

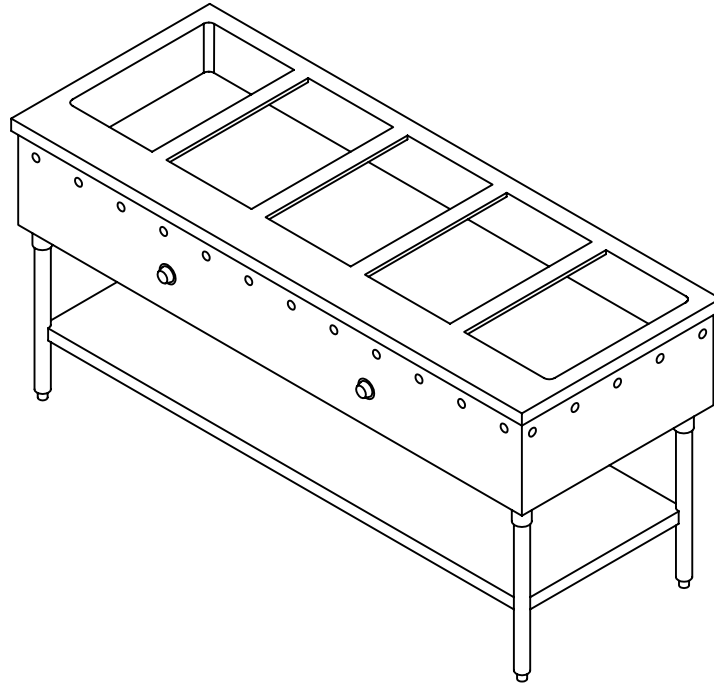
Commercial Stainless

ITEM # _____

QTY. _____

MODEL # CSST

STANDARD STEAM TABLE



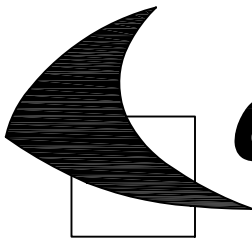
SPECIFICATIONS

ECONO STEAM TABLE TO HAVE 16 GA. TYPE 304, 18/8 STAINLESS STEEL TOP, POLISHED TO A # 4 SATIN FINISH. UNIT TO HAVE 18 GA. S/S APRON TO CONCEAL BURNERS. APRON TO BE PROVIDED WITH VENTILATION HOLES. LEGS TO BE 1 5/8" O.D. S/S WITH ADJUSTABLE S/S BULLET FEET. UNDERSHELF TO BE 18 GA. S/S. ALL EXPOSED WELDS TO BE GROUND SMOOTH & POLISHED. STEAM PAN TO BE S/S AND TO BE SUPPLIED WITH THERMOSTATICALLY CONTROLLED BURNERS & A DRAIN.

955 PATTERSON DRIVE
BLOOMSBURG, PA. 17815
TELEPHONE: (570) 387-8980 FAX: (570) 387-8982



CUSTOM BUILT
FOODSERVICE
EQUIPMENT 



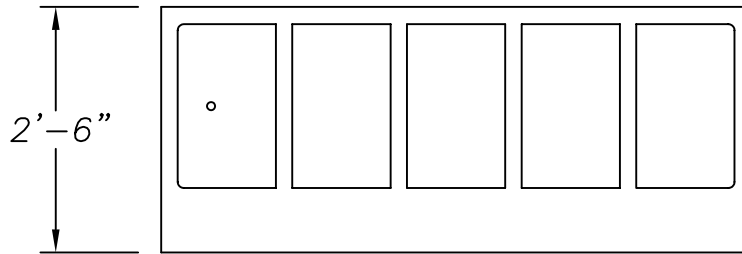
Commercial Stainless

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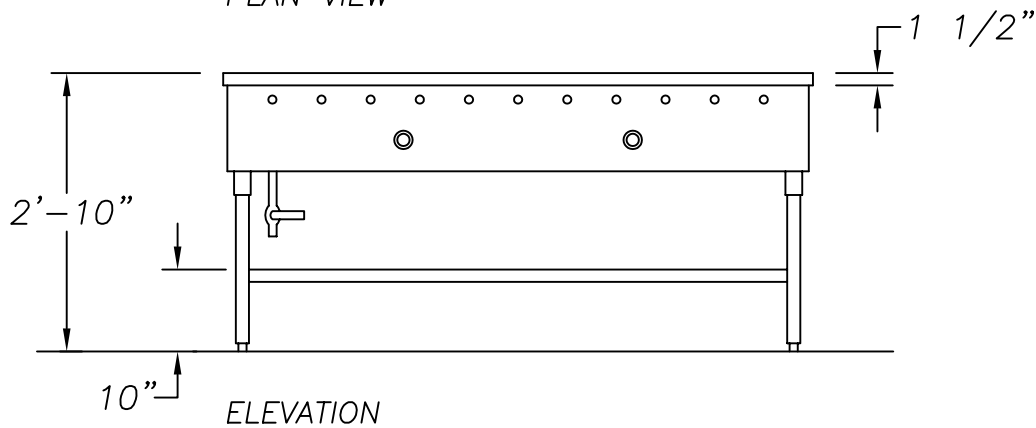
QTY. _____

MODEL # CSST

STANDARD STEAM TABLE



PLAN VIEW



ELEVATION

GAS: NATURAL _____
L.P. _____

OPTIONS

- | | |
|--------------------------|-----------------------------|
| 1. 14 GA. S/S TOP | 2. ROLLED FRONT EDGE |
| 3. 16 GA. S/S UNDERSHELF | 4. ELECTRIC HEATER |
| 5. SOUND DEADENING | 6. WHITE POLY CUTTING BOARD |
| 7. FILL FAUCET | 8. FLANGED FEET |
| 9. AUTOMATIC FILL | 10. LOW WATER SHUT-OFF |
| 11. LENGTH _____ | |