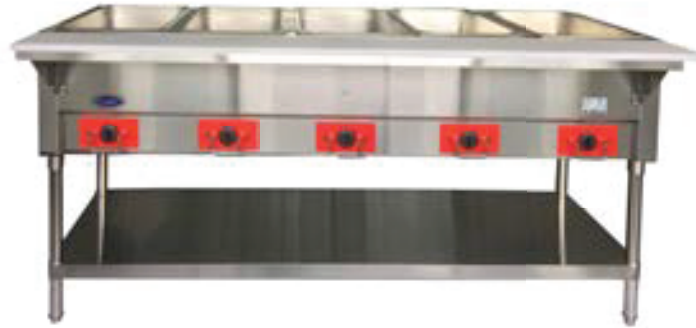


Electric Steam Table

Standard Features

- Fully Insulated Wells—All four sides and bottom of wells are insulated by fiberglass, 8” deep, Dry heating style.
- Temperature Control—Individual infinite switch controls each well
- Two type heat elements-- 500 watt per well and 750 watt per well
- Stainless steel die-stamped opening—12”x20”, rising lip around well can keep well clean, and food pan to be easy to load and unload.
- Poly cutting board-7” wide x 1/2”thick with 18 gauge stainless steel support shelf and brackets
- 18 Gauge stainless steel top, body and under shelf
- Stainless steel tubular legs with adjustable stainless steel feet, getting table strong structure.
- Indicator light of each well shows both power on and element heating
- Mechanical guards on all switches for safety and reliability.
- Although intended for dry use, these steam table can be used wet with a compatible spillage pan(sold separately)



SPECIFICATIONS:

DIMENSIONS

MODEL	Length		Width		Height		Top Opening	Cube ft. Crated	Weight	
	in	mm	in	mm	in	mm			Lbs.	kg
CSTE-2	30	762	29 1/2	750	33 1/2	850	2	10.95	49	22.22
CSTE-3/CS-3	44 1/8	1120	29 1/2	750	33 1/2	850	3	15.54	73.5	33.3
CSTE-4/CS-4	58	1479	29 1/2	750	33 1/2	850	4	19.78	98	44.4
CSTE-5/CS-5	72 1/2	1836	29 1/2	750	33 1/2	850	5	29.66	122.5	55.5



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)





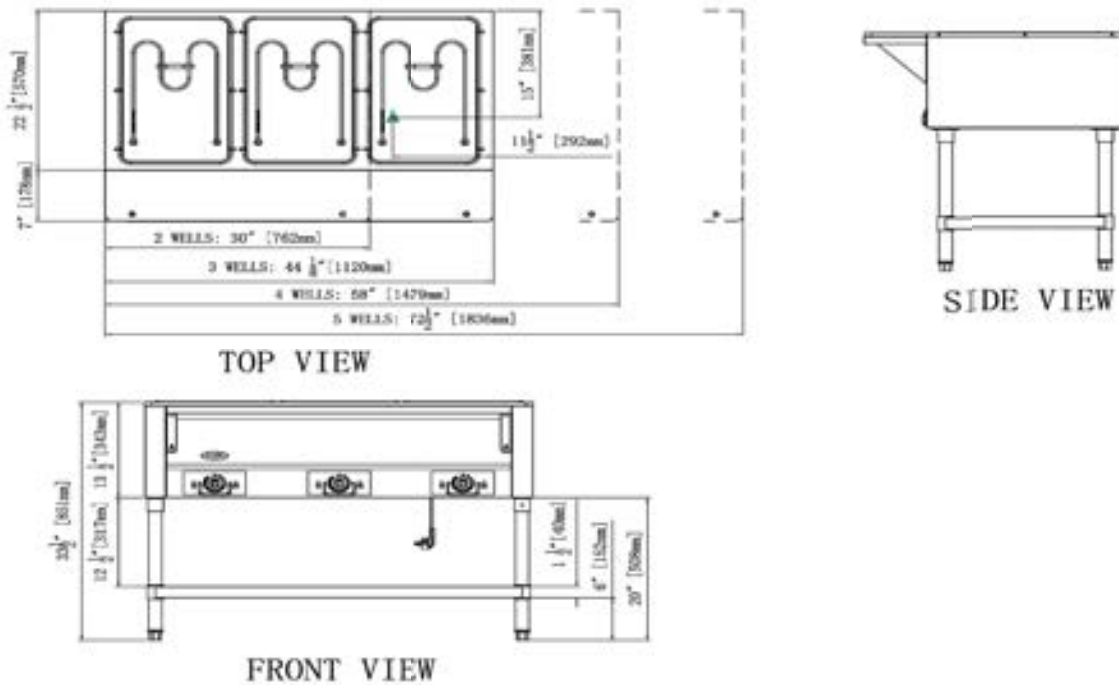
TO COOK NICELY!

Toll Free: 855-855-0399 Email: info@atosausa.com

www.atosa.com | www.atosausa.com

California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington

ATOSA CATERING EQUIPMENT INC.



ELECTRIC SPECIFICATION

MODEL	VOLTS	Wells	WATTS/well	Total WATTS	PH	Plug
CSTE-2	110V	2	500	1000	1	NEMA 5-15P
CSTE-3	110V	3	500	1500	1	NEMA 5-15P
CSTE-4	110V	4	500	2000	1	NEMA 5-30P
CSTE-5	110V	5	500	2500	1	NEMA 5-30P
CSTEB-3	240V	3	750	2250	1	NEMA 6-20P
CSTEB-4	240V	4	750	3000	1	NEMA 6-20P
CSTEB-5	240V	5	750	3750	1	NEMA 6-20P

Terms and Conditions

One Year Limited Warranty

Atosa Catering Equipment warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Atosa Catering Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is nontransferable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Atosa's discretion, such product will be replaced with a new unit by Atosa, after defective unit has been inspected. And defect has been confirmed. Atosa does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to plastic and non-metallic synthetic parts that may need to be replaced due to normal usage, or lack of preventative maintenance.

WHAT IS NOT COVERED BY THIS WARRANTY

Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.

Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, fire, flood, or acts of God.

If the equipment has been changed, altered, modified, or repaired without express written permission from Atosa, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

For warranty and non-warranty related issues, technical support, purchase replacement parts contact Atosa toll free (855) 855-0399

*In some cases, a 25% restocking fee may be charged to a buyer for returned items