



Avantco Equipment

Item #: 177STE4MGH Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco STE-4MGH Four Pan Open Well Mobile Electric Steam Table with Undershelf and 57" Overshelf with Sneeze Guard - 208/240V, 3000W

Item #177STE4MGH



Technical Data

Width	57 Inches
Depth	30 Inches
Height	38 Inches
Power Cord Length	4 9/16 Feet
Cutting Board Width	57 Inches
Cutting Board Depth	8 Inches
Cutting Board Height	1/2 Inches
Hertz	60 Hertz
Voltage	208 - 240 Volts
Wattage	3000 Watts

Features

- Medium-duty stainless steel and galvanized leg construction with casters for mobility
- 8" deep wells hold 4 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 750W well is independently controlled for optimum heating versatility

Certifications



6-30P



ETL, US



Technical Data

Assembled	Assembly Required
Base Style	Undershelf
Casters	With Casters
Color	Silver
Control Type	Infinite
Features	Mobile Overshelf Sneeze Guard Undershelf With Sneeze Guard
Material	Stainless Steel / Galvanized Steel
Number of Pans	4 Pans
Number of Wells	4
Plug Type	NEMA 6-30P
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-4MGH four pan open well mobile electric steam table with undershelf and overshelf with sneeze guard! This powerful holding unit can hold four full size food pans full of pasta, meat, or side dishes in each 750W 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.

To keep your extra serving utensils, food pans, and lids close at hand, use the undershelf for storage. The separate overshelf is also great for storing supplies, as well as for serving plated meals. Its attached acrylic sneeze guard panel even helps to shield your culinary creations from harmful pathogens. It's easy to install, too.

For extra convenience, the steam table features a polyethylene 8" deep, 1/2" thick cutting board that gives you a little extra work space for 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 208/240V 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.