

F14EW

31.50" (80 cm) Deep Electric Hot Food Tables - Single Tank

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Models

- F14EW232 2 openings in a 32" long electric hot food table
- F14EW348 3 openings in a 48" long electric hot food table
- F14EW460 4 openings in a 60" long electric hot food table
- F14EW572 5 openings in a 72" long electric hot food table
- F14EW688 6 openings in an 88" long electric hot food table



F14EW232

Shown with optional cutting board,
1/3 size pans and goose neck faucet

Standard Features

- Top is constructed of 16-gauge stainless steel
- Units are standard with unfinished ends
- Work height is 36" standard
- 14-gauge U-channel is welded and glued under the top for strength and sound deadening
- Standard manual fill faucet
- Standard gate valve
- Units supported with two 14-gauge leg rails
- 6.12" adjustable full stainless steel leg and bullet feet
- Stainless steel sides with double hemmed bends for additional strength
- Heavy duty 8.00" deep plate shelf
- Bottom shelf constructed with double hemmed nosing and 20-gauge U-channels with PL-400 sound deadening adhesive
- Must be hard wired in the field
- Thermostat control standard
- Wet only tank made of 316 series stainless steel
- Standard with 1" drain

- (1) 5000 watt electric immersion heater for units up to 60" and two for units over 60"
- One year parts and labor standard

Options & Accessories

- Stainless steel end or back
- Laminate end or back
- Auto fill assembly (mechanical float)
- Auto fill assembly (electric probe)*
- Cutting board (0.5" x 10" composite)
- Dry drawers
- CE approved versions*
- Three phase electrical system*
- Adjustable height casters

* Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior top is one-piece 16-gauge stainless steel, with integral 2.12" (5.6cm) square nosing on front and 4" (10.1cm) high by 2.00" (5.1cm) thick backsplash on rear. Interior sides are 22-gauge stainless steel.

Top to have 11.87" x 19.87" (30.2cm x 50.5cm) openings to hold pans (supplied by others). Unit has (1) 16-gauge stainless steel tank with 1" (2.5cm) drain with gate valve. Units 32", 48" or 60" in length have (1) 5kw electric immersion heater; 72" and 88" lengths have (2) 5kw electric immersion heaters located beneath openings. Heaters are standard at 240V, single phase (*208V available upon request). Control to be mounted in front edge of 8" (20.3cm) wide stainless steel plate shelf.

Manual fill faucet that extends 2.5" (6.4cm) above backsplash is standard.

Lower portion of unit to have 22-gauge stainless steel open shelf.

Electrical connections are 120/240V. Unit must be hard wired.

Legs: Unit is mounted on 6.13" (15.6cm) high adjustable stainless steel legs.

NOTE: Model F14EW hot food tables are designed to be operated with water in the tank only. Use of the equipment without water in the tank will result in damage to the equipment and will void the warranty.



