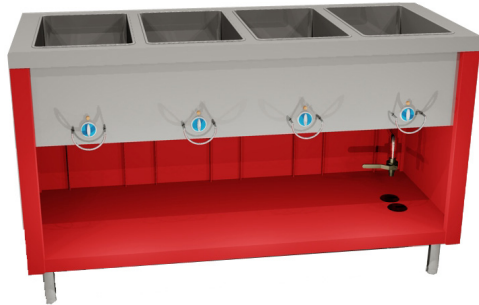




Your Solutions Partner

Specifications

F.O.B Sedalia, Missouri 65301



E304-25

Shown with optional shelf and cutting board

OPTIONS:

- Individual valves
- Sliding doors
- Door locks
- Designer Foodshields
- Trayslides
- Adapter panels
- Telescope and flat covers
- Insets
- Stainless steel carving boards
- Wood carving boards
- Stainless steel dish shelf
- Kick plates
- 3 phase wiring
- 6 ft. cord and plug
- 5" casters, 2 swivel w/locks
- Drop brackets on tray slide
- Drop brackets on carving board
- Veneered plastic laminate panels on body
- Duplex outlet inside base
- Omit bottom shelf
- Heat-in-Base module

AGENCY LISTINGS:



DUKE MANUFACTURING CO.

2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314-231-1130 In Missouri
314.231.5074 Fax
www.dukemfg.com

SS-DM-0007-ASC-02

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

AeroServ Serving Systems Hot Food Units - Electric

- E302-25** 32"L - 2 top openings
- E303-25** 46"L - 3 top openings
- E304-25** 60"L - 4 top openings
- E305-25** 74"L - 5 top openings

TOP:

- 20 gauge, 300 Series stainless steel
- Die stamped openings - 12" x 20"

HEAT COMPARTMENTS:

- Wired for 120, 208 or 240 volt - 1 phase
- Infinite switch for each sealed hot food well with drain
- Heavy gauge stainless steel liner with drain, 6-1/2" deep
- 750, 900 or 1200 watt element in each compartment
- Drains copper manifolded to brass master valve

BODY:

- Paint grip or stainless steel
- Choice of (12) powder coat paint colors (must choose one)

<input type="checkbox"/> #217105 - Designer White	<input type="checkbox"/> #217103 - Natural Almond
<input type="checkbox"/> #217150 - Orange	<input type="checkbox"/> #217154 - Racing Red
<input type="checkbox"/> #217107 - Hollyberry Red	<input type="checkbox"/> #217120 - Sky Blue
<input type="checkbox"/> #217127 - Fence Green	<input type="checkbox"/> #217152 - Stone Gray
<input type="checkbox"/> #217102 - Silver Hammer	<input type="checkbox"/> #217113 - Brown Kickplate
<input type="checkbox"/> #217101 - Semi-Gloss Black	<input type="checkbox"/> #217125 - Textured Black
- Flanged or channeled edges
- Welded together with local reinforcements
- Mounted on 6" stainless steel legs with adjustable feet

SHORT FORM SPECIFICATIONS:

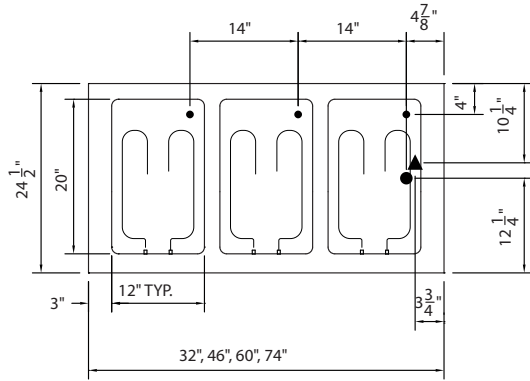
Duke AeroServ Serving Systems - Hot Food Units - Electric . Top shall be 20ga s/s, 300 series Stainless Steel flanged down edges against body, s/s sealed heat wells, drains, copper manifolds, one brass valve, infinite controls, 20ga s/s body & under shelf, 6"H s/s legs & adjustable feet.

AeroServ

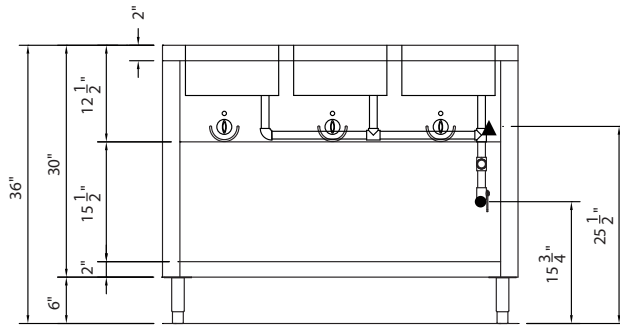
AEROSERV SERVING SYSTEMS

Hot Food Units - Electric

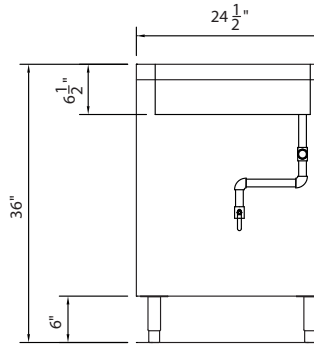
- E302-25** 2 top openings
- E303-25** 3 top openings
- E304-25** 4 top openings
- E305-25** 5 top openings



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

LEGEND	
▲	- ELECTRIC CONNECTION POINT SINGLE PHASE
●	- DRAIN LOCATIONS

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Top Openings	Cube ft. crated	Weight	
	in	cm	in	cm	in	cm			lbs	kg
E302-25	32	81.3	24-1/2	62.2	36	91.4	2	28.6	220	110.0
E303-25	46	116.8	24-1/2	62.2	36	91.4	3	39.1	284	129.1
E304-25	60	152.4	24-1/2	62.2	36	91.4	4	49.6	349	158.6
E305-25	74	188.0	24-1/2	62.2	36	91.4	5	60.1	419	190.5

ELECTRICAL SPECIFICATIONS: **CONTACT FACTORY:** Electric values & plug configurations change for 3 phase or when adding electric options.

Model	120 Volt - 750 watt element			208 Volt - 900 watt element			240 Volt - 1200 watt element		
	watts	amps	NEMA	watts	amps	NEMA	watts	amps	NEMA
E302-25	1500	12.5	5-15	1800	8.7	6-20	2400	10.0	6-20
E303-25	2250	18.8	L5-30	2700	13.0	6-20	3600	15.0	6-20
E304-25	3000	25.0	5-50	3600	17.3	L6-30	4800	20.0	L6-30
E305-25	3750	31.3	5-50	4500	21.6	L6-30	6000	25.0	6-50



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Specification subject to change