

# 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.

## No-Nuisance Code Preparedness

- Shock Block is the most comprehensive UL 943 listed GFCI on the market, allowing commercial kitchens to be ahead of the game when it comes to code compliance.
- Using state-of-the-art technology, Shock Block handles 60–100 A loads without nuisance tripping.
- Reliable for 20–50 A applications where traditional GFCI types may not be practical due to excessive and unwanted tripping.
- Includes NEMA 4X and IP69K enclosure ratings for all food preparation environments

## Description

Available with Class A, C, D and EGFPD options, the SB5000 can be used in a wide range of applications. It offers proactive ground check on every model and helps increase efficiency and safety with a no-nuisance approach to personnel protection.

## 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
Built-in Ground Supervision	Optional 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
SB5060-021-0	60	208	6 (Fixed)	UL 943 Class A GFCI	NEMA 4X, IP69K
SB5080-021-0	80	208	6 (Fixed)	UL 943 Class A GFCI	NEMA 4X, IP69K
SB5100-021-0	100	208	6 (Fixed)	UL 943 Class A GFCI	NEMA 4X, IP69K

For more information, visit [Littelfuse.com/SB5000](https://www.littelfuse.com/SB5000)

Disclaimer Notice—Information furnished is believed to be accurate and reliable. However, users should independently evaluate the suitability of and test each product selected for their own applications. Littelfuse products are not designed for, and may not be used in, all applications. Read complete Disclaimer Notice at [www.littelfuse.com/product-disclaimer](https://www.littelfuse.com/product-disclaimer).