



STAINLESS STEEL GAS HOT FOOD TABLES WITH ENCLOSED BASE



HF-5G-LP-BS

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

For Use with Optional Spillage Pans

FEATURES:

- 3500 BTU'S Per burner
- Control knobs with 3 settings
- Pilot indicator openings
- Fiberglass insulation between each compartment
- Stainless steel undershelf on all units
- Stainless steel 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.

Dry Gas 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:** 18 gauge stainless steel with fully adjustable stainless steel bullet foot
- UNDERSHELF:** 22 gauge #430 stainless 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-BS	NATURAL GAS	A = 31-13/16"	30-5/8"	2	117 lbs.	28
HF-3G-NAT-BS	NATURAL GAS	B = 47-1/8"	30-5/8"	3	145 lbs.	41
HF-4G-NAT-BS	NATURAL GAS	C = 62-7/16"	30-5/8"	4	205 lbs.	55
HF-5G-NAT-BS	NATURAL GAS	D = 77-3/4"	30-5/8"	5	250 lbs.	67
HF-2G-LP-BS	BOTTLED GAS	A = 31-13/16"	30-5/8"	2	117 lbs.	28
HF-3G-LP-BS	BOTTLED GAS	B = 47-1/8"	30-5/8"	3	145 lbs.	41
HF-4G-LP-BS	BOTTLED GAS	C = 62-7/16"	30-5/8"	4	205 lbs.	55
HF-5G-LP-BS	BOTTLED GAS	D = 77-3/4"	30-5/8"	5	250 lbs.	67

***Width Includes 8" Cutting Board**

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

Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan

- 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 (LP 5/16 #74)
- TA-255P** Add Casters to Enclosed Base Food Units
(Includes 4 -5" Swivel Casters, 2 w/ Brakes)
- SP-A** Aluminum Spillage Pan
- SP-S** Stainless Steel Spillage Pan



SU-25 - Casters



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

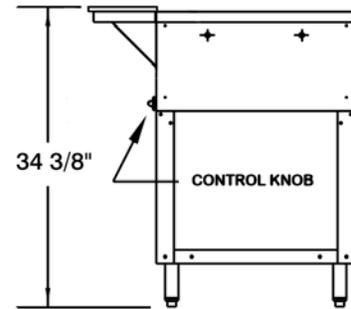
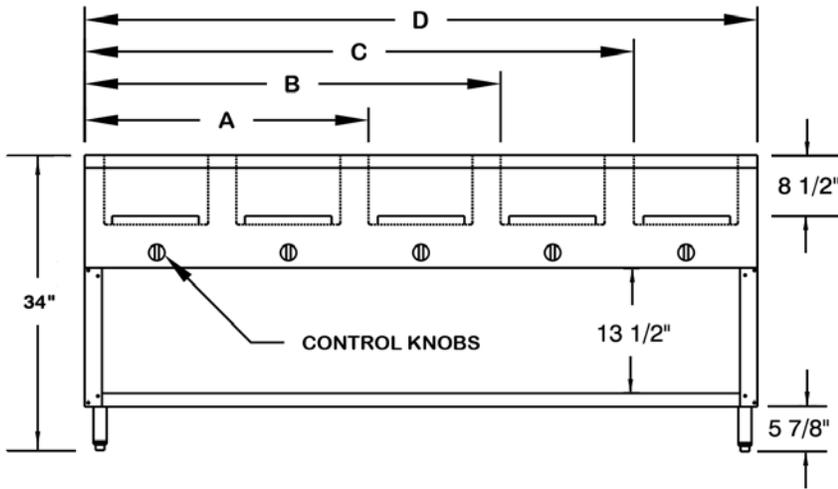
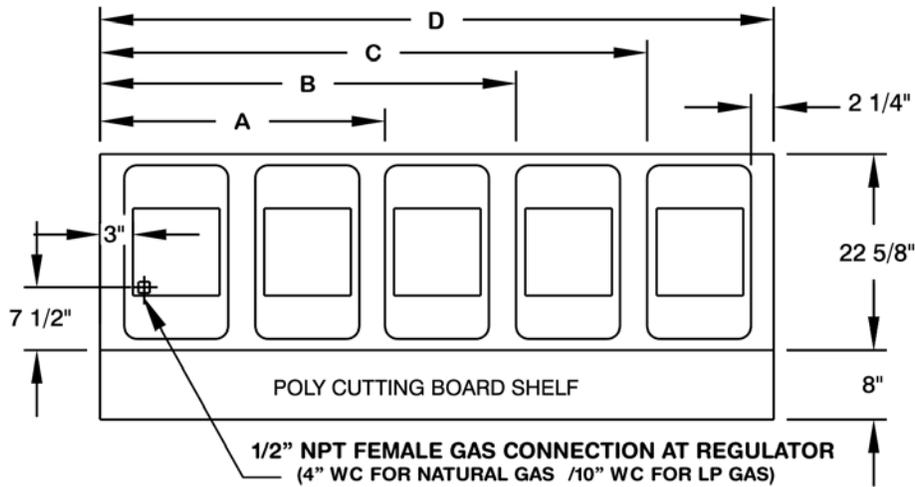
For Smart Fabrication™ Quotes:

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.

