STAINLESS STEEL
EVERYDAY BUFFET SEALED WELLS
HOT FOOD TABLES
WITH ENCLOSED BASE

BSW3-120-B-SB Shown

ITEMS:
Sealed wells with manifold drains
Removable access panel
4” Swivel Caster, with two brakes
Double sided sneeze guard & side panels
Fiberglass insulation

FEATURES:
Sealed wells with manifold drains
Removable access panel
4” Swivel Caster, with two brakes
Double sided sneeze guard & side panels
Fiberglass insulation

MATERIAL:
TOP: 20 gauge #304 stainless steel with die stamped pan openings. (12” x 20”)
BODY: 20 gauge steel available in matte black vinyl clad
SNEEZE GUARD: 1/4” Thermoplastic Polymer
INSULATION: Fiberglass insulation
HEAT COMPARTMENT: Sealed well pan with “M” shaped tubular element compartment
LINERS: 20 Gauge stainless steel deep drawn bowls with drain.

ELECTRICAL:
Single phase wiring
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
Upgrade 240 volt units to 3 Phase wiring - Model SU-72

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...

<table>
<thead>
<tr>
<th>STAINLESS STEEL LINERS</th>
<th>Length</th>
<th># of Wells</th>
<th>Weight (lbs)</th>
<th>Cubic Feet</th>
<th>Volts</th>
<th>NEMA Plug</th>
<th>Power Consumption</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSW2-120-B-SB</td>
<td>31-13/16”</td>
<td>2</td>
<td>300</td>
<td>30</td>
<td>120</td>
<td>5-20P</td>
<td>15/640</td>
</tr>
<tr>
<td>BSW3-120-B-SB</td>
<td>47-1/8”</td>
<td>3</td>
<td>325</td>
<td>43</td>
<td>120</td>
<td>5-20P</td>
<td>15/640</td>
</tr>
<tr>
<td>BSW4-120-B-SB</td>
<td>62-7/16”</td>
<td>4</td>
<td>356</td>
<td>55</td>
<td>120</td>
<td>L5-30P</td>
<td>20/640</td>
</tr>
<tr>
<td>BSW2-240-B-SB</td>
<td>31-13/16”</td>
<td>2</td>
<td>300</td>
<td>30</td>
<td>208/240</td>
<td>6-20P</td>
<td>15/850 20/1100</td>
</tr>
<tr>
<td>BSW3-240-B-SB</td>
<td>47-1/8”</td>
<td>3</td>
<td>325</td>
<td>43</td>
<td>208/240</td>
<td>6-20P</td>
<td>15/850 20/1100</td>
</tr>
<tr>
<td>BSW4-240-B-SB</td>
<td>62-7/16”</td>
<td>4</td>
<td>356</td>
<td>55</td>
<td>208/240</td>
<td>L6-30P</td>
<td>20/850 30/1100</td>
</tr>
<tr>
<td>BSW5-240-B-SB</td>
<td>77-3/4”</td>
<td>5</td>
<td>370</td>
<td>68</td>
<td>208/240</td>
<td>L6-30P</td>
<td>20/850 30/1100</td>
</tr>
</tbody>
</table>

Visit our website for more Everyday Buffet Accessories!

Optional Accessories

10” Wide Stainless Steel Tray Shelves

Stationary Shelf
Drop-Down Shelf

STATIONARY DROP-DOWN

<table>
<thead>
<tr>
<th>Model</th>
<th>Approx Wt.</th>
<th>Model</th>
<th>Approx Wt.</th>
<th>Length</th>
<th>Cu. ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>TTS-2</td>
<td>9 lbs.</td>
<td>TTS-2D</td>
<td>11 lbs.</td>
<td>31-13/16”</td>
<td>1</td>
</tr>
<tr>
<td>TTS-3</td>
<td>12 lbs.</td>
<td>TTS-3D</td>
<td>14 lbs.</td>
<td>47-3/4”</td>
<td>1</td>
</tr>
<tr>
<td>TTS-4</td>
<td>15 lbs.</td>
<td>TTS-4D</td>
<td>17 lbs.</td>
<td>62-3/4”</td>
<td>2</td>
</tr>
<tr>
<td>TTS-5</td>
<td>18 lbs.</td>
<td>TTS-5D</td>
<td>20 lbs.</td>
<td>77-3/4”</td>
<td>2</td>
</tr>
<tr>
<td>TTS-6</td>
<td>21 lbs.</td>
<td>TTS-5D</td>
<td>23 lbs.</td>
<td>93-1/8”</td>
<td>2</td>
</tr>
</tbody>
</table>

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

For Orders & Customer Service:
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