



Item #: 177STE2SG Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco STE-2SG Two Pan Open Well Electric Steam Table with Undershef, Overshef, and Sneeze Guard - 120V, 1000W

Item #177STE2SG



Technical Data

Width	29 Inches
Depth	30 Inches
Height	34 Inches
Power Cord Length	4 9/16 Feet
Cutting Board Width	29 Inches
Cutting Board Depth	8 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1000 Watts

Features

- 8" deep wells hold 2 full size food pans while under- and overshelves provide extra storage space
- Acrylic sneeze guard helps prevent food contamination
- Independent infinite control knobs for optimum heating versatility
- Medium-duty stainless steel and galvanized legs with an 8" deep cutting board for work space
- Overshef with guard makes it great for buffets and cafeterias

Certifications



5-15P



ETL, US

Avantco Equipment

Technical Data

Assembled	Assembly Required
Base Style	Undershef
Casters	Without Casters
Color	Silver
Control Type	Infinite
Features	Sneeze Guard With Sneeze Guard
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	Stationary
Usage	Indoor
Well Type	Open / Dry Well

Notes & Details

Keep all of your menu items piping hot and readily available with the Avantco STE-2SG two pan open well electric steam table with undershef! This powerful holding unit can hold two full size food pans full of pasta, meat, or side dishes in each 500W well. This unit is 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.

Use the undershef 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 changing out food pans or filling plates.

The included overshef provides vertical storage space as well, making it easy to store commonly used tools, utensils, and condiments or to serve a plated meal. It also features an acrylic sneeze guard panel to shield your culinary creations from harmful pathogens. Best of all, installation couldn't be easier! It attaches using simple screws, which fit in pre-drilled holes within the steam table.

For optimum heating versatility, each individual well of the steam table 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.