



# 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"	22-5/8"	2	117 lbs.	28
HF-3G-NAT-BS	NATURAL GAS	B = 47-1/8"	22-5/8"	3	145 lbs.	41
HF-4G-NAT-BS	NATURAL GAS	C = 62-7/16"	22-5/8"	4	205 lbs.	55
HF-5G-NAT-BS	NATURAL GAS	D = 77-3/4"	22-5/8"	5	250 lbs.	67
HF-2G-LP-BS	BOTTLED GAS	A = 31-13/16"	22-5/8"	2	117 lbs.	28
HF-3G-LP-BS	BOTTLED GAS	B = 47-1/8"	22-5/8"	3	145 lbs.	41
HF-4G-LP-BS	BOTTLED GAS	C = 62-7/16"	22-5/8"	4	205 lbs.	55
HF-5G-LP-BS	BOTTLED GAS	D = 77-3/4"	22-5/8"	5	250 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**

## 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.**

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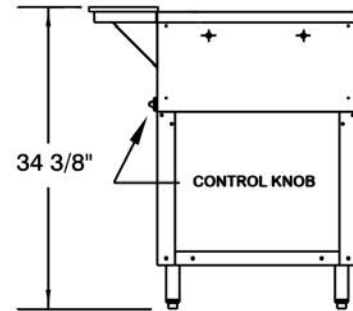
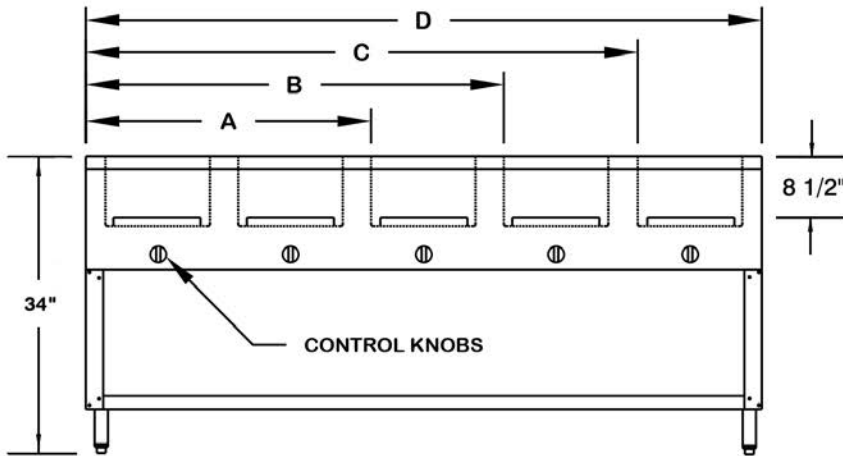
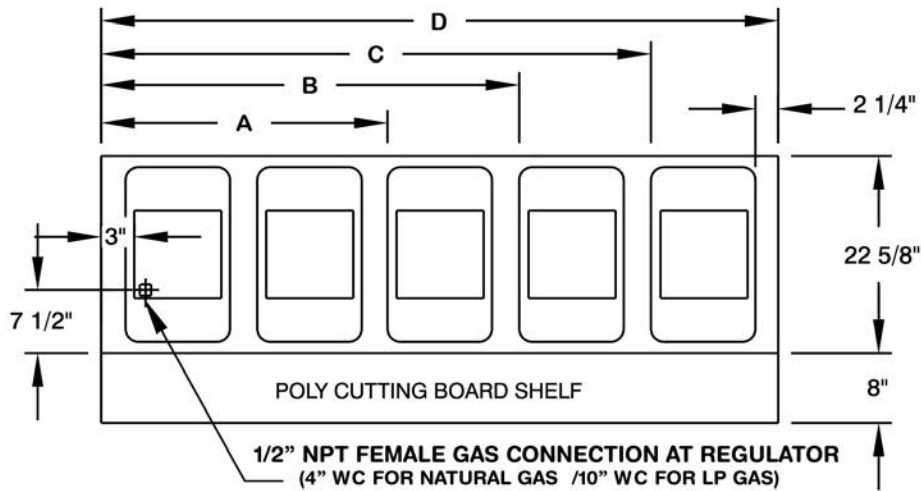
For Smart Fabrication™ Quotes:

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# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



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

