



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. 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 to have 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 to be 1 1/2" O.D. tubing, with adjustable undershelf and adjustable non-marking plastic 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

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com • www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC Division: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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 1/2" (41mm) O.D. tubing fitted with non-marking plastic 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



New York MEA 375-84-E



AutoQuotes



EG30.02 Rev. 02/20

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

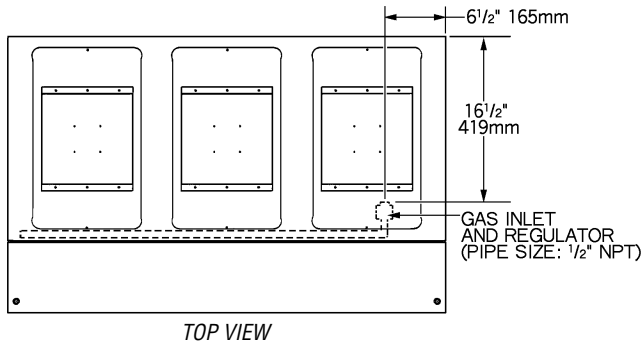
Eagle Foodservice Equipment, Eagle MHC, and SpecFAB® are divisions of Eagle Group. ©2020 by the Eagle Group



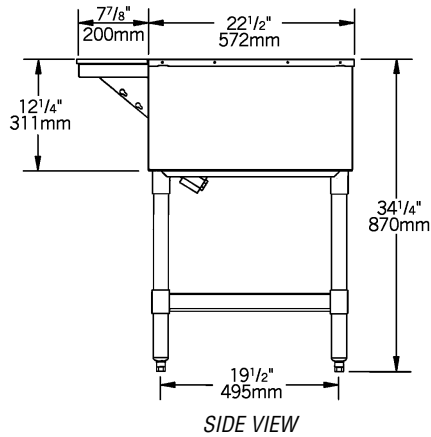
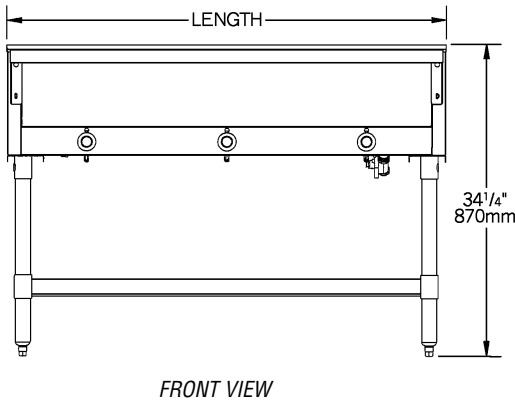
Profit from the Eagle Advantage®

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

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.	mm	weight lbs.	kg
HT2-NG	SHT2-NG	natural gas	2	7,000	33"	838	91	41.3
HT2-LP	SHT2-LP	liquid propane	2	7,000	33"	838	91	41.3
HT3-NG	SHT3-NG	natural gas	3	10,500	48"	1219	128	58.1
HT3-LP	SHT3-LP	liquid propane	3	10,500	48"	1219	128	58.1
HT4-NG	SHT4-NG	natural gas	4	14,000	63 1/2"	1613	191	86.6
HT4-LP	SHT4-LP	liquid propane	4	14,000	63 1/2"	1613	191	86.6
HT5-NG	SHT5-NG	natural gas	5	17,500	79"	2007	241	109.3
HT5-LP	SHT5-LP	liquid propane	5	17,500	79"	2007	241	109.3

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

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com • www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
 MHC Division: Phone 800-637-5100

Printed in U.S.A.
 ©2020 by Eagle Group
 Rev. 02/20

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

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.