

Electric Steam Tables

SEALED WELL ELECTRIC STEAM TABLES



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Electric Steam Tables are engineered to maintain the ideal serving temperature of pre-cooked foods in fast-paced commercial kitchens. Built with rugged stainless-steel construction, independent heating controls, and a flexible dry or wet operation design, these units ensure dependable performance and consistent food quality throughout service.

HEATED HOLDING PERFORMANCE

Reliable, Consistent, and Versatile

- Temperature range: Operates within a controlled range of 140°F to 200°F, ideal for safely holding pre-cooked foods.
- Versatile operation – dry or wet: Designed primarily for dry operation, with optional wet use by adding a spillage pan filled with 1”–2” of water to maintain food moisture.
- 8” deep wells: Sized to accommodate standard food pans, providing generous capacity for high-volume service.
- Full insulation: Wells are insulated on all sides and the bottom to maintain consistent temperatures and reduce energy waste.

ELECTRIC SYSTEM & CONTROLS

Efficient, Adjustable, and Easy to Operate

- Independent infinite switches: Each well is heated by a dedicated 5 kW heating element, providing precise, individual zone control for flexible service configurations.
- Individual heating element controls: Allow operators to adjust each well's temperature independently to match the needs of different menu items.
- Power cord and plug: Includes a 6’ cord with either a 5-15 or L5-30 NEMA plug (depending on the model), ensuring convenient and compliant installation.

DURABILITY & CONSTRUCTION

Strong, Sanitary, and Built to Last

- 20-gauge 430 series stainless-steel top and body provide strength, corrosion resistance, and a clean professional appearance.
- Knock-down 'V'-frame design: Reinforced stainless-steel tubular leg system with V-frame supports ensures excellent stability and easy on-site assembly.
- Full-length cutting board: Includes a removable, 1/2” thick NSF-approved Nylamid cutting board, providing a hygienic and durable surface for prep and plating.

ACCESSORIES

- Sneeze guard with overshef.
- Tubular tray slide.
- Spillage pans.



AEST E 303



AEST E 305

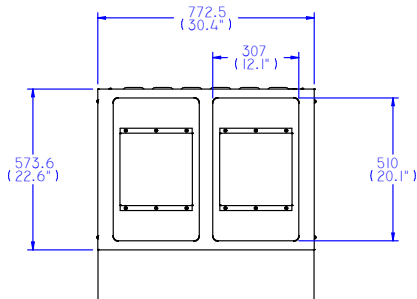
MODEL	WELLS	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
			kW		Width	Depth	Height	Lbs	ft³
SEALED WELL ELECTRIC STEAM TABLES									
AEST E 302	2	208-240V. - 50/60Hz.	1.5	7.2	30-3/8	22-5/8	34	90	10.6
AEST E 303	3	208-240V. - 50/60Hz.	2.3	18.0	44-3/8	22-5/8	34	117	14.1
AEST E 304	4	208-240V. - 50/60Hz.	3.0	14.4	58-3/8	22-5/8	34	143	17.7
AEST E 305	5	208-240V. - 50/60Hz.	3.8	18.0	72-3/8	22-5/8	34	187	24.7

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES LEGS. | VALID FOR CONTINENTAL USA & CANADA.

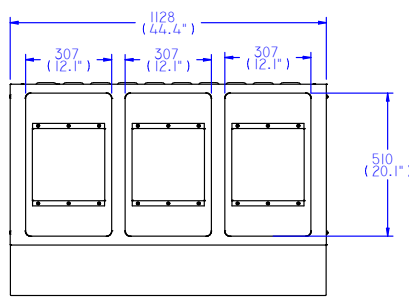
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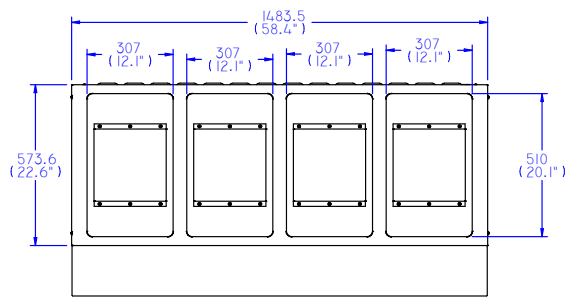
AEST E 302



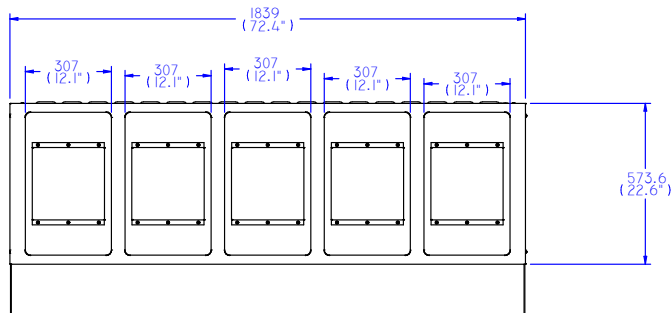
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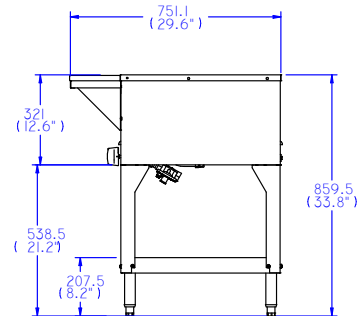
AEST E 304



AEST E 305



COMMON SIDE



MODEL	AEST-E-2	AEST-E-3	AEST-E-4	AEST-E-5
ELECTRICAL DATA				
Volts - Frequency	208V. - 50/60Hz.			
Power (kW)	1.0	1.5	2.0	2.5
Full Amp Load	8.3	12.5	16.7	20.8
Plug Type	6-20			6-20 / L-630
SHIPPING DIMENSIONS (in)				
Width	33-3/8	47-3/8	61-3/8	75-3/8
Depth	25-5/8			
Height	37			



INSTALLATION REQUIREMENTS

1. ELECTRICAL CONNECTION: Units pre-wired at factory with chord and NEMA 5-15P plug set included for 115/60/1 phase.

2. RESIDENTIAL APPLICATIONS DISCLAIMER: Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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