

Avantco STE-2M Two Pan Open Well Mobile Electric Steam Table with Undershelf - 120V, 1000W

Item #177STE2M



Technical Data

Width	29 Inches
Depth	30 Inches
Height	38 Inches
Power Cord Length	4 9/16 Feet
Cutting Board Width	29 Inches
Cutting Board Depth	8 Inches
Cutting Board Height	1/2 Inch
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Features

- Medium-duty stainless steel and galvanized leg construction with casters for mobility
- 8" deep wells hold 2 full size food pans (sold separately); accommodates various pan configurations
- Polyethylene 8" deep cutting board provides plenty of extra work space
- Convenient undershelf provides additional space to store utensils, pans, lids, or serving supplies
- Each 500W well is independently controlled for optimum heating versatility
- Note: only the steam table holds the ETL certification

Certifications





Technical Data

Wattage	1000 Watts
Assembly Options	Assembly Required
Base Style	Undershelf
Casters	With Casters
Color	Silver
Control Type	Infinite
Features	Mobile
Material	Stainless Steel / Galvanized Steel
Number of Pans	2 Pans
Number of Wells	2
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Floor Model Heated
Top Material	Stainless Steel
Type	Mobile
Usage	Indoor
Well Type	Open / Dry Well

Notes & Details

Keep all of your menu items piping hot and readily available with the Avantco STE-2M two pan open well mobile electric steam table with undershelf! This powerful holding unit can hold two full size food pans full of pasta, meat, or side dishes in each 500W well. It's constructed of medium-duty stainless steel with galvanized legs and 8" deep wells, ensuring the durability and reliability you need at your buffet or catered event. Plus, it comes with casters that provide mobility and help ensure easy service and cleaning.

Use the undershelf to store extra serving utensils, food pans, or lids to keep all of the tools you need close at hand. For extra convenience, the polyethylene 8" deep, 1/2" thick cutting board gives you a little extra work space for prepping foods, changing out food pans or filling plates. For optimum heating versatility, each individual well is independently controlled by an infinite control knob. Although intended for dry use, this steam table can be used wet with a compatible spillage pan (sold separately). A 120V electrical connection is required.

⚠ 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.