

PRODUCT:

QUANTITY:

Models  WGST-2  WGST-3  WGST-4  WGST-5  
ITEM:

## Designed Smart

APW Hot Well Wet Bath Gas Steam Tables are constructed of heavy gauge stainless steel with die stamped top.

- Stainless steel liner is standard
- ½" thick poly cutting board mounted on stainless steel shelf supported by stainless steel brackets

## APW Wyott Design Features

Heavy gauge stainless steel construction for the body.

Features include:

- Poly cutting board
- Stainless steel dish shelf
- UL Gas Fired and UL Sanitation approved
- Pilot Valve and Pilot Safety Valve Standard
- Full range of options and accessories.
- Recessed controls for improved protection and safety
- 2 and 3 well features a 15,000 BTU burner; 4 and 5 well feature a 30,000 BTU burner
- Fully adjustable Hi-Med-Low valve
- Single well design for uniform heating
- Brass drain

## Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. \*

Certified by the following agencies:



Model: WGST-3

## Options and Accessories

### Cutting Boards

- NSF approved Plastic Cutting Boards – 7 1/2" X 1/2"
- Hardwood – 8" X 1-1/4"
- Richlite Heat-Resistant – 7 1/2" X 1/2"

- Serving Shelves with Glass Protector
- Plate Shelves
- Tubular Tray Slide – 3-Bar
- Buffet Shelves
- Adjustable Overall Shelf System
- Pot Hooks
- Deluxe Serving Shelves
- Solid Tray Slide
- Rolltop Covers
- Adapter Bars for Food Pans – 10" X 12"
- Adapter Tops for Round Inserts – 4-, 7-, and 11-Quart

Note: Accessories can be added in the field at any time.

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## PRODUCT SPECIFICATIONS

### Construction:

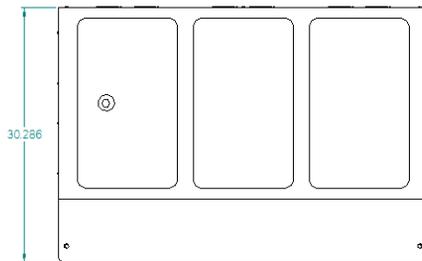
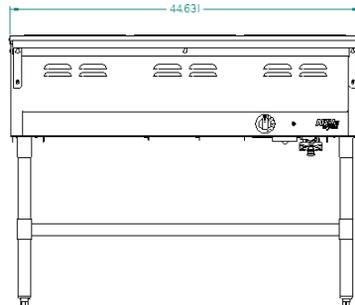
All stainless steel wrapper. Individual controls for peak performance.

**Freight Class:** 85

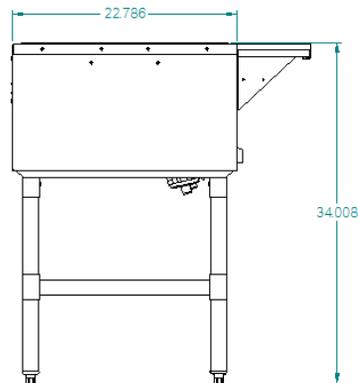
**FOB:** Standex Dock

| Minimum Clearances |    |
|--------------------|----|
| Front              | 1" |
| Right              | 1" |
| Left               | 1" |
| Rear               | 1" |

| Gas Supply |                   |        |                |          |
|------------|-------------------|--------|----------------|----------|
| Gas Type   | Manifold Pressure |        | Inlet Pressure |          |
|            | WC                | Mbar   | WC             | Mbar     |
| Natural    | 3.5"              | 9 min  | 7"             | 17.5 min |
| Propane    | 10"               | 25 min | 11"            | 27.0 min |



| Model #   | # of top openings | Length  | Weight  | BTU Rating |
|-----------|-------------------|---------|---------|------------|
| WGST-2-NG | 2                 | 30 5/8" | 97 lbs  | 15,000     |
| WGST-3-NG | 3                 | 44 5/8" | 125 lbs | 15,000     |
| WGST-4-NG | 4                 | 58 5/8" | 158 lbs | 30,000     |
| WGST-5-NG | 5                 | 72 5/8" | 193 lbs | 30,000     |
| WGST-2-LP | 2                 | 30 5/8" | 97 lbs  | 15,000     |
| WGST-3-LP | 3                 | 44 5/8" | 125 lbs | 15,000     |
| WGST-4-LP | 4                 | 58 5/8" | 158 lbs | 30,000     |
| WGST-5-LP | 5                 | 72 5/8" | 193 lbs | 30,000     |



Model in the chart indicate units with galvanized legs and aluminized under shelf. To order units with stainless steel legs and under shelf insert an S after the well number. Example GST-3S-NG  
All units are supplied with a 3/4" Regulator

\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.