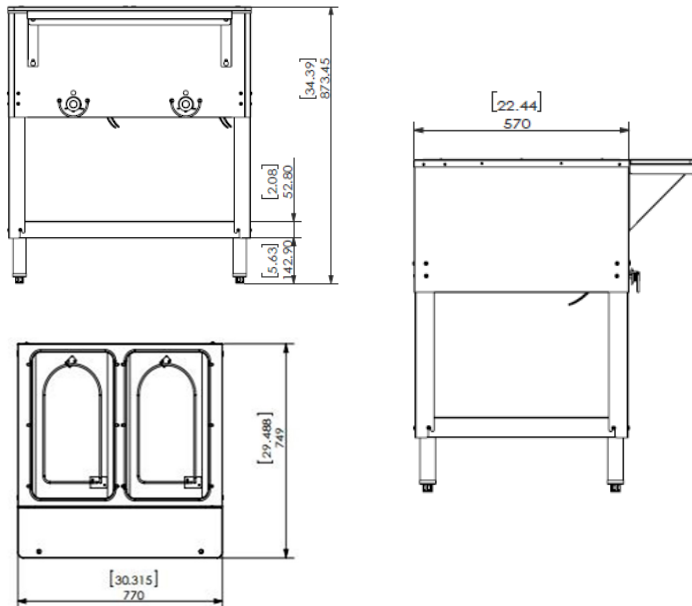


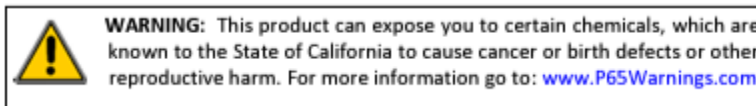


Est.1838 • Commercial Cooking Equipment

Electric Hot Food Table Open Well



Model CC-EHFT-OW-2-120



Standard Features, Benefits & Options

CONSTRUCTION: 30", 44", 58" & 72" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Stainless steel legs and undershelf. 7" deep poly cutting board. Adjustable leveling bullet feet. Shipped KD.

TESTING: UL design & NSF Sanitation certified.

WELLS: Each stainless steel well is fully insulated. Open well hot food tables require separate water pans so heating element is covered.

ELEMENTS & CONTROLS: Each well features separate thermostatic controlled 120 volt heating elements with cool to the touch control knobs. A 6' cord with a NEMA 515P plug is included.

Model	Wells	Voltage	Watts	Hz	Phase	Package Size			Ship Weight	
						Width	Depth	Height	lbs.	Kg.
CC-EHFT-OW-2-120	2	120	1000	60	1	30.3"	29.5"	33.3"	90	41
CC-EHFT-OW-3-120	3	120	1500	60	1	45.7"	29.5"	33.3"	114	80
CC-EHFT-OW-4-120	4	120	2000	60	1	59.8"	29.5"	33.3"	145	65.5
CC-EHFT-OW-5-208	5	208	3750	60	1	74.0"	29.5"	33.3"	175	79

NOTICE: In an ongoing effort of product development & improvement, ComstockCastle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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