

Serving Lines, Stainless Steel Hot Food Well models HTD

- model 14G HTD-2 14G HTD-3 14G HTD-4 14G HTD-5 14G HTD-6
 14G HTD-2S 14G HTD-3S 14G HTD-4S 14G HTD-5S 14G HTD-6S
 14G HTD-3B 14G HTD-4B 14G HTD-5B 14G HTD-6B

Description:

Portable, stainless steel heated serving station. Individually and thermostatically controlled 12" x 20" die-stamped hot food wells with drains and gate valve. Available in enclosed, dry storage or heated bases. Interchangeable stainless steel, or laminate body panels, snap together locking device designed to work with all other RanServe equipment. Provided with 4 swivel casters-(2) locking. Only available in single phase.

Specifications:

UNIT TOP: Top to be one piece of die-formed 14 gauge stainless steel with 1 1/2", 90° nosing on all sides. 12" x 20" top openings with raised die-stamped perimeters.

FOOD WELLS: Unit fitted with complement of 12" x 20" x 6 1/2" electrically heated food wells, individually and thermostatically controlled. 1" drains, drain manifold and common ball valve installed as standard - drain lines run to accessible area.

UNIT BODY: Body frame to be all welded construction of steel with exposed corners to be 1 1/4" stainless steel. All corners welded and polished. Body ends and panels to be plastic laminate with galvanized steel backing (specify laminate color). Body ends and panels to be removable to allow the changing of colors. Unit to be equipped with 4 swivel casters, (2) locking, that are recessed inside of toe area. Unit shipped with 8'- cord & plug installed.

CONTROLS: Controls mounted on front of recessed stainless steel panel. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. Individual food wells wired to a common junction box(es). 120, 208, or 240V operation.

HTD "S" series (Cafeteria style with dry storage below): Same spec as HTD series only "S" series units to have (2) self-closing, sliding doors on one side below control panel. Doors mounted on overhead track assembly with stainless steel ball bearings. Doors to be stainless steel construction with plastic laminate exterior. Interior shelf to be 22 gauge stainless steel with integrally welded steel underbracing.

HTD "B" series (Cafeteria style with heated storage below): Same spec as HTD "S" series units only "B" series units to have a thermostatically controlled, electrically heated base with hinged doors and chrome shelves. Specify voltage. (NSF approved for food storage).

