Item #: 177STE3SG Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco STE-3SG Three Pan Open Well Electric Steam Table with Undershelf, Overshelf, and Sneeze Guard - 120V, 1500W

Item #177STE3SG

Technical Data

Width	43 Inches
Depth	30 Inches
Height	34 Inches
Power Cord Length	4 9/16 Feet
Cutting Board Width	43 Inches
Cutting Board Depth	8 Inches
Cutting Board Height	1/2 Inch
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts

Features

- Medium-duty stainless steel and galvanized leg construction
- 8" deep wells hold 3 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 optimun heating versatility

Certifications

5-15P ETL, US

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Technical Data

Wattage	1500 Watts
Assembled	Assembly Required
Base Style	Undershelf
Casters	Without Casters
Color	Silver
Control Type	Infinite
Features	With Sneeze Guard
Material	Stainless Steel / Galvanized Steel
Number of Pans	3 Pans
Number of Wells	3
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-3SG three pan open well electric steam table with undershelf! This powerful holding unit can hold three 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 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 changing out food pans or filling plates.

The included overshelf 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 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.

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