GUSTO HOT FOOD TABLES

Models 3W120-4, 4W120-4 & 5W208DV

Gusto Hot Food Tables

Features & Benefits:

Thermostatic Heat Controls – automatically adjust for water temperature and food volume changes to reduce food waste.

Capillary Tube Thermostats – control supply power only when needed for maximum power efficiency.

Low-water Indicator Light – eliminates guesswork.

Dome Heating Elements – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Elements are cast-in for longer service life and greater energy transfer.

Wells – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves. Recommend using up to 4 (10.2 cm) deep food pans – standard and fractional sizes.

10ft. (3 m) power cord bottom-mounted to stay out of the way.

Shipped knocked down.



Quality Construction:

Gusto hot food tables are constructed of 20 gauge stainless steel top and undershelf, with 16 gauge legs or optional caster set. Self-insulating thermoset fiber-reinforced resin wells will not pit or rust. Mechanical guards on all controls and power switch for safety and reliability.

Optional Accessories:

- 8" (20.3 cm) Cutting board – NSF-approved polyethylene
- Casters
- Overshelf

Warranty:

Gusto hot food tables are covered by Vollrath L.L.C.'s warranty for one year parts and labor.

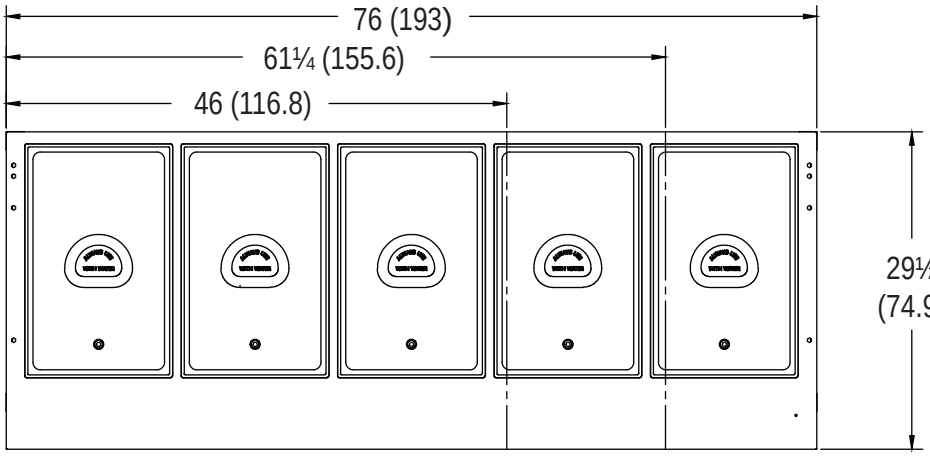
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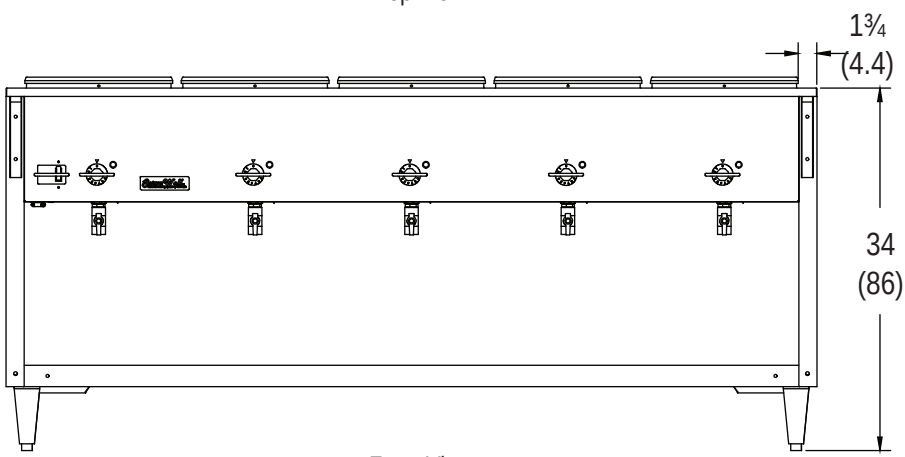
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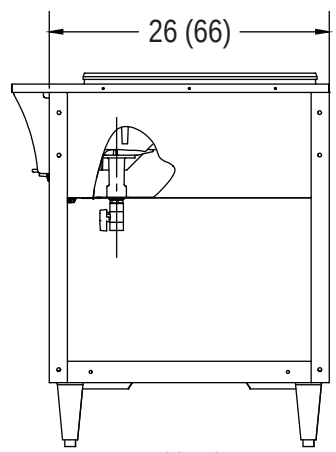
Models GUS3W120-4, GUS4W120-4 & GUS5W208DV



Top View



Front View



Side View

Model	Description	Voltage	Electrical Service Amps	Amps	Watts per Well	Watts Total	Plug
GUS3W120-4	Gusto 3-Well Hot Food Table	120	15	12	480	1440	NEMA 5-15P
GUS4W120-4	Gusto 4-Well Hot Food Table	120	20	16	480	1920	NEMA 5-20P
GUS5W208DV	Gusto 5-Well Hot Food Table	208/240	30	16.7	600-800	3000-4000	NEMA 6-30P

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