



ServIt Four Pan Open Well Electric Steam Table with 2-Sided Sneeze Guard, (2) Drop Down Tray Slides, and Casters - 208/240V, 3000W

#423EST4W7KD2

FEATURES

- Durable 20-gauge type 304 stainless steel wells
- 6" deep wells hold 4 full size food pans (sold separately); accommodates various pan configurations
- Convenient adjustable undershelf provides additional space to store utensils, pans, or lids
- Casters allow easy transportation; 2-sided sneeze guard for self-service
- Foldable trays provide a place to rest plates while serving; mounting hardware included

TECHNICAL DATA

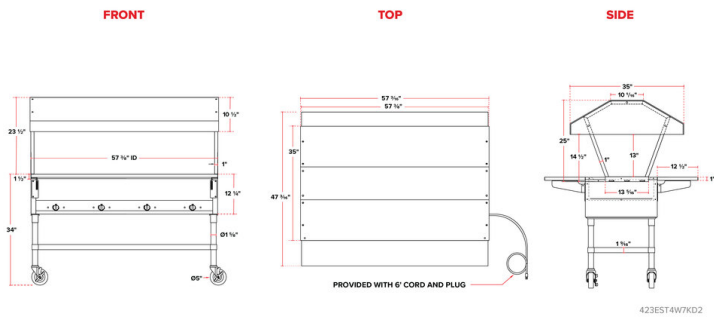
Width	57 3/8 Inches
Depth	47 3/16 Inches
Height	57 1/2 Inches
Power Cord Length	7 11/16 Feet
Sneeze Guard Length	57 15/16 Inches
Tray Length	57 3/8 Inches
Compatible Pan Depth	6 Inches
Sneeze Guard Depth	35 Inches
Tray Depth	12 1/2 Inches
Sneeze Guard Height	23 1/2 Inches



CERTIFICATIONS



Tray Height	7 5/16 Inches
Caster Diameter	5 Inches
Stem Diameter	1 1/2 Inches
Amps	12.5 - 14.42 Amps
Voltage	208/240 Volts
Wattage	3000 Watts
Assembly Options	Assembly Required
Base Style	Undershelf
Capacity	300 lb.
Casters	With Casters
Control Type	Infinite
Features	Cutting Board Energy Star Qualified Mobile Undershelf With Sneeze Guard
Installation Type	Floor Model
Material	Stainless Steel
Number of Wells	4
Plug Type	NEMA 6-20P
Power Type	Electric
Stainless Steel Type	Type 304 Type 430
Style	Heated
Type	Mobile
Usage	Indoor
Well Type	Open / Dry Well



Notes & Details

Keep all of your menu items piping hot and readily available with this ServIt four pan open well electric steam table with 2-sided sneeze guard, drop down tray slides, and casters! This kit includes (1) four pan open well electric steam table, (1) 2-sided sneeze guard, (2) drop down tray slides, and (4) casters with brakes. The steam table can hold four full size food pans (sold separately) full of pasta, meat, or side dishes in each 750W 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 a 2-sided design that's perfect for self-service. The drop down tray slides attach to the table and give customers a solid area to place their plates while they serve themselves. Plus, the trays fold down when not in use. 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 208/240V electrical connection is required for the 7 11/16' power cord for the steam table's operation.

Kit Includes:

- (1) Four pan steam table
- (1) 2-sided sneeze guard
- (2) Drop down tray slides
- (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.