randell™

HOT FOOD WELL/DROP-IN
HOT FOOD WELL MODEL 9570

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

AVAILABLE MODELS:
- ☐ 9570-2
- ☐ 9570-3
- ☐ 9570-4
- ☐ 9570-5
- ☐ 9570-6

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

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: Thermostatic control(s) prewired to junction box mounted on separate stainless steel panel for field installation in counter front. Each control(s) has a lighted on/off switch that allows turning off of each well. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. 208 or 240V operation.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

9570 Hot Food Well, Model 9570-5 shown.

c (UL)   (UL)   (NSF)

OPTIONS/ACCESSORIES:
- ☐ Adaptor bars
- ☐ Extended thermostatic lead

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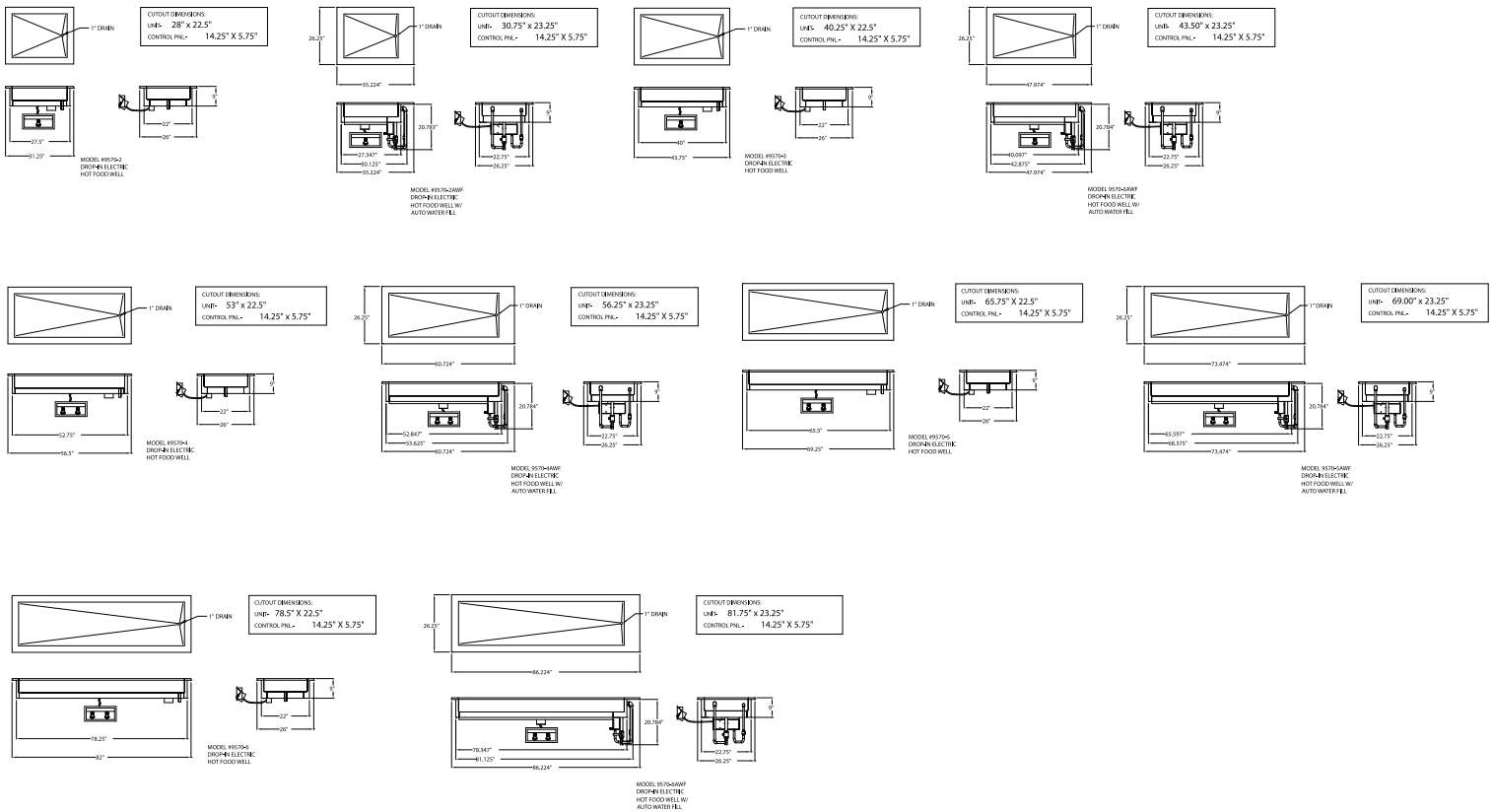
Model	L	D	12"x20" Pan Cap.	Cut Out Size		No. of Elements	Watts	Amps / 60 / 1 PH		Ship Wt.
				Unit	Control Panel			208V	240V	
9570-2	31 1/8"	26"	2	28 1/4"x22 1/2"	14" x 6"	1	3000	14.4	12.5	110
9570-3	43 5/8"	26"	3	40 1/2"x22 1/2"	14" x 6"	1	3000	14.4	12.5	135
9570-4	56 1/2"	26"	4	53 1/4"x22 1/2	14" x 6"	2	6000	28.8	25	160
9570-5	69 1/4"	26"	5	66"x22 1/2"	14" x 6"	2	6000	28.8	25	185
9570-6	82"	26"	6	78 3/4"x22 1/2"	14" x 6"	2	6000	28.8	25	210

Power supply requires hard wiring to "J" box.

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