EAGLE GROUP®
Profit from the Eagle Advantage®

Specification Sheet

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

Gas Water Bath Steam Tables—Open Base

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. Polyethylene 8″-wide cutting board and stainless steel dish shelf provided. Legs to be 1⅝″ O.D. galvanized tubing with galvanized adjustable undershelf, and adjustable non-marking plastic bullet feet.



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

MODELS:

❑ ***AWT2-NG***	❑ ***AWT5-NG***	❑ ***ASWTP4-NG***	❑ ***305171***
❑ ***AWTP2-NG***	❑ ***AWTP5-NG***	❑ ***ASWT4-NG-1***	❑ ***305172***
❑ ***AWT3-NG***	❑ ***ASWT2-NG***	❑ ***ASWTP4-NG-1***	❑ ***305259***
❑ ***AWTP3-NG***	❑ ***ASWTP2-NG***	❑ ***ASWT5-NG***	❑ ***305313***
❑ ***AWT4-NG***	❑ ***ASWT3-NG***	❑ ***ASWTP5-NG***	❑ ***305314***
❑ ***AWTP4-NG***	❑ ***ASWTP3-NG***	❑ ***305169***	❑ ***305315***
❑ ***AWT4-NG-1***	❑ ***ASWT4-NG***	❑ ***305170***	❑ ***305316***
❑ ***AWTP4-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 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 1⅝″ (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.

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

Certifications / Approvals

NSF · GAS-FIRED c UL us LISTED

New York MEA 318-84-E

AutoQuotes

KCL

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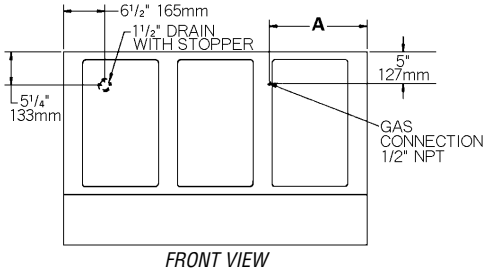
Spec sheets available for viewing, printing or downloading from our online literature library at *www.eaglegrp.com*

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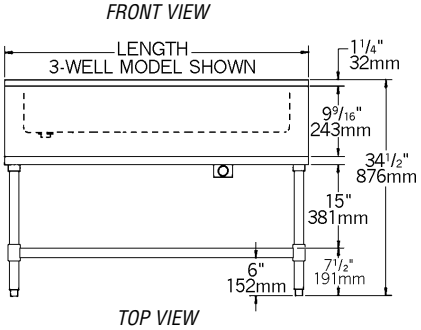
Gas Water Bath Steam Tables—Open Base



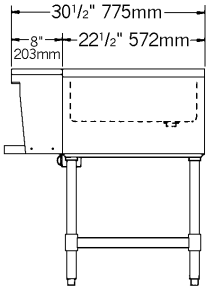
FRONT VIEW

Dimension **A**	
2 well	8″ (203mm)
3 well	15½″ (294mm)
4 well	15½″ (294mm)
5 well	23″ (584mm)

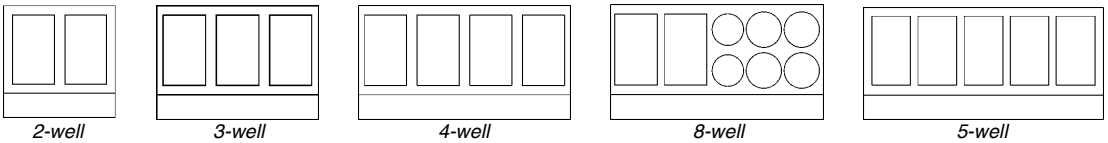
Note: models #AWT4-NG-1 and AWTP4-NG-1 are provided with (2) 12″ x 20″, (2) 6½″ round openings, and (4) 8½″ round openings. See "8-well" line art below.



TOP VIEW



SIDE VIEW


2-well *3-well* *4-well* *8-well* *5-well*

description	# of top openings	length in.	length mm	WITH GALVANIZED LEGS AND UNDERSHELF model #	weight lbs.	weight kg	WITH STAINLESS STEEL LEGS AND UNDERSHELF model #	weight lbs.	weight kg	REPLACEMENT TOP model #	REPLACEMENT WATER PAN model #
natural gas ("NG")	2	33″	838	***AWT2-NG***	73	33.1	***ASWT2-NG***	76	34.5	***305169***	***305315***
NG w/safety pilot	2	33″	838	***AWTP2-NG***	73	33.1	***ASWTP2-NG***	76	34.5	***305169***	***305315***
natural gas ("NG")	3	48″	1219	***AWT3-NG***	127	57.6	***ASWT3-NG***	132	59.9	***305170***	***305313***
NG w/safety pilot	3	48″	1219	***AWTP3-NG***	127	57.6	***ASWTP3-NG***	132	59.9	***305170***	***305313***
natural gas ("NG")	4	63½″	1613	***AWT4-NG***	198	89.8	***ASWT4-NG***	205	93.0	***305171***	***305314***
NG w/safety pilot	4	63½″	1613	***AWTP4-NG***	198	89.8	***ASWTP4-NG***	205	93.0	***305171***	***305314***
natural gas ("NG")	8	63½″	1613	***AWT4-NG-1***	198	89.8	***ASWT4-NG-1***	205	93.0	***305259***	***305314***
NG w/safety pilot	8	63½″	1613	***AWTP4-NG-1***	198	89.8	***ASWTP4-NG-1***	205	93.0	***305259***	***305314***
natural gas ("NG")	5	79″	2007	***AWT5-NG***	256	116.1	***ASWT5-NG***	265	120.2	***305172***	***305316***
NG w/safety pilot	5	79″	2007	***AWTP5-NG***	256	116.1	***ASWTP5-NG***	265	120.2	***305172***	***305316***

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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