

City of Poulsbo

Housing, Health and Human Services Department



City of Poulsbo
Request for Quotation (RFQ)
Kitchen Build – City of Poulsbo, Recovery Center

Date Issued: August 27, 2025

1. Introduction

The City of Poulsbo Housing Health and Human Services Department is soliciting bids from qualified general contractors to oversee and complete the construction of a commercial kitchen in a designated portion of the North Kitsap Recovery Café, located at:

19351 8th Avenue NE, Suite 101, Poulsbo, WA

The project site is currently a decommissioned office space of approximately 311 square feet. The goal is to transform this space into a health department-compliant kitchen to support meal services offered to community members in recovery.

2. Scope of Work

The selected general contractor will be responsible for coordinating all work necessary to meet local health department regulations for commercial kitchen operations. The contractor will complete the following or manage subcontractors and/or trades for:

- Plumbing (including installation of commercial sinks and dishwashing units)
- Electrical upgrades to accommodate kitchen equipment
- Flooring and ceiling tile installation as per health code standards
- Opening of a pass-through window
- Cutting and framing an opening for a new door
- Reorienting an existing door

Work will include:

200 NE Moe ♦ Post Office Box 2275 ♦ Poulsbo, Washington 98370
(360) 779-4078 ♦ fax (360) 697-8269

www.cityofpoulsbo.com ♦ azieman@cityofpoulsbo.com

- Demo
- Hauling and disposal of debris
- Framing of pony wall
- Plumbing
- Electrical
- Covering of pony wall with sheet rock, FRP hard surface & trim
- Replacement of acoustic tiles with sanitary, wipeable tiles
- Installation of flooring & rubber base
- Installation of a dutch door
- Cut pass through in wall & provide sanitary hard surface liner
- Equipment installation
- Misc. trim & paint

ESTIMATED BUDGET AND SCHEDULE

The budget for the project is approximately \$70,000. The City desires to enter into a contract with the selected individual/firm in September 2025 with work completed by October 31, 2025.

3. Site Visit (Optional)

A non-mandatory site visit will be held for interested contractors:

- **Date: September 5, 2025**
- **Time: 10 :00am**

Location: 19351 8th Avenue NE, Suite 101, Poulsbo, WA

4. Contractor Requirements

- Prevailing wages be paid and documented in compliance with RCW 39.12.
- A Small Works Contract executed between the City and the Contractor per example contract attachment B.
- A Performance Bond be executed in compliance with RCW 39.08 before beginning work.
- The Contractor holds a current Washington State Contractor's License.
- Contractor must deliver a certificate of insurance naming the City as additionally insured before beginning work meeting the City of Poulsbo insurance requirements.
- Contractor must have a current City of Poulsbo Business License before beginning work.
- Contractor shall be in good standing regarding L&I premium payment prior to award of any contract.

5. Submission Details

All quotations must be received no later than:

- **Deadline: September 16, 2025 at 2 :00pm**
- **Delivery Method: email**
- **Submission Email: azieman@cityofpoulsbo.com**

Submission shall include the following:

1. Detailed cost estimate
2. Proposed timeline
3. Years of Experience and list of similar projects
4. 3 References, Name, Email, and phone number

6. Contract to be awarded to lowest responsive bid

7. Contact Information

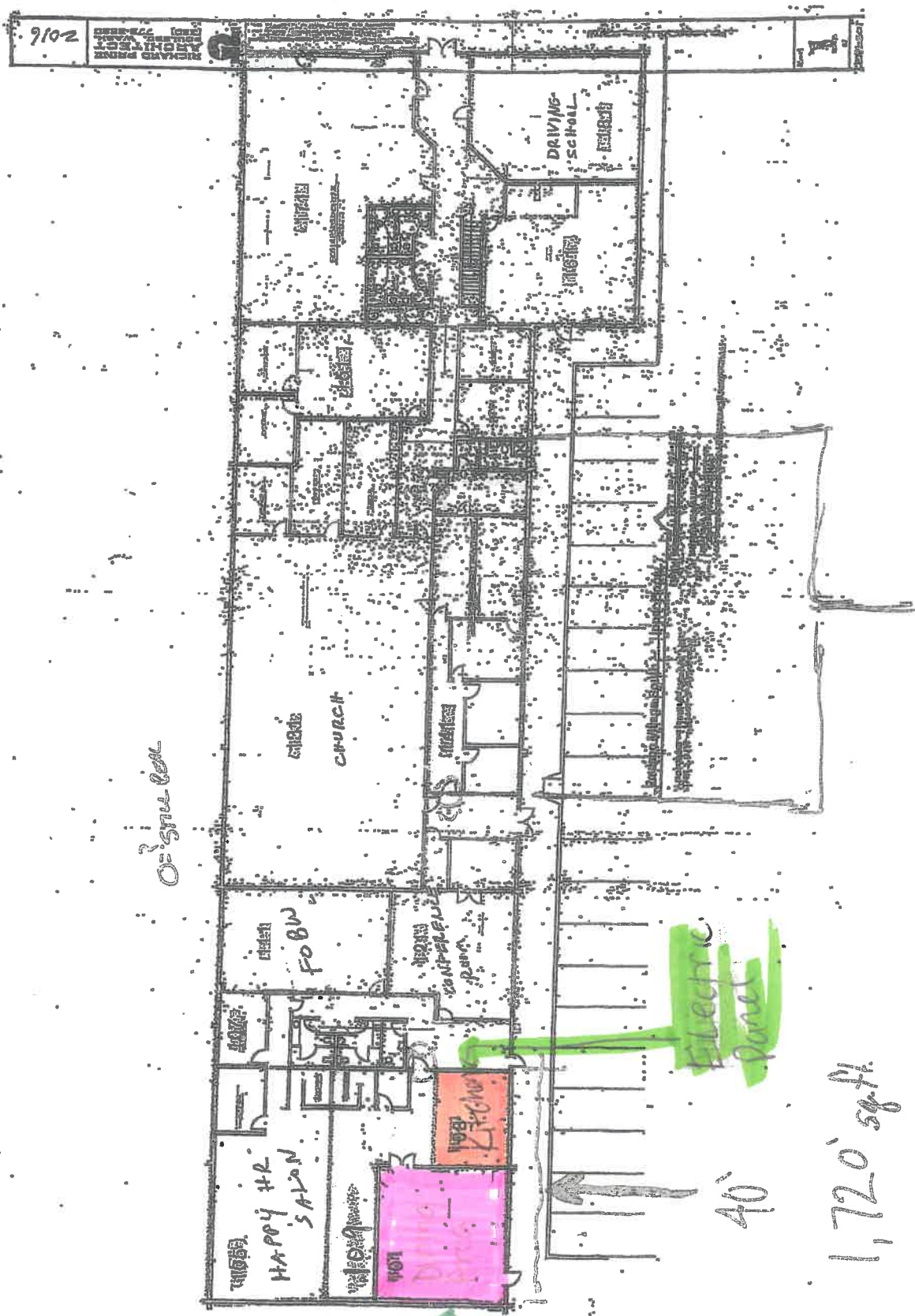
Questions regarding this RFQ should be directed to:

