

Avantco Triple Well 4 Qt. Countertop Food Warmer with 3 Insets, 3 Covers, and 3 Ladles - 120V, 1500W

Item #177WK15004X3



Technical Data

Width	14 1/2 Inches
Depth	22 1/2 Inches
Height	9 1/4 Inches
Interior Width	12 Inches
Interior Depth	20 Inches
Interior Height	6 1/4 Inches
Amps	12.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Features

- Cooks and holds your products at foodsafe temperatures
- Stainless steel water well with leveling marks
- Powerful 1500W heating elements
- Includes a steam table adapter, (3) 4 qt. insets, 3 lids, and 3 ladles
- 120V
- Note: only the food warmer holds the ETL certification

Certifications





Technical Data

Wattage	1500 Watts
Capacity (per Compartment)	4 qt.
Color	Silver
Control Type	Thermostatic
Features	Inset Included
Installation Type	Countertop
Number of Compartments	3 Compartments
Plug Type	NEMA 5-15P
Preheat Time	30 Minutes
Size	Full Size
Style	Bain Marie Station
Temperature Range	120 - 212 Degrees F
Temperature Settings	Thermostatic
Type	Warmers

Notes & Details

Whether you're serving chili, baked potato soup, or marinara and alfredo sauce for your pasta bar, this Avantco triple well 4 qt. countertop food warmer is the perfect, space-efficient addition to your buffet, concession stand, or homestyle restaurant! As a cooker / warmer, this unit can be used to rethermalize precooked food from a frozen or refrigerated state, or even to hold already-hot products at safe temperatures for hours. The 12" x 20" warmer accommodates up to (3) 4 qt. insets, or, if you remove the steam table adapter plate, you can set one full size food pan (or several smaller pans) inside and change your menu from soups and sauces to chicken strips, french fries, egg rolls, or side dishes.

This food cooker / warmer includes an easy-to-operate dial control and boasts a 1500W heating element to keep foods fresh and warm. It also preheats in as little as 30 minutes so you can set it up in advance, prepare your foods, and the warmer will be ready when you're done. The water well is made from corrosion-resistant 20 gauge, 18/8 stainless steel, and features "min" and "max" water level markers for easy water maintenance.

Its lightweight design and 4' cord make this unit easy to transport and install just about anywhere, which is great for applications like catered events and food trucks. A 120V electrical connection is required for operation.

Kit Includes:

- (3) 4 qt. insets
- 3 notched / hinged stainless steel lids
- (3) 3 oz. ladles
- (1) 3 hole steam table adapter plate

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.