

Oblong Stainless Steel Soup Station with Roll Top Lid

This oblong soup station keeps soups and other hot foods at the perfect serving temperature. It features a roll-top lid for easy access and to retain heat, and is supported by sturdy stainless steel legs.



Product Overview

Professional Soup Station

This oblong stainless steel soup station is designed to maintain soups and hot foods at optimal serving temperatures, making it an essential addition for buffets, catering events, and restaurants. It features a durable roll-top lid for easy access and superior heat retention, supported by sturdy legs. With an anti-jam tray design and a specialized water-stop tank to prevent condensate overflow, this unit combines reliability with user-friendly operation.

Construction & Design

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| Material | Stainless Steel |
| Key Design Features | Roll Top Lid, Anti-Jam Trays, Water-Stop Tank, Hydraumatic Design |
| Manufacturing Detail | Crimping construction (no welding) for a smooth finish |

Operational Details

Included Components

- 2 x Chafing dishes with lids
- 2 x Fuel holders
- Stainless steel legs

Performance Highlights

2 units

Chafing Dishes Included

2 units

Fuel Holders Included