April Zieman
Contract Administrator
City of Poulsbo
360-394-9746
azieman@cityofpoulsbo.com

ATTACHMENT A

KITCHEN BUILD DETAILS

Recovery Cafe Kitchen Build



0-3' scale bar

1,566 sq.ft.
1 exit

1,720 sq.ft.

1 exit

Electric panel

Electric panel

SCALE $\frac{1}{4}$ in = 6 in

ROOM SIZE 248 X 180

B = INDUCTION BURNERS

G = GARBAGE

* FANS/EXHAUST TO BE DETERMINED
BY RECOMENDATION OF CONTRACTOR
OR CITY BUILDING INSPECTOR

⊠ = ELECTRICAL PANEL

⊞ = ELECTRICAL OUTLETS

ELECTRICAL PANEL *

ELECTRICAL PANEL *



HOT & COLD
1 1/2 IN DRAIN

AS IS



LARGE WINDOW



Door



FIRE
FLASHING
LIGHT

KITCHEN DESIGN

Door

MICRO

B

B

OVEN

DRAIN BOARD

DISH WASHER

DRAIN BOARD

3 STATION SINK

MOP SINK

HAND SINK

PREP SINK

ICE MACHINE

FREEZER

REFR

DISH SHELF

TBD FAN

TBD FAN

TBD FAN

G

WORK STATION

B

STEAM TABLES

Pass Through Window

PONY WALL

UPGRADES

UPGRADES

DOOR

UPGRADES

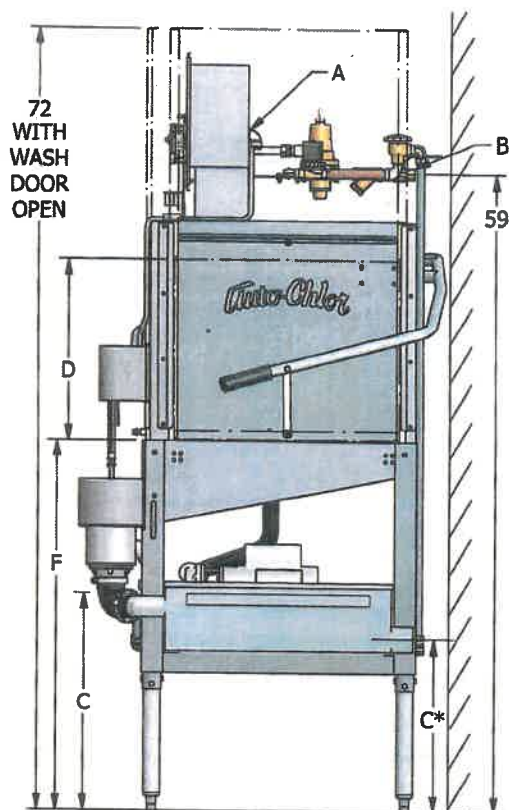
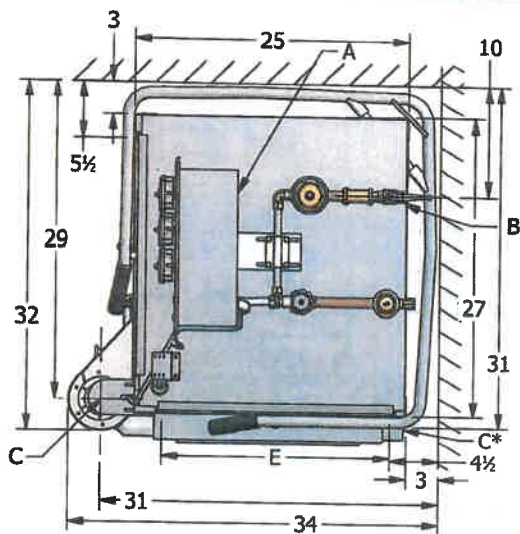
ELECTRICAL
UPGRADES

