



SENTINEL™

GAS HOT FOOD STEAM TABLES



Sentinel gas hot food steam tables are offered in Natural Gas or Liquid Propane Gas and are available with two, three, four or five wells. They are designed to keep cooked food warm and ready to serve, not for reheating.

Standard Features

- Stainless steel body
- Stainless steel under shelf and legs
- Insulated on all four sides and bottom
- Standing pilot light design provides a ready flame when heat is required
- 1/2" NPT gas connection

Operations

- Individually controlled wells
- Hi-Medium-Low control valve
- Open wells - spillage pans required (not included)
- 3,100 BTU individual jet burners
- Wells are 8" deep and designed to accommodate 6" deep food pans

Standard Accessories

- 7" Deep full length polyethylene cutting board

Approvals

- ETL Listed
- ETL Sanitation Listed

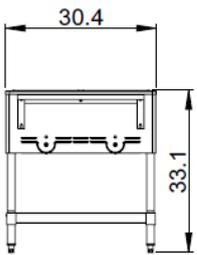




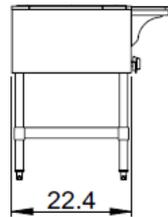
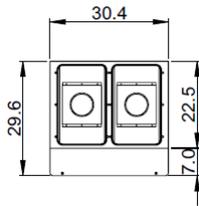
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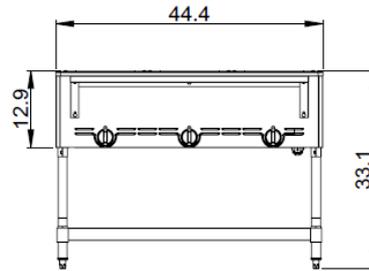
Planview



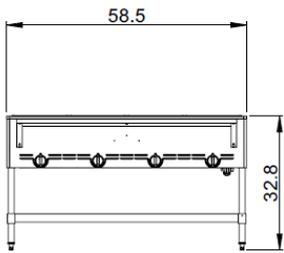
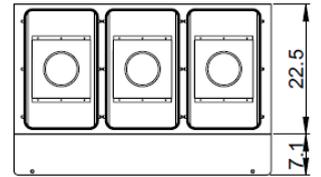
SN-GBM-2NG/LP



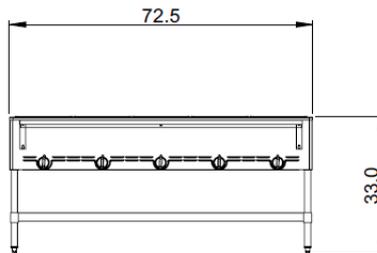
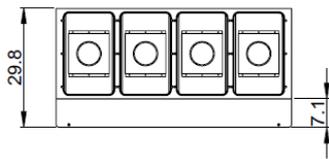
SIDE VIEW



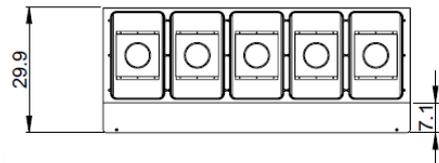
SN-GBM-3NG/LP



SN-GBM-4NG/LP



SN-GBM-5NG/LP



Specifications

| Model Number | BTU | Net Weight(lb) | Gross Weight(lb) | Number of Wells |
|---------------|--------|----------------|------------------|-----------------|
| SN-GBM-2NG/LP | 6,200 | 110 | 157 | 2 |
| SN-GBM-3NG/LP | 9,300 | 143 | 190 | 3 |
| SN-GBM-4NG/LP | 12,400 | 180 | 230 | 4 |
| SN-GBM-5NG/LP | 15,500 | 230 | 290 | 5 |

Warranty

Patriot warrants this product to be free of defects in materials and workmanship for a period of 1 year from the date of purchase.