HOT FOOD TABLE (ELECTRIC) 36 SERIES

QUEST Model RET (36)

Designed for foods requiring different holding and serving temperatures. Constructed from heavy gauge stainless steel to withstand the rigors of continual operation. The top is formed with 12" × 20" (305 × 508 mm) 18 gauge stainless steel wells reinforced on the underside.



Product Features

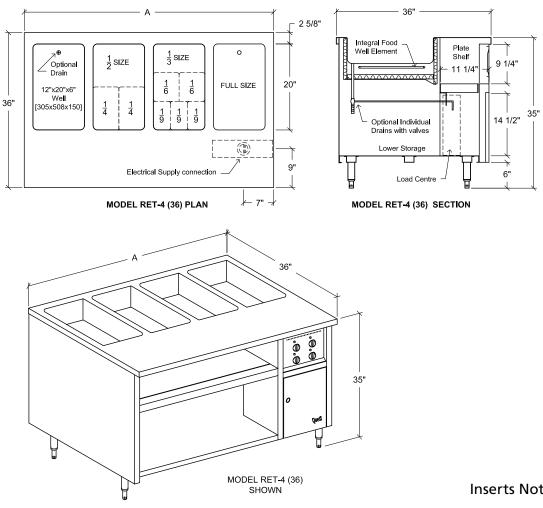
- Wet or dry well operation
- Individual temperature controls
- One piece stainless top for 100% sanitation
- All stainless steel body, legs and adjustable feet
- 36" top for larger shelf and plating area Each Well:
- 12" × 20" (305 × 508)
- Powerful 1200 Watt elements to handle any heating requirment
- Accommodates a variety of standard inserts
- Fully insulated ensuring accurate efficient heating
- Crevice-free and seamless
 — welded to the table top for the ultimate in sanitation
- Rounded corners for easy cleaning

Optional Features

- Server side pick-up shelves $12"w \times 32"h$ (305×815)
- Cutting board (Polyethylene)
- Roll Covers for individual wells
- Heated plate shelf with flip up door
- Heated lower storage compartment
- Stainless steel sliding doors for lower storage compartment (Heated or Non-heated)
- Stainless steel overshelf
- Sneezeguard
- Adapter plates to accommodate round inserts
- Drains individually valved and plumbed to common drop
- Manifolded drains to single valve



Quest- Hot Food Table (Electric) 36 Series



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MODEL	NUMBER OF WELLS	DIMENSIONS (MM)			HEA	TING- KILOW	WEIGHTS (KG)		
		LENGTH (A)	DEPTH	HEIGHT	WELLS	SHELF	STORAGE	NET	SHIPPING
RET-3 (36)	3	44" (1120)	36" (915)	35" (890)	3.6	0.25	1.0	355(161)	375(170)
RET-4 (36)	4	58" (1475)	36" (915)	35" (890)	4.8	0.25	1.0	395(179)	425(193)
RET-5 (36)	5	72" (1830)	36" (915)	35" (890)	6.0	0.50	1.5	435(197)	475(215)
RET-6 (36)	6	86" (2185)	36" (915)	35" (890)	7.2	0.50	1.5	475(215)	525(238)
RET-7 (36)	7	100" (2540)	36" (915)	35" (890)	8.4	1.0	1.5	515(234)	575(261)
RET-8 (36)	8	114" (2895)	36" (915)	35" (890)	9.6	1.0	1.5	555(252)	625(284)

Specifications

Provide QUEST Hot Food Table model RET...... for operation with...... volts...... phase. Table to have stainless steel wells, to be formed integral with top surface (flanging table top down and bolting wells in place will not be accepted).

Each well is to be fabricated for wet or dry operation and each well is to be individually controlled by infinite heat switches.

Table top is to be 18 gauge s/s No. 4 seamless welded to food wells. Body of table to be 20 gauge s/s No. 4 with shelves to be 18 gauge s/s No. 4.

Plate shelf to be 11" (280) deep and unit to be mounted on stainless steel legs with adjustable feet.

NOTE: Dimensions are accurate at time of publication but subject to change without notice. If sizes are critical consult the factory.







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