:** 20 Gauge stainless steel deep drawn

with drain

**CUTTING BOARD:** White Thermoplastic **CUTTING BOARD BRACKETS:** 16 gauge,

#302 stainless steel

#### **ELECTRICAL:**

120V units yield 640 Watts 208V/240V dual voltage units yield 825 Watts at 208V and 1100 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.
SW-2E-120-BS	A = 31-13/16"	30-5/8"	2	120	10.67	1280	5-20P	157 lbs.	28
SW-3E-120-BS	B = 47-1/8"	30-5/8"	3	120	16	1920	5-20P	154 lbs.	41.32
SW-4E-120-BS	C = 62-7/16"	30-5/8"	4	120	21.33	2560	L5-30P	187 lbs.	54.55
SW-2E-240-BS	A = 31-13/16"	30-5/8"	2	208/240	7.94/9.16	1650/2200	6-20P	157 lbs.	28
SW-3E-240-BS	B = 47-1/8"	30-5/8"	3	208/240	11.91/13.74	2475/3300	6-20P	154 lbs.	41.32
SW-4E-240-BS	C = 62-7/16"	30-5/8"	4	208/240	15.88/18.32	3300/4400	L6-30P	187 lbs.	54.55
SW-5E-240-BS	D = 77-3/4"	30-5/8"	5	208/240	19.85/22.90	4125/5500	L6-30P	281 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

P NEMA L6-3

NOTE: For international applications, plug may need to be replaced (by others) in field.

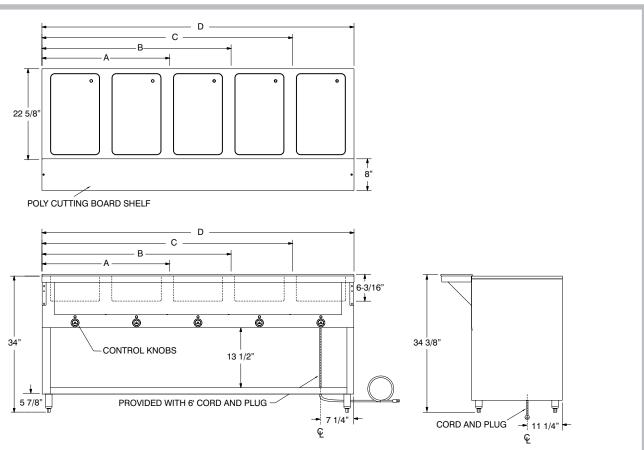


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Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4



Field Installation Available

### **Food Table Accessories**

Visit our website for additional Food Table Accessories

## SEALED WELL REPLACEMENT PARTS

-T Thermostatic Control (Per Well)

-M Manifold Drains (Per Well)



- **TA-255P** Add Casters to Enclosed Base Food Units (Includes 4 -5" Swivel Casters, 2 w/ Brakes)
- **TA-255P** Add Casters to Enclosed Base Food Units (Includes 4 -5" Swivel Casters, 2 w/ Brakes)

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

SU-45B 20" x 3" Adapter Bar

- K-49 Filler Faucet for Hot Tables (Hot water supply only. Requires -M Manifold Drain & SU-15 Prepare for Filler Faucet Provision)
- **SU-15** Prepare Hot food Table For Filler Faucet (For Gas Units. Excludes Wetbath Units)