ELECTRICAL PANEL

ELECTRICAL PANEL

A5 WaterSaver™

Single Rack • Corner • Low Energy Dishmachine



Specifications

Standard 90 second cycle, 37 Rack/hr

- A - Electrical -115 VAC, 60Hz, 1 PH
- 20A Dedicated Circuit Recommended
- Connects to Grounded Wall Outlet or ½" Conduit depending on local building codes
- B - Water Consumption 1.04 gal/rack (38.4 GPH)
- Water Supply Flow Rate 7.5 GPM Minimum
- Water Supply Temp 140°F Recommended (120° F Minimum Water Temperature)
- Water Supply Connection ½" NPT female
- Backflow protection provided by ASSE 1001 Vacuum Breaker
- C - Drain Connection 2" MPT
- 20" above floor
- C* - Optional Scrap Accumulator
- Connection 2" MPT
- Centerline 15½" above floor
- D - Wash Cavity Clearance 17" Max Height
- E - Rack Clearance - 20 ⅛" between tracks
- Rack Size 20" x 20"
- F - Table Height at Machine Entrance 34"

Available Options:

- Auto-Start
- Leg Extensions : 3"
- Vapor Removal System (VRX)
- 72 second cycle, 46 Racks/hr, 47.8 GPH
- 60 second cycle, 54 Racks/hr, 56.2 GPH
- Tall Hood 28" Max. Height Wash Cavity

Note: This unit does not produce heat or steam

Total Service. Total Satisfaction.



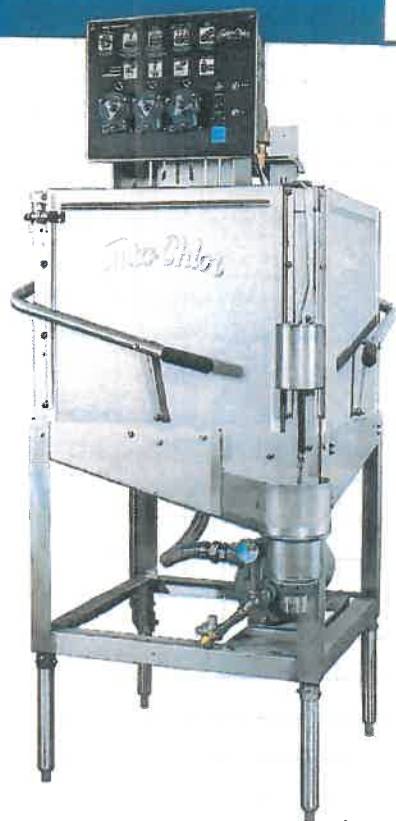
ACM30004 (072/13)

Auto-Chlor
SYSTEM
autochlor.com

Auto-Chlor
SYSTEM

A5 WaterSaver™

Single Rack • Corner • Low Energy Dishmachine



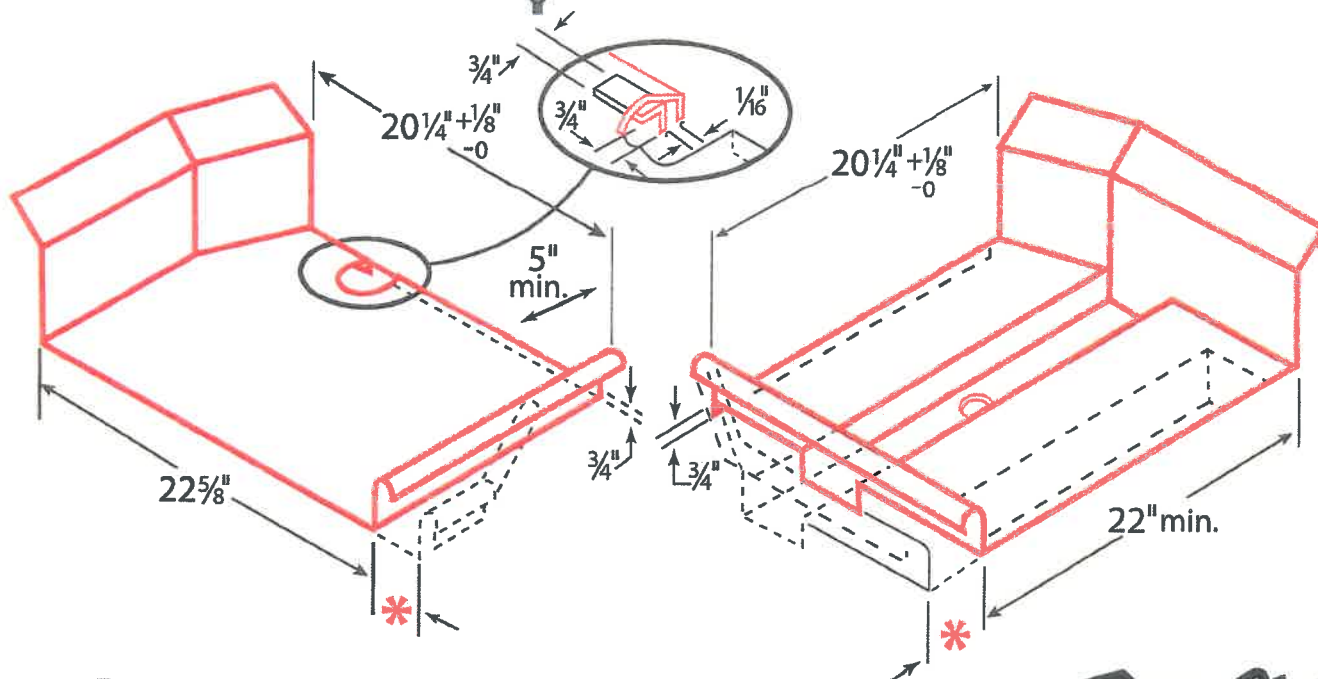
CORNER TABLE LAYOUT

Installation Specifications

*** NOTE:**

Dotted lines show how tables can be made to any desired width, however 5" min.

