



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____. Top and body are heavy gauge type 430 stainless steel. Beaded top openings to be 12 3/32" x 20 3/32". Heating compartments to be 8" deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Each compartment has individual high-output jet burner rated at 3,500 BTU each. Each burner controlled by a high-medium-low adjustable gas valve with adjustable pilot light. Removable galvanized steel radiation plate provided in each compartment, and gas pressure regulator provided. Polyethylene cutting board, 8" wide, provided. Legs are 1 5/8" O.D. tubing, with adjustable undershelf and adjustable stainless steel feet.



#HT3-NG hot food table shown with optional Flex-Master® overshelves** (spillage pans* not included)

* These hot food tables are designed to be operated dry. If wet operation is required, spillage pan (#302027) must be used.

Options / Accessories

- Hardwood cutting board
- Spillage pans (for wet operation)
- Rolltop cover
- Food pan/insets
- Overshelves**
- Top adapters

** See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

EAGLE GROUP

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

Gas Hot Food Tables— Open Base

MODELS:

- | | | | |
|---------------------------------|---------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> HT2-NG | <input type="checkbox"/> HT4-NG | <input type="checkbox"/> SHT2-NG | <input type="checkbox"/> SHT4-NG |
| <input type="checkbox"/> HT2-LP | <input type="checkbox"/> HT4-LP | <input type="checkbox"/> SHT2-LP | <input type="checkbox"/> SHT4-LP |
| <input type="checkbox"/> HT3-NG | <input type="checkbox"/> HT5-LP | <input type="checkbox"/> SHT3-NG | <input type="checkbox"/> SHT5-LP |
| <input type="checkbox"/> HT3-LP | <input type="checkbox"/> HT5-NG | <input type="checkbox"/> SHT3-LP | <input type="checkbox"/> SHT5-NG |

Construction

- Table body and top are constructed of highly polished 22 gauge 430 series stainless steel.
- Top features die-stamped beaded openings measuring 12 3/32" x 20 3/32" (307 x 510mm).
- A poly cutting board, 8" (203mm) wide and 1/2" (13mm) thick, is mounted on stainless steel brackets located on control side of unit.
- Legs are 1 5/8" (41mm) O.D. tubing fitted with stainless steel feet.
- Units with galvanized or stainless steel undershelf available.
- All models are 30 1/2" (774mm) wide and 34" (863mm) high.

Heat compartments

- Under each top opening is a heat compartment with a die-stamped 8" (203mm) deep, heavy gauge galvanized liner.
- Each compartment is insulated on all four sides and bottom with 1" (25mm) thick fiberglass or equal, having a thermal conductivity of 0.27 or less.

Gas heat units

- Each compartment features an individual burner rated at 3,500 BTU designed for use with natural gas or propane gas as specified.
- Each burner is controlled by a High-Medium-Low adjustable gas valve with adjustable pilot light.
- A removable galvanized steel radiation plate is also provided in each compartment and a gas pressure regulator is furnished with all units.

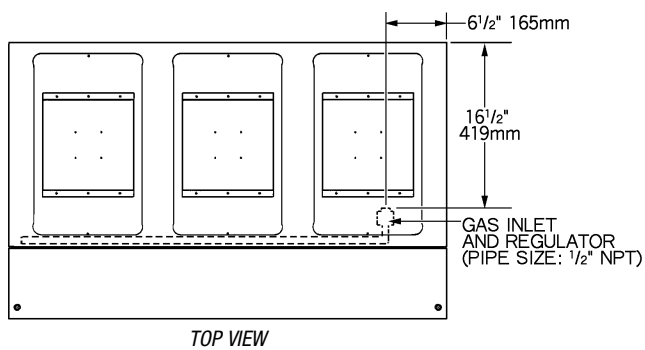
Certifications / Approvals



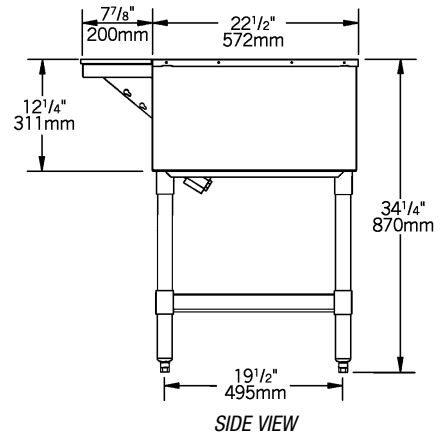
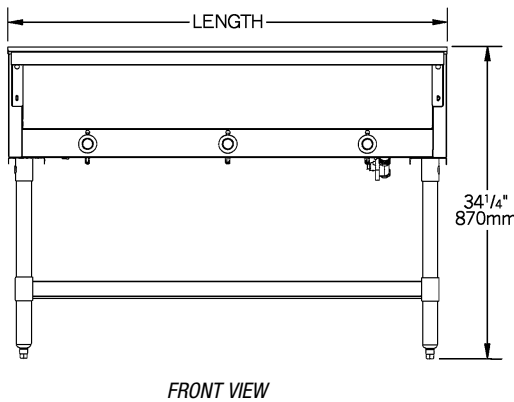


Item No.: _____
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Gas Hot Food Tables—Open Base



Must be used with Eagle Group spillage pans #302027 or 304141.



WITH GALVANIZED LEGS & UNDERSHELF model #	WITH STAINLESS STEEL LEGS & UNDERSHELF model #	type of gas	# of openings	total BTU rating	length in.	length mm	weight lbs.	weight kg
HT2-NG	SHT2-NG	natural gas	2	7,000	33"	838	96	43.6
HT2-LP	SHT2-LP	liquid propane	2	7,000	33"	838	96	43.6
HT3-NG	SHT3-NG	natural gas	3	10,500	48"	1219	135	61.2
HT3-LP	SHT3-LP	liquid propane	3	10,500	48"	1219	135	61.2
HT4-NG	SHT4-NG	natural gas	4	14,000	63 1/2"	1613	198	89.8
HT4-LP	SHT4-LP	liquid propane	4	14,000	63 1/2"	1613	198	89.8
HT5-NG	SHT5-NG	natural gas	5	17,500	79"	2007	244	110.7
HT5-LP	SHT5-LP	liquid propane	5	17,500	79"	2007	244	110.7

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: HT2-NG-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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