



STAINLESS STEEL GAS HOT FOOD TABLES WITH UNDERSHELF



For Use with Optional
Spillage Pans

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



HF-3G-NAT Shown



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

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/ adjustable 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"	30-5/8"	2	92 lbs.	28
HF-3G-NAT	NATURAL GAS	B = 47-1/8"	30-5/8"	3	130 lbs.	41
HF-4G-NAT	NATURAL GAS	C = 62-7/16"	30-5/8"	4	165 lbs.	55
HF-5G-NAT	NATURAL GAS	D = 77-3/4"	30-5/8"	5	170 lbs.	67
HF-2G-LP	BOTTLED GAS	A = 31-13/16"	30-5/8"	2	92 lbs.	28
HF-3G-LP	BOTTLED GAS	B = 47-1/8"	30-5/8"	3	130 lbs.	41
HF-4G-LP	BOTTLED GAS	C = 62-7/16"	30-5/8"	4	165 lbs.	55
HF-5G-LP	BOTTLED GAS	D = 77-3/4"	30-5/8"	5	170 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

Stainless Steel Legs & Undershelf Upgrade

2 Well Table	3 Well Table	4 Well Table	5 Well Table
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.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

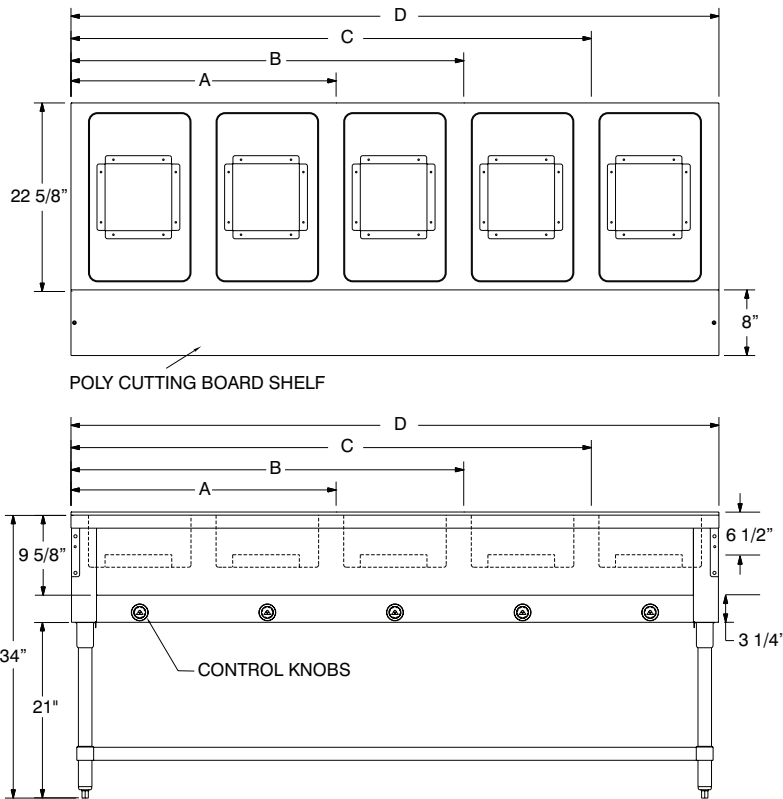
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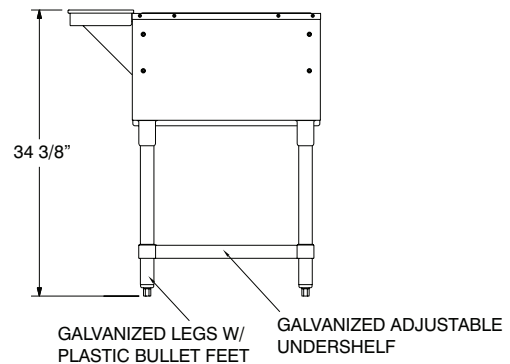
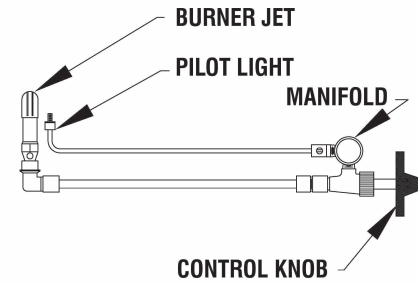
DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



DETAIL OF BURNER SET-UP



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

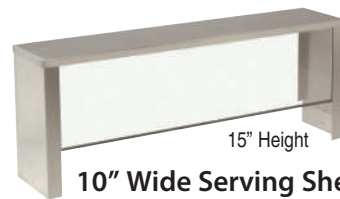
Food Table Shelving



Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4



Acrylic Side Panels for Buffet Shelf
Add side panels to meet additional NSF requirements (2 panels per side)
TBP-1 One Side
TBP-2 Two Sides
Field Installation Available



Model	Length	Approx Wt.	Cu. Ft.
TSS-2	31-13/16"	18 lbs.	2
TSS-3	47-1/8"	23 lbs.	3
TSS-4	62-7/16"	30 lbs.	4
TSS-5	77-3/4"	35 lbs.	4



Acrylic Side Panel for Serving Shelf
Add side panels to meet additional NSF requirements (1 panel per side)
TSP-1 One Side
TSP-2 Two Sides
Field Installation Available

Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan

SU-25S Add Casters to Food Units with Undershelf (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Legs That Maintain Height)

SU-25 Add Casters to Food Units with Undershelf (For Units Built Before Oct. 2015. Includes 4 -5" Swivel Casters, 2 w/ Brakes.)

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)

SP-A Aluminum Spillage Pan

SP-S Stainless Steel Spillage Pan

