



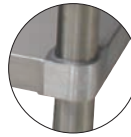
# STAINLESS STEEL WETBATH TABLES WITH UNDERSHELF



**WB-4G-LP 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 supporting dish shelf with removable 3/8" thick poly cutting board - Ships K.D.
- Galvanized undershelf & legs w/ adjustable bullet feet
- 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.



**Featuring as Standard:**  
**"THE PROVEN" ORIGINAL ADVANCE TABCO**  
**Adjustable Undershelf with Die Cast Leg Clamp**

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**MATERIAL:**

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 1 5/8" diameter tubular galvanized steel  
1" adjustable plastic bullet feet  
Stainless steel gussets
- UNDERSHELF:** Galvanized steel
- 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
- Infinite Control knobs
- 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	NATURAL GAS	A = 31-13/16"	22-5/8"	2	96 lbs.	28
WB-3G-NAT	NATURAL GAS	B = 47-1/8"	22-5/8"	3	130 lbs.	41
WB-4G-NAT	NATURAL GAS	C = 62-7/16"	22-5/8"	4	157 lbs.	55
WB-5G-NAT	NATURAL GAS	D = 77-3/4"	22-5/8"	5	176 lbs.	67
WB-2G-LP	BOTTLED GAS	A = 31-13/16"	22-5/8"	2	96 lbs.	28
WB-3G-LP	BOTTLED GAS	B = 47-1/8"	22-5/8"	3	130 lbs.	41
WB-4G-LP	BOTTLED GAS	C = 2-7/16"	22-5/8"	4	157 lbs.	55
WB-5G-LP	BOTTLED GAS	D = 77-3/4"	22-5/8"	5	176 lbs.	67

**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**

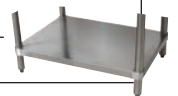
## Food Table Accessories

*Visit our website for additional Food Table Accessories*

- SU-P-101** Gas Valve
- SU-P-105** Jet Burner for Natural Gas Unit (NAT 5/16 #61)
- SU-P-106** Jet Burner for Natural Gas Unit (NAT 5/16 #74)
- SU-25S** Add Casters to Food Units with Undershelf  
*(Includes 4 -5" Swivel Casters, 2 w/ Brakes)*

**Stainless Steel Legs & Undershelf Upgrade**

2 Well Table	3 Well Table	4 Well Table	5 Well Table
SU-23A	SU-23B	SU-23C	SU-23D



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

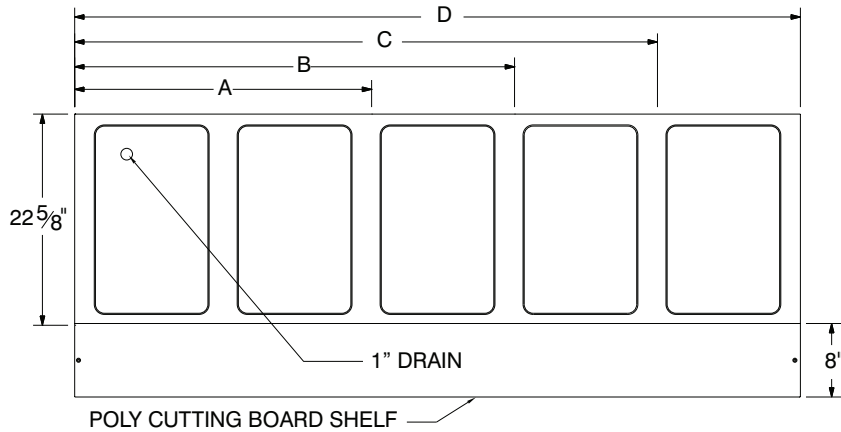
For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



**1/2" NPT FEMALE GAS CONNECTION AT REGULATOR**  
 (4" WC FOR NATURAL GAS / 10" WC FOR LB GAS)

