

## STAINLESS STEEL **GAS HOT FOOD TABLES** WITH UNDERSHELF





For Use with Optional **Spillage** Pans

Item #:\_\_\_\_\_ Qty #: \_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_

Featuring as Standard:

"THE PROVEN" **ORIGINAL ADVANCE TABCO** Adjustable Undershelf with Die Cast Leg Clamp

**HF-3G-NAT Shown** 

#### **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/ adjsutable 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

Stainle	ess Steel L	egs & Und	lershelf Up	ograde
2 Well Table	3 Well Table	4 Well Table	5 Well Table	1
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.

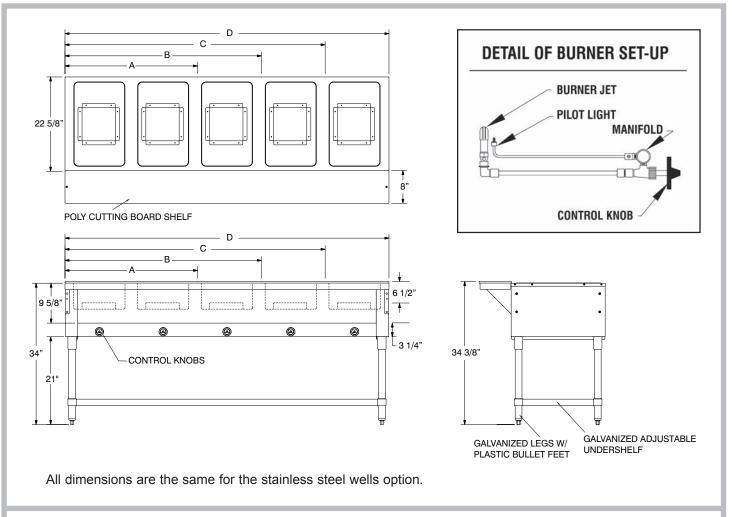
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# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

### ALL DIMENSIONS ARE TYPICAL



# **Food Table Shelving**





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