

Avantco S30SS 11 Qt. Stainless Steel Soup Kettle Warmer - 120V, 400W

Item #177S30SS



Technical Data

Height	15 Inches
Diameter	13 Inches
Interior Height	6 3/4 Inches
Interior Diameter	10 1/2 Inches
Amps	3.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	400 Watts
Capacity (per Compartment)	11 qt.

Features

- Great for keeping soups and sauces at the perfect temperature with thermostatic dial controls
- Includes a hinged lid, ring, interior liner, 11 qt. inset, and 14 popular soup and stew labels
- Stainless steel inset and anodized aluminum liner are removable and dishwasher safe
- Cool-touch handle and hinged lid design provide safety and ladle storage when not in use
- 120V, 400W

Certifications



5-15P



ETL, US & Canada



ETL Sanitation



Technical Data

Color	Silver
Control Type	Dial
Features	Inset Included
Insert Material	Stainless Steel
Liner Material	Anodized Aluminum
Maximum Temperature	212 Degrees F
Number of Compartments	1 Compartment
Plug Type	NEMA 5-15P
Shape	Round
Temperature Settings	Infinite
Type	Warmers

Notes & Details

Outfit your restaurant or catering service with this Avantco S30SS 11 qt. stainless steel soup kettle warmer! This kettle features an 11 qt. capacity so you can hold large quantities of soup at a time. With 400W of heating power, this soup warmer is great for keeping your soups and sauces at the perfect serving temperature from 100-212 degrees Fahrenheit. The thermostatic control dial makes it easy to control the heat inside the kettle, while the hinged lid features a knob so it can be easily opened by your staff or customers. Also, the two sets of magnetic soup labels make it clear to your customers what you're selling. The removable hinged lid, ring, stainless steel inset, and anodized aluminum inner liner help to make cleaning as easy as possible and ensure long-lasting durability. Plus, thanks to its shining stainless steel, you can be sure this kettle will complement your business's decor while providing quality products to your valued customers. Temperature range is 105 to 195 degrees Fahrenheit.

⚠ 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.