



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. Polyethylene 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"/> AWT5-NG | <input type="checkbox"/> ASWTP4-NG | <input type="checkbox"/> 305171 |
| <input type="checkbox"/> AWT2-NG | <input type="checkbox"/> AWT5-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 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




New York MEA 318-84-E



AutoQuotes

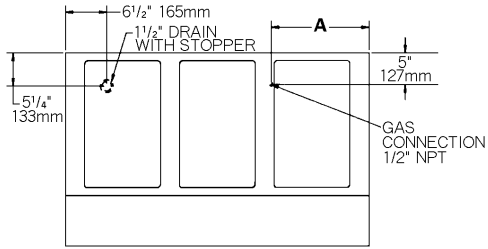




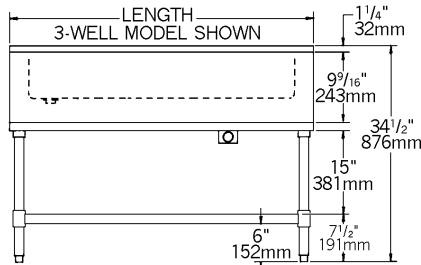
Profit from the Eagle Advantage®

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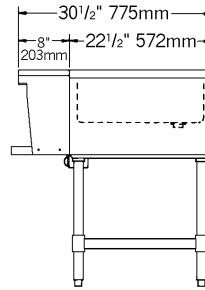
Gas Water Bath Steam Tables—Open Base



FRONT VIEW



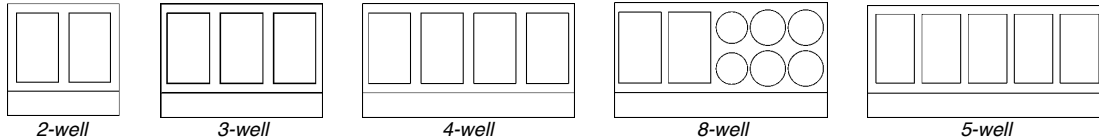
TOP VIEW



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.



description	# of top openings	length		WITH GALVANIZED LEGS AND UNDERSHELF			WITH STAINLESS STEEL LEGS AND UNDERSHELF			REPLACEMENT TOP		REPLACEMENT WATER PAN	
		in.	mm	model #	lbs.	kg	model #	lbs.	kg	model #	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	63 1/2"	1613	AWT4-NG	198	89.8	ASWT4-NG	205	93.0	305171	305314		
NG w/safety pilot	4	63 1/2"	1613	AWTP4-NG	198	89.8	ASWTP4-NG	205	93.0	305171	305314		
natural gas ("NG")	8	63 1/2"	1613	AWT4-NG-1	198	89.8	ASWT4-NG-1	205	93.0	305259	305314		
NG w/safety pilot	8	63 1/2"	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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