

SEALED WELL ELECTRIC TABLES

WITH ENCLOSED BASE AND DOORS











Optional TA-255P Casters Available

SW-5E-240-DR

FEATURES:

Stainless steel undershelf Fiberglass insulation between each compartment Drains with gate valves per well for use with water 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	True Amps/ Watts Per Unit	NEMA Plug	Wt.	Cu. Ft.
SW-2E-120-DR	A = 31-13/16"	30-5/8"	2	120	10.67/1280	5-20P	127 lbs.	28
SW-3E-120-DR	B = 47-1/8"	30-5/8"	3	120	16/1920	5-20P	155 lbs.	41
SW-4E-120-DR	C = 62-7/16"	30-5/8"	4	120	21.33/2560	L5-30P	197 lbs.	54.55
SW-2E-240-DR	A = 31-13/16"	30-5/8"	2	208/240	9.17/2200	6-20P	127 lbs.	28
SW-3E-240-DR	B = 47-1/8"	30-5/8"	3	208/240	13.75/3300	6-20P	155 lbs.	41
SW-4E-240-DR	C = 62-7/16"	30-5/8"	4	208/240	18.33/4400	L6-30P	197 lbs.	54.55
SW-5E-240-DR	D = 77-3/4"	30-5/8"	5	208/240	22.92/5500	L6-30P	215 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...









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

NEMA 5-20P

NEMA 6-20P

NEMA L5-30P



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

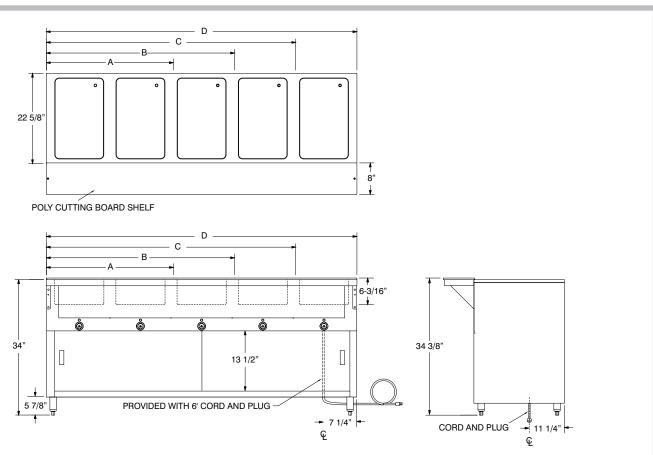
For Orders:

Email: customer@advancetabco.com or Fax To: 631-242-6900

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TOL ± .125" ALL DIMENSIONS ARE TYPICAL





Double Sided Self-Serve 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



additional NSF requirements (2 panels per end)

TBP-1 One end TBP-2 Two Ends

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)

