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.

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® overselves

Gas Water Bath Steam Tables—Open Base

MODELS:
- AWT2-NG
- AWT4-NG
- AWT3-NG
- AWT4-NG-1
- AWT5-NG
- AWT4-NG
- AWT5-NG
- AWT4-NG-1
- AWT5-NG
- AWT4-NG-1
- AWT5-NG
- AWT4-NG-1
- AWT5-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.
- Polycarbonate 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.

For custom configuration or fabrication needs, contact our SpecFAB® Division.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com
Gas Water Bath Steam Tables—Open Base

Catalog Specification Sheet No. EG30.12

Gas Water Bath Steam Tables—Open Base

**Dimension a**

<table>
<thead>
<tr>
<th># of wells</th>
<th>Dimension a (in)</th>
<th>Dimension a (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 well</td>
<td>8&quot; (203mm)</td>
<td></td>
</tr>
<tr>
<td>3 well</td>
<td>15¼&quot; (394mm)</td>
<td></td>
</tr>
<tr>
<td>4 well</td>
<td>15½&quot; (394mm)</td>
<td></td>
</tr>
<tr>
<td>5 well</td>
<td>23&quot; (584mm)</td>
<td></td>
</tr>
</tbody>
</table>

**Note:** models AWT4-NG-1 and AWTP4-NG-1 are provided with (2) 12" x 20", (2) 6½" round openings, and (4) 8½" round openings. See “8-well” line art below.

**WITH galvanized legs & under shelf**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
<th># of top openings</th>
<th>Length in.</th>
<th>Length mm</th>
<th>Weight lbs.</th>
<th>Weight kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>AWT2-NG</td>
<td>natural gas</td>
<td>2</td>
<td>33&quot; (838)</td>
<td>838</td>
<td>94</td>
<td>42.6</td>
</tr>
<tr>
<td>AWT3-NG</td>
<td>natural gas</td>
<td>3</td>
<td>48&quot; (1219)</td>
<td>1219</td>
<td>125</td>
<td>56.7</td>
</tr>
<tr>
<td>AWT4-NG</td>
<td>natural gas</td>
<td>4</td>
<td>63½&quot; (1613)</td>
<td>1613</td>
<td>146</td>
<td>66.2</td>
</tr>
<tr>
<td>AWT5-NG</td>
<td>natural gas</td>
<td>5</td>
<td>79&quot; (2007)</td>
<td>2007</td>
<td>183</td>
<td>83.0</td>
</tr>
</tbody>
</table>

**WITH stainless steel legs & under shelf**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
<th># of top openings</th>
<th>Length in.</th>
<th>Length mm</th>
<th>Weight lbs.</th>
<th>Weight kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASWT2-NG</td>
<td>natural gas, with safety pilot</td>
<td>2</td>
<td>33&quot; (838)</td>
<td>838</td>
<td>96</td>
<td>43.5</td>
</tr>
<tr>
<td>ASWT3-NG</td>
<td>natural gas, with safety pilot</td>
<td>3</td>
<td>48&quot; (1219)</td>
<td>1219</td>
<td>125</td>
<td>56.7</td>
</tr>
<tr>
<td>ASWT4-NG</td>
<td>natural gas, with safety pilot</td>
<td>4</td>
<td>63½&quot; (1613)</td>
<td>1613</td>
<td>146</td>
<td>66.2</td>
</tr>
<tr>
<td>ASWT5-NG</td>
<td>natural gas, with safety pilot</td>
<td>5</td>
<td>79&quot; (2007)</td>
<td>2007</td>
<td>183</td>
<td>83.0</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Add suffix</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>-FM</td>
<td>10&quot; (254mm) overshelves</td>
</tr>
<tr>
<td>-FMU</td>
<td>15&quot; (381mm) overshelves, plus one ladle rack</td>
</tr>
</tbody>
</table>

EAGLE GROUP

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www.eaglegrp.com

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

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

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