



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____. Top and body to be heavy gauge type 430 stainless steel, with top and water pan removable for cleaning or replacement. All top openings sized to accommodate 12" x 20" steam table pans. Water pan to be all-welded 20/304 stainless steel, complete with 1½" diameter brass drain. Burners are straight flow tubular type with energy-saving design for quick starts (15,000 BTU burner on 2- and 3-well openings, 30,000 BTU burner on 4-, 5-, and 8-well openings) and pressure regulator. ½" NPT pipe connection on right side. Polycarbonate 8" wide cutting board and stainless steel dish shelf provided. Legs to be 1½" O.D. galvanized tubing with galvanized adjustable undershelf, and adjustable non-marking plastic bullet feet.



#AWT3-NG unit with optional Flex-Master® Overshelf System*

Options / Accessories

- Bolted-in undershelf
- Tray slides/shelf
- Rolltop cover
- Serving shelf
- Top adapters
- Food pans/insets
- AutoFill® automatic water fill system

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2012 by the Eagle Group

KaTom Restaurant Supply, Inc.

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Gas Water Bath Steam Tables—Open Base

MODELS:

- AWT2-NG
- AWT4-NG-1
- ASWT2-NG
- ASWT4-NG-1
- AWT3-NG
- AWT5-NG
- ASWT3-NG
- ASWT5-NG
- AWT4-NG
- AWT5-NG
- ASWT4-NG
- ASWT5-NG
- ASWTP2-NG
- ASWTP4-NG-1
- ASWTP3-NG
- ASWTP5-NG

Models listed are units with natural gas. For units with liquid propane, replace suffix "-NG" with "-LP". Example: AWT3-LP

Construction

- Table body and top constructed of highly polished 20 gauge 430 series stainless steel.
- Top has openings sized to accommodate 12" x 20" (305 x 508mm) food pans.
- Poly cutting board 8" (203mm) wide and ½" (32mm) thick is mounted on stainless steel brackets located on control side of unit.
- Cutting board and stainless steel dish shelf are standard on all models.
- Legs are 1½" (42mm) O.D. galvanized tubing fitted with adjustable, non-marking plastic feet.
- Undershelf constructed of galvanized steel.

Water pan

- 20 gauge 304 stainless steel all-seamless construction, complete with 1½" (38mm) diameter brass drain.

Burner assembly

- Constructed of aluminized steel with straight flow energy-saving design for quick startup.
- 15,000 BTU burner on 2- and 3-opening models; 30,000 BTU burner on 4-, 5-, and 8-opening models.
- ½" (13mm) N.P.T. pipe connection is on right side.
- Available in LP gas.

Optional safety pilot

- AGA design certified, complete with high performance cast aluminum automatic shut-off valve and pressure regulator.

Certifications / Approvals



New York MEA 318-84-E

AUTOQUOTES



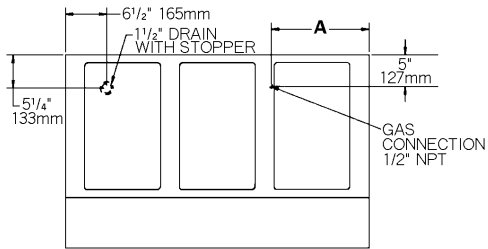
EG30.12 Rev. 03/12



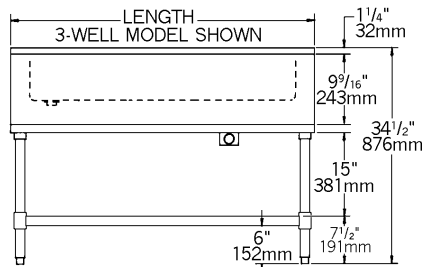
Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

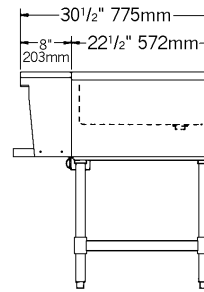
Gas Water Bath Steam Tables—Open Base



FRONT VIEW



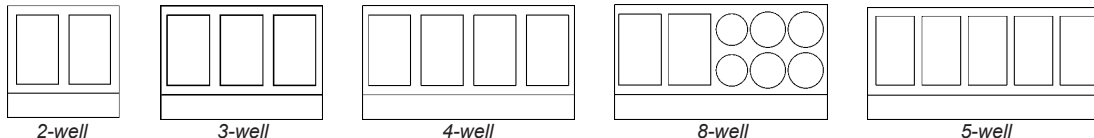
TOP VIEW



SIDE VIEW

| Dimension a | |
|-------------|-----------------|
| 2 well | 8" (203mm) |
| 3 well | 15 1/2" (294mm) |
| 4 well | 15 1/2" (294mm) |
| 5 well | 23" (584mm) |

Note: models #AWT4-NG-1 and AWTP4-NG-1 are provided with (2) 12" x 20", (2) 6 1/2" round openings, and (4) 8 1/2" round openings. See "8-well" line art below.



| WITH galvanized legs & under shelf model # | WITH stainless steel legs & under shelf model # | description | # of top openings | length in. | length mm | weight lbs. | weight kg |
|--|---|--------------------------------|-------------------|------------|-----------|-------------|-----------|
| AWT2-NG | ASWT2-NG | natural gas | 2 | 33" | 838 | 94 | 42.6 |
| AWTP2-NG | ASWTP2-NG | natural gas, with safety pilot | 2 | 33" | 838 | 96 | 43.5 |
| AWT3-NG | ASWT3-NG | natural gas | 3 | 48" | 1219 | 125 | 56.7 |
| AWTP3-NG | ASWTP3-NG | natural gas, with safety pilot | 3 | 48" | 1219 | 130 | 59.0 |
| AWT4-NG | ASWT4-NG | natural gas | 4 | 63 1/2" | 1613 | 146 | 66.2 |
| AWTP4-NG | ASWTP4-NG | natural gas, with safety pilot | 4 | 63 1/2" | 1613 | 151 | 68.5 |
| AWT4-NG-1 | ASWT4-NG-1 | natural gas | 8 | 63 1/2" | 1613 | 146 | 66.2 |
| AWTP4-NG-1 | ASWTP4-NG-1 | natural gas, with safety pilot | 8 | 63 1/2" | 1613 | 151 | 68.5 |
| AWT5-NG | ASWT5-NG | natural gas | 5 | 79" | 2007 | 183 | 83.0 |
| AWTP5-NG | ASWTP5-NG | natural gas, with safety pilot | 5 | 79" | 2007 | 189 | 85.7 |

To order units with liquid propane in place of natural gas, replace suffix "-NG" with "-LP". Example: AWT3-LP

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: DHT2-120-FMU), or design your own using standard components from EG30.18.

| description | add suffix |
|--|------------|
| 10" (254mm) overshelves | -FM |
| 15" (381mm) overshelves, plus one ladle rack | -FMU |

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
 MHC/Retail Display Divisions: Phone 800-637-5100

Printed in U.S.A.
 ©2012 by Eagle Group
 Rev. 03/12

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.