



# STAINLESS STEEL GAS HOT FOOD TABLES WITH UNDERSHELF

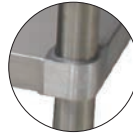


For Use with Optional  
Spillage Pans

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		



HF-3G-NAT Shown



**Featuring as Standard:**  
**"THE PROVEN"**  
**ORIGINAL ADVANCE TABCO**  
**Adjustable Undershelf with Die Cast Leg Clamp**

**FEATURES:**

- 3500 BTU'S Per burner
- Control knobs with 3 settings
- Pilot indicator openings
- Fiberglass insulation between each compartment
- Stainless steel undershelf on all units
- Stainless steel shelf with removable 3/8" thick poly cutting board - Ships K.D.
- These units are used to maintain the temperature of pre-cooked foods. These units are designed for dry operation. To keep food moist add a spillage pan with 1"-2" of water

**MATERIAL:**

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 1 5/8" diameter tubular stainless steel 1" adjustable plastic bullet feet
- Stainless steel gussets
- UNDERSHELF:** 20 gauge, #430 stainless steel
- LINERS:** 8" deep, 22 Gauge galvanized.
- Stainless Steel Upgrade use **#SU-32G**
- CUTTING BOARD:** White Thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge, #302 stainless steel

**GAS:**

- Available for Natural Gas or Bottled Gas
- 1/2" female NPT connection to regulator
- Infinite control knobs
- Note:** External pressure regulator is required. 4" WC pressure in for Natural Gas and 10" WC pressure in for LP

Model #	Gas Type	Length	Width*	# of Wells	Approx. Weight	Approx. Cu. Ft.
HF-2G-NAT	NATURAL GAS	A = 31-13/16"	22.625"	2	92 lbs.	28
HF-3G-NAT	NATURAL GAS	B = 47-1/8"	22.625"	3	130 lbs.	41
HF-4G-NAT	NATURAL GAS	C = 62-7/16"	22.625"	4	165 lbs.	55
HF-5G-NAT	NATURAL GAS	D = 77-3/4"	22.625"	5	170 lbs.	67
HF-2G-LP	BOTTLED GAS	A = 31-13/16"	22.625"	2	92 lbs.	28
HF-3G-LP	BOTTLED GAS	B = 47-1/8"	22.625"	3	130 lbs.	41
HF-4G-LP	BOTTLED GAS	C = 62-7/16"	22.625"	4	165 lbs.	55
HF-5G-LP	BOTTLED GAS	D = 77-3/4"	22.625"	5	170 lbs.	67

**NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures**

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1-866-285-1252



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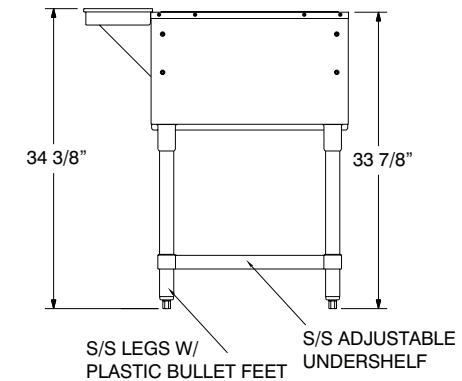
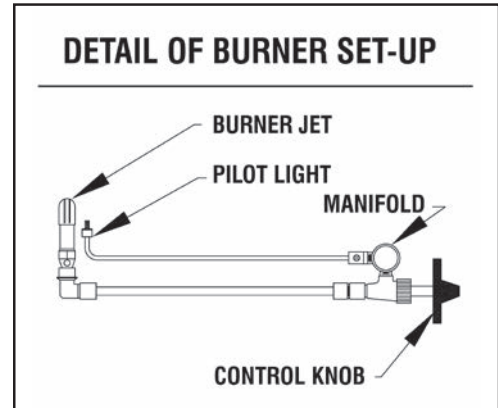
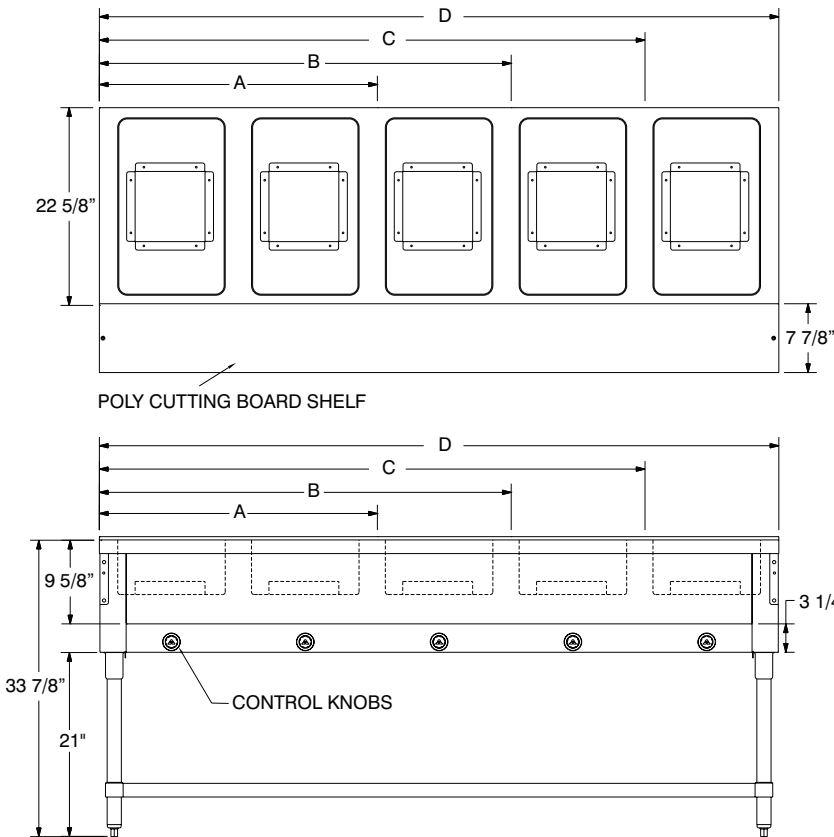
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# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



All dimensions are the same for the stainless steel wells option.

## Food Table Shelving



Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	15 lbs.	3
TBS-3	47-1/8"	17 lbs.	4
TBS-4	62-7/16"	19 lbs.	5
TBS-5	77-3/4"	21 lbs.	6

**Acrylic Side Panels for Buffet Shelf**

Add side panels to meet additional NSF requirements (2 panels per side)

**TBP-1 One Side**  
**TBP-2 Two Sides**

Field Installation Available



Model	Length	Approx Wt.	Cu. Ft.
TSS-2	31-13/16"	15 lbs.	3
TSS-3	47-1/8"	17 lbs.	4
TSS-4	62-7/16"	19 lbs.	5
TSS-5	77-3/4"	21 lbs.	6

**Acrylic Side Panel for Serving Shelf**

Add side panels to meet additional NSF requirements (1 panel per side)

**TSP-1 One Side**  
**TSP-2 Two Sides**

Field Installation Available

## Food Table Accessories

Visit our website for additional Food Table Accessories



- SU-25** Portable Kit (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Universal Mount Push Handle)
- SU-26** Heavy Duty Portable Kit (Includes 4 -5" Heavy Duty Swivel Casters, 2 w/ Brakes & Universal Mount Push Handle)
- SU-P-101** Gas Valve

- SU-P-105** Jet Burner for Natural Gas Unit (NAT 5/16 #61)
- SU-P-106** Jet Burner for Natural Gas Unit (NAT 5/16 #74)
- SP-A** Aluminum Spillage Pan
- SP-S** Stainless Steel Spillage Pan



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.