



STAINLESS STEEL GAS HOT FOOD TABLES WITH ENCLOSED BASE & SLIDING DOORS



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

For Use with Optional Spillage Pans

**HF-5G-LP-DR with
SU-25 Casters Shown**

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
- 1" thick poly cutting board (8" wide) - 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 non-marking tip plastic bullet foot
- 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
- Indicator lights
- 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-DR	NATURAL GAS	A = 31-13/16"	22.625"	2	127 lbs.	28
HF-3G-NAT-DR	NATURAL GAS	B = 47-1/8"	22.625"	3	155 lbs.	41
HF-4G-NAT-DR	NATURAL GAS	C = 62-7/16"	22.625"	4	215 lbs.	55
HF-5G-NAT-DR	NATURAL GAS	D = 77-3/4"	22.625"	5	264 lbs.	67
HF-2G-LP-DR	BOTTLED GAS	A = 31-13/16"	22.625"	2	127 lbs.	28
HF-3G-LP-DR	BOTTLED GAS	B = 47-1/8"	22.625"	3	155 lbs.	41
HF-4G-LP-DR	BOTTLED GAS	C = 62-7/16"	22.625"	4	215 lbs.	55
HF-5G-LP-DR	BOTTLED GAS	D = 77-3/4"	22.625"	5	264 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 (NAT 5/16 #74)
- SU-25** Portable Kit (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Universal Mount Push Handle)
- 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.

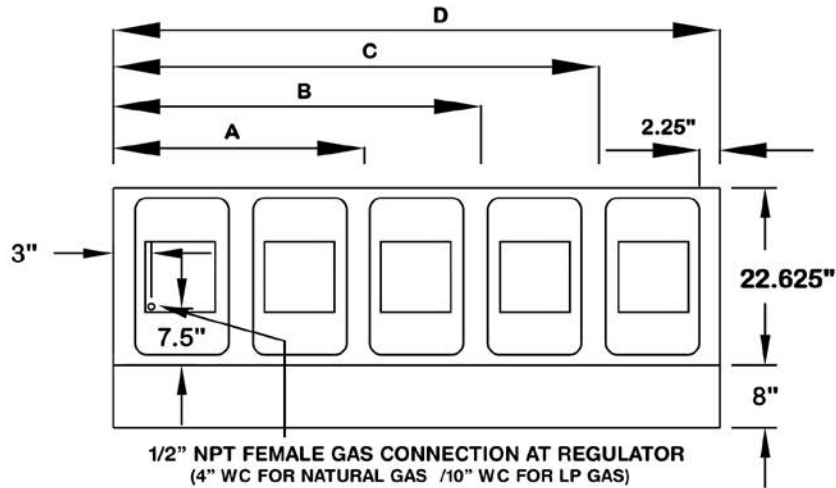
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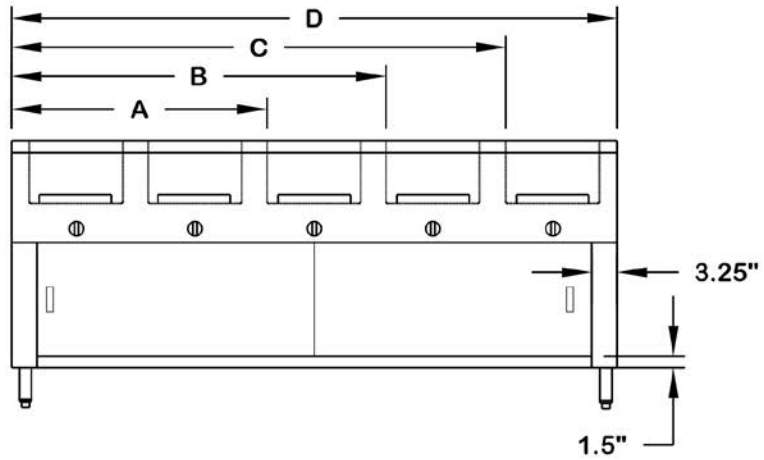
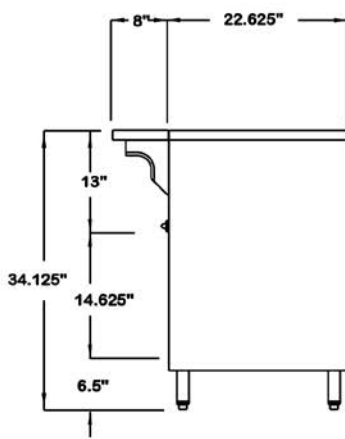
DIMENSIONS and SPECIFICATIONS

TOL ± .125"

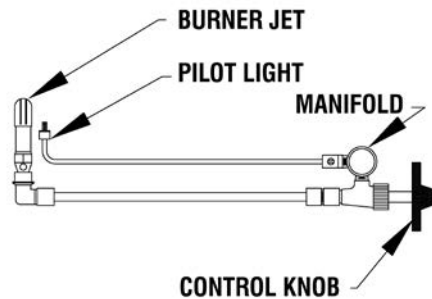
ALL DIMENSIONS ARE TYPICAL



1/2" NPT FEMALE GAS CONNECTION AT REGULATOR
(4" WC FOR NATURAL GAS / 10" WC FOR LP GAS)



DETAIL OF BURNER SET-UP



REF-V

200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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