



STAINLESS STEEL WETBATH TABLES WITH ENCLOSED BASE



Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

WB-5G-NAT-BS Shown

FEATURES:

- 15,000 BTU'S / 2 and 3 compartments
- 25,000 BTU'S / 4 and 5 compartments
- Single control knob with 3 settings
- Pilot indicator openings
- Dish shelf of stainless steel
- Stainless steel undershelf
- Stainless steel supporting dish shelf with removable 3/8" thick poly cutting board - Ships K.D.

Wet Gas units are perfect for prepared food. It maintains food temperature with hot steam. Add 1-2" of water to the wet bath unit to achieve the correct amount of hot moisture.

MATERIAL:

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 18 gauge, #302 stainless steel with fully adjustable stainless steel bullet foot
- LINERS:** 8" deep, 22 Gauge, #302 stainless steel
- CUTTING BOARD:** White Thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge, #302 stainless steel
- PLATE SHELF:** 18 gauge, #302 stainless steel

GAS:

- Available for Natural or Bottled Gas
- 1/2" female NPT connection to regulator
- Infinite Control knobs
- Indicator lights
- 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.
WB-2G-NAT-BS	NATURAL GAS	A = 31-13/16"	30-5/8"	2	145 lbs.	28
WB-3G-NAT-BS	NATURAL GAS	B = 47-1/8"	30-5/8"	3	175 lbs.	41
WB-4G-NAT-BS	NATURAL GAS	C = 62-7/16"	30-5/8"	4	225 lbs.	55
WB-5G-NAT-BS	NATURAL GAS	D = 77-3/4"	30-5/8"	5	296 lbs.	67
WB-2G-LP-BS	BOTTLED GAS	A = 31-13/16"	30-5/8"	2	145 lbs.	28
WB-3G-LP-BS	BOTTLED GAS	B = 47-1/8"	30-5/8"	3	175 lbs.	41
WB-4G-LP-BS	BOTTLED GAS	C = 62-7/16"	30-5/8"	4	225 lbs.	55
WB-5G-LP-BS	BOTTLED GAS	D = 77-3/4"	30-5/8"	5	296 lbs.	67

***Width Includes 8" Cutting Board**

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

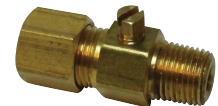
Food Table Accessories

Visit our website for additional Food Table Accessories



SU-P-101- Gas Valve

- SU-15** Prepare Table for a Filler Faucet
- SU-5G** Replacement Galvanized Legs with Bullet Feet
- SU-25S** Add Casters to Food Units with Undershelf (Includes 4 -5" Swivel Casters, 2 w/ Brakes)
- SU-P-101** Gas Valve
- SU-P-106** Jet Burner for Natural Gas Unit (NAT 5/16 #74)



SU-P-108- Gas Pilot Valve



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