"straight-away" must be observed on left table. Drain trough and/or prewash sink (dotted line) and some type of guide to center racks should be provided in "soiled dish" table. Drawing shows right-to-left operation. For left-to-right feed, construct tables in reverse.



**Total Service.
Total Satisfaction.**

Auto-Chlor®
SYSTEM
autochlor.com

HYBRID

convection oven series

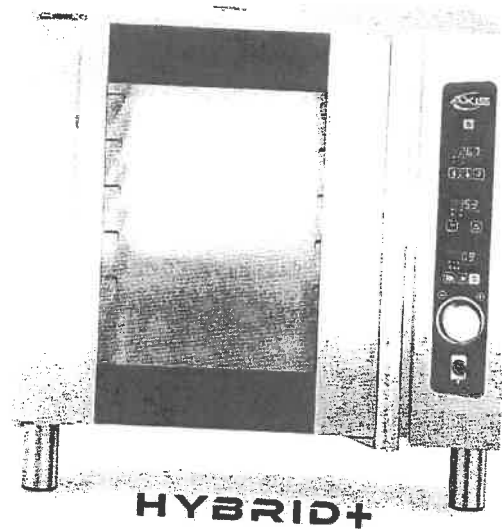
Power, versatility and latest generation technology

Our **Hybrid** series deluxe convection ovens are extraordinary ovens with **high cooking power** and amazing versatility to satisfy all kinds of cooking needs, from gastronomy to catering, bread and cake baking to mass retail.

Hybrid delivers excellent productivity thanks to smart innovation, CONVECTION POWER and delicate handling.

The oven comes with 5 full-size sheet pans that are placed in the oven chamber in a vertical position with 3 11/32" spacing, 99 cooking programs and a multi-point core probe for accurate temperature control. Compact overall dimensions allow the oven to be installed even in tight spaces.

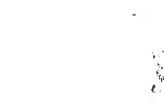
Hybrid's advanced features make it unique on today's market and the ideal solution for all modern, professional kitchens.



Hybrid lets you gratin, roast, fry, reheat and cook all kinds of food in many different ways, using the oven's power and precision and its extensive selection of recipe programs to obtain reliably excellent results quickly and simply.



Convection Cooking



Cooking with Humidity



Slow Cooking / Grilling



Spit-roasted chicken



Grilled skewers



Grilled vegetables



Pizza Cooking



Pastry / Biscuit Cooking

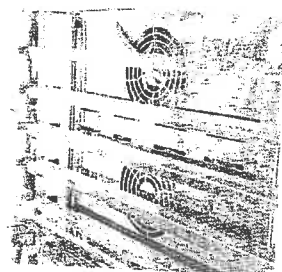
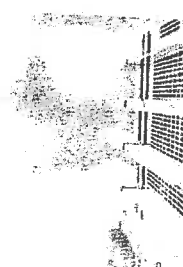
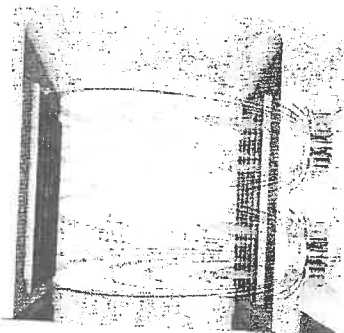


Regeneration



Frying

Hybrid guarantees superb performance thanks to 5.6 kW of power and an innovative heat distribution system that ensures uniform temperature and even cooking with all techniques and food types due to two powerful

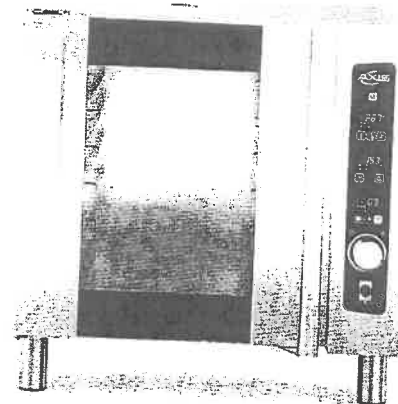


Full Size Convection Oven Digital Control - Reversing Fans - 5 Shelves



Features

- 5 full size sheet pan capacity 3.3" / 85 mm tray spacing
- External width: 29.5" / 750 mm
- External height: 30.1" / 765 mm
- External depth: 32.9" / 837 mm
- Digital display Time and Temperature Controls
- Large easy viewing 3/4" / 20 mm high displays
- Electronic thermostat control
- Electronic timer with countdown and time count modes
- Manual mode and Program mode
- 99 programs with 4 stage cooking and stage end alarms
- Core Probe cooking program (with Core Probe kit included)
- Moisture injection mode (10 levels) and manual injection
- Two combi type motors for Maximum Efficiency
- 2 speed bi-directional reversing fan system
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- Safe-Touch vented side hinged door
- Stay-Cool door handle
- AISI 304 stainless steel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 5 wire oven racks supplied
- 100% recyclable packaging



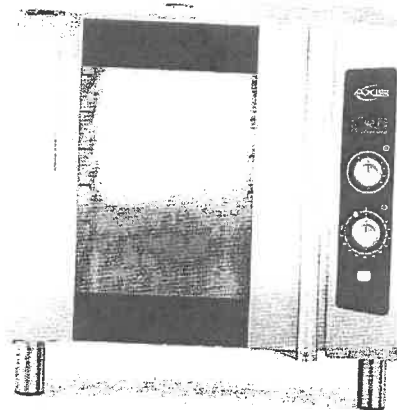
Full Size Convection Oven Manual Control - Reversing Fans - 5 Shelves



