



Project Name: _____
Location: _____
Item #: _____
Qty: _____

Adcraft 2 Bay Steam Table, in Stainless Steel

ST-120/2



Keep hot foods at the proper serving temperature with the Adcraft 2 Bay Steam Table. Built to handle the toughest of kitchen environments, this commercial steam table has two 8" deep open wells are lined with galvanized steel. The unit has a heavy-duty stainless steel body with galvanized legs with adjustable bullet ends. This steam table features individually controlled 750W heating elements with their own dedicated control switch. A red indicator light stays on while the compartment is heating.

Features and Construction

- Two 8" deep open wells are lined with galvanized steel
- Heavy-duty stainless steel body with galvanized legs with adjustable bullet ends
- Built to handle the toughest of kitchen environments
- Features individually controlled 750W heating elements with their own dedicated control switch
- Red indicator light stays on while being used to let user know which compartments are heating
- Adjustable undershelf allows for storage
- Wells are designed to fit full-size spillage pans (not included)
- Includes an 8" deep x 1/2" thick polycarbonate cutting board that runs the whole width of the unit and is removable for easy cleaning
- Each heat compartment is fully insulated on all four sides and bottom with 1" thick insulation
- Covered by the Adcraft One-Year Limited Warranty

Included Components

- Machine, Cutting Board Surface

Capacity

- 2 Bays

Dimensions

- Assembled - L x W x H (in): 31.00" x 33.00" x 34.25"
- Package - L x W x H (in): 33.75" x 23.5" x 18"
- Item Weight (lb): 82.5
- Shipping Weight (lb): 79.0

Electric

120 / 1500 / 20
Cord Length (Inches): 72
Plug Type: NEMA 6-20P
Cord set included

NEMA 6-20P



3rd Party Approvals



Warranty (USA / Canada)

One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

Contact Admiral Craft Equipment
for details at 1-877-672-7740



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