

# Quest

**METAL  
PRODUCTS  
LIMITED**

## HOT FOOD TABLES (ELECTRIC)

A deluxe unit that boasts the most up-to-date features available, this **Quest Hot Food Table** offers operators the ultimate in performance for any food holding operation where temperature and humidity control are all important.

- A choice of wet or dry well operation.
- Individual temperature control of each food well.
- One piece top construction for 100% sanitation.
- Complete individual insulation of the heated food wells.
- Ruggedly built units that perform better and last longer.

The **wet or dry** well feature enables the operator to hold temperature of any food properly without changing the moisture content. Hot meals can be held longer and lose none of their original tastiness. Wastage is eliminated and the savor of good food is preserved.

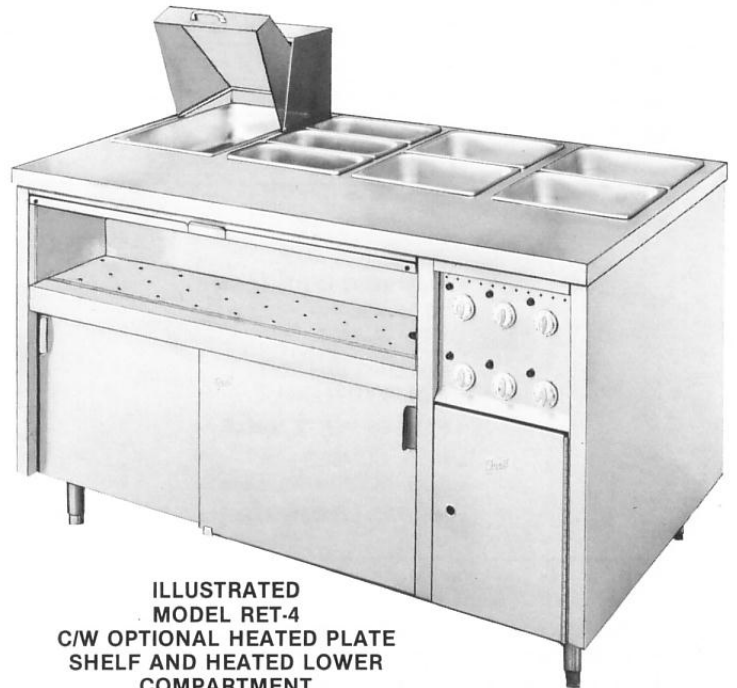
Individual temperature control over each well assures the operator of the correct holding temperature for any variety of foods served. Accurate temperature control eliminates the chance of soups being served lukewarm, or special meat dishes being held at a temperature where they continue to cook.

**Quest's Hot Food Table provides the ultimate in sanitary construction features. Table is constructed entirely of stainless steel. Food wells are crevice-free and are seamless — welded to the table top.**

Cutting board if required is used on top of stainless surface. Cleaning consists of simply washing the all-stainless surface.

Each well is fully insulated — an economical feature that prevents heat being wasted and contributes to cooler kitchens.

**Quest Hot Food Tables** are constructed from heavy gauge stainless steel to withstand the rigors of continual operation. The top is formed of 18 gauge stainless steel, wells reinforced on the underside. The entire chassis is fabricated from heavy weight stain-



ILLUSTRATED  
MODEL RET-4  
C/W OPTIONAL HEATED PLATE  
SHELF AND HEATED LOWER  
COMPARTMENT



less steel. Sanitary adjustable feet are mounted on full length channels for complete rigidity. Two inch adjustment can be made on all legs, and threads are completely concealed.

Each of the 12" x 20" (305 x 508) wells will accommodate a variety of inserts. Stainless steel overshelf, waitress counter and tray rail are other popular features.

Internal wiring is completed to a circuit breaker panel located on the front of the table — an important service feature.

Optional extras available as shown on back of sheet.

Purchase of a QUEST Hot Food Table will enhance your food service by keeping hot foods at the right temperature, protecting both quality and flavor.

