



STAINLESS STEEL WETBATH TABLES WITH UNDERSHELF



WB-5G-LP Shown

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

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	Natural Gas	A = 31-13/16"	2	28	127	25.3" x 22.4" x 16"	2
WB-3G-NAT	Natural Gas	B = 47-1/8"	3	41	155	40.63" x 22.4" x 16"	3
WB-4G-NAT	Natural Gas	C = 62-7/16"	4	55	197	55.88" x 22.4" x 16"	4
WB-5G-NAT	Natural Gas	D = 77-3/4"	5	67	215	71.25" x 22.4" x 16"	4
WB-2G-LP	Bottled Gas	A = 31-13/16"	2	28	95	25.3" x 22.4" x 16"	2
WB-3G-LP	Bottled Gas	B = 47-1/8"	3	41	124	40.63" x 22.4" x 16"	3
WB-4G-LP	Bottled Gas	C = 62-7/16"	4	55	157	55.88" x 22.4" x 16"	4
WB-5G-LP	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)**
- Solid Tray Shelf - **Models TTS-(2-5)**
- Drop Down Solid Tray Shelf - **Models TTS-(2-5)D**
- Tubular Tray Rail - **Models TTR-(2-5)**
- Drop Down Tubular Tray Rail - **Models TTR-(2-5)D**
- Buffet Shelf - **Model TBS-(2-5)**
- Serving Shelf - **Model TSS-(2-5)**
- Aluminum Spillage Pans - **Model SP-A**
- Stainless Steel Spillage Pans - **Model SP-S**
- 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.

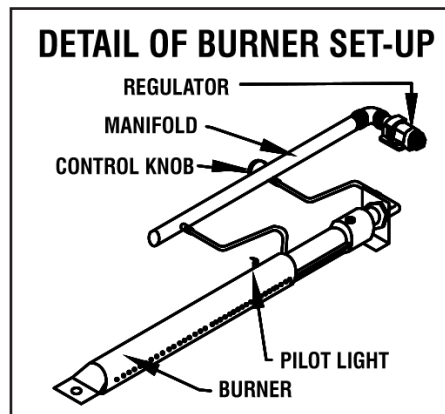
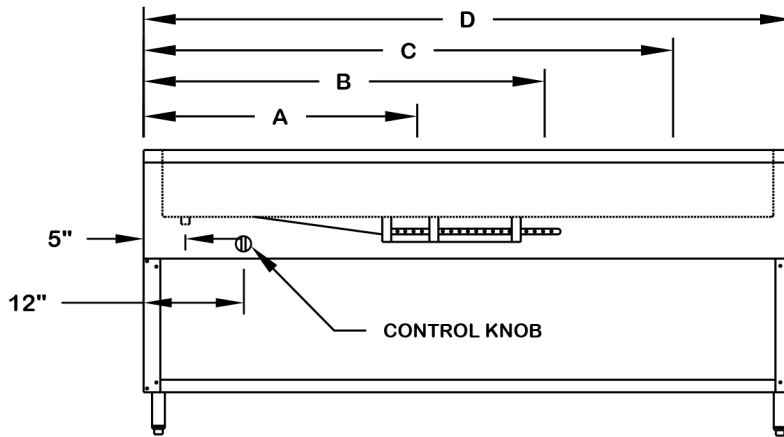
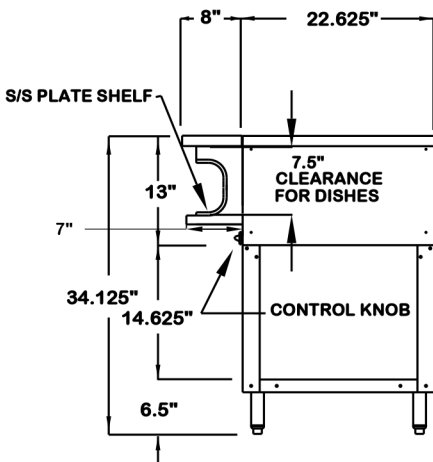
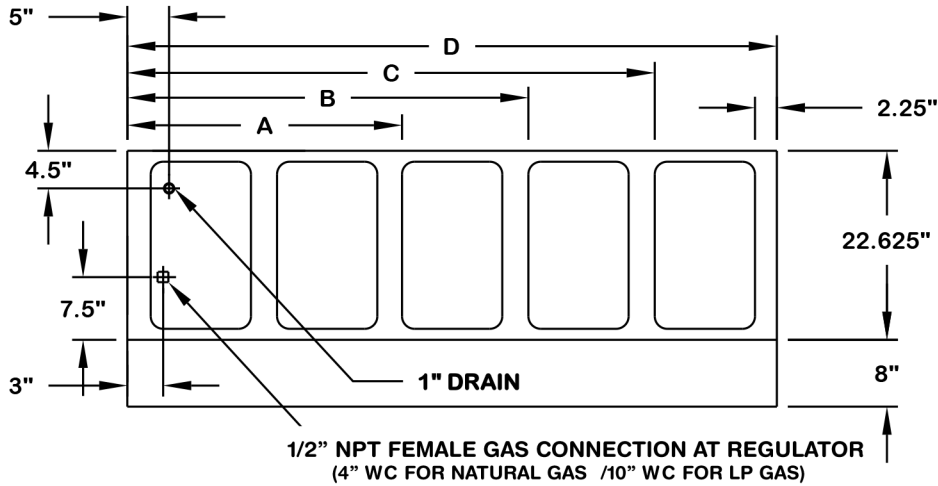
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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.