

ltem#:	177STE4SGH		Project:	
Otv:		Date:		Approval:

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

Item #177STE4SGH







Technical Data

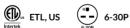
Width	57 Inches	
Depth	30 Inches	
Height	34 Inches	
Power Cord Length	4 9/16 Feet	
Cutting Board Width	57 Inches	
Cutting Board Depth	8 Inches	
Cutting Board Height	1/2 Inch	
Hertz	60 Hertz	
Voltage	208 - 240 Volts	
Wattage	3000 Watts	

Features

- Medium-duty stainless steel and galvanized leg construction
- 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 optimun heating versatility

Certifications







Technical Data

Assembled	Assembly Required	
Base Style	Undershelf	
Casters	Without Casters	
Color	Silver	
Control Type	Infinite	
Features	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	
Туре	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-4SGH four pan open well electric steam table with undershelf! This powerful holding unit can hold four full size food pans full of pasta, meat, or side dishes in each 750W 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 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.