

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-W01H 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

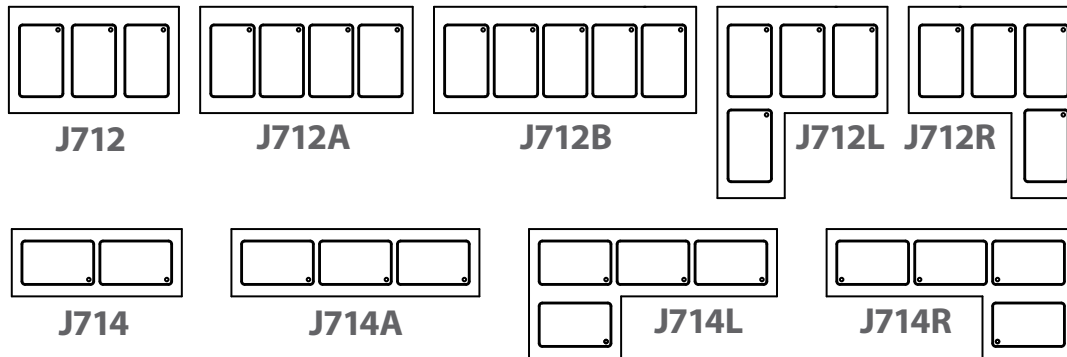
- **Hot Wells:** Each hot food well uses a 1,000-watt at 208v heat source and is individually thermostatically controlled.
- **Heating Methods:** Dry heat, steam heat and hot-water heat provide versatility for changing needs.

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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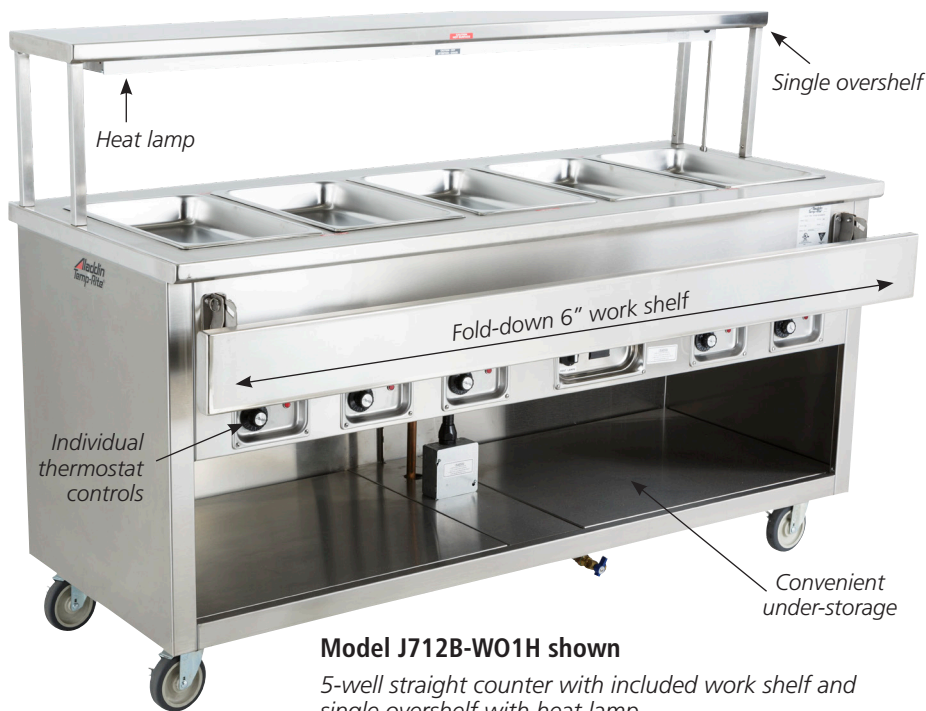
Hot Food Counter Technical Specifications

Model Number	Counter Configuration	Additional Options Available	Electrical	Full Load Amps	NEMA Plug	Length	Width	Height	Shipping Weight
<input type="checkbox"/> 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)
<input type="checkbox"/> 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)
<input type="checkbox"/> J712A-WO1	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)
<input type="checkbox"/> J712A-WO1H	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)
<input type="checkbox"/> 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)
<input type="checkbox"/> J712B-WO1	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)
<input type="checkbox"/> J712B-WO1H	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)
<input type="checkbox"/> J712B-WO2	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)
<input type="checkbox"/> J712B-WO2H	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)
<input type="checkbox"/> 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)
<input type="checkbox"/> 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)
<input type="checkbox"/> 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)
<input type="checkbox"/> 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)
<input type="checkbox"/> 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)
<input type="checkbox"/> 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.

Hot Food Counters

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Model J712B-W01H shown
5-well straight counter with included work shelf and single overshelf with heat lamp.



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

<input type="checkbox"/> 6" Fold Down Work Shelf	Increases counter width 6.0" (15.4 cm). Not available on J714 models. ¹
<input type="checkbox"/> Single Overshelf	Single-tier stainless steel shelf. Increases counter height 14.25" (36.2 cm). ¹
<input type="checkbox"/> Double Overshelf	2-tier stainless steel shelf. Increases counter height 27.0" (68.6 cm). ¹
<input type="checkbox"/> Heat Lamp	Requires a single or double over shelf option. Lamp location defaults to top shelf on double over shelf option unless otherwise specified. ²
<input type="checkbox"/> 3-Bar Tray Rail	Stainless steel. Increases counter width 10.75" (27.3 cm). Not available on J714 models. ¹
<input type="checkbox"/> Sneeze Guard	Increases counter height 16" (40.6 cm). ¹
<input type="checkbox"/> Raised Drain	For facilities without convenient floor drain access.
<input type="checkbox"/> Heated Under-Storage	Available on J712, J712A, and J712B models only. ²
<input type="checkbox"/> Convenience Outlet	Default outlet is NEMA 6-20P, 208V/20A, straight-blade receptacle located front-center on operator's side. Alternate location and/or receptacle must be specified at time of ordering. ²
<input type="checkbox"/> 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.

Visit aladdintemprite.com/patents for patent information.

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