

**Mobile Hot Food Tables are most versatile when they are easily moved to the location where they are needed and can be sized to suit your needs. Burlodge offers a range of high quality hot food tables.**

Construction and Operating Features:

- Seamless, wet or dry heated wells; large radius coved corners for ease of cleaning. The wells are designed to accept 12" x 20" pans or combinations of smaller pans, with a maximum depth of 8".
- The wells have bottom mounted drains with a valve – the open or closed position is marked and visible from a distance.
- Controls with ergonomically shaped twist knobs, variable temperature thermostatic controls, four temperature settings indicated on the control knob.
- The electrical connection is a flexible cable with angled socket for ease of connection into those hard to reach spots. The plug holder is safely attached below the unit and at the back.
- Heating elements and electrical components can be easily reached and removed for service. All electrical components are IPX5 protected against water penetration.
- The side walls and edges of the table are protected by 4 disc bumpers which are mounted directly above the casters.

- Two ergonomically formed push handles are integrated into the top, and offer hand protection to the operator when pushing the table.

**Options:**

- Stainless steel bottom shelf with sound deadening underneath to minimize noise
- End mounted drop down shelf for more service area
- Front mounted drop down shelf
- Drain extension



**SPA.EB.3LS**

Mobile 3 Well Hot Food Table with Front Mounted Individual Controls



Mobile 2 Well Hot Food Table with End Mounted Individual Controls



Mobile 2 Well - Slim Line Hot Food Table with Front Mounted Controls

Reference Number	Description	Dimensions			Electrical Requirements
		Width	Depth	Height	
SPA.EB.2	Mobile Hot Food Table – Two Well wet or dry operation with end mounted individual controls	26 ¾"	36"	35 ½"	208 volt/single phase; 1400 watts
SPA.EB.3	Mobile Hot Food Table – Three Well wet or dry operation with end mounted individual controls	26 ¾"	49 ½"	35 ½"	208 volt/single phase; 2100 watts
SPA.EB.4	Mobile Hot Food Table – Four Well wet or dry operation with end mounted individual controls	26 ¾"	60 7/8"	35 ½"	208 volt/single phase; 2800 watts
SPA.EB.2LS	Mobile Hot Food Table – Two Well wet or dry operation with front mounted individual controls	34 ½"	26 ¾"	35 ½"	208 volt/single phase; 1400 watts
SPA.EB.3LS	Mobile Hot Food Table – Three Well wet or dry operation with front mounted individual controls	48"	26 ¾"	35 ½"	208 volt/single phase; 2100 watts
SPA.EB.2SL	Slim Line Mobile Hot Food Table Two Well with front mounted individual controls	48 1/8"	19 ¾"	35 ½"	208 volt/single phase; 1400 watts

**Conveyors**

Polycord conveyors come in various lengths from 10' to 20'. Custom sizes also available, consult Burlodge. The polycord belting makes the conveyors extremely easy to clean. The control panels are mounted at one end, with a stop/start switch and speed control knob. Automatic switch at discharge end stops the belt when activated by a tray. Standard version is mobile for easy cleaning of the tray assembly area. Custom versions complete with electrical outlets available to your specifications.



**Breakfast Cart/Bulk Service Support Cart**

For Continental Breakfast Service, or as a support cart to Bulk Hospitality Service, Burlodge supplies an ergonomic and well-designed cart.

- Enclosed compartments for baskets and trays
- Condiments and cutlery in overshelf bins for easy access
- Large surface for final tray assembly
- Thermal Coffee and Tea pots for service on the unit

