



ServIt Four Pan Sealed Well Electric Steam Table with Fully Enclosed Base - 208/240V, 3,000W

#423EST4WSFBH

FEATURES

- Durable, heavy-duty 18 gauge stainless steel construction
- 6" deep wells accommodate 3 full size food pans
- Fully-enclosed base and lockable sliding doors offer storage and keep items from falling off shelf
- Removable 6" deep cutting board provides plenty of extra work space
- Recessed independent infinite control knobs for each well; 208/240V, 3,000W

TECHNICAL DATA

Width	57 3/8 Inches
Depth	30 3/16 Inches
Height	34 Inches
Power Cord Length	7 11/16 Feet
Compatible Pan Depth	6 Inches
Cutting Board Depth	6 Inches
Amps	12.5 - 14.4 Amps
Hertz	60 Hz
Voltage	208/240 Volts
Wattage	3000 Watts



CERTIFICATIONS

 6-20P

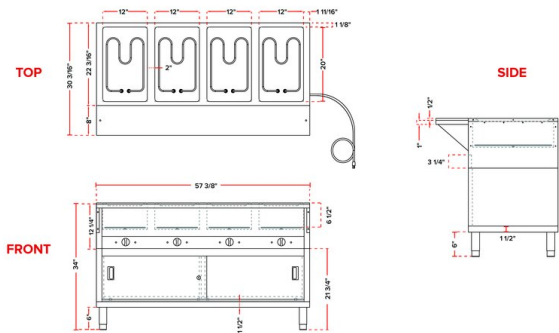
 ETL, US

 ETL Sanitation

TECHNICAL DATA

Assembly Options	Assembly Required
Base Style	Fully Enclosed
Color	Silver
Control Type	Infinite
Cutting Board Thickness	1/2 Inch
Features	Cutting Board Recessed Controls Storage Base
Material	Stainless Steel
Number of Wells	4
Plug Type	NEMA 6-20P
Power Type	Electric
Type	Buffet Food Tables 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 four pan sealed well electric steam table with a fully enclosed base! This powerful holding unit can hold four full size food pans or other fractional pan combinations (sold separately) full of pasta, meat, or side dishes in each 750W well. It is constructed of rugged 18 gauge type 430 stainless steel with 18 gauge type 304 stainless steel wells and heavy-duty hardware, ensuring the durability and reliability you need at your buffet or catered event. Plus, it stands on four sturdy legs to provide excellent stability.

Use the fully enclosed base and lockable sliding doors to securely store extra serving utensils, food pans, or lids to keep all the tools you need close at hand. The 1/2" thick cutting board is 6" deep, and it gives you an extra workspace for changing out food pans or filling plates. For optimal heating versatility, each individual well is independently controlled by an infinite control knob. Designed for wet use, this sealed well steam table is a great addition to your commercial establishment. A 208/240V electrical connection is required for the 7 11/16' 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.