

Steam Table

Food Service / Bar Equipment



The Steam Table is a unique workstation designed to make the process of plating food before the pass more efficient. The Steam Table is meant to accommodate the flow of your commercial kitchen, and has the capability of holding hot foods (potatoes, vegetables, etc.) or sauce/gravy stored for plating.

LENGTH	DEPTH	HEIGHT	MATERIAL	FINISH	COLOR
80"	34.5"	49"	304 Stainless Steel	Brushed #4	Silver

FEATURES
Includes (5) Hot-Wells and (2) Faucets, and (2) Drain Pulls
Includes HATCO Heated 3-Well Control Box and HATCO Heated 2-Well Control Box
Includes a Heated Shelf and HATCO Heated Shelf Control Box
Includes (2) Removable Bus Tub Compartments
Plate Shelf for Storage
6" Backsplash
Stainless Steel Adjustable Bullet Feet
Structural supports under surface
Welded seams for built-in strength
Flat parts will have protective film on one side, which needs to be removed before use.



VIEW STEAM
TABLE ONLINE