



Hot Food Table



EF5-CPA-74, shown with optional protector, cutting board and tray slide (mounted at an optional 32" O.F.)

Item: _____

Quantity: _____

Project: _____

Date: _____

MODELS

- EF2-CPA 36 3/8" 2 wells
- EF3-CPA 50 3/8" 3 wells
- EF4-CPA 60 3/8" 4 wells
- EF4-CPA-66 66 3/8" 4 wells
- EF5-CPA 74 3/8" 5 wells
- EF5-CPA-84 84 3/8" 5 wells
- EF6-CPA 96 3/8" 6 wells

- ▶ NEW 500 watt heat source outperforms standard 1000 watt elements
- ▶ NEW solid state digital controllers
- ▶ Hot food wells can be used with 208V, 120V, or 240V power (with appropriate controllers)

Top:

- 36" Counter Top Height
- Other Height (specify _____)
- Recess for 18"x26" pans
- Top Extensions (width _____)
- Top Extensions (length _____)
- 7 qt. Soup Well
- 11 qt. Soup Well
- Bread Loaf Divider Pan
- End Drop Shelf

Tray Slide:

- Stainless Steel
- Flat Surface
- Solid "V" ridge
- Tubular
- Solid Surface
- Corian® (specify _____)
- Powder Coated brackets (specify RAL #)
- 34" Tray Slide Height
- Other Slide Height _____

Above the Top:

- Overshelf
- Sloped Front Protector
- Curved Front Protector
- Other Style Protector (specify _____)
- Buffet Shield Single Service
- Buffet Shield Double Service
- Lift-up Hinge for shield
- 2 tier Display Shelf, single service
- 2 tier Display Shelf, double service
- 3 tier Display Shelf, single service
- 3 tier Display Shelf, double service
- Curved Glass for Display Shelf
- Powder Coated finish (specify RAL #)
- Fluorescent Lights
- Infra-Red Lamp Strip
- Bullet Type Heat Lamps
- Infra-Red Strip with Lights
- Water fill Faucet

Base Options:

- Enclosed Base (specify EB after model #)
- Cam Operated Line-up Locks
- Common Hot Food Well Drains
- Individual Hot Food Well Drains
- Other Drain Options _____
- Hinged Doors
- Heated Storage Base
- Fiberglass Door Panels
- Stainless Steel Legs
- Powder Coat Louvers (specify RAL #)
- Custom Color (specify RAL #)
- 5" Diameter Casters
- Other _____

Electrical Options:

- Convenience outlet, flush
- Convenience outlet, pedestal
- Daisy chain
- Load center

Cutting Board:

- 8" wide Stainless Steel
- 8" wide Richlite® composite
- Other width _____

Other Options:

- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Theme Package
 - School Bus
 - Train
 - Space Shuttle
 - Covered Wagon
 - Circus Train
 - Other (specify)



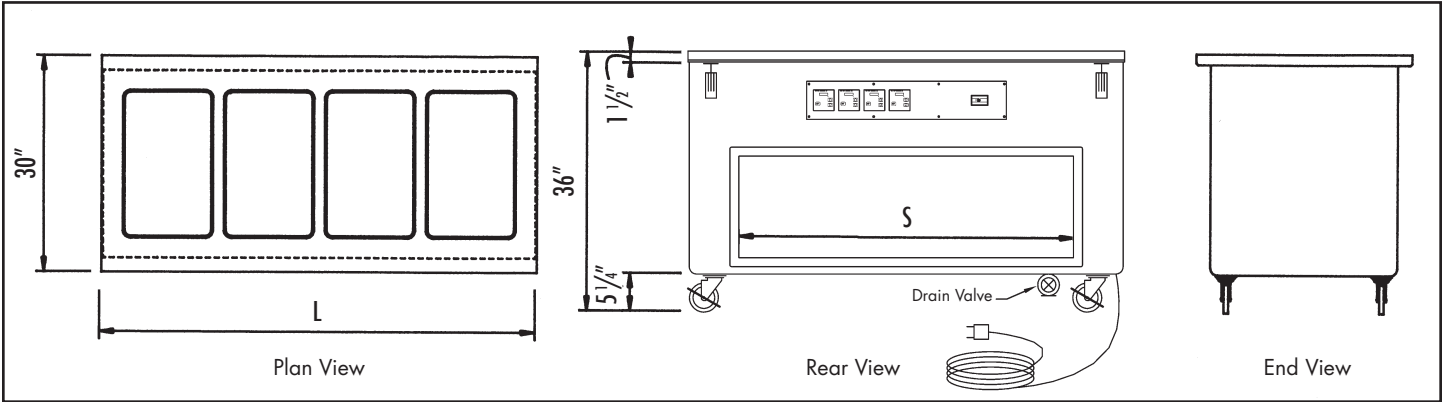
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MODEL	WELLS	LENGTH	208V, 1 phase			120V, 1 phase			240V, 1 phase			APPROXIMATE SHIP WEIGHT
			AMPS	WATTS	NEMA	AMPS	WATTS	NEMA	AMPS	WATTS	NEMA	
EF2-CPA	2	36 3/8"	4.8	1000	6-15	11.0	1322	5-15	5.5	1322	6-15	400 lbs.
EF3-CPA	3	50 3/8"	7.2	1500	6-15	16.5	1983	5-30	8.3	1983	6-15	450 lbs.
EF4-CPA	4	60 3/8"	9.6	2000	6-15	22.0	2644	5-30	11.0	2644	6-15	580 lbs.
EF4-CPA-66	4	66 3/8"	9.6	2000	6-15	22.0	2644	5-30	11.0	2644	6-15	600 lbs.
EF5-CPA	5	74 3/8"	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	676 lbs.
EF5-CPA-84	5	84 3/8"	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	700 lbs.
EF6-CPA	6	96 3/8"	14.4	3000	6-20	33.0	3966	5-50	16.5	3966	6-30	750 lbs.

Adding additional electrical components will change the total electric load.

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TOP: Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

HOT FOOD UNITS: Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt

at 208V heat source, or 661 watt at 120-240V heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

BODY: Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge

galvanized channels welded to form integral "U" frame for maximum stress relief.

Rear of body to have an open storage base made from 18-gauge stainless steel. Liner to have removable top panels to allow for service access.

CASTERS: 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted thru two 12 gauge channels for extra rigidity.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

08/2006



P.O. Box 795 • Jonesboro, GA 30237
 Tel: 770.478.8803 • Fax: 770.471.3715
 www.lowtempind.com • colorpoint@lowtempind.com

U.L. Sanitation Classified to NSF Standards

