



ELECTRIC FOOD WARMERS - OPEN WELL DESIGN

SPC	APN	SPC	APN
871168	1346824	025718	9424433
835050	4346466	017761	7046402
871170	3346822	017732	0054130



Shown with optional pans

SPC
835050
017761

APN
4346466
7046402



NEMA 6-20P



Made in the U.S.A.



SPECIFICATIONS/FEATURES

Construction

- Superior Aeroheat food warmers (steamtables) offer both efficiency and economy, and are available in many sizes with a variety of standard and optional features.
- Constructed with stainless steel bodies, legs, and undershelves.
- Spillage pans and insert pans are not included.

Top

- 20 Gauge, 300 series stainless steel, die-stamped openings - 12¹/₁₆" x 20¹/₁₆", for the standard 12" x 20" full or fractional stainless steel pans.
- Poly carving board - 7"W x 1/2" thick with 18 gauge stainless steel support base and die-stamped brackets.

Heat Compartments

- Available in 3, 4, or 5 well configurations.
- Electric models are available with either 500 or 750 watt exposed elements.
- Each with die-formed 8" deep galvanized liner.
- Standard set up for waterless, dry operation only.
- Steam table "wet operation" with optional spillage pans.
- Insulated with 1" thick fiberglass or equal, all four sides and bottom.

Body, Undershef and Legs

- 20 Gauge, 430 series stainless steel body.
- 18 Gauge, 430 series stainless steel undershef.
- 430 Series stainless steel tubular legs with adjustable plastic feet.

Electrical Information

- 500 or 750 Watt dome-type element for each compartment.
- Wired to operate on 120, 208 or 240 volt depending on model selected.
- Single phase standard, AC current.
- Each section with infinite switch.
- Permanently wired, 6' long cord with NEMA plug provided.

Specifications

Top is 20 gauge, 300 series stainless steel, with body, undershef, and legs formed of heavy gauge 430 series stainless steel. Top has die-stamped openings measuring 12¹/₁₆" x 20¹/₁₆", with 8" deep galvanized liner. Each compartment is insulated on all four sides and bottom with 1" thick fiberglass or equal, having thermal conductivity of 0.27 or less, with single-phase standard. Each compartment is 500 or 750 watt dome-type element fitted inside, above warming compartment. Available with sealed wells, with drains - no spillage pans necessary. Wired to operate on 120, 208, or 240 volt, single or 3 phase. AC current, as ordered. Each section is controlled by infinite switch. Permanently wired, 6' long cord with plug provided. Units are furnished with polycarbonate carving board measuring 7"W with 18 gauge stainless steel support base and die-stamped brackets. Unit ships semi-knocked down.

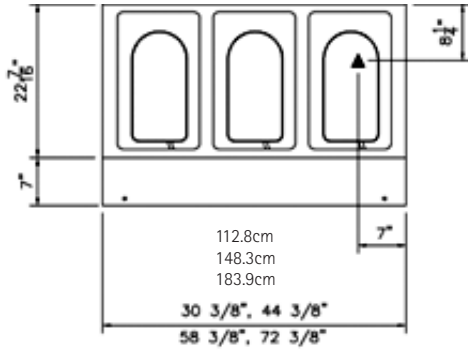
Warranty (USA)

- 1 Year parts and 90 days labor warranty.

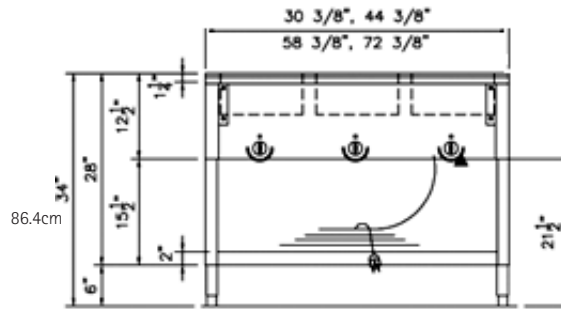
Specifications subject to change without notice



