



PRODUCT:

QUANTITY:

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

### **Designed Smart**

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

- · Stainless steel liner is standard
- · Each compartment insulated with 1" thick fiberglass
- 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
- · Full range of options and accessories.
- · Individual controls for peak performance
- · Recessed controls for improved protection and safety
- Each well features a 3,500 BTU burner
- · Fully adjustable Hi-Med-Low valve
- Coated Steel Heat Spreader

# 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: GST-5

## **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
- Spillage Pans
- · 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: All 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 |                   |        |                |          |  |  |  |
|------------|-------------------|--------|----------------|----------|--|--|--|
|            | Manifold Pressure |        | Inlet Pressure |          |  |  |  |
| Gas Type   | WC                | Mbar   | WC             | Mbar     |  |  |  |
| Natural    | 3.5"              | 9 min  | 7"             | 17.5 min |  |  |  |
| Propane    | 10"               | 25 min | 11"            | 27.0 min |  |  |  |

|          | # of top |         |         |            |
|----------|----------|---------|---------|------------|
| Model #  | openings | Length  | Weight  | BTU Rating |
| GST-2-NG | 2        | 30 5/8" | 97 lbs  | 7,000      |
| GST-3-NG | 3        | 44 5/8" | 125 lbs | 10,500     |
| GST-4-NG | 4        | 58 5/8" | 158 lbs | 14,000     |
| GST-5-NG | 5        | 72 5/8" | 193 lbs | 17,500     |
| GST-2-LP | 2        | 30 5/8" | 97 lbs  | 7,000      |
| GST-3-LP | 3        | 44 5/8" | 125 lbs | 10,500     |
| GST-4-LP | 4        | 58 5/8" | 158 lbs | 14,000     |
| GST-5-LP | 5        | 72 5/8" | 193 lbs | 17,500     |







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



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