



ProKitchen Series 44" Electric Hot Food Steam Table with Undershef, 3 Open Well, 120V
(Model: PKST44)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✔ **Multi-Well Heating**
3-well open configuration supports structured hot food holding in commercial kitchens and buffet service areas.

✔ **Dual Heat Function**
Supports water or dry heat operation for flexible hot food holding in foodservice environments.

✔ **Certified Equipment**
NSF Certified and UL Listed construction supports commercial kitchen safety and compliance requirements.
- ✔ **Independent Controls**
Independent controls for each well support temperature management across multiple food items.

✔ **Integrated Cutting Board**
1/2" polyethylene cutting board with 7" depth supports food preparation and service workflow.

✔ **Warranty Coverage**
It includes a 1 year parts & labor warranty by the manufacturer.



PRODUCT OVERVIEW

The ProKitchen Series Hot Food Steam Table is designed for commercial kitchens, buffet counters, catering operations, and foodservice stations requiring controlled hot holding of prepared food. Constructed with stainless steel in a silver finish, it features a 44.31" (L) x 29.41" (W) x 33.27" (H) structure. The unit includes a 3-well open well configuration with independent controls for each well, supporting structured hot food service workflows in commercial environments.

The ProKitchen Series Steam Table operates on 120 V, 60 Hz, single-phase electric supply with 1500 W power and 12.5 A current using a NEMA 5-15P plug type. It supports water or dry heat operation for hot food holding applications. Each well is sized 12" x 20" x 6-1/2" for standard commercial food pans used in restaurant and buffet service operations.

The ProKitchen Series Hot Food Steam Table includes a 1/2" polyethylene cutting board with 7" cutting board depth for food preparation and service workflow support. It features adjustable stainless steel legs with socket fittings and stainless steel bullet feet for structured installation in commercial kitchen environments. An undershelf is included for additional storage space in foodservice operations.

The ProKitchen Series Steam Table is NSF Certified and UL Listed for commercial kitchen use. It includes a 1 year parts & labor warranty by the manufacturer. The unit weighs 108 lb and includes three open wells designed for water pans, supporting hot food holding applications in buffet and catering environments.

CERTIFICATIONS

NSF Certified

UL Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	12.5 ampere	Color	Silver
Cutting Board Depth	7 inch	Features	12" x 20" x 6-1/2" Well Size, 1/2" Polyethylene Cutting Board, Water Pans Required, Water Or Dry Heat
Material	Stainless Steel	Number of Wells	3 Wells
Phase	1 Phase	Plug Type	NEMA 5-15P
Power Type	Electric	Type	Hot Food Steam Table
Voltage	120 volt	Wattage	1500 watt
Well Type	Open Well Type	Hertz	60 hertz
Country of Origin	China	Selling Unit	1/Each
Product Weight	108 pound	Product Depth	29.41 inch
Product Height	33.27 inch	Product length	44.31 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Depth	26 inch	Shipping Height	17 inch
Shipping Length	46 inch	Shipping Weight	115 pound
Legs	Adjustable Stainless Steel Legs and Socket	Number of Legs	4 Legs
Temperature Control	Independent Controls for Each Well	Feet Type	Stainless Steel Bullet Feet
Undershelf	Yes	Series	ProKitchen Series

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