

STAINLESS STEEL MOBILE DIM SUM CART

The authentic cart of Hong Kong 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 $3\frac{1}{2}$ " below the steam tank. A $\frac{3}{4}$ " NPT ball type drain value is provided. Access is through removable panels on the front of the unit. Steamers are placed on the $\frac{1}{4}$ " thick aluminum perforated plate located $2\frac{1}{2}$ " above the bottom of the steamtank. Handle has chrome brackets and tubular stainless steel push rail. Stainless steel tank is welded seamlessly 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

DIM SUM STEAMER

MODEL NO.HEAT SOURCE: 2 CONTAINERSMAXIMUM STEAMER CAPACITYSIZE1NET WEIGHT36615canned heat (not provided) (75) $4\frac{1}{2}$ " steamers, (33) 51/2" steamers17"x 30"x 34"69 lb.

STEAMER COMPARTMENT		SHIP WEIGHT	DRAIN	VALVE	
15″x 25″x 6½″	4	115 lbs.	ball	3/4″	

¹for overall height including handle add 2³/₄"

STAINLESS STEEL DIM SUM STEAMERS AND COVERS

36504 4½" 15 5 36505 5½" 11 3 DIM SUM STEAMER COVER III 3 ITEM NO. COVER DIAMETER AMOUNT REQUIRED	
DIM SUM STEAMER COVER	
36605 51/2" 3	
36604 41/2" 5	