



STAINLESS STEEL WETBATH TABLES WITH OPEN 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
 1" thick poly cutting board (8" wide)
 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.

For Mobile Units:

SU-25 - 5" swivel casters, two with brakes
 Universal mount push handle (right/left) on mobile units

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 non-marking tip 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 Gas or Bottled Gas
 1/2" female NPT connection to regulator
 Control knobs with high, medium & low settings
 Indicator lights
 Safety Pilot (Optional) - Add suffix **-SP** to model
Note: External pressure regulator is required. 4" WC pressure in for Natural Gas and 10" WC pressure in for LP

Model #	Gas Type	Length	# of Wells	Cubic Feet	Weight	Inside Cabinet (LxWxH)	Cut/Dish Shelf Brackets
WB-2G-NAT-BS	Natural Gas	A = 31-13/16"	2	28	95	25.3" x 22.4" x 16"	2
WB-3G-NAT-BS	Natural Gas	B = 47-1/8"	3	41	124	40.63" x 22.4" x 16"	3
WB-4G-NAT-BS	Natural Gas	C = 62-7/16"	4	55	157	55.88" x 22.4" x 16"	4
WB-5G-NAT-BS	Natural Gas	D = 77-3/4"	5	67	176	71.25" x 22.4" x 16"	4
WB-2G-LP-BS	Bottled Gas	A = 31-13/16"	2	28	95	25.3" x 22.4" x 16"	2
WB-3G-LP-BS	Bottled Gas	B = 47-1/8"	3	41	124	40.63" x 22.4" x 16"	3
WB-4G-LP-BS	Bottled Gas	C = 62-7/16"	4	55	157	55.88" x 22.4" x 16"	4
WB-5G-LP-BS	Bottled Gas	D = 77-3/4"	5	67	176	71.25" x 22.4" x 16"	4

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

Available Accessories

- | | |
|---|---|
| Double or Single Overshelf - Models TOS-(2-5) & STOS-(2-5) | Buffet Shelf - Model TBS-(2-5) |
| Solid Tray Shelf - Models TTS-(2-5) | Serving Shelf - Model TSS-(2-5) |
| Drop Down Solid Tray Shelf - Models TTS-(2-5)D | Aluminum Spillage Pans - Model SP-A |
| Tubular Tray Rail - Models TTR-(2-5) | Stainless Steel Spillage Pans - Model SP-S |
| Drop Down Tubular Tray Rail - Models TTR-(2-5)D | Safety Pilot - Add Suffix -SP to Model |



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

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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

