

Modular Equipment 82000 Series

Hot Food Tables -
Electric, Wet or Dry



L-82160 shown with options

SPECIFICATIONS:

TOP: Die-formed construction of one-piece 16 GA stainless steel type 304-#4 finish with 2 5/8" nosing, Backsplash to be 3/8" coved, 6" high x 2 1/8" wide, Sheared ends fitted with recessed 12 GA steel bars for adjoining units, producing a hairline seam

FOOD WARMER OPENING: 12" X 20" die-formed depressions for pans up to 6" deep, Fractional size pan arrangement possible with the use of divider bars (pans not incl.)

CUTTING BOARD: (Unit Length) x 9 1/2" wide x 1/2" thick NSF approved Richlite held in place with stainless steel pins or brackets

COMPARTMENT: Individual, stainless steel deep drawn tank used for wet or dry application

HEAT TYPE: Tubular heating element attached to the underside of each compartment, Individually controlled by infinite control with a positive off-position

PLATE SHELF: Length of unit (less 3") x 8" deep, Die-formed construction of one-piece 20 GA stainless steel type 304-#4 finish, Provisions for control(s) in panel below shelf

INTERIOR: Ends of pan type construction, 22 GA stainless steel type 304-#4 finish, Top and body supported by 14 GA galvanized steel box channels, Sound-deadening material applied between top of support channels and underside of top

EXTERIOR: Ends are the unfinished painted side of the stainless steel interior end, Back is unfinished, open, and painted for full length chaseway and rough-in flexibility

SHELF: Die-formed construction of one-piece 22 GA stainless steel type 304-#4 finish, Front of undershelf has 1/4" high marine edge, Shelf has integral turn-up at rear and supported by 20 GA galvanized steel box channels, Sound deadening material applied between top support channels and bottom of shelf

LEGS: 8" high legs standard, 1 5/8" tubing welded to steel plate and fastened to body support channels, Bullet-foot has 1 1/8" of adjustment, All legs are stainless steel

ITEM # _____

PROJECT _____

DATE _____

MODEL	LENGTH
L-82130	30"
L-82148	48"
L-82160	60"
L-82172	72"
L-82186	86"

DEPTH
28" OR 32"

FEATURES

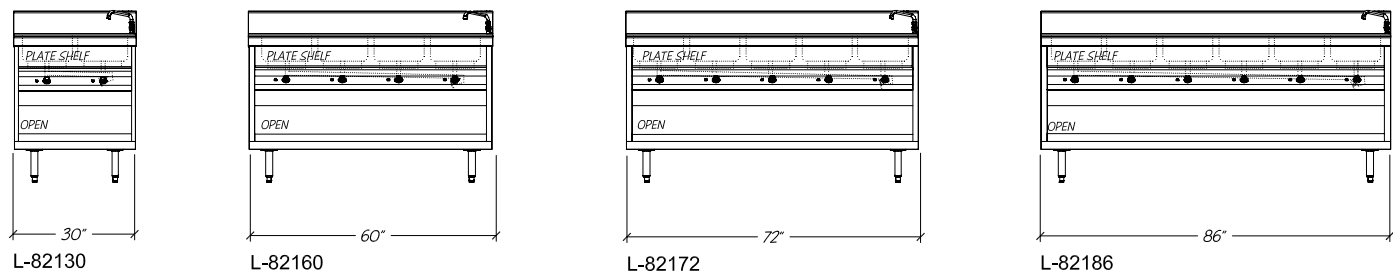
- Available with other modular equipment under one top up to 10 feet in length
- 16 GA reinforced top
- Common water bath tank with drain and valve
- Immersion heater with low-water cut-off and thermostatic control
- Uniform integration in design, quality and parts

OPTIONS

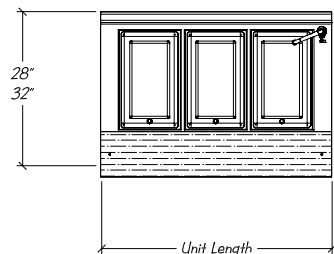
- 8 1/2" Insets
- Custom Sizes
- Manifold drains to gate valve
- Individual lever valves
- Gate valve extension

Modular Equipment L-82000 Series - Electric Hot Food Tables, Wet/Dry

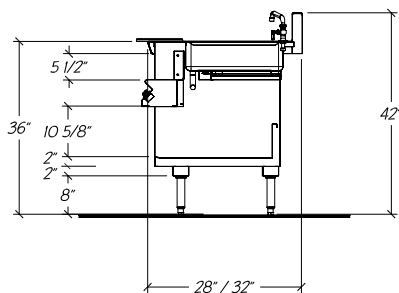
DIMENSIONAL DATA



STATISTICAL DATA										
MODEL	LGTH	SHLVING (SQ FT)	# OF WRMRS	ELECTRICAL						SHIP WT.
				120V		208V		240V		
				KW	AMP v.	KW	AMP v.	KW	AMP v.	
L-82130	30"	4.5	2	2.4	20.0	1.8	8.7	2.4	10.0	220#
L-82148	48"	7.6	3	3.6	30.0	2.7	13.0	3.6	15.0	295#
L-82160	60"	9.6	4	(2)2.4	(2)20	3.6	14.4	(2)2.4	(2)10	390#
L-82172	72"	11.7	5	(1)2.4 (1) 3.6	(1)20, (1)30	(1)1.8, (1)2.7	(1)8.7, (1)13	(1)2.4, (1)3.6	(1)10, (1)15	445#
L-82186	86"	14.0	6	(3)2.4	(3)20	(2)2.7	(2)13	(2)3.6	(2)15	500#



L-82148 shown



Modular Equipment 82000 Series MECHANICAL DATA

☒ Junction Box hard-wired to warmers, 22" AFF

☒ Water supply 1/2" NPS Male inlet w/ 1/4" NPT connection, 34" AFF

☒ 3/4" copper drain FPT w/ gate valve, 25" AFF (optional)(3)

- Notes:
- i. 32" deep equipment has 5 1/4" chaseway at rear
 - ii. 28" deep equipment has 1 1/4" chaseway at rear
 - iii. Specify depth and voltage
 - iv. All heating elements are single phase
 - v. Total amperage draw listed