*"The  
Quest for  
the Best  
Ends at  
Quest"*

# Quest

**METAL PRODUCTS LIMITED**  
949 ERIN STREET, WINNIPEG, MANITOBA R3G 2W6

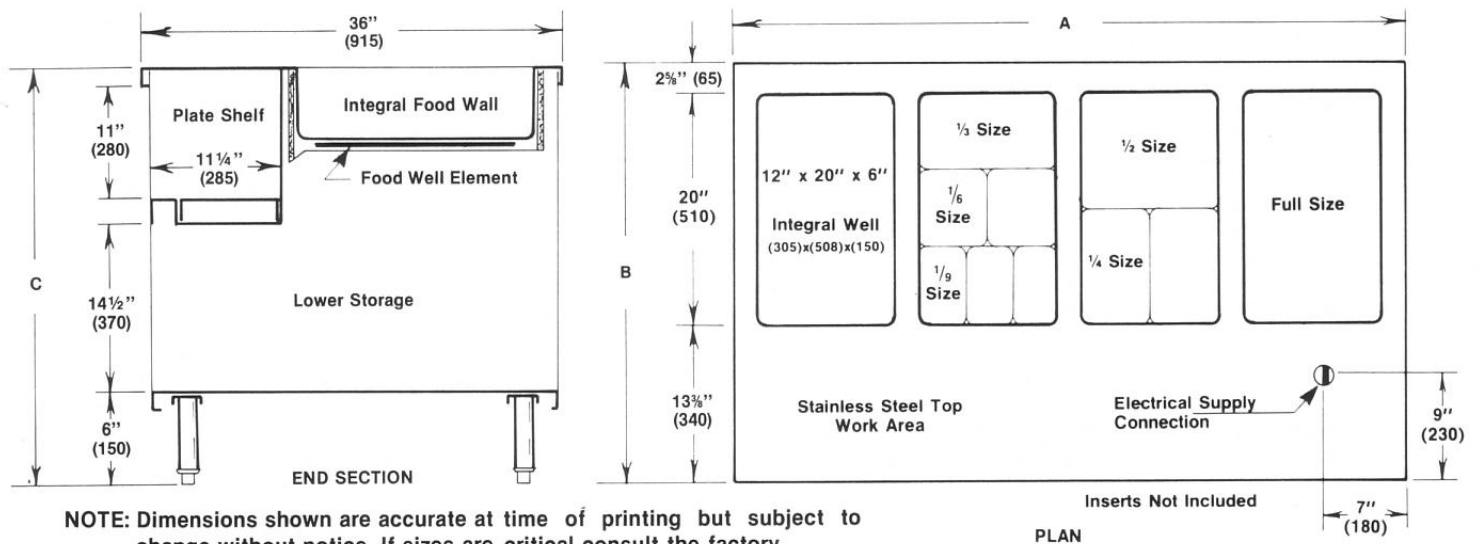
| MODEL | NUMBER OF WELLS | DIMENSIONS (MM) |          |          | HEATING - KILOWATTS |       |         | WEIGHTS (KG's) |          |
|-------|-----------------|-----------------|----------|----------|---------------------|-------|---------|----------------|----------|
|       |                 | A               | B        | C        | Wells               | Shelf | Storage | Net            | Shipping |
| RET-3 | 3               | 44"(1120)       | 36"(915) | 35"(890) | 3.6                 | 0.25  | 1.0     | 355(161)       | 375(170) |
| RET-4 | 4               | 58"(1475)       | 36"(915) | 35"(890) | 4.8                 | 0.25  | 1.0     | 395(179)       | 425(193) |
| RET-5 | 5               | 72"(1830)       | 36"(915) | 35"(890) | 6.0                 | 0.50  | 1.5     | 435(197)       | 475(215) |
| RET-6 | 6               | 86"(2185)       | 36"(915) | 35"(890) | 7.2                 | 0.50  | 1.5     | 475(215)       | 525(238) |
| RET-7 | 7               | 100"(2540)      | 36"(915) | 35"(890) | 8.4                 | 1.0   | 1.5     | 515(234)       | 575(261) |
| RET-8 | 8               | 114"(2895)      | 36"(915) | 35"(890) | 9.6                 | 1.0   | 1.5     | 555(252)       | 625(284) |

### OPTIONAL FEATURES:

- WAITRESS COUNTERS  
12" w. x 32" h.  
(305) x (815)
- CUTTING BOARD  
(POLYETHYLENE)
- HEATED PLATE SHELF
- ROLL COVERS  
FOR INDIVIDUAL WELLS
- HEATED LOWER STORAGE COMPARTMENT
- STAINLESS STEEL SLIDING DOORS FOR  
LOWER STORAGE COMPARTMENT  
(Heated or non-heated)
- STAINLESS STEEL OVERSHELF
- SNEEZEGUARD
- DRAINS FOR INDIVIDUAL WELLS
- ADAPTER PLATES TO ACCOMMODATE  
ROUND INSERTS

### SPECIFICATIONS:

Provide QUEST Hot Food Table model RET.....for operation with.....volts.....phase. Table to have..... stainless steel wells, to be formed integral with top surface (flanging table top down and bolting wells in place will not be accepted). Each well is to be fabricated for wet or dry operation and each well is to be individually controlled by infinite heat switches. Table top is to be 18 gauge s/s No. 4 seamless welded to food wells. Body of table to be 20 gauge s/s No. 4 with shelves to be 18 gauge s/s No. 4. Plate shelf to be 11"(280) deep and unit to be mounted on stainless steel legs with adjustable feet and no exposed threads. Overall dimensions—length.....width.....height.....as shown for above model, manufactured by QUEST Metal Products Ltd., Winnipeg. This unit must be approved by Canadian Standards Association.



NOTE: Dimensions shown are accurate at time of printing but subject to change without notice. If sizes are critical consult the factory.

Inserts Not Included  
PLAN

Revised 10/88