Features

- 5 full size sheet pan capacity 3.3" / 85 mm tray spacing
- External width: 29.5" / 750 mm
- External height: 30.1" / 765 mm
- External depth: 32.9" / 837 mm
- Digital display for Temperature
- Temperature selector
- Time selector
- Manual steam button
- Two combi type motors for Maximum Efficiency
- 2 speed bi-directional reversing fan system
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- Safe-Touch vented side hinged door
- Stay-Cool door handle
- AISI 304 stainless steel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 5 wire oven racks supplied
- 100% recyclable packaging

208 Volt only

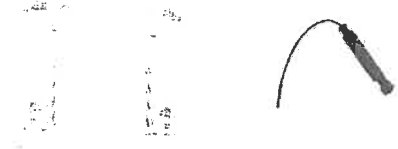


Time selector

Temperature selector

Humidity manual select

ACCESSORIES for OVEN



Voltage	Power	Amperage	
		208V	220V
208V	4.3 KW	20.6 A	15.6 A
220V	5.0 KW	22.5 A	17.3 A
240V	5.6 KW	23.5 A	18 A

Comes configured for single phase. Can be converted to three phase.






Quote


05/28/2025

Project:
Summer-City of Poulsbo




From:
The Seattle Restaurant Store
Frank Roberts
Senior Account Manager
14910 Aurora Ave. N
Shoreline, WA 98133-6528
206-362-4900 Ext#1222

Job Reference Number: 19255

Item	Qty	Description	Sell	Sell Total
1	1 ea	ICE MAKER WITH BIN, CUBE-STYLE  Atosa USA, Inc. Model No. YR140-AP-161 Ice Maker with Bin, cube-style, air-cooled, self-contained condenser, 23.7"W x 28.5"D x 38.6"H, production capacity up to 142-lb/24 hours, 88 lb storage capacity, stainless steel exterior, 6" adjustable legs, includes: ice scoop, removable air filter, R290 Hydrocarbon refrigerant, 115v/60/1-ph, 3.1 amps, cETLus, ETL-Sanitation, NSF, ENERGY STAR® (drain required) 1 ea 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only) 1 ea 3M™ ICE120-S Water Filter System included ***10% Increase June 1st***	\$1,989.00	\$1,989.00
ITEM TOTAL:				\$1,989.00
2	1 ea	SANDWICH / SALAD PREPARATION REFRIGERATOR  Atosa USA, Inc. Model No. MSF3610GR Atosa Sandwich/Salad Top Refrigerator, two-section, 36-5/16"W x 30"D x 41-3/8"H, includes (10) 1/6 poly pans, rear-mounted, self-contained refrigeration, 8.7 cu. ft., (2) solid hinged self-closing doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, 9-1/4" poly cutting board, ventilated refrigeration, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 3" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation 1 ea 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only) 1 ea 1/6 size, 6" deep poly pans and dividers included ***10% Increase June 1st***	\$2,369.00	\$2,369.00
ITEM TOTAL:				\$2,369.00
3	1 ea	WORKTOP FREEZER  Atosa USA, Inc. Model No. MGF8413GR Atosa Freezer Counter/Work Top, with backsplash, reach-in, two-section, 13.4 cu. ft. capacity, 48-3/10"W x 30"D x 39-4/5"H, rear bottom-mounted self-contained refrigeration, (2) hinged solid doors, digital temperature control, -8° to 0°F temperature range, (2) adjustable shelves, stainless steel interior & exterior, 4" casters, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.6 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR® 1 ea 2 year labor & parts warranty, 5 years warranty on compressor (continental USA only) ***10% increase June 1st***	\$2,398.00	\$2,398.00
ITEM TOTAL:				\$2,398.00
4	1 ea	HYBRID Custom Model No. HYBRID Sierra Hybrid Electric Convection Oven with rack ***208 Volt Only No Cord Supplied*** ***First Come First Serve One Only***	\$3,500.00	\$3,500.00
ITEM TOTAL:				\$3,500.00
5	1 ea	MICROWAVE OVEN	\$349.00	\$349.00

