

Project	 Item No

Hot Food Counters

J712 and J714 Series

Aladdin hot food counters are designed to integrate seamlessly into your pod tray assembly, room service line, or traditional trayline and provide years of trouble-free service.

Individual thermostatically controlled 1,000-watt food wells provide maximum hot food holding performance and the versatility of 3 heating methods: dry heating, steam heating, and hot water heating.

Customize your tray assembly area to suit your needs with counter sizes ranging from 2-5 wells and counter designs available in standard straight, L-shape, and space-saving slim options.



Model J712A-WO1H shown

4-well straight counter with included work shelf and single overshelf with heat lamp.

Design/Construction

- Capacity: Each well fits one (1) full-size, two (2) half-size, or three (3) third-size standard steam table pans. Smaller size steam table pans also fit in wells with addition of divider bars.
- Cabinet: A 14-gauge stainless steel counter top adds strength and durability. Stainless steel side and end panels have fully-welded, round, polished corners. Countertop edges feature a #7 Hi-Lite finish. All-metal construction with reinforcement at stress points.
- **Under-Storage:** Our standard model includes open under-storage with removable stainless steel floor panels, providing additional storage space. Heated under-storage with doors available on select models.
- Hot Wells: 12" x 20" (30.5 cm x 50.8 cm) die-stamped well openings have a ¼" (.64 cm) raised, beaded edge. Fully insulated, stainless steel interior pans are deep drawn with covered corners.
- Casters: Four 5" (12.7 cm) heavy-duty, non-marking swivel casters with brakes.

Performance

- Hot Wells: Each hot food well uses a 1,000-watt at 208v heat source and is individually thermostatically controlled.
- Heating Methods: Dry heat, steam heat and hot-water heat provide versatility for changing needs.

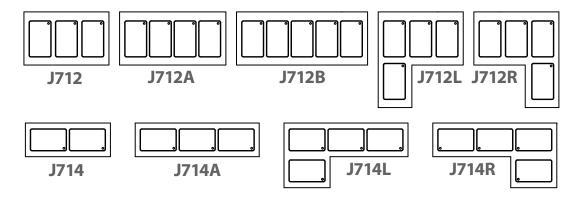
Ease of Use/Cleaning

- All switches and controls are fully accessible for ease of use.
- Individual well drains include drain and manifold piping to common drain value that is easily accessible for use.
- 10 ft. external cord and plug assembly.

