



STAINLESS STEEL GAS HOT FOOD TABLES WITH UNDERSHELF

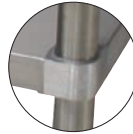


For Use with Optional
Spillage Pans

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		



HF-3G-NAT Shown



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

- 3500 BTU'S Per burner
- Control knobs with 3 settings
- Pilot indicator openings
- Fiberglass insulation between each compartment
- Stainless steel 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.
- Stainless steel body and top
- Galvanized undershelf & legs w/ adjustable bullet feet
- These units are used to maintain the temperature of pre-cooked foods. These units are designed for dry operation. To keep food moist add a spillage pan with 1"-2" of water

MATERIAL:

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 1 5/8" diameter tubular galvanized steel
- 1" adjustable plastic bullet feet
- Stainless steel gussets
- UNDERSHELF:** Galvanized steel
- LINERS:** 8" deep, 22 Gauge galvanized.
- Stainless Steel Upgrade use **#SU-32G**
- CUTTING BOARD:** White Thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge, #302 stainless steel

GAS:

- Available for Natural Gas or Bottled Gas
- 1/2" female NPT connection to regulator
- Infinite control knobs
- Note:** External pressure regulator is required. 4" WC pressure in for Natural Gas and 10" WC pressure in for LP

Model #	Gas Type	Length	Width*	# of Wells	Approx. Weight	Approx. Cu. Ft.
HF-2G-NAT	NATURAL GAS	A = 31-13/16"	22-5/8"	2	92 lbs.	28
HF-3G-NAT	NATURAL GAS	B = 47-1/8"	22-5/8"	3	130 lbs.	41
HF-4G-NAT	NATURAL GAS	C = 62-7/16"	22-5/8"	4	165 lbs.	55
HF-5G-NAT	NATURAL GAS	D = 77-3/4"	22-5/8"	5	170 lbs.	67
HF-2G-LP	BOTTLED GAS	A = 31-13/16"	22-5/8"	2	92 lbs.	28
HF-3G-LP	BOTTLED GAS	B = 47-1/8"	22-5/8"	3	130 lbs.	41
HF-4G-LP	BOTTLED GAS	C = 62-7/16"	22-5/8"	4	165 lbs.	55
HF-5G-LP	BOTTLED GAS	D = 77-3/4"	22-5/8"	5	170 lbs.	67

NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures

Stainless Steel Legs & Undershelf Upgrade

2 Well Table	3 Well Table	4 Well Table	5 Well Table	
SU-23A	SU-23B	SU-23C	SU-23D	



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

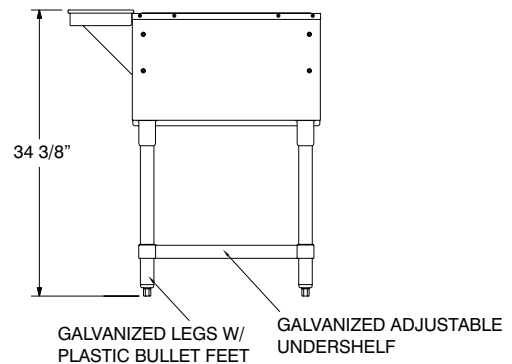
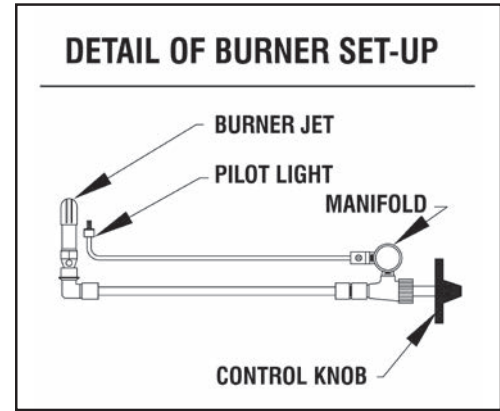
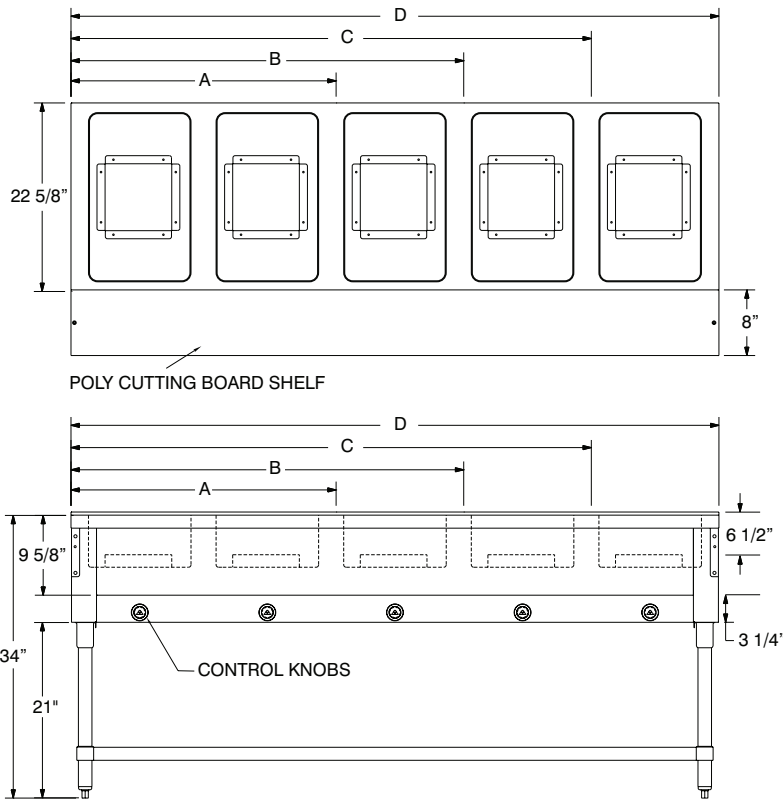
For Orders & Customer Service:
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.

Food Table Shelving



Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4

Acrylic Side Panels for Buffet Shelf
Add side panels to meet additional NSF requirements (2 panels per side)

TBP-1 One Side
TBP-2 Two Sides
Field Installation Available



Model	Length	Approx Wt.	Cu. Ft.
TSS-2	31-13/16"	18 lbs.	2
TSS-3	47-1/8"	23 lbs.	3
TSS-4	62-7/16"	30 lbs.	4
TSS-5	77-3/4"	35 lbs.	4

Acrylic Side Panel for Serving Shelf
Add side panels to meet additional NSF requirements (1 panel per side)

TSP-1 One Side
TSP-2 Two Sides
Field Installation Available

Food Table Accessories

Visit our website for additional Food Table Accessories



- SU-25S** Add Casters to Food Units with Undershef (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Legs That Maintain Height)
- SU-25** Add Casters to Food Units with Undershef (For Units Built Before Oct. 2015. Includes 4 -5" Swivel Casters, 2 w/ Brakes.)
- SU-P-101** Gas Valve

- SU-P-105** Jet Burner for Natural Gas Unit (NAT 5/16 #61)
- SU-P-106** Jet Burner for Natural Gas Unit (NAT 5/16 #74)
- SP-A** Aluminum Spillage Pan
- SP-S** Stainless Steel Spillage Pan



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.