



NSF International Documentation Report

1. General Information

A. General Description of Equipment

Hot Tables WBHT-*

B. Model Number(s):	WBHT-100	WBHT-200	WBHT-300
	WBHT-400	WBHT-500	WBHT-700
	WBHT-800	WBHT-900	WBHT-1100
	WBHT-1200	WBHT-* CUSTOMISED	

C. Description of model Differences (Including A available options).

Model No.	Size		12"x20" Pan Capacity	Cut Out Size		Normal Watts Choice	No Elen
	L	D		L	D		
WBHT- 100	17"	24"	1	15-1/2"	22-1/2"	2.0KW	
WBHT- 200	30"	24"	2	28-1/2"	22-1/2"	3.0KW	
WBHT- 300	43"	24"	3	41-1/2"	22-1/2"	5.0KW	
WBHT- 400	56"	24"	4	54-1/2"	22-1/2"	6.0KW	
WBHT -500	69"	24"	5	67-1/2"	22-1/2"	6.0KW	
WBHT- 600	82"	24"	6	80-1/2"	22-1/2"	6.0KW	
WBHT- 700	95"	24"	7	93-1/2"	22-1/2"	5.0KW+5.0KW	:
WBHT- 800	108"	24"	8	106-1/2"	22-1/2"	6.0KW+6.0KW	:
WBHT- 900	121"	24"	9	119-1/2"	22-1/2"	6.0KW+6.0KW	:
WBHT-1000	134"	24"	10	132-1/2"	22-1/2"	6.0KW+6.0KW	:
WBHT-1100	147"	24"	11	145-1/2"	22-1/2"	6.0KW+6.0KW	:
WBHT-1200	160"	24"	12	158-1/2"	22-1/2"	6.0KW+6.0KW	:
CUSTOMISED							

* Outside dimension be varied by 1/2"

** Elements UL listed, provided by Glenn Corp., details on request.

*** Control U.L. listed, and provided by ROBERTSAW Co.

D. Intended end Use (if applicable):

E. Use Limitation (if applicable):



STANDARD 004



HOT TABLES

BAINIE MARIE STYLE WBHT SERIES



SPECIFICATIONS :

Drop-in electrically heated hot food well unit with open water bath tank for wet operation only. Top and water bath tank to be one piece, 18 gauge #304

#430 stainless steel with #3 finish. 1" stainless steel drain nipple and gate valve provided. Unit fitted with electric heating elements mounted beneath tank, insulated and shielded. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. Unit prewired to controls, mounted on separate stainless steel panel for field installation in counter front. Controls prewired to junction box mounted on control panel

FEATURES :

- Open tank Baine Marie style for wet operation.
- True thermistor control for precise food temperatures.
- Drain and gate valve - standard.
- Approved for installation in either stainless or laminated counter work.



HOT TABLES
BAINE MARIE STYLE
FRONT VIEW

WBHT SERIES

STANDARD 004





STANDARD 004

HOT TABLES
BAINE MARIE STYLE
TOP VIEW

WBHT SERIES





STANDARD 004

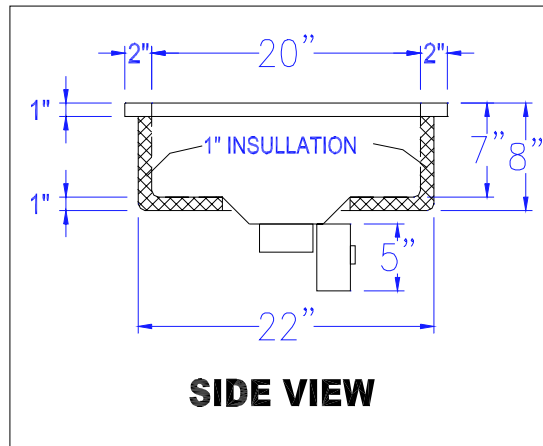


HOT TABLES

BAINE MARIE STYLE WBHT SERIES

SIDE VIEW

SIDE SECTION



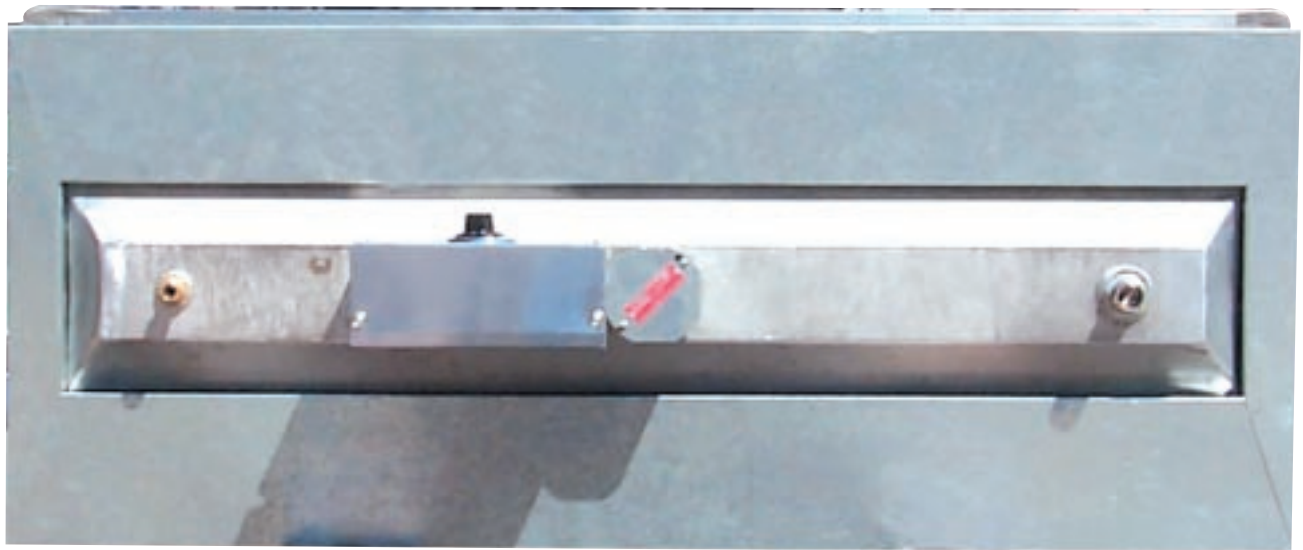


STANDARD 004



HOT TABLES
BAINE MARIE STYLE
BOTTOM VIEW

WBHT SERIES



Food Zone Parts List

Parts Description	Parts Number	Maximum Food Contact Area	Total Surface Area	Material Type Including Metal Alloy	Material Supplier (Non- Metallic)	Foundation ID. Number	Color	MFCR DCC # or Policy or Listed Std.

