



HOT FOOD TABLES

FEATURES & BENEFITS

Designed to complement our line of performance-driven prep tables, Randell's selection of hot food tables outshines the competition with precision control, 100% factory assembled with solid construction that stands up to the fast-paced environment of today's commercial kitchens.



Available in three standard well configurations

- 3600 series: "Best"; sealed wells with drains and manifold system
- 3500 series: "Economy"; open (exposed) element, spillage pans required
- 3300 series: "Traditional"; common water bath / single sealed tank with drain (electric)

Fully assembled construction of all stainless steel where shows

Units ship fully assembled

- Stays solid during use – no more bolts loosening up

Elements are easy to remove from front of unit for replacement

Able to build into RanChef line-ups

OPTIONS:

- Casters
- Counter protectors
- Over shelf
- Finished back
- Tray slides
- 3-phase power



888.994.7636
unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan, Mississippi and Oklahoma.

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