



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 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.



#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

## EAGLE GROUP

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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

GAS-FIRED

NSF

UL US LISTED

New York MEA 318-84-E

AUTOQUOTES

KCL

EG30.12 Rev. 03/12

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

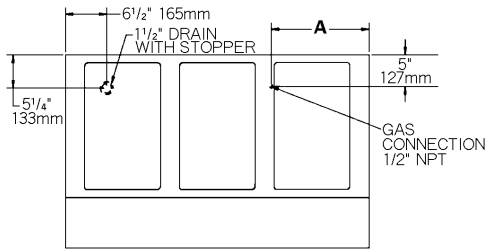
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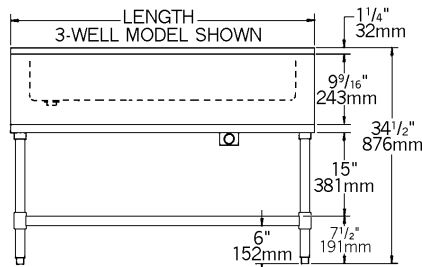
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Item No.: \_\_\_\_\_  
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 S.I.S. No.: \_\_\_\_\_

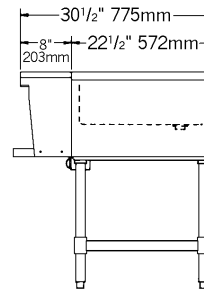
## Gas Water Bath Steam Tables—Open Base



FRONT VIEW



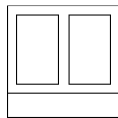
TOP VIEW



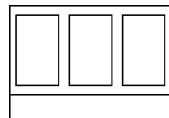
SIDE VIEW

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

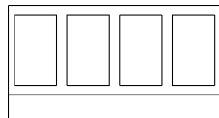
**Note:** models #AWT4-NG-1 and AWTP4-NG-1 are provided with (2) 12" x 20", (2) 6 1/2" round openings, and (4) 8 1/2" round openings. See "8-well" line art below.



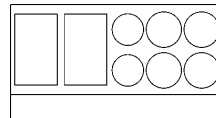
2-well



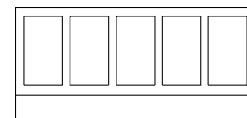
3-well



4-well



8-well



5-well

WITH galvanized legs & under shelf model #	WITH stainless steel legs & under shelf 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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