



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 1 1/2" 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. 1/2" NPT pipe connection on right side. Polyethylene 8"-wide cutting board and stainless steel dish shelf provided. Legs to be 1 5/8" 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"/> AWT5-NG   | <input type="checkbox"/> ASWTP4-NG   | <input type="checkbox"/> 305171 |
| <input type="checkbox"/> AWT2-NG   | <input type="checkbox"/> AWTP5-NG  | <input type="checkbox"/> ASWT4-NG-1  | <input type="checkbox"/> 305172 |
| <input type="checkbox"/> AWT3-NG   | <input type="checkbox"/> ASWT2-NG  | <input type="checkbox"/> ASWTP4-NG-1 | <input type="checkbox"/> 305259 |
| <input type="checkbox"/> AWT3-NG   | <input type="checkbox"/> ASWTP2-NG | <input type="checkbox"/> ASWT5-NG    | <input type="checkbox"/> 305313 |
| <input type="checkbox"/> AWT4-NG   | <input type="checkbox"/> ASWT3-NG  | <input type="checkbox"/> ASWTP5-NG   | <input type="checkbox"/> 305314 |
| <input type="checkbox"/> AWT4-NG   | <input type="checkbox"/> ASWTP3-NG | <input type="checkbox"/> 305169      | <input type="checkbox"/> 305315 |
| <input type="checkbox"/> AWT4-NG-1 | <input type="checkbox"/> ASWT4-NG  | <input type="checkbox"/> 305170      | <input type="checkbox"/> 305316 |
| <input type="checkbox"/> AWT4-NG-1 |                                    |                                      |                                 |

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 1/2" (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 1 5/8" (42mm) O.D. galvanized tubing fitted with adjustable, non-marking plastic feet.
- Undershelf constructed of galvanized steel.

### Water pan

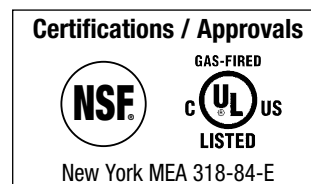
- 20 gauge 304 stainless steel all-seamless construction, complete with 1 1/2" (38mm) diameter brass drain.

### 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.
- 1/2" (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.

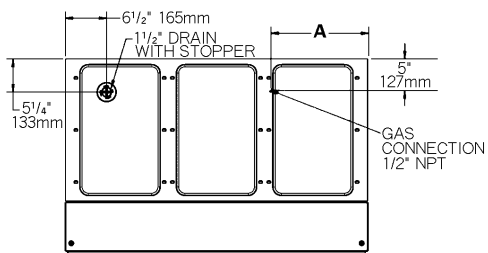




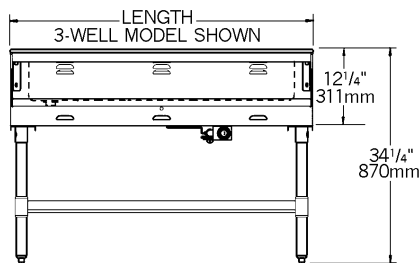
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
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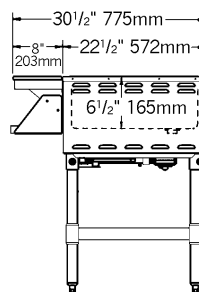
## Gas Water Bath Steam Tables—Open Base



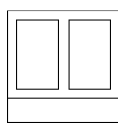
FRONT VIEW



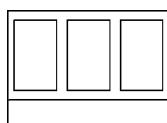
TOP VIEW



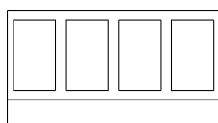
SIDE VIEW



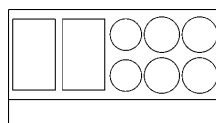
2-well



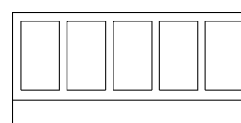
3-well



4-well



8-well



5-well

### 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.

description	# of top openings	length		WITH GALVANIZED LEGS AND UNDERSHELF weight		WITH STAINLESS STEEL LEGS AND UNDERSHELF weight		REPLACEMENT TOP	REPLACEMENT WATER PAN		
		in.	mm	model #	lbs.	kg	model #	lbs.	kg	model #	model #
natural gas ("NG")	2	33"	838	<b>AWT2-NG</b>	98	44.5	<b>ASWT2-NG</b>	98	44.5	<b>305169</b>	<b>305315</b>
NG w/safety pilot	2	33"	838	<b>AWTP2-NG</b>	98	44.5	<b>ASWTP2-NG</b>	98	44.5	<b>305169</b>	<b>305315</b>
natural gas ("NG")	3	48"	1219	<b>AWT3-NG</b>	132	59.9	<b>ASWT3-NG</b>	132	59.9	<b>305170</b>	<b>305313</b>
NG w/safety pilot	3	48"	1219	<b>AWTP3-NG</b>	132	59.9	<b>ASWTP3-NG</b>	132	59.9	<b>305170</b>	<b>305313</b>
natural gas ("NG")	4	63 1/2"	1613	<b>AWT4-NG</b>	198	89.8	<b>ASWT4-NG</b>	198	89.8	<b>305171</b>	<b>305314</b>
NG w/safety pilot	4	63 1/2"	1613	<b>AWTP4-NG</b>	198	89.8	<b>ASWTP4-NG</b>	198	89.8	<b>305171</b>	<b>305314</b>
natural gas ("NG")	8	63 1/2"	1613	<b>AWT4-NG-1</b>	198	89.8	<b>ASWT4-NG-1</b>	198	89.8	<b>305259</b>	<b>305314</b>
NG w/safety pilot	8	63 1/2"	1613	<b>AWTP4-NG-1</b>	198	89.8	<b>ASWTP4-NG-1</b>	198	89.8	<b>305259</b>	<b>305314</b>
natural gas ("NG")	5	79"	2007	<b>AWT5-NG</b>	244	110.7	<b>ASWT5-NG</b>	244	110.7	<b>305172</b>	<b>305316</b>
NG w/safety pilot	5	79"	2007	<b>AWTP5-NG</b>	244	110.7	<b>ASWTP5-NG</b>	244	110.7	<b>305172</b>	<b>305316</b>

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	<b>-FM</b>
15" (381mm) overshelves, plus one ladle rack	<b>-FMU</b>

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