

RANDELL®

Hot Food Table Electric Individual Sealed Well models 3600

model 3612 3613 3614 3615

Description:

Electric operated, stainless steel open shelving base hot food table with 20 gauge stainless steel top, and individual die-stamped 12" x 20" top openings. Individual thermostatically controlled, electrically heated, sealed food wells. Wells are provided with drains and are manifolded to a gate valve. Unit totally prewired to junction box, power cord is supplied. 7" wide plate shelf & 8" wide NSF workboard. Unit on 6" high adjustable legs.

Specifications:

UNIT TOP: Top to be one piece of die formed 20 gauge stainless steel with 1 5/8" square nosing. Top stamped with individual 12"x 20" die formed raised perimeter openings. Unit top fitted with compliment of 12"x 20"x 6 1/2" deep, electrically heated, sealed food wells, individual thermostatically controlled. Provided with 7" deep, removable 20 gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard.

FOOD WELLS: 12"x 20" x 6 1/2" deep electrically heated, sealed food wells, individually and thermostatically controlled. Wells are provided with drains and are manifolded to a gate valve located on the left side of the unit.

CONTROLS: Thermostatic controls for elements mounted on front of 7" deep removable stainless steel plate shelf. Connections to heating elements are located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box(es). Power cord is supplied.

UNIT BASE: Bottom shelf to be stainless steel with channel bracing. Body ends to be stainless steel. Legs to be 6" high with adjustable bullet foot. Legs mounted to full length channel frame assembly on bottom of body assembly.

model 3613 shown with optional casters

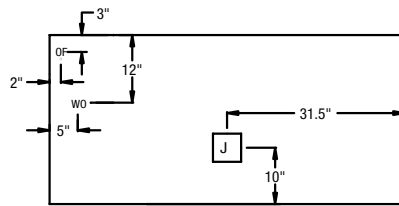
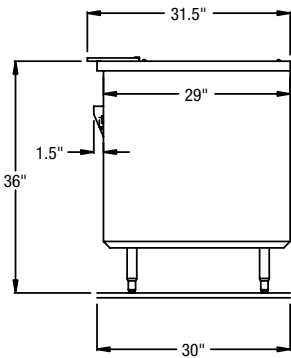
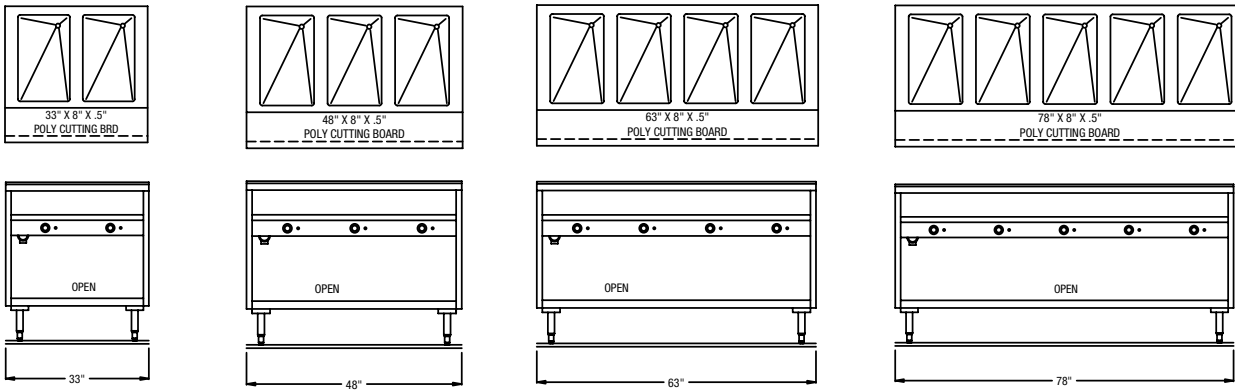


Standard Features:

- Die stamped, raised sanitary rim pan openings in stainless steel top
- Stainless steel body construction - no assembly required.
- Thermostatic controls for precise food temperatures - one per well
- Drains manifolded to a common gate valve
- Stainless steel, full length plate shelf - 7" deep
- Stainless steel ends
- Full length, 8" wide NSF workboard
- Units take food pans directly, wet/dry operation
- Power cord
- 6" high adjustable legs
- Available for 120V, 208V, or 240 volt operation

Options & Accessories:

- Counter Protectors
- Serving Shelves/Plexi Shields
- Overshelves
- Casters
- Roll Covers
- Adaptor Plates
- Manual Fill Faucet
- Stainless Steel Back
- Voltage Other than Standard On 3-5 Well Only
(cord & plug not supplied as standard with 3 phase)



Model	L	D	H	No. of Wells	No. of Elements	Bottom Shelf		120V - 750 Watt			208V - 865 Watt			240V - 1150 Watt			Ship Wt.
						Material	Sq. Ft.	KW	Amps	NEMA	KW	Amps	NEMA	KW	Amps	NEMA	
3612	33"	30"	36"	2	2	S.S.	5.5	1.5	12.5	5-20P	1.73	8.32	6-15P	2.3	9.58	6-15P	116
3613	48"	30"	36"	3	3	S.S.	8.1	2.25	18.75	5-30P	2.6	12.48	6-20P	3.45	14.37	6-20P	174
3614	63"	30"	36"	4	4	S.S.	10.7	3	25	5-50P	3.46	16.64	6-30P	4.6	19.16	6-30P	232
3615	78"	30"	36"	5	5	S.S.	13.3	3.75	31.25	5-50P	4.33	20.8	6-30P	5.75	23.95	6-30P	290

