



ServIt Two Pan Open Well Electric Steam Table with Angled Sneeze Guard, Tubular Tray Slide, and Casters - 120V, 1000W

#423EST2WOKT

FEATURES

- Durable 20-gauge type 304 stainless steel wells
- 6" deep wells hold 2 full size food pans (sold separately); accommodates various pan configurations
- Convenient adjustable undershelf provides additional space to store utensils, pans, or lids
- Removable 8" deep cutting board provides plenty of extra work space
- Tubular tray slide provides a place to rest trays and plates while serving; mounting hardware included

TECHNICAL DATA

Width	29 5/16 Inches
Depth	30 5/8 Inches
Height	34 3/8 Inches
Power Cord Length	7 1/4 Feet
Sneeze Guard Width	29 9/16 Inches
Tray Width	29 5/16 Inches
Compatible Pan Depth	6 Inches
Cutting Board Depth	8 Inches
Sneeze Guard Depth	15 Inches
Tray Depth	12 1/2 Inches



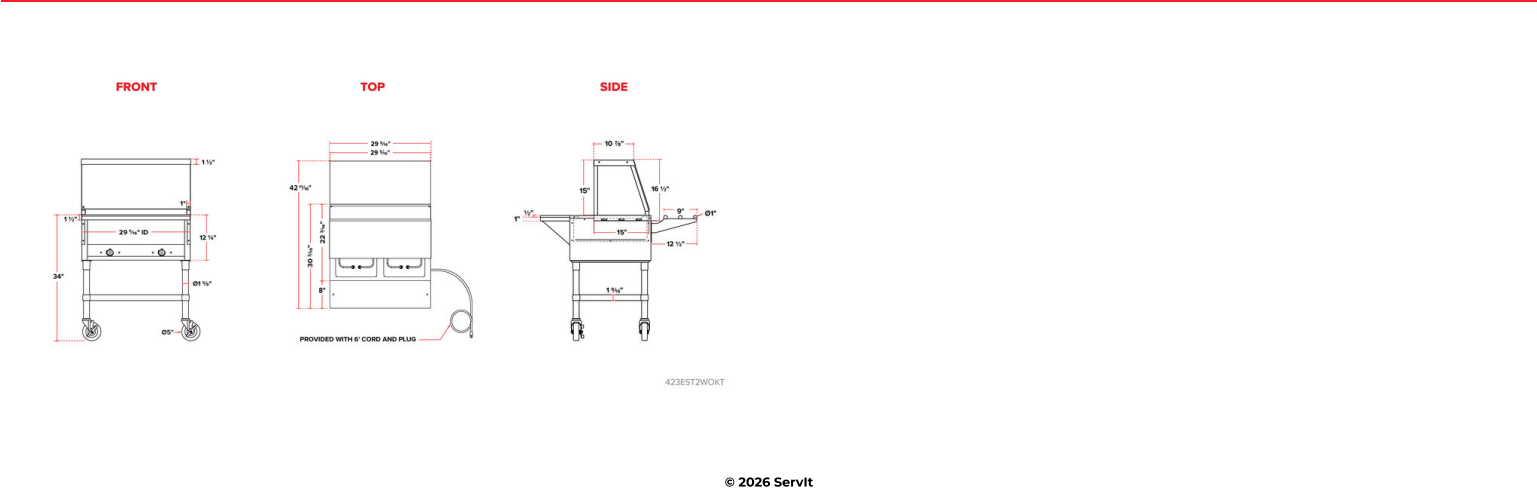
CERTIFICATIONS



TECHNICAL DATA

Sneeze Guard Height	15 Inches
Tray Height	7 5/16 Inches
Caster Diameter	5 Inches
Stem Diameter	1 1/2 Inches
Amps	8.33 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1000 Watts
Assembly Options	Assembly Required
Base Style	Undershelf
Brakes	With Brakes
Capacity	300 lb.
Casters	With Casters
Color	Silver
Control Type	Infinite
Cutting Board Thickness	1/2 Inch
Features	Cutting Board Mobile Undershelf With Sneeze Guard
Installation Type	Floor Model
Material	Stainless Steel
Number of Casters	4 Casters
Number of Pans	2 Pans
Number of Wells	2
Plug Type	NEMA 5-15P
Power Type	Electric
Stainless Steel Type	Type 304 Type 430
Type	Buffet Food Tables Mobile
Usage	Indoor
Well Type	Open / Dry Well

Plan View



Notes & Details

Keep all of your menu items piping hot and readily available with this ServIt two pan open well electric steam table with angled sneeze guard, tubular tray slide, and casters. This kit includes (1) open well electric steam table, (1) sneeze guard, (1) tubular tray slide, and (4) casters with brakes. The steam table can hold two full size food pans (sold separately) full of pasta, meat, or side dishes in each 500W well. Each individual well is independently controlled by an infinite control knob with detailed lighting showing whether the unit is powered on and if the well is ready to use. The body of this unit is constructed of durable 22-gauge type 430 stainless steel and heavy-duty hardware. The top and wells are made of 20-gauge type 304 stainless steel, while the cutting board support shelves are made of 16-gauge type 430 stainless steel.

The steam table includes an adjustable undershelf to store extra serving utensils, food pans, or lids to keep all the tools you need close at hand. For extra convenience, the 1/2" thick polyethylene cutting board is 8" deep and gives you an extra workspace for changing out food pans or filling plates. The sneeze guard enhances safety, as the acrylic shield design creates a barrier between your food and the people viewing and serving it. This reduces the chances of spreading foodborne illness. The sneeze guard features an angled design that's perfect for one-sided service. The tubular tray slide attaches to the table and give customers a solid area to place their plates or trays while they are served. Mounting hardware is included.

The included casters allow for mobility and smooth, convenient transportation, so you can move your table around your event without spilling any of your dishes. They also include brakes that ensure that the table can stay secure and stationary when required. With a 5" diameter, the casters also raise the table by 6", which can help lift the work area to a more comfortable, ergonomic height. Use this steam table kit for a safe, efficient way to serve food at your catered event or buffet! A 120V electrical connection is required for the 7 1/4' power cord.

Kit Includes:

- (1) Two pan steam table
- (1) Angled sneeze guard
- (1) Tubular fixed tray slide
- (4) Casters with brakes



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.