Item	Qty	Description	Sell	Sell Total
		Sharp Model No. R-21LCFS Microwave Oven, medium duty, 1000 watts, 1.0 cu. ft. capacity, stainless steel door, cavity and outer wrapper, durable side-hinged see-thru door, (1) power level, 6 minutes manual light up dial timer, timer heating-time guide, timer resets to 0 when door is opened during cooking cycle, 120v/60/1-ph, 14 amp, NEMA 5-15P, UL, NSF		
	1 ea	Warranty: 1 year parts, labor & travel, 3 years on Magnetron, standard	ITEM TOTAL:	\$349.00
6	3 ea	INDUCTION RANGE, COUNTERTOP Waring Model No. WIH400 Packed 2 ea Induction Range, countertop, single hob, 11" x 11" Schott® ceramic glass cooking top, touch controls, (12) temperature settings from 120°-500°F (79°-260°C), dual cooking modes: heat (power) & temp (hold), 10-hour countdown timer, pan detection, stainless steel construction, 120v/60/1-ph, 1.8kW, 15.0 amps, cord, NEMA 5-15P, NSF, cETLus	\$402.00	\$1,206.00
	3 ea	1 year limited warranty, standard		
		For Customer Care & Product Service, please contact: (800) 269-6640 waring_service@conair.com Waring Customer Care 314 Ella T. Grasso Ave Torrington, CT 06790		
		ITEM TOTAL:	\$1,206.00	
7	1 ea	COFFEE BREWER BUNN Model No. 23001.0000 23001.0000 CW15-APS Airpot Coffee Brewer, pourover, brews 3.8 gallons per hour capacity, plastic funnel, accommodates (1) 1.9 to 3.0 liter airpots (sold separately), stainless decor, 120v/60/1-ph, 1370w, 11.4 amps, NEMA 5-15P, cord attached, UL, NSF	\$579.00	\$579.00
	1 ea	Prices include applicable tariffs		
		ITEM TOTAL:	\$579.00	
8	2 ea	AIRPOT BUNN Model No. 32130.0000 32130.0000 Airpot, 3.0 liter (102 oz.), lever-action, stainless steel liner, ETL	\$89.95	\$179.90
	2 ea	Prices include applicable tariffs		
		ITEM TOTAL:	\$179.90	
9	1 ea	FOOD PAN WARMER, COUNTERTOP Padela Model No. P77 Padela Food Warmer, electric, full size, 12"W x 20"D x 6-1/2" H pan opening, anti-drip well edge, lighted on/off switch, heats up within 10 minutes, infinite control, adjustable temperature settings, stainless steel construction, 1500 watts 120v/60/1-ph, 10 amps	\$119.95	\$119.95
		ITEM TOTAL:	\$119.95	
10	1 ea	DISHWASHER, DOOR TYPE Moyer Diebel Model No. MD2000LT Dishwasher, door type, 30-1/2"W, low temperature chemical sanitizing, straight-thru design (convertible from straight to corner operation in field), 17" door opening, approximately (40) racks/hour capacity, top mount controls with auto start & stop, upper & lower wash arms, built-in chemical pumps & deliming system, airgap fill system, integrated scrap tray, stainless steel construction, 1 HP pump, 115v/60/1-ph, 16.0 amps, cULus, cETLus, ENERGY STAR®	\$4,599.00	\$4,599.00
	1 ea	**NOTE: Please be advised that all quotes provided are valid for a period of 30 days from the date issued. Moyer Diebel reserves the right to make price adjustments, price increases or add surcharges as appropriate due to tariffs or market fluctuation that are out of our control. Thank you for your understanding..		
	1 ea	1 year parts and labor warranty, standard		
	1 ea	Straight through operation, standard		
		ITEM TOTAL:	\$4,599.00	
12	1 ea	WTG3072418 Custom Model No. WTG3072418 Steelworks WTG3072418 30"x72" Worktable	\$539.00	\$539.00
		ITEM TOTAL:	\$539.00	
13	1 ea	GREASE INTERCEPTOR	\$429.00	\$429.00

see other
dishwasher
specs.

Item	Qty	Description	Sell	Sell Total
		Dormont Manufacturing Model No. WD-15 Watts Grease Interceptor, 15 gallons per minute flow rate, 30 lb grease capacity, 2" inlet & outlet, no hub connections, solid steel cover with gasket, hex head center bolt(s), removable baffle assembly, deep seal trap with cleanout, external cast iron flow control fitting, epoxy coated steel, available with threaded inlet and outlet, by adding "THD" to end of part number, no additional charge, PDI certified		
	1 ea	Unthreaded pipe, standard		
			ITEM TOTAL:	\$429.00
14	1 ea	MOP SINK John Boos Model No. PBMS2016-12 Mop Sink, floor mounted, 24-5/8"W x 19-3/8"D x 16"H overall size, 20"W x 16" front-to-back x 12" deep compartment, 3-1/2" diameter drain, marine edge on front & sides, tile edge on rear, 16/300 stainless steel construction, NSF	\$499.00	\$499.00
				
			ITEM TOTAL:	\$499.00
15	1 ea	SERVICE FAUCET Krowne Model No. 16-127 Packed 6 ea Krowne Royal Series Service Faucet, splash-mounted, 8" centers, 6-1/2" long heavy cast spout with bail hook & hose thread, bracket can mount above or below, vacuum breaker, rough brass, low lead compliant, NSF, Includes internal check valves to prevent backflow & cross contamination	\$199.95	\$199.95
				
	1 ea	3 year warranty, standard		
			ITEM TOTAL:	\$199.95
11	1 ea	DELIVERY Custom Model No. DELIVERY Delivery with ferry fees ***Install by others***	\$795.00	\$795.00
			ITEM TOTAL:	\$795.00
			Merchandise	\$19,750.80
			Tax 9.3%	\$1,836.82
			Total	\$21,587.62

Prices Good Until: 05/31/2025

General Terms and Conditions: Unless specifically quoted above: Pricing is good for 30 days, but is subject to manufacturer price increases until order / deposit is received.

All deposits non-refundable - may be used for purchase of alternate items at Seattle Restaurant Store.

All electrical, plumbing, building or roof penetration and sealing is by others. Delivery, if quoted is based on: One trip to jobsite with no steps, and clean unobstructed access appropriate for the type, and size of equipment being delivered. The Seattle Restaurant Store cannot be held responsible for delays caused by unforeseen contingencies, beyond the reasonable control of The Seattle Restaurant Store.

Custom fabricated or special order items of furniture, fixtures, or equipment are not subject to return or exchange and must be paid for at time of order. None of the items of equipment may be returned without written authorization from The Seattle Restaurant Store. When returns are authorized, they are subject to restocking charges, freight charges, and are not credited until such time as the merchandise has been inspected and accepted by the manufacturer. The prices indicated herein constitute a quotation only, and are not binding upon the company until and unless the quotation has been replaced with a sales order/contract and accepted by the management of The Seattle Restaurant Store. All special orders must be paid in full before order is placed.

[Click here to apply for financing!](#)

Washington State sales tax, freight & Delivery, if applicable, will be applied to your order/invoice.

Terms & Conditions: All terms and conditions applicable unless stated otherwise above.

Special Order/Custom Items: All special-order items must be paid in full and may not be returned or exchanged without the approval. All special order items may be subject to a minimum 50% restocking fee plus freight. Customer will be responsible for verifying all specifications, measurements, electrical and plumbing requirements for equipment.

