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

Item #: Quantity #: Model #: Project #: 

BSW3-120-B-SB Shown

FEATURES:
Sealed wells with manifold drains
Removable access panel
4" Swivel Casters, 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

GALVANIZED LINERS

<table>
<thead>
<tr>
<th>Model</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&quot;</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&quot;</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&quot;</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&quot;</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&quot;</td>
<td>3</td>
<td>325</td>
<td>43</td>
<td>208/240</td>
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<td>L6-30P</td>
<td>20/850 • 30/1100</td>
</tr>
<tr>
<td>BSW5-240-B-SB</td>
<td>77-3/4&quot;</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>

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

Optional Accessories

10" Wide Stainless Steel Tray Shelves

<table>
<thead>
<tr>
<th>Model</th>
<th>Model</th>
<th>Length</th>
<th>Approx Wt.</th>
<th>Cu. ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>TTS-2</td>
<td>TTS-2D</td>
<td>31-13/16&quot;</td>
<td>14 lbs.</td>
<td>3</td>
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<tr>
<td>TTS-3</td>
<td>TTS-3D</td>
<td>47-3/4&quot;</td>
<td>16 lbs.</td>
<td>4</td>
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<tr>
<td>TTS-4</td>
<td>TTS-4D</td>
<td>62-3/4&quot;</td>
<td>18 lbs.</td>
<td>5</td>
</tr>
<tr>
<td>TTS-5</td>
<td>TTS-5D</td>
<td>77-3/4&quot;</td>
<td>21 lbs.</td>
<td>6</td>
</tr>
</tbody>
</table>

Visit our website for more Everyday Buffet Accessories!

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