

Project: _____

Date: _____

Approval: _____

Qty: _____

Item #: 423EST5WSPB



SERVIT

ServIt E-EST-5SW-CB Five Pan Sealed Well Electric Steam Table with Partially Enclosed Base - 208/240V, 3750W

#423EST5WSPB

FEATURES

- Durable 20-gauge type 304 stainless steel wells
- 6" deep wells accommodate 5 full size food pans
- Partially-enclosed base provides additional storage and prevents items from falling off shelf
- Removable 8" deep cutting board provides plenty of extra work space
- Recessed independent infinite control knobs for each well; 208/240V, 3750W

TECHNICAL DATA

Width	71 3/8 Inches
Depth	30 3/16 Inches
Height	34 Inches
Power Cord Length	7 11/16 Feet
Compatible Pan Depth	6 Inches
Amps	15.6 - 18 Amps
Hertz	60 Hz
Voltage	208/240 Volts
Wattage	3750 Watts
Assembly Options	Assembly Required

CERTIFICATIONS



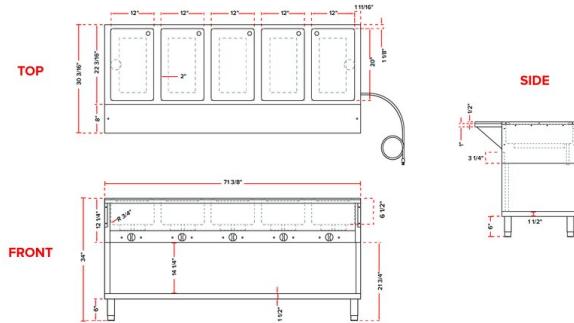
6-20P

ETL Sanitation
IntertekETL, US &
Canada

TECHNICAL DATA

Base Style	Partially Enclosed
Color	Silver
Control Type	Infinite
Features	Cutting Board
Material	Stainless Steel
Number of Wells	5
Plug Type	NEMA 6-20P
Power Type	Electric
Style	Floor Model Heated
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 five pan sealed well electric steam table with a partially-enclosed base! This powerful holding unit can hold five full size food pans or other fractional pan combinations (sold separately) full of pasta, meat, or side dishes in each 750W 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. Plus, it stands on four sturdy legs to provide excellent stability.

Use the partially-enclosed base 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 8" 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.