



Profit from the Eagle Advantage®

Specification Sheet

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 16/304 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.



#AWT3-NG unit with optional Flex-Master® Overshelf System*

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

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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Gas Water Bath Steam Tables—Open Base

MODELS:

- | | | | |
|-----------------------------------|-------------------------------------|------------------------------------|--------------------------------------|
| <input type="checkbox"/> AWT2-NG | <input type="checkbox"/> AWTP4-NG | <input type="checkbox"/> ASWT2-NG | <input type="checkbox"/> ASWTP4-NG |
| <input type="checkbox"/> AWTP2-NG | <input type="checkbox"/> AWT4-NG-1 | <input type="checkbox"/> ASWTP2-NG | <input type="checkbox"/> ASWT4-NG-1 |
| <input type="checkbox"/> AWT3-NG | <input type="checkbox"/> AWTP4-NG-1 | <input type="checkbox"/> ASWT3-NG | <input type="checkbox"/> ASWTP4-NG-1 |
| <input type="checkbox"/> AWTP3-NG | <input type="checkbox"/> AWT5-NG | <input type="checkbox"/> ASWTP3-NG | <input type="checkbox"/> ASWT5-NG |
| <input type="checkbox"/> AWT4-NG | <input type="checkbox"/> AWTP5-NG | <input type="checkbox"/> ASWT4-NG | <input type="checkbox"/> ASWTP5-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.
- 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.

Certifications / Approvals

NSF

GAS-FIRED

UL US LISTED

New York MEA 318-84-E

AUTOQUOTES



EG30.12 Rev. 04/11

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

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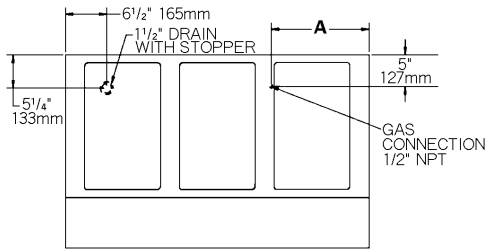
The Boelter Companies, Inc.



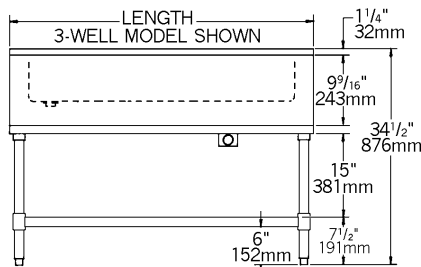
Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Gas Water Bath Steam Tables—Open Base



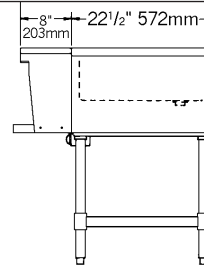
FRONT VIEW



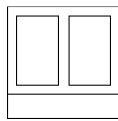
TOP VIEW

| Dimension A | |
|-------------|-----------------|
| 2 well | 8" (203mm) |
| 3 well | 15 1/2" (294mm) |
| 4 well | 15 1/2" (294mm) |
| 5 well | 23" (584mm) |

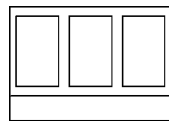
Note: models #AWT4-NG-1 and AWTP4-NG-1 are provided with (2) 12" x 20", (2) 6 1/2" round openings, and (4) 8 1/2" round openings. See bottom of page.



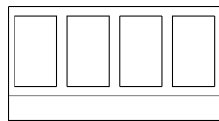
SIDE VIEW



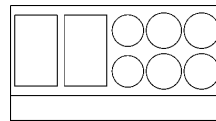
2-well



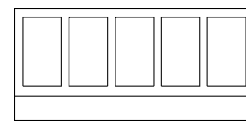
3-well



4-well



8-well



5-well

| WITH GALVANIZED LEGS & UNDERSHELF model # | WITH STAINLESS STEEL LEGS & UNDERSHELF model # | description | # of top openings | length in. | length mm | weight lbs. | weight kg |
|--|---|--------------------------------|-------------------|---------------|--------------|----------------|--------------|
| AWT2-NG | ASWT2-NG | natural gas | 2 | 33" | 838 | 94 | 42.6 |
| AWTP2-NG | ASWTP2-NG | natural gas, with safety pilot | 2 | 33" | 838 | 96 | 43.5 |
| AWT3-NG | ASWT3-NG | natural gas | 3 | 48" | 1219 | 125 | 56.7 |
| AWTP3-NG | ASWTP3-NG | natural gas, with safety pilot | 3 | 48" | 1219 | 130 | 59.0 |
| AWT4-NG | ASWT4-NG | natural gas | 4 | 63 1/2" | 1613 | 146 | 66.2 |
| AWTP4-NG | ASWTP4-NG | natural gas, with safety pilot | 4 | 63 1/2" | 1613 | 151 | 68.5 |
| AWT4-NG-1 | ASWT4-NG-1 | natural gas | 8 | 63 1/2" | 1613 | 146 | 66.2 |
| AWTP4-NG-1 | ASWTP4-NG-1 | natural gas, with safety pilot | 8 | 63 1/2" | 1613 | 151 | 68.5 |
| AWT5-NG | ASWT5-NG | natural gas | 5 | 79" | 2007 | 183 | 83.0 |
| AWTP5-NG | ASWTP5-NG | natural gas, with safety pilot | 5 | 79" | 2007 | 189 | 85.7 |

To order units with liquid propane in place of natural gas, replace suffix "-NG" with "-LP". Example: AWT3-LP

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 | add suffix |
|--|------------|
| 10" (254mm) overshelves | -FM |
| 15" (381mm) overshelves, plus one ladle rack | -FMU |

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