

STAINLESS STEEL

GAS HOT FOOD TABLES

WITH UNDERSHELF







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





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/ 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

pressure in for LP

Note: External pressure regulator is required. 4" WC pressure in for Natural Gas and 10" WC

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	1
SU-23A	SU-23B	SU-23C	SU-23D	



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

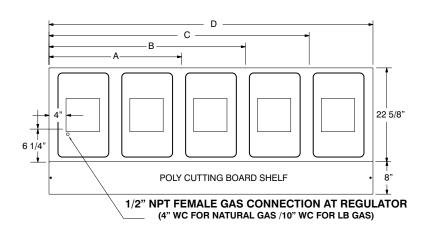
Email: customer@advancetabco.com or Fax: 631-242-6900

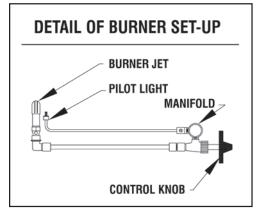
For Smart Fabrication™ Quotes:

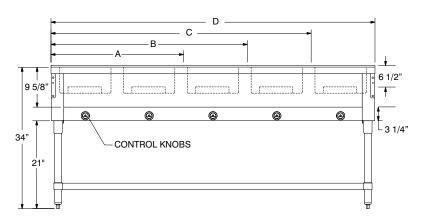
Email: smartfab@advancetabco.com or Fax: 631-586-2933

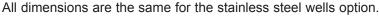
DIMENSIONS and SPECIFICATIONS

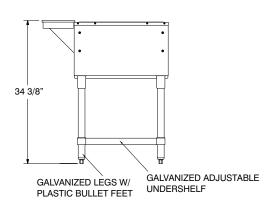
TOL ± .125" ALL DIMENSIONS ARE TYPICAL











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



10" Wide Serving Shelf with Built-In Food Shield

		Approx	Cu.
Model	Length	Wt.	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



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

