

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

# Stationary Gas – Dry Hot Food Tables

Item #: \_\_\_\_\_ Qty.: \_\_\_\_\_  
Model #: \_\_\_\_\_ Project #: \_\_\_\_\_

Optional Accessories	Model #	Qty.
Thermoplastic cutting board		
Spillage pans		
Rolltop cover		
Food pans/insets		
Overshelf		
Adjustable undershelf		
Top adapters		

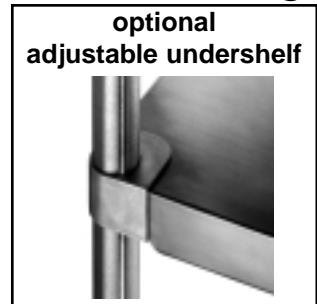


unit shown with optional *FLEX-MASTER*®  
overshelves and accessories



- ◆ All-stainless-steel wrapper.
- ◆ Individual controls for peak performance.
- ◆ High-output jet burners for efficient operation.
- ◆ AGA and NSF certified.
- ◆ Adaptable for wet application.
- ◆ Full range of options and accessories.
- ◆ Recessed controls for improved protection and safety.

## new exclusive design



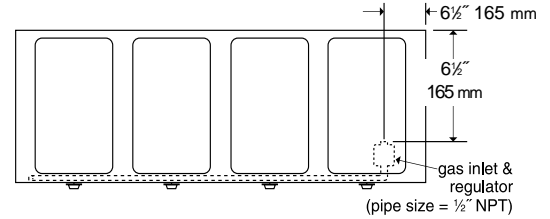
Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)



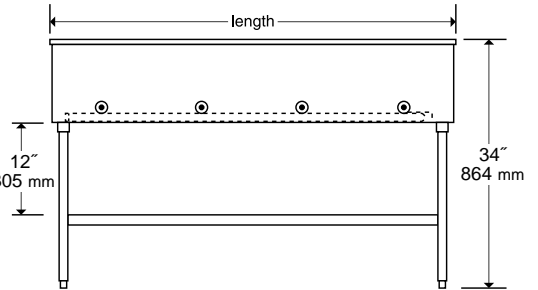
**design & construction features**



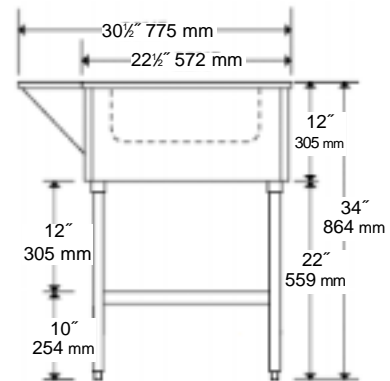
**construction** – Table body and top shall be constructed of highly polished 20 gauge 430 series stainless steel. Top shall have die-stamped beaded openings measuring 12<sup>3</sup>/<sub>32</sub>" (307mm) x 20<sup>3</sup>/<sub>32</sub>" (510 mm). A maple hardwood cutting board 8" (203 mm) wide and 1<sup>1</sup>/<sub>4</sub>" (32 mm) thick shall be mounted on stainless steel brackets located on control side of unit. Legs shall be 1<sup>5</sup>/<sub>8</sub>" (41 mm) O.D. galvanized tubing fitted with adjustable, non-marking plastic feet. Undershelf shall be galvanized steel. Stainless steel undershelf and 304 stainless steel legs are available as options. Thermoplastic cutting board, 8" (203 mm) wide by <sup>5</sup>/<sub>8</sub>" (16 mm) thick, NSF and USDA approved, is also optional.



**heat compartments** – Under each top opening there shall be a heat compartment with a die-formed 8" (203 mm) deep, heavy gauge galvanized liner. Each compartment shall be insulated on all four sides and bottom with 1" (25 mm) thick fiberglass, or equal, having a thermal conductivity of 0.27 or less.



**gas heat units** – Each compartment shall have an individual burner rated at 3500 BTU designed for use with natural or propane gas as specified. Each burner to be controlled by a High-Medium-Low adjustable gas valve with adjustable pilot light. A removable galvanized steel radiation plate shall also be provided in each compartment and a gas pressure regulator furnished with all units.



**Carries New York MEA 375-84 approval.**

top openings	model #	total BTU rating	width in. mm	height in. mm	length in. mm
2	HT2-NG	7,000	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	33" 838
2	HT2-LP	7,000	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	33" 838
3	HT3-NG	10,500	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	48" 1219
3	HT3-LP	10,500	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	48" 1219
4	HT4-NG	14,000	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	63 <sup>1</sup> / <sub>2</sub> " 1613
4	HT4-LP	14,000	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	63 <sup>1</sup> / <sub>2</sub> " 1613
5	HT5-NG	17,500	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	79" 2007
5	HT5-LP	17,500	30 <sup>1</sup> / <sub>2</sub> " 775	34" 864	79" 2007

**note:** Full range of options and accessories available. Please consult price list.

**note:** To order stainless steel legs and undershelf, add letter "S" to front of model number. Add Suffix-"AU" to model number for adjustable undershelf

spillage pans required for wet application



**stainless steel part # 302027**  
**aluminum part # 304141**

Shall be deep drawn, fully covered, 20 gauge type 304 stainless steel or aluminum, 6<sup>1</sup>/<sub>2</sub>" (165 mm) deep, made to fit the 12<sup>3</sup>/<sub>32</sub>" (307 mm) top opening in EAGLE hot food tables.