### 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. ¼” 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® overshelves

### 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.
Gas Water Bath Steam Tables—Open Base

### Catalog Specification Sheet No. EG30.12

#### Specifications

**Item No.:**

**Project No.:**

**S.I.S. No.:**

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**Gas Water Bath Steam Tables—Open Base**

**Dimension A**

<table>
<thead>
<tr>
<th></th>
<th>2 well</th>
<th>3 well</th>
<th>4 well</th>
<th>5 well</th>
</tr>
</thead>
<tbody>
<tr>
<td>8˝ (203mm)</td>
<td>15˝ (394mm)</td>
<td>15˝ (394mm)</td>
<td>23˝ (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.

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**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.

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

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