RANDELL®

Drop-In Hot Food Well models 9570

model □ 9570-2 □ 9570-3 □ 9570-4 □ 9570-5 □ 9570-6

Description:

Stainless steel, drop-in, electrically heated hot food well unit with open water bath tank, thermostatically controlled. Separate control panel for field installation, prewired.

Specifications:

UNIT TOP: Top and water bath tank to be one piece, 16 gauge stainless steel.

UNIT BODY: Unit fitted with electric heating element(s) mounted beneath tank, insulated and shielded. Unit prewired to controls, mounted on separate stainless steel panel. 1" stainless steel drain nipple and gate valve provided. Fully insulated exterior body of corrosion resistant steel.

CONTROLS: Controls prewired to junction box mounted on separate stainless steel panel for field installation in counter front. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. 208/240V operation.

Standard Features:

- Open tank Baine Marie style for wet operation
- True thermostatic control for precise food temperatures
- · Drain and gate valve
- Approved for installation in either stainless or laminate counter work

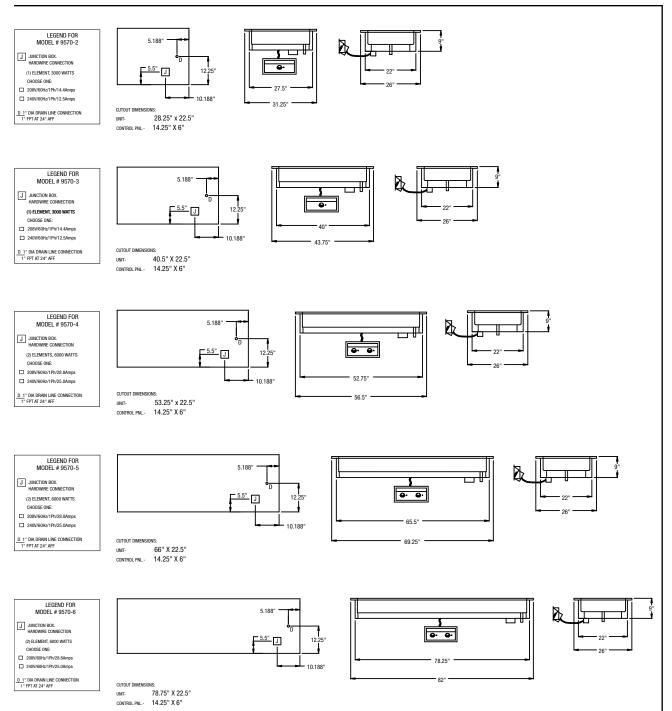
Options & Accessories:

- ☐ Adaptor bars
- ☐ Extended thermostatic lead

model 9570-2 shown







			12"x20"	Cut Out Size		No. of		Amps / 60 / 1 PH		
Model	L	D	Pan Cap.	Unit	Control Panel	Elements	Watts	208V	240V	Ship Wt.
9570-2	31 1/8"	26"	2	28 1/4" x 22 1/2"	14" x 6"	1	3000	14.4	12.5	110
9570-3	43 5/8"	26"	3	40 1/2" x 22 1/2"	14" x 6"	1	3000	14.4	12.5	135
9570-4	56 1/2"	26"	4	53 1/4" x 22 1/2"	14" x 6"	2	6000	28.8	25	160
9570-5	69 1/4"	26"	5	66" x 22 1/2"	14" x 6"	2	6000	28.8	25	185
9570-6	82"	26"	6	78 3/4" x 22 1/2"	14" x 6"	2	6000	28.8	25	210

Power supply requires hard wiring to "J" box.