model 14G HTD-3 Enclosed Base shown



model 14G HTD-3S Storage Base shown

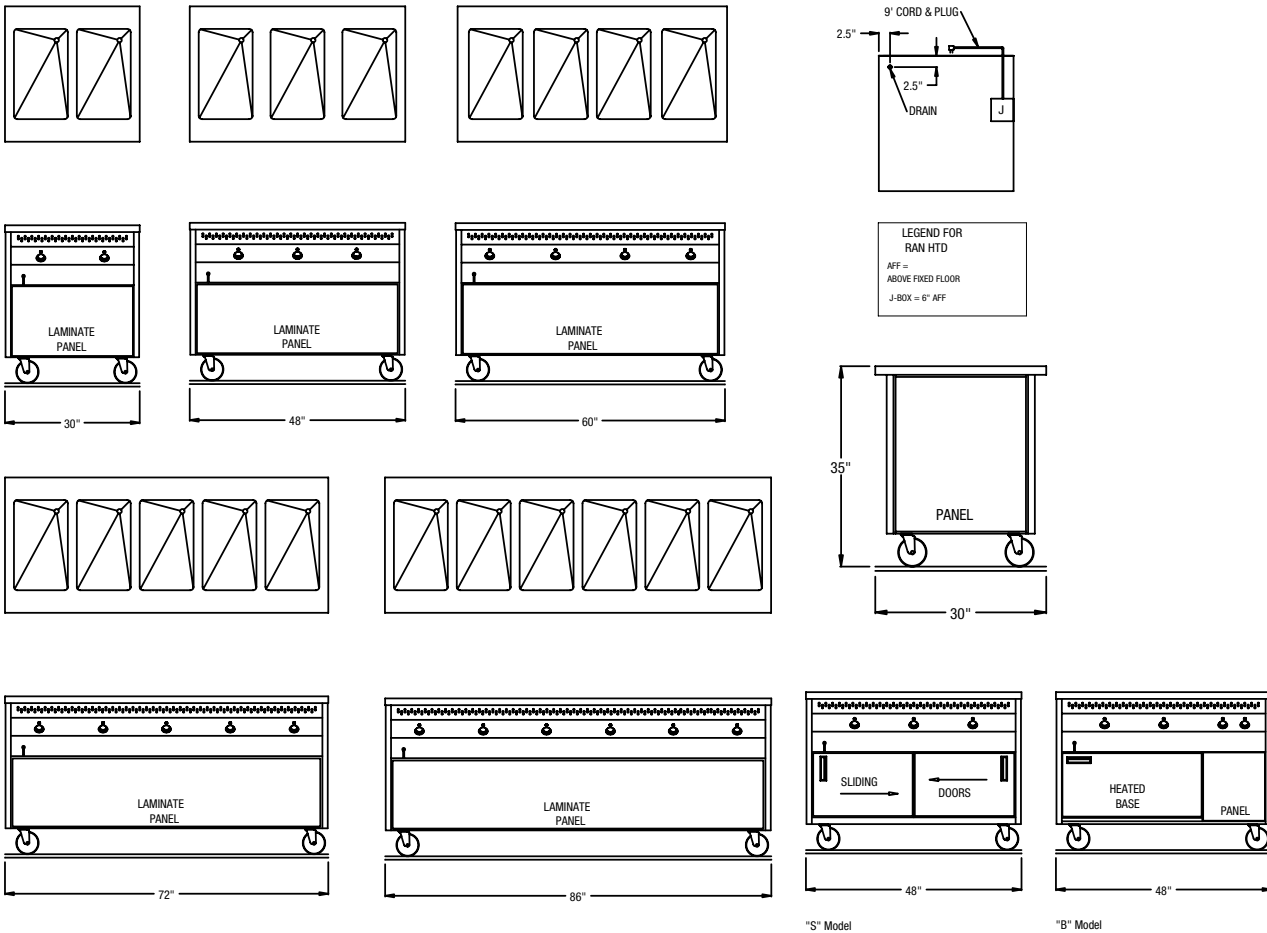


Standard Features:

- Individual thermostatic control for precise food temperatures
- Die-stamped raised sanitary rim pan openings
- Interchangeable body panels
- Concealed locking mechanism with easy to use spring-activated catch
- 1" drain, manifold, and ball valve
- Swivel casters - (2) locking

Options & Accessories:

- Canopy
- Overshelves
- Trayslides
- Corian top
- Granite top
- Laminates
- Graphics
- Sneeze Guards
- Elementary School Height
- Electrical Distribution System



14G HTD DRAWINGS SHOWN, 14G HTD-S & 14G HTD-B FRONT VIEW SHOWN AS REPRESENTATION OF "S" & "B" MODELS
 Drawings are to be viewed in the same order as the chart

Enclosed Base Models	L	D	H	No. of Wells	Elements	120V			208V			240V			Ship Wt.	
						KW	Amps*	NEMA	KW	Amps*	NEMA	KW	Amps*	NEMA		
14G HTD-2	30"	30"	35"	2	2	2.2	18.4	5-30P	2.2	10.6	6-15P	2.2	9.2	6-15P	175	
14G HTD-3	48"	30"	35"	3	3	3.3	27.6	5-50P	3.3	15.9	6-20P	3.3	13.8	6-20P	215	
14G HTD-4	60"	30"	35"	4	4	4.4	36.8	5-50P	4.4	21.2	6-30P	4.4	18.4	6-30P	260	
14G HTD-5	72"	30"	35"	5	5	5.5	46	N/A	5.5	27.4	6-50P	5.5	23.0	6-30P	325	
14G HTD-6	86"	30"	35"	6	6	N/A	N/A	N/A	6.6	31.7	6-50P	6.6	27.5	6-50P	390	
Dry Storage Base																
14G HTD-2S	30"	30"	35"	2	2	2.2	18.4	5-30P	2.2	10.6	6-15P	2.2	9.2	6-15P	175	
14G HTD-3S	48"	30"	35"	3	3	3.3	27.6	5-50P	3.3	15.9	6-20P	3.3	13.8	6-20P	215	
14G HTD-4S	60"	30"	35"	4	4	4.4	36.8	5-50P	4.4	21.2	6-30P	4.4	18.4	6-30P	260	
14G HTD-5S	72"	30"	35"	5	5	5.5	46	N/A	5.5	27.4	6-50P	5.5	23.0	6-30P	325	
14G HTD-6S	86"	30"	35"	6	6	N/A	N/A	N/A	6.6	31.7	6-50P	6.6	27.5	6-50P	390	
Heated Storage Base																
14G HTD-3B	48"	30"	35"	3	3	4.4	36.8	5-50P	4.125	19.8	6-30P	4.4	18.4	6-30P	215	
14G HTD-4B	60"	30"	35"	4	4	5.5	46	N/A	5.225	25.1	6-50P	5.5	23	6-30P	260	
14G HTD-5B	72"	30"	35"	5	5	N/A	N/A	N/A	6.325	30.4	6-50P	6.6	27.5	6-50P	325	
14G HTD-6B	86"	30"	35"	6	6	N/A	N/A	N/A	7.425	37	6-50P	7.7	32	6-50P	390	

* Note: Amperage for base unit only. Any accessory heat lamp or display illumination loads must be added to the total amperage.

