



EHEI Series: Hot Food Tables
Keep your food hot, at a cool price

EHEI Series - E-Chef™ Hot Food Tables

Designed with the quality you would expect from Delfield with the features you need to keep your operation running efficiently and profitably. All at a price that's easy on your bottom line. The EHEI series of hot food tables can function as stand alone pieces or as a freestanding component of Delfield's Mark 7 chef counters. Realize the economy of an attractive purchase price without sacrificing usability or durability.



Available in 2, 3, 4 & 5 well models



- **Stainless steel top**
Resists corrosion while standing up to wear and tear over time.
- **Stainless steel individual wells**
Tough and long lasting - each holds up to one 12"x20" pan
- **Enclosed stainless steel sides**
Clean, finished look
- **Stainless steel shelf with riser**
- **Stainless steel plate shelf**
Convenient, easy access plate storage
- **Individual hot well controls**
Provides flexibility to hold different product at different temperatures
- **Standard on legs or casters**
Choose the feature that best fits your operation
- **8" polyethylene cutting board**
Big sanitary work surface that is easy on your knives
- **Standard gate valve for drains and manifold assembly**
Makes clean up fast and easy



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

Bringing innovation to the table • **welbilt.com**