



# F14GW

## Single-Tank Natural Gas Hot Food Tables

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

### Models

- F14GW232 Single-Tank Natural Gas Hot Food Table, two 12" x 20" openings
- F14GW348 Single-Tank Natural Gas Hot Food Table, three 12" x 20" openings
- F14GW460 Single-Tank Natural Gas Hot Food Table, four 12" x 20" openings
- F14GW572 Single-Tank Natural Gas Hot Food Table, five 12" x 20" openings
- F14GW688 Single-Tank Natural Gas Hot Food Table, six 12" x 20" openings



Model F14GW688  
Shown with optional cutting board

### Standard Features

- Top is constructed of 16-gauge stainless steel
- Units are standard with unfinished ends
- Standard manual fill faucet
- Standard gate valve
- 6.12" adjustable full stainless steel leg
- Heavy duty 8.00" deep plate shelf
- Must be hard wired in the field
- Single "wet only" tanks made of 316 series stainless steel
- Standard with 1" drain
- Has one 22,000 BTU natural gas burner for units up to 60" and two for units over 60" units
- One year parts and 90 day labor standard warranty

### Options & Accessories

- Stainless steel back and ends
- Laminate back and ends
- Auto fill assembly (mechanical float)
- Auto fill assembly (electric probe)
- Cutting board
- LP gas orifice

### Specifications

**Exterior** top is one-piece 16-gauge stainless steel, with integral 2.12" (5cm) square nosing on front and 4.00" (10cm) high by 2.00" (5cm) thick backsplash on rear. Interior sides are 22-gauge stainless steel. 14-gauge U-channel is welded and glued under the top for strength and sound deadening. Bottom shelf constructed with double hemmed nosing and 20-gauge U-channels with sound deadening adhesive. Unit is supported with two 14-gauge leg rails.

**Top** has (2) to (6) 11.87" x 19.87" (30cm x 50cm) openings to hold pans (supplied by others). Unit has a single 16-gauge stainless steel tank with 1.00" (25mm) drain with gate valve. Units 32", 48" and 60" have (1) 22,000 BTU natural gas burner with safety pilots evenly spaced under the tank and (1) control. 72 and 88" units have (2) 22,000 BTU natural gas burners with safety pilots evenly spaced under the tank and (2) controls. Control is mounted in front edge of 8" wide stainless steel plate shelf.

**Natural gas connection** is 1/2"; a gas regulator is supplied. Hot water connection is 1/2", located 36" (91cm) above the floor.

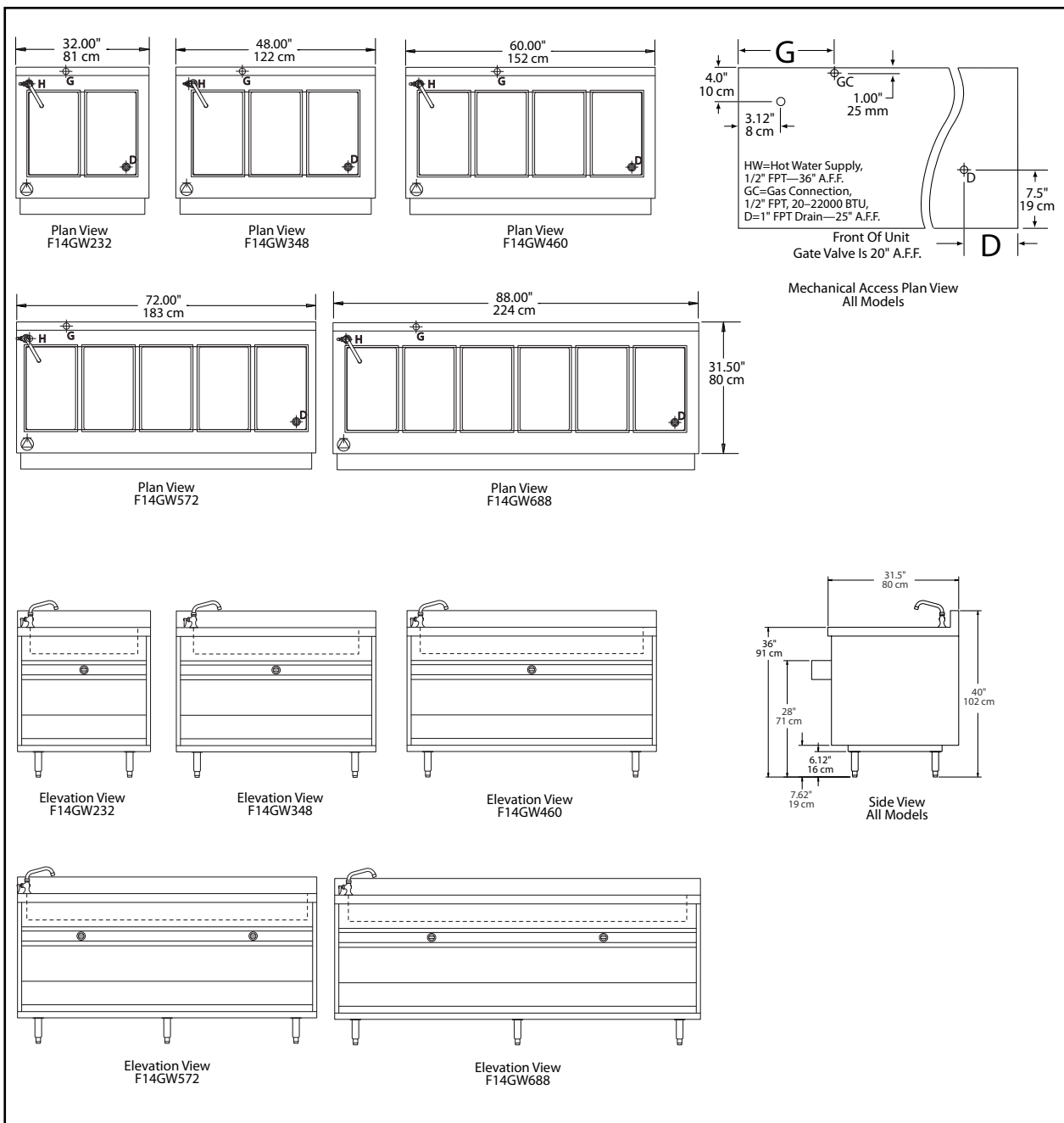
**Manual fill faucet** that extends 2.5" (6cm) above backsplash is standard.

**Lower portion of unit** to have a 22-gauge stainless steel open shelf.

Unit is mounted on 6.12" (16cm) high adjustable stainless steel legs.

**NOTE:** Model F14GW hot food tables are designed to be operated with water in the tank only. Use of the equipment without water in the tank will result in damage to the equipment and will void the warranty.





### Specifications

Model	Number Of 12"x20" Openings	Number Of Gas Burners	D	G	Ship Weight	BTU
F14GW232	2	1	5.56"/14 cm	12.00"/30 cm	256 lbs/ 116 kg	22000
F14GW348	3	1	6.56"/17 cm	16.00"/41 cm	326 lbs/ 148 kg	22000
F14GW460	4	1	5.62"/14 cm	22.00"/56 cm	396 lbs/ 180 kg	22000
F14GW572	5	2	4.69"/12 cm	12.00"/30 cm	456 lbs/ 207 kg	44000
F14GW688	6	2	5.75"/15 cm	20.00"/51 cm	536 lbs/ 243 kg	44000

Delfield reserves the right to make changes to the design or specifications without prior notice.