



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, Spec-Master® Series, model _____ enclosed base design. Top and body to be heavy gauge type 430 stainless steel (Open Front or Sliding Doors). Beaded top openings to be 12½" x 20½". Heating compartments to be 8" deep, galvanized, and insulated on all four sides and bottom with 1" fiberglass or equal. Each compartment to have individual burner rated at 3,500 BTU. Each burner controlled by a high/medium/low adjustable gas valve with adjustable pilot light. Removable galvanized steel radiation plate in each compartment, and gas pressure regulator provided. 8" wide polyethylene cutting board provided. 7½"-high legs to be 1½" O.D. stainless steel tubing, with adjustable non-marking bullet feet.



#HT3OB-NG unit with open front

Options / Accessories

- Spillage pans
- Rolltop cover
- Overshelves
- Food pans/insets
- Tray slides/shelves
- Dish shelves
- Serving shelves
- Stainless steel feet
- Propane hose kit
- Spec-Master® marine edge
- Decorative laminates

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

Spec-Master® Gas Hot Food Tables—Enclosed Base

MODELS:

- | | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> HT2CB-NG | <input type="checkbox"/> HT3CB-LP | <input type="checkbox"/> HT40B-NG | <input type="checkbox"/> HT50B-LP |
| <input type="checkbox"/> HT2CB-LP | <input type="checkbox"/> HT30B-NG | <input type="checkbox"/> HT40B-LP | <input type="checkbox"/> HT6CB-NG |
| <input type="checkbox"/> HT20B-NG | <input type="checkbox"/> HT30B-LP | <input type="checkbox"/> HT5CB-NG | <input type="checkbox"/> HT6CB-LP |
| <input type="checkbox"/> HT20B-LP | <input type="checkbox"/> HT4CB-NG | <input type="checkbox"/> HT5CB-LP | <input type="checkbox"/> HT60B-NG |
| <input type="checkbox"/> HT3CB-NG | <input type="checkbox"/> HT4CB-LP | <input type="checkbox"/> HT50B-NG | <input type="checkbox"/> HT60B-LP |

Construction

- 20 gauge cabinet body and 22 gauge top are polished type 430 series stainless steel.
- Top shall have die-stamped beaded openings measuring 12½" x 20½" (307 x 510mm).
- A poly cutting board 8" wide x ½" thick (203 x 13mm) are mounted on stainless steel brackets located on control side of unit.
- Legs are 1½" (41mm) O.D. stainless steel tubing fitted with adjustable, non-marking plastic feet.

Heat Compartments

- Under each top opening is a heat compartment with a die-formed 8" (203mm)-deep heavy-gauge galvanized liner.
- Each compartment is insulated on all four sides and bottom with 1" (25mm)-thick fiberglass or equal, having a thermal conductivity of 0.27 or less.

Gas Heat Units

- Each compartment has an individual burner rated at 3,500 BTU designed for use with natural or propane gas as specified.
- Each burner is controlled by High/Medium/Low adjustable gas valve with adjustable pilot light.
- A removable galvanized steel radiation plate shall also be provided in each compartment and a gas pressure regulator furnished with all units.

Sliding Doors (when indicated)

- 22 gauge stainless steel construction complete with recessed stainless steel handle.
- Doors shall sit within an exclusive rollerless track assembly providing easier cleaning and lower maintenance.

Certifications / Approvals

GAS-FIRED

NSF

UL US LISTED

New York MEA 375-84-E Vol. II

AQ AutoQuotes

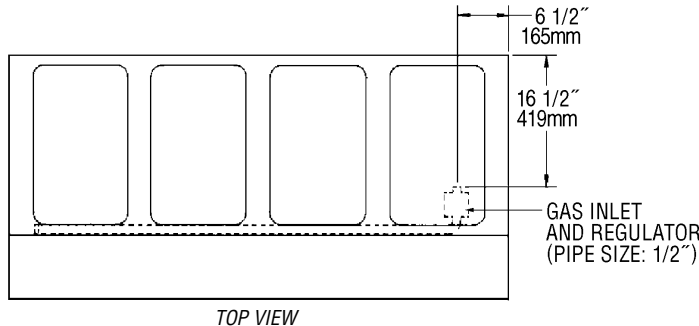
KCL

EG30.06 Rev. 04/18

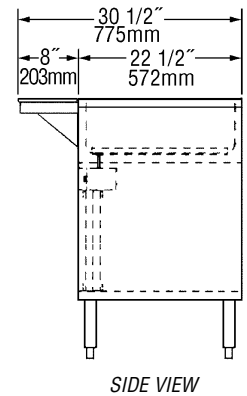
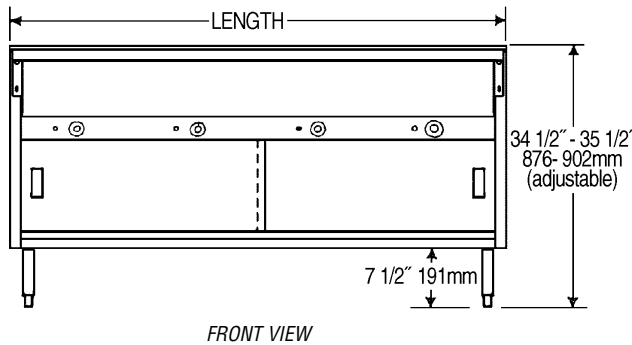


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Spec-Master® Gas Hot Food Tables—Enclosed Base



Must be used with Eagle Group spillage pans #302027 or 304141.



WITH OPEN FRONT model #	WITH SLIDING DOORS model #	type of gas	# of openings	total BTU rating	length		weight	
					in.	mm	lbs.	kg
HT2OB-NG	HT2CB-NG	natural gas	2	7,000	33"	838	207	93.9
HT2OB-LP	HT2CB-LP	liquid propane	2	7,000	33"	838	207	93.9
HT3OB-NG	HT3CB-NG	natural gas	3	10,500	48"	1219	248	112.5
HT3OB-LP	HT3CB-LP	liquid propane	3	10,500	48"	1219	248	112.5
HT4OB-NG	HT4CB-NG	natural gas	4	14,000	63 1/2"	1613	289	131.1
HT4OB-LP	HT4CB-LP	liquid propane	4	14,000	63 1/2"	1613	289	131.1
HT5OB-NG	HT5CB-NG	natural gas	5	17,500	79"	2007	330	149.7
HT5OB-LP	HT5CB-LP	liquid propane	5	17,500	79"	2007	330	149.7
HT6OB-NG	HT6CB-NG	natural gas	6	21,000	94 1/2"	2400	375	170.1
HT6OB-LP	HT6CB-LP	liquid propane	6	21,000	94 1/2"	2400	375	170.1

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (example: HT3OB-NG-FMU), or design your own using standard components from EG30.18.

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

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