

Avantco STE-2S Two Pan Open Well Electric Steam Table with Undershef - 120V, 1000W

Item #177STE2S



Technical Data

Width	29 Inches
Depth	30 Inches
Height	34 Inches
Power Cord Length	55 1/8 Inches
Cutting Board Width	29 Inches
Cutting Board Depth	8 Inches
Cutting Board Height	1/2 Inch
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Features

- Medium-duty stainless steel and galvanized leg construction, ensuring durability and reliability
- 8" deep wells hold 2 full size food pans; accommodates various pan configurations for versatility
- 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 500W well is independently controlled for optimum heating versatility

Certifications



5-15P



ETL, US



Technical Data

Wattage	1000 Watts
Assembly Options	Assembly Required
Base Style	Undershelf
Casters	Without Casters
Color	Silver
Control Type	Infinite
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-2S two pan open well electric steam table with undershelf and cutting board! Durable, sleek, and easy to operate, this two-well steam table offers an incredible value to any business. This powerful holding unit can hold two full size food pans full of pasta, vegetables, meat, and 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. For optimum heating versatility, each individual 500W well is independently controlled by an infinite control knob, which allows you to simultaneously heat two food products at different temperatures. Its design is perfect for special events, supermarket samples, or seasonal additions to cafeteria lines. 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.