

# SHOCK BLOCK® SB5000 IN COMMERCIAL KITCHENS

## A New Ingredient For Your Safety Recipe

In commercial kitchens, the combination of a wet environment, stainless steel equipment and conductive surfaces creates a situation where shock is more likely to occur. Equipment such as fryers, mixing equipment and electric ranges must be movable to meet sanitation standards, requiring plugs to be used. Flexible cords are prone to wear and tear over time, and worn insulation increases a worker's risk for electrical shock. The National Electrical Code (NEC) 2017 version and later now requires using a ground-fault circuit interrupter (GFCI), like the Littelfuse SB5000 Shock Block, for 208 V three-phase applications up to 100 A. Its use on this equipment will protect your employees from electric shock and ensure code compliance.

## The Littelfuse Shock Block SB5000 is the only device on the market that:

- reduces unnecessary tripping by taking advantage of the full inverse time curve and implements DFT filtering;
- includes NEMA 4X and IP69K enclosure ratings for all food-preparation environments; and
- has advanced ground-check features with Zener termination options, which can identify a crushed cable before the equipment is energized

## Description

Available with Class A, C, D and EGFPD options, the SB5000 can be used in a wide range of applications. It offers the flexibility of being user programmable and helps increase efficiency and safety by reducing false positives and unnecessary trips.

## Features & Benefits

Feature	Benefit
Meets NEC 210.8(B) Code	Provides compliance with new electrical code that requires GFCI protection for three-phase 208 V plug-in equipment 100 A and below
UL Listed GFCI Personnel Protection	UL 943 Listed device which provides both ventricular fibrillation and let-go protection
Optional Ground Supervision	Built in ground conductor monitoring for proactive protection
Internal Conformal Coating	Protects the internal wiring against corrosion and moisture
Automatic Self-test	Supervisory circuit continually tests itself and will de-energize load circuit in case of an internal failure



## Common 208 V Appliances in Commercial Kitchens



- 1** Drop-Down Receptacles for Prep
- 2** Mixing/Grinding Appliances
- 3** Electric Oven/Pizza Oven
- 4** Dishwasher
- 5** Electric Range
- 6** Deep Fryer

### Ordering Information

Ordering Number	Load Rating (A)	Voltage (V)	Trip Level (mA)	UL Class	Enclosure
SB5032-021-0	32	208	6 (fixed)	UL 943 Class A GFCI	NEMA 4X / IP69K
SB5032-022-0	32	208	6 (fixed)	UL 943 Class A GFCI	NEMA 4X / IP69K, Class II Division 2
SB5060-021-0	60	208	6 (fixed)	UL 943 Class A GFCI	NEMA 4X / IP69K
SB5060-022-0	60	208	6 (fixed)	UL 943 Class A GFCI	NEMA 4X / IP69K, Class II Division 2

For more information, visit [Littelfuse.com/ShockProtection](https://www.littelfuse.com/ShockProtection)

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