



ServIt EST-4WS Four Pan Sealed Well Electric Steam Table with Adjustable Undershelf - 120V, 2000W

#423EST4WS500

FEATURES

- Durable 20-gauge type 304 stainless steel wells
- 6" deep sealed wells hold 4 full size food pans and various fractional pan combinations
- Removable 8" deep cutting board and adjustable undershelf provides extra work and storage space
- Easily empty sealed well unit through a drain after service
- Recessed independent infinite control knobs for each well; 120V, 2000W

TECHNICAL DATA

Width	57 3/8 Inches
Depth	30 3/16 Inches
Height	34 Inches
Power Cord Length	7 1/4 Feet
Compatible Pan Depth	6 Inches
Cutting Board Depth	8 Inches
Phase	1 Phase
Voltage	120 Volts
Wattage	2000 Watts
Assembly Options	Assembly Required



CERTIFICATIONS



ETL Sanitation



ETL, US & Canada

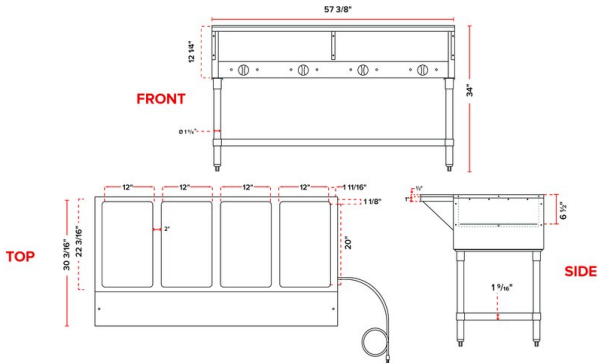


5-30P

TECHNICAL DATA

Base Style	Undershelf
Casters	Without Casters
Color	Silver
Control Type	Infinite
Material	Stainless Steel
Number of Wells	4
Plug Type	NEMA 5-30P
Power Type	Electric
Style	Floor Model Heated
Top Material	Stainless Steel
Type	Stationary
Usage	Indoor
Well Type	Sealed / Wet Well


Plan View



Notes & Details

Keep all of your menu items piping hot and readily available with the ServIt EST-4WS four pan sealed 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 500W well. The body of this unit is constructed of durable 22-gauge type 430 stainless steel and heavy-duty hardware. The top and wells are made of 20-gauge type 304 stainless steel, while the cutting board support shelves are made of 16-gauge type 430 stainless steel.

Use the adjustable 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 by 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 well is independently controlled by an infinite control knob with detailed lighting showing whether the unit is powered on and if the well is ready to use. Designed for wet use, this sealed well steam table is a great addition to your commercial establishment so you can always serve up a delicious plate of food at just the right serving temperature! Easily empty water from this unit through a drain after service. A 120V electrical connection is required for the 7 1/4' power cord.

**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.