

**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-Well 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