



Item #: 177STE5SG Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco STE-5SG Five Pan Open Well Electric Steam Table with Undershef, Overshef, and Sneeze Guard - 208/240V, 3750W

Item #177STE5SG



Technical Data

| | |
|----------------------|-----------------|
| Width | 71 Inches |
| Depth | 30 Inches |
| Height | 34 Inches |
| Power Cord Length | 4 9/16 Feet |
| Cutting Board Width | 78 Inches |
| Cutting Board Depth | 8 Inches |
| Cutting Board Height | 1/2 Inch |
| Overshef Height | 13 Inches |
| Hertz | 60 Hertz |
| Voltage | 208 - 240 Volts |

Features

- 8" deep wells hold 5 full size food pans while under- and overshefles provide extra storage space
- 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 undershef 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

Avantco Equipment

Technical Data

| | |
|-----------------|--|
| Wattage | 3750 Watts |
| 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 | 5 Pans |
| Number of Wells | 5 |
| Plug Type | NEMA 6-30P |
| 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-5SG five pan open well electric steam table with undershelf! This powerful holding unit can hold five 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.