Delivery: All deliveries require clear unabated access. Customer will be responsible for providing ample parking and agrees to make reasonable accommodations for deliveries to occur during regular business hours unless prior arrangements are made. The customer or designated representative must be present during deliveries to inspect and accept deliveries. Equipment will not be delivered into a residential dwelling. Excessive waiting time or delays to delivery may result in additional charges. All equipment must be paid in full prior to delivery.

IMPORTANT: Customer or a designated representative present at delivery, is responsible for inspecting all packages and packing materials, as well as equipment and items inside the packaging materials, BEFORE signing for deliveries or freight shipments.

Storage: Equipment must be delivered or picked up by customer within 24hrs of sale unless prior storage arrangements are made and authorized. equipment left over this period may be subject to a minimum \$10.00 per day storage fee. All related storage fees and open balances must be paid prior to the release of equipment.

Payments: All equipment must be paid for in full prior to equipment being ordered or released to customer.

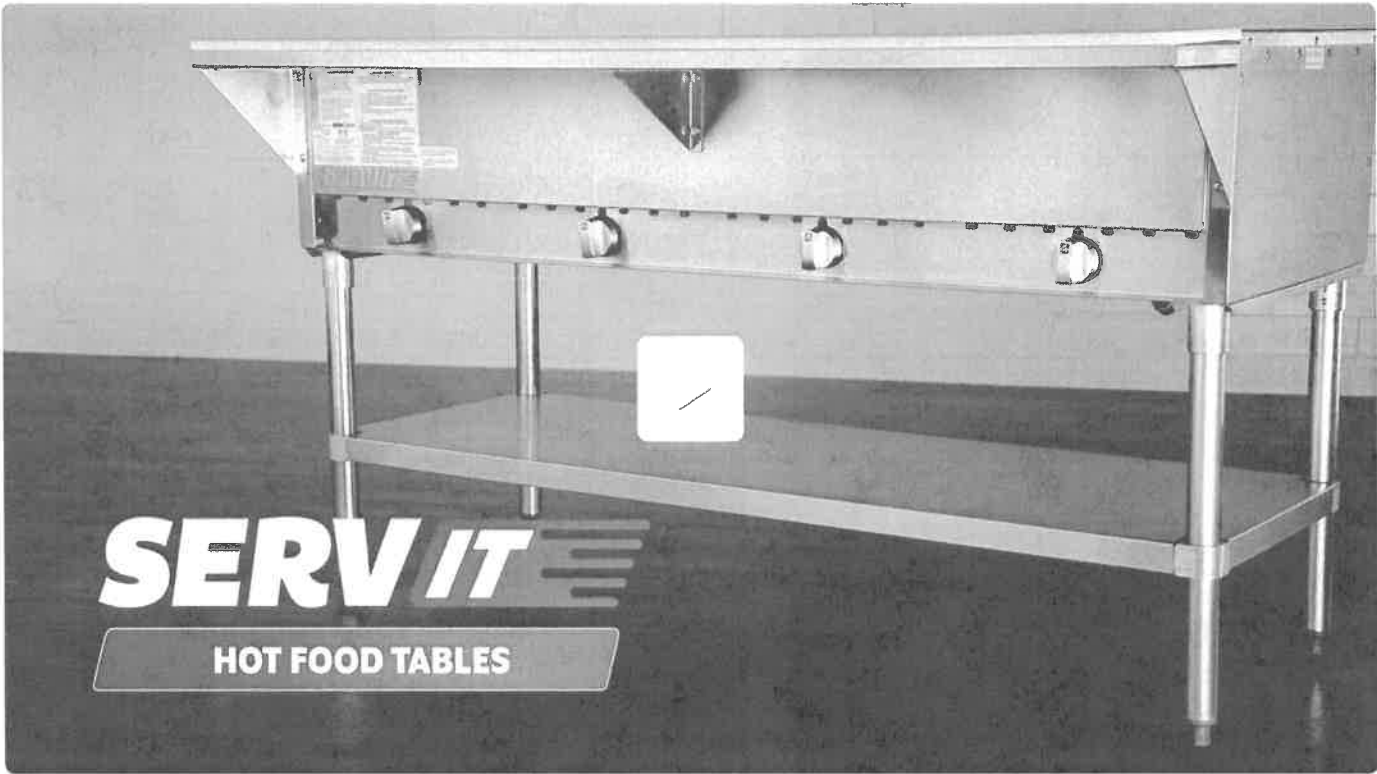
Warranty: All warranties are provided by the manufacturer directly to the end user. Dealer/service company is not responsible for any warranty or non-warranty related issues due to improper use/abuse, maintenance, and or equipment failure.

IMPORTANT: Customer is responsible for reading and understanding specific manufacturer's warranty guidelines. Failure to follow warranty guidelines may result in voiding manufacturer's warranty.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$21,587.62



Servit Steam Tables

This brief video showcases the uses and features of Servit steam tables.
[More Video Resources >](#)

[Transcript](#) [Embed](#)

Keep your menu items piping hot and ready to serve with a Servit steam table.

These units are made of heavy-duty stainless steel and feature galvanized legs and bullet feet. Each unit features a straight flow, energy-saving burner assembly for quick and efficient start up.

Each well accommodates a full-size 6-inch-deep pan and comes available in various configurations, allowing you to warm multiple foods simultaneously. The wells operate with independent infinite control knobs for optimum heating. The thick fiberglass insulation helps retain heat.