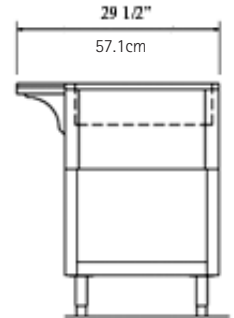
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Common Top View



Common Front View



Common Side View

ROUGH-IN DATA

SPC	APN	Wells	Dimensions		Volts	Watts/Well	Total Watts	Amps	NEMA	Weight**
			W	D x H						
871168	1346824	3	44 ³ / ₈ "	29 ¹ / ₂ " x 34"	120	500	1500	12.5	5-15P	107/114
835050	4346466	4	58 ³ / ₈ "	29 ¹ / ₂ " x 34"	240	750	3000	12.5	6-20P	138/144
871170	3346822	5	72 ³ / ₈ "	29 ¹ / ₂ " x 34"	240	750	3750	15.6	6-20P	165/172
025718	9424433	3	44 ³ / ₈ "	29 ¹ / ₂ " x 34"	120	500	1500	12.5	5-15P	107/114
025718	9424433	3	44 ³ / ₈ "	29 ¹ / ₂ " x 34"	208 or 240	750	2250	10.8 or 9.4	6-20P	107/114
017761	7046402	4	58 ³ / ₈ "	29 ¹ / ₂ " x 34"	120	500	2000	16.7	L5-30P	138/144
017761	7046402	4	58 ³ / ₈ "	29 ¹ / ₂ " x 34"	208 or 240	750	3000	14.4 or 12.5	6-20P	138/144
017732	0054130	5	72 ³ / ₈ "	29 ¹ / ₂ " x 34"	120	500	2500	20.8	L5-30P	165/172
017732	0054130	5	72 ³ / ₈ "	29 ¹ / ₂ " x 34"	208 or 240	750	3750	18.0 or 15.6	L6-30/6-20P	165/172

*Food warmer body is 22⁷/₁₆" deep plus 7" cutting board. Manufactured for Next Day Gourmet® by Duke Manufacturing.
 **Net weight/crated weight.



OPTIONAL ACCESSORIES

- Serving shelves: includes glass protector panel, but not end panels
 - SPC: 017765 APN: 0054445 3 Well, 44³/₈"
 - SPC: 018132 APN: 1047042 4 Well, 58³/₈"
 - SPC: 017859 APN: 7165020 5 Well, 72³/₈"
- Plate shelf - Call for price on option
- Stainless Adapter Plates: 20¹/₂" x 12⁹/₁₆" Insets not included.
 - SPC: 807153 APN: 1105618 (2) 6³/₈" Inset holes - holds (2) 4 qt. (SPC: 800423 APN: 2189652) insets
 - SPC: 801248 APN: 8063596 (1) 6³/₈" And (1) 8³/₈" inset hole - holds (1) 4 qt. (SPC: 800423 APN: 2189652) and (1) 7 qt (SPC: 800427 APN: 6246250) insets
 - SPC: 808102 APN: 1331057 (2) 8³/₈" Inset holes - holds (2) 7 qt. insets (SPC: 800427 APN: 6246250)
 - SPC: 807154 APN: 4122768 (1) 4⁷/₈" And (2) 6³/₈" inset holes - holds (1) 2 qt. (SPC: 800419 APN: 9026162) and (2) 4 qt. (SPC: 800423 APN: 2189652) insets
- Spillage Pans
 - Recommended for use with food warmers. Add water and hotel pans to convert it to a double boiler. Fits standard 12" x 20" opening. 6¹/₂"D
 - SPC: 806295 APN: 9097916 Aluminum
 - SPC: 806136 APN: 8041113 Stainless steel, recommended for hard water area
- Telescope Covers - SPC: 833537 APN: 7056583, 11¹/₂"H, stainless steel
- Tubular Tray Slides
 - SPC: 017766 APN: 2121598 3 Well, 44³/₈"
 - SPC: 017728 APN: 5057013 4 well, 58³/₈"
 - SPC: 017729 APN: 4071452 5 well, 72³/₈"