



# STAINLESS STEEL GAS HOT FOOD TABLES WITH UNDERSHELF

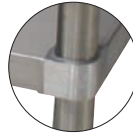


For Use with Optional  
Spillage Pans

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 8" support shelf with removable 3/8" thick poly cutting board - Ships K.D.
- Stainless steel body and top
- Galvanized undershelf & legs w/ adjustable bullet feet
- 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 galvanized steel  
1" adjustable plastic bullet feet  
Stainless steel gussets
- UNDERSHELF:** Galvanized 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"	22-5/8"	2	92 lbs.	28
HF-3G-NAT	NATURAL GAS	B = 47-1/8"	22-5/8"	3	130 lbs.	41
HF-4G-NAT	NATURAL GAS	C = 62-7/16"	22-5/8"	4	165 lbs.	55
HF-5G-NAT	NATURAL GAS	D = 77-3/4"	22-5/8"	5	170 lbs.	67
HF-2G-LP	BOTTLED GAS	A = 31-13/16"	22-5/8"	2	92 lbs.	28
HF-3G-LP	BOTTLED GAS	B = 47-1/8"	22-5/8"	3	130 lbs.	41
HF-4G-LP	BOTTLED GAS	C = 62-7/16"	22-5/8"	4	165 lbs.	55
HF-5G-LP	BOTTLED GAS	D = 77-3/4"	22-5/8"	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**

**Stainless Steel Legs & Undershelf Upgrade**

2 Well Table	3 Well Table	4 Well Table	5 Well Table	
SU-23A	SU-23B	SU-23C	SU-23D	



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

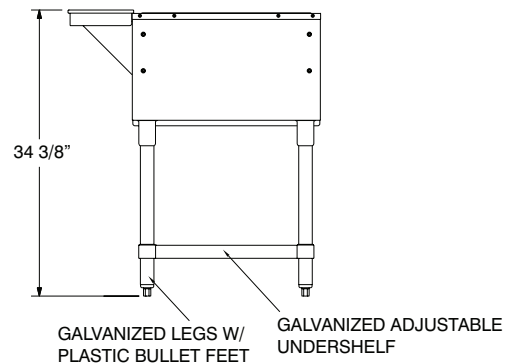
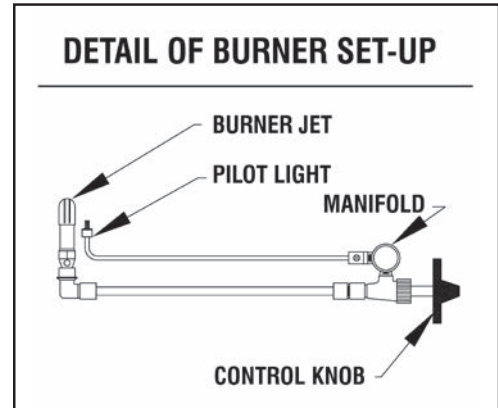
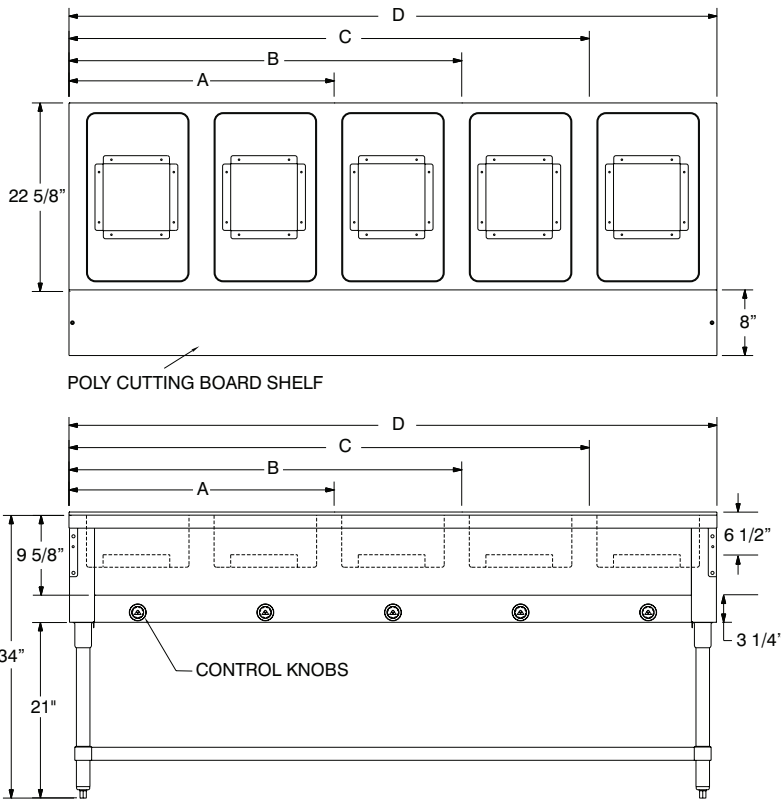
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For Smart Fabrication™ Quotes:  
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# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



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

## Food Table Shelving



19-1/4" Height  
10" Wide Buffet Shelf  
with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TBS-2	31-13/16"	34 lbs.	2
TBS-3	47-1/8"	42 lbs.	3
TBS-4	62-7/16"	47 lbs.	4
TBS-5	77-3/4"	55 lbs.	4



Acrylic Side Panels  
for Buffet Shelf

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

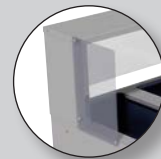
TBP-1 One Side  
TBP-2 Two Sides

Field Installation Available



15" Height  
10" Wide Serving Shelf  
with Built-In Food Shield

Model	Length	Approx Wt.	Cu. Ft.
TSS-2	31-13/16"	18 lbs.	2
TSS-3	47-1/8"	23 lbs.	3
TSS-4	62-7/16"	30 lbs.	4
TSS-5	77-3/4"	35 lbs.	4



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



SP-A - Spillage Pan

**SU-25S** Add Casters to Food Units with Undershelf (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Legs That Maintain Height)

**SU-25** Add Casters to Food Units with Undershelf (For Units Built Before Oct. 2015. Includes 4 -5" Swivel Casters, 2 w/ Brakes.)

**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