Compare to Other Products



ITEM #: 423EST5WOK

Servit Five Pan Open Well Electric Steam Table with Angled Sneeze Guard and Casters - 208/240V, **plus** Free Shipping



ITEM #: 423EST5WOPB

Servit Five Pan Open Well Electric Steam Table with Partially Enclosed Base - 208/240V, **plus** Free Shipping

PRICE	\$1,339.99/Each	\$1,439.99/Each
HEIGHT	34 3/8 Inches	34 Inches
BASE STYLE	Undershelf	Partially Enclosed
FEATURES	Cutting Board	Cutting Board

MATERIAL	Stainless Steel	
TYPE	Mobile	Stationary
<div><div><div><div>Overall Dimensions:</div><div><div>Width:</div><div>71 3/8 Inches</div></div><div><div>Depth:</div><div>30 5/8 Inches</div></div><div><div>Height:</div><div>34 3/8 Inches</div></div></div></div><div><div><div>Sneeze Guard Dimensions:</div><div><div>Sneeze Guard Length:</div><div>71 5/8 Inches</div></div><div><div>Sneeze Guard Depth:</div><div>15 Inches</div></div><div><div>Sneeze Guard Height:</div><div>15 Inches</div></div></div></div><div><div><div>Kit Includes:</div><div><div>Five pan open well electric steam table:</div><div>1</div></div><div><div>Angled sneeze guard:</div><div>1</div></div><div><div>Casters with brakes:</div><div>4</div></div></div></div></div>		

This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, click [here](#).

⚠ Attention CA Residents: Prop 65 Warning >



Need Parts & Accessories?

Shop replacement parts and accessories for this item today!

[Find Parts for this Item](#)

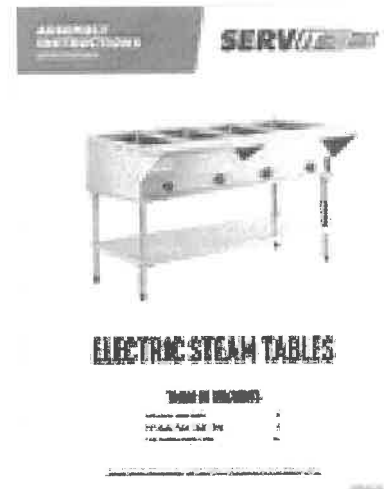
Resources and Downloads



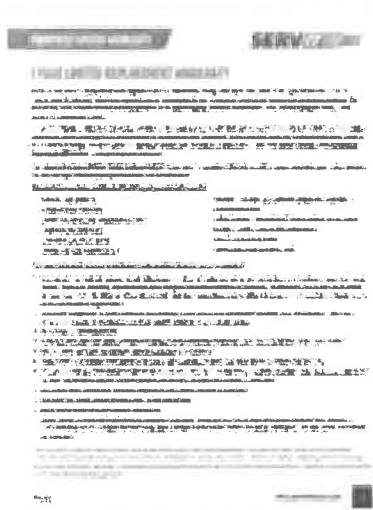
Specsheet



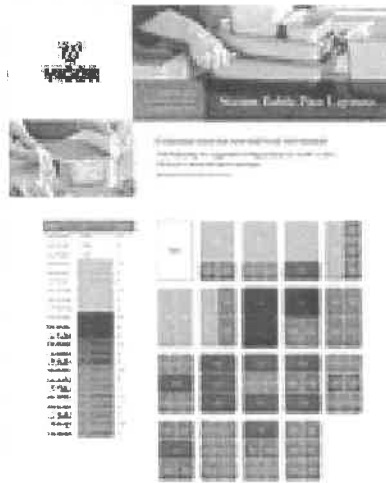
Manual



Instructions



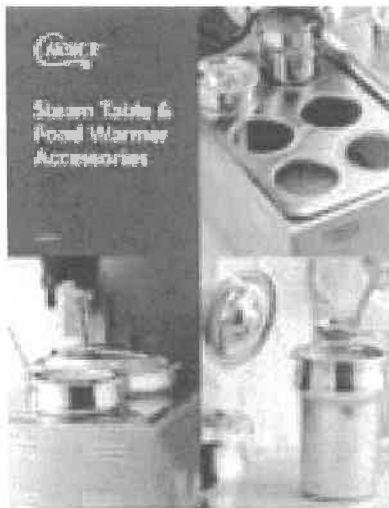
Warranty



Pan Layouts




Parts Manual



Brochure

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

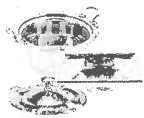
 A Guide to Steam Tables

Specs

Quantity	1/Each
Shipping Weight	201 lb.
Width	71 3/8 Inches
Depth	30 5/8 Inches
Height	34 3/8 Inches
Power Cord Length	7 11/16 Feet
Sneeze Guard Length	71 5/8 Inches
Compatible Pan Depth	6 Inches
Sneeze Guard Depth	15 Inches
Sneeze Guard Height	15 Inches
Caster Diameter	5 Inches
Voltage	208/240V
Wattage	3,750 Watts
Assembly Options	Assembly Required

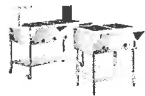
Base Style	Undershelf
Capacity	300 lb.
Caster Type	Locking
Casters	With Casters
Color	Silver
Control Type	Infinite
Features	Cutting Board
	Mobile
	Recessed Controls
	Undershelf
	With Sneeze Guard
Material	Stainless Steel
Number of Casters	4 Casters
Number of Wells	5
Plug Type	NEMA 6-20P
Power Type	Electric
Style	Floor Model
Type	Mobile
Usage	Indoor
Well Type	Open / Dry Well

Related Items



Decorative Steam
Table Food Pans

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Commercial Steam
Tables

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Steam Table Parts
and Components

497 Products



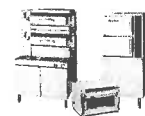
Stainless Steel Steam
Table Pans and Hotel
Pans

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Steam Table Pan
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Cold Food Tables

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