



**DIM SUM STEAMERS ARE OPTIONAL SEE PAGE 145**

**STAINLESS STEEL DIM SUM CART**

The authentic cart of Hong Kong's tea restaurants, Town's Dim Sum Cart accommodates multiple levels of 4½" or 5½" individual dim sum steamers (data below). Steamers containing prepared dim sum items are kept at serving temperature as a server brings the cart to the dining room.

The Dim Sum Cart has a hot waterbath steam tank heated by canned heat. 3 fuel containers (used as under chafers) are placed in provided receptacles on a shelf 3½" below the steam tank. A ¾" NPT ball type drain valve is provided. Access is through removable panels on the front of the unit. Steamers are placed on the ⅛" thick aluminum perforated plate located 2½" above the bottom of the steam tank. Handle has chrome brackets and tubular stainless steel push rail. Stainless steel tank is welded seamless on top and insulated from the body by a 1" air space all around. Body is stainless steel with removable access panels and decorative ventilating perforations. Includes casters with rubber tires on steel wheels and large ball bearings.

**SPECIFICATIONS**

**MODEL NO.** 36615 **HEAT SOURCE: 2 CONTAINERS** \_\_\_\_\_canned heat<sup>2</sup> **MAXIMUM STEAMER CAPACITY** (75) 4½" steamers, (33) 5½" steamers **SIZE<sup>1</sup>** 17"x 30"x 34" **NET WEIGHT** 69 lb.

**STEAMER COMPARTMENT** 15"x 25" x 6½" **CUBIC FEET** 4 **SHIP WEIGHT** 115 lbs. **DRAIN** ball **VALVE** ¾"

<sup>1</sup>for overall height including handle add 2¾"  
<sup>2</sup>not provided

**DIM SUM STEAMERS AND COVERS** DIM SUM STEAMERS AND COVERS ARE STAINLESS STEEL

**DIM SUM STEAMER**

ITEM NO.	STEAMER DIAMETER	QUANTITY PER LEVEL	MAXIMUM LEVELS
36504	4½"	15	5
36505	5½"	11	3

**DIM SUM STEAMER COVER**

ITEM NO.	COVER DIAMETER	AMOUNT REQUIRED
36605	5½"	3
36604	4½"	5