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Hot Food Counter Technical Specifications										
Model Number	Counter Configuration	Additional Options Available	Electrical	Full Load Amps	NEMA Plug	Length	Width	Height	Shipping Weight	
☐ J712	3-Well, Straight Base Model	Yes	208V/20A 1-Phase	14.42 A	6-20P	48.0" (121.9 cm)	30.0" (76.2 cm)	37.0" (94.0 cm)	345 lb (156.5 kg)	
☐ J712A	4-Well, Straight Base Model	Yes	208V/30A 1-Phase	19.23A	6-30P	60.0" (152.4 cm)	30.0" (76.2 cm)	37.0" (94.0 cm)	450 lb (204.1 kg)	
☐ J712A-W0	4-Well, Straight +6" Work Shelf +Single Overshelf	No*	208V/30A 1-Phase	19.23A	6-30P	60.0" (152.4 cm)	36.0" (91.4 cm)	51.25" (130.2 cm))	514 lb (233.1 kg)	
☐ J712A-W0	4-Well, Straight +6" Work Shelf +Single Overshelf +Heat Lamp	No*	208V/30A 1-Phase	23.1A	6-30P	60.0" (152.4 cm)	36.0" (91.4 cm)	51.25" (130.2 cm)	525 lb (238.1 kg)	
☐ J712B	5-Well, Straight Base Model	Yes	208V/30A 1-Phase	24.03A	6-30P	74.0" (187.9 cm)	30.0" (76.2 cm)	37.0" (94.0 cm)	495 lb (224.5 kg)	
☐ J712B-W0	5-Well, Straight +6" Work Shelf +Single Overshelf	No*	208V/30A 1-Phase	24.03A	6-30P	74.0" (187.9 cm)	36.0" (91.4 cm)	51.25" (130.2 cm)	568 lb (257.6 kg)	
☐ J712B-W0	5-Well, Straight +6" Work Shelf +Single Overshelf +Heat Lamp	No*	208V/50A 1-Phase	29.6A	6-50P	74.0" (187.9 cm)	36.0" (91.4 cm)	51.25" (130.2 cm)	584 lb (264.9 kg)	
☐ J712B-W0	5-Well, Straight +6" Work Shelf +Double Overshelf	No*	208V/30A 1-Phase	24.03A	6-30P	74.0" (187.9 cm)	36.0" (91.4 cm)	64.0" (162.6 cm)	600 lb (272.2 kg)	
☐ J712B-W0	5-Well, Straight +6" Work Shelf +Double Overshelf +Heat Lamp (top shelf)	No*	208V/50A 1-Phase	29.6A	6-50P	74.0" (187.9 cm)	36.0" (91.4 cm)	64.0" (162.6 cm)	616 lb (279.4 kg)	
☐ J712L	4 Well, Left "L" Base Model	Yes	208V/30A 1-Phase	19.23A	6-30P	48.0" (121.9 cm)	54.0" (137.2 cm)	37.0" (94.0 cm)	550 lb (249.5 kg)	
☐ J712R	4 Well, Right "L" Base Model	Yes	208V/30A 1-Phase	19.23A	6-30P	48.0" (121.9 cm)	54.0" (137.2 cm)	37.0" (94.0 cm)	550 lb (249.5 kg)	
☐ J714	2 Well, Slim Straight Base Model	Yes	208V/15A 1-Phase	9.6A	6-15P	48.0" (121.9 cm)	19.0" (48.3 cm)	37.0" (94.0 cm)	330 lb (149.7 kg)	
☐ J714A	3 Well, Slim Straight Base Model	Yes	208V/20A 1-Phase	14.42A	6-20P	70.0" (177.8 cm)	19.0" (48.3 cm)	37.0" (94.0 cm)	400 lb (181.4 kg)	
☐ J714L	4 Well, Slim Left "L" Base Model	Yes	208V/30A 1-Phase	19.23A	6-30P	70.0" (177.8 cm)	36.5" (92.7 cm)	37.0" (94.0 cm)	500 lb (226.8 kg)	
☐ J714R	4 Well, Slim Right "L" Base Model	Yes	208V/30A 1-Phase	19.23A	6-30P	70.0" (177.8 cm)	36.5" (92.7 cm)	37.0" (94.0 cm)	500 lb (226.8 kg)	

^{*}Options, special requirements for electrical and plug, and lower shelf heat lamp are specifiable on base models only.

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Fully insulated, deep-drawn, stainless steel well openings



Sealed wells with drain and manifold system for easy cleaning

Note: Options and electrical/plug requirements must be specified at the time of order placement. ADDITIONAL OPTIONS AVAILABLE FOR BASE MODELS ONLY ☐ 6" Fold Down Work Shelf Increases counter width 6.0" (15.4 cm). Not available on J714 models.1 ■ Single Overshelf Single-tier stainless steel shelf. Increases counter height 14.25" (36.2 cm).¹ **□** Double Overshelf 2-tier stainless steel shelf. Increases counter height 27.0" (68.6 cm). Requires a single or double over shelf option. Lamp location defaults to top shelf on □ Heat Lamp double over shelf option unless otherwise specified.2 Stainless steel. Increases counter width 10.75" (27.3 cm). ☐ 3-Bar Tray Rail Not available on J714 models.1 □ Sneeze Guard Increases counter height 16" (40.6" cm).¹ ☐ Raised Drain For facilities without convenient floor drain access. ☐ Heated Under-Storage Available on J712, J712A, and J712B models only.² Default outlet is NEMA 6-20P, 208V/20A, straight-blade receptacle located front-center on ☐ Convenience Outlet operator's side. Alternate location and/or receptacle must be specified at time of ordering.² ☐ Alternate Electrical Power Power requirements other than 208V/Single Phase must be specified at time of ordering.²

¹option will increase overall weight and measurements of base model units as indicated above.

²option will change the electrical and NEMA plug requirements of base model units.

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