

## Custom Open Base Gas Hot Food Table models 34000

model  34330  34348  34360  34372  34386

### Description:

Open shelving base hot food table with 16 gauge stainless top, and integral backsplash with 45° return. Individual die-stamped 12 x 20 top openings, 18 gauge stainless steel common water bath tank with 20,000 BTU gas burner and safety system. 1/4" steel heat dispersion tank shield, and 8" deep plate shelf. Drain, gate valve and fill faucet provided. 6" high adjustable and movable legs.

### Specifications:

**UNIT TOP:** Top to be one piece of die formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be coved cornered, with 45° return at top and overall height of 6 3/4". Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top stamped with individual 12 x 20 die-formed raised perimeter openings. Swivel fill faucet provided. Unit with 8" deep, removable 18 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard.

**FOOD WELLS:** 12" x 20" die formed raised perimeter openings in stainless steel top. 20,000 BTU gas burner assemblies, as required, with safety shut-off and pilot light system mounted below one piece 18 gauge, 7" deep stainless steel water bath tank to heat food wells. 1/4" cold rolled steel plate between burner and tank for heat dispersion and tank protection. 1" stainless steel drain nipple and gate valve provided.

**CONTROLS:** Controls for element(s) mounted on front of 8" deep removable stainless steel plate shelf.

**UNIT BASE:** Body ends to be die-formed stainless steel, finished and polished on the inside with corrosion resistant exterior. Insulated nosing and insulated back wall provided. Bottom shelf to be 22 gauge stainless steel with marine edge with integrally welded channel bracing, and 8" coved cornered turn up at rear. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

shown with optional finished end.

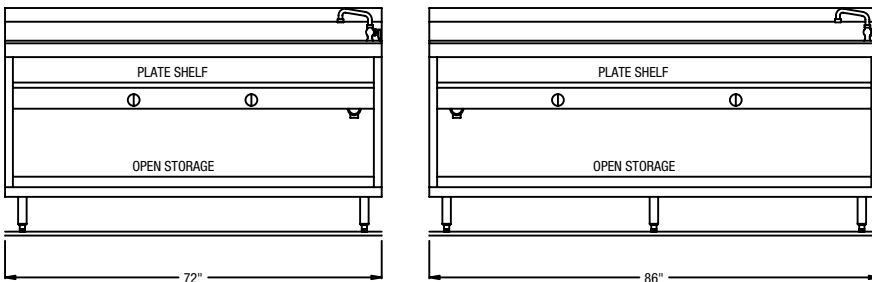
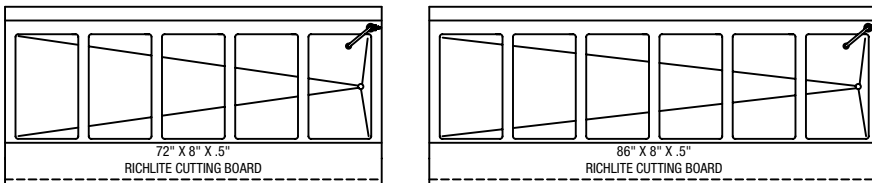
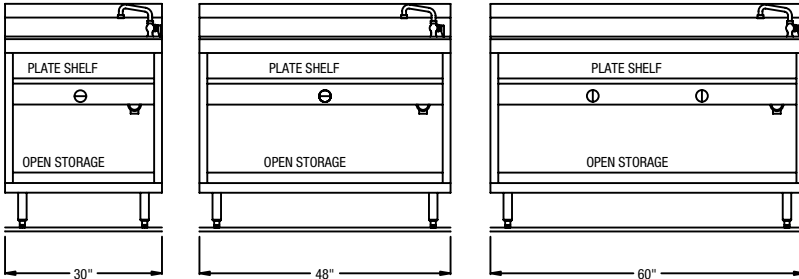
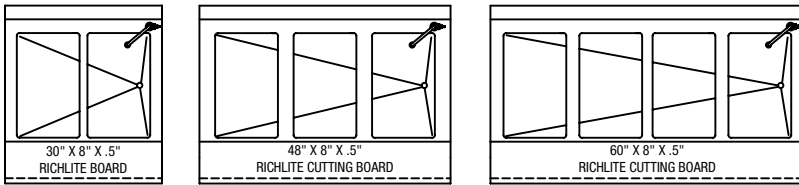


### Standard Features:

- Available under one piece top with other modular equipment up to 16' in length
- 6" high legs—adjustable and movable
- Gas regulator
- 20,000 BTU gas burner with safety shut-off and pilot light system as required. 20,000 natural gas - 17,000 propane.
- Individual die-stamped 12 x 20 openings hold pans above common bath tank
- 18 gauge stainless steel tank with 1/4" steel heat dispersion shield
- Drain, gate valve and swivel fill faucet provided
- 45° integral stainless backsplash providing access to electrical chase is standard. 90° stainless backsplash is optional.

### Optional:

- 29" deep equipment



**LEGEND FOR MODEL # 34000**  
**AFF**—ABOVE FIXED FLOOR

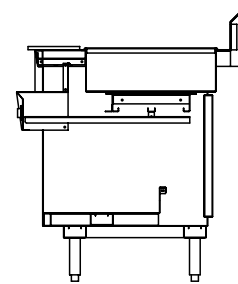
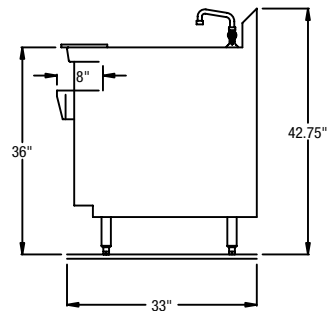
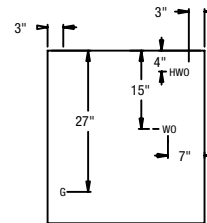
**HWD**  
HOT WATER CONNECTION STUB FROM REAR OF UNIT TO 1/2" COPPER @ 8 1/2" AFF.

**WD**  
DRAIN LINE CONNECTION STUB FROM REAR OF UNIT TO 3/4" SWEAT FIT COPPER 22" AFF.

**G**  
GAS CONNECTION STUB FROM REAR OF UNIT TO 1/2" FPT AT 25" AFF

(1) BURNER, 20000 BTU'S

CHECK ONE:  
 NATURAL GAS  
 LP GAS



SECTION VIEW

**29" DEEP EQUIPMENT**

Length	30"	48"	60"	72"	86"
Height*	36"	36"	36"	36"	36"
Wells	2	3	4	5	6
Burners	1	1	2	2	2
BTU's Nat Gas	20000	20000	40000	40000	40000
BTU's LP Gas	17000	17000	34000	34000	34000
Ship Wt.	215 lbs.	290 lbs.	370 lbs.	424 lbs.	478 lbs.

**33" DEEP EQUIPMENT**

Length	30"	48"	60"	72"	86"
Model No.	<b>34330</b>	<b>34348</b>	<b>34360</b>	<b>34372</b>	<b>34386</b>
Height*	36"	36"	36"	36"	36"
Wells	2	3	4	5	6
Burners	1	1	2	2	2
BTU's Nat Gas	20000	20000	40000	40000	40000
BTU's LP Gas	17000	17000	34000	34000	34000
Ship Wt.	215 lbs.	290 lbs.	370 lbs.	424 lbs.	478 lbs.

\* All models with adjustable and movable legs for 35 1/2" to 36 3/4" work height.