



SERVING LINES, STAINLESS STEEL

HOT FOOD WELL MODEL HTD

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.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

AVAILABLE MODELS:

- | | |
|-------------------------------------|-------------------------------------|
| 14 GAUGE TOP: | 16 GAUGE TOP: |
| <input type="checkbox"/> 14G HTD-2 | <input type="checkbox"/> RAN HTD-2 |
| <input type="checkbox"/> 14G HTD-3 | <input type="checkbox"/> RAN HTD-3 |
| <input type="checkbox"/> 14G HTD-4 | <input type="checkbox"/> RAN HTD-4 |
| <input type="checkbox"/> 14G HTD-5 | <input type="checkbox"/> RAN HTD-5 |
| <input type="checkbox"/> 14G HTD-6 | <input type="checkbox"/> RAN HTD-6 |
| <input type="checkbox"/> 14G HTD-3B | <input type="checkbox"/> RAN HTD-3B |
| <input type="checkbox"/> 14G HTD-4B | <input type="checkbox"/> RAN HTD-4B |
| <input type="checkbox"/> 14G HTD-5B | <input type="checkbox"/> RAN HTD-5B |
| <input type="checkbox"/> 14G HTD-6B | <input type="checkbox"/> RAN HTD-6B |

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

ADDITIONAL AVAILABLE CONFIGURATIONS:

- 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).

UNIT TOP: Top to be one piece of die-formed 14 or 16 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" 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: Unit comes standard with thermostatic controls. Each controls has a lighted on/off switch that allows turning off of each well. Controls and elements mounted behind removable front panel for easy access to changing elements, element boxes or controls through easy to remove access panel. Individual food wells wired to common junction box(es). Each unit supplied with UL listed powercord.

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

Serving Lines, Hot Food Well. Model HTD-3 enclosed base shown:

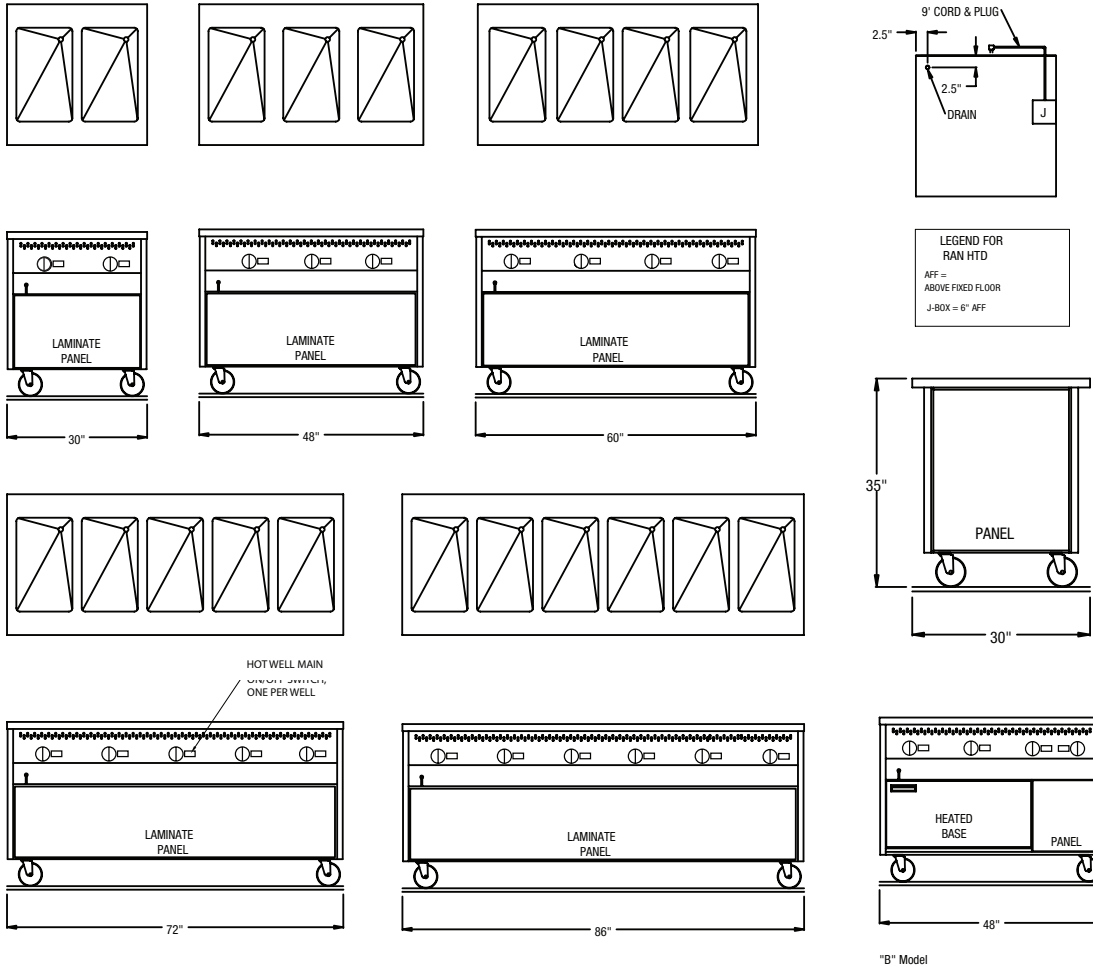


OPTIONS/ACCESSORIES:

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



Drawings are to be viewed in the same order as the chart



HTD DRAWINGS SHOWN, HTD-B FRONT VIEW SHOWN AS REPRESENTATION OF "B" MODELS

ENCLOSED BASE MODELS	L	D	H	No. of Wells	Elements	120V-500W			120V-1100W			208V-865W			240V-1150W			Ship Wt.
						KW	Amps*	NEMA	KW	Amps*	NEMA	KW	Amps*	NEMA	KW	Amps*	NEMA	
HTD-2	30"	30"	35"	2	2	1	8.33	5-15P	2.2	18.40	5-30P	2.2	8.32	6-15P	2.30	9.58	6-15P	175
HTD-3	48"	30"	35"	3	3	1.5	12.50	5-20P	3.3	27.60	5-50P	3.3	12.48	6-20P	3.45	14.38	6-20P	215
HTD-4	60"	30"	35"	4	4	2	16.67	5-30P	4.4	36.80	5-50P	4.4	16.63	6-30P	4.60	19.17	6-30P	260
HTD-5	72"	30"	35"	5	5	N/A	N/A	N/A	5.5	46.00	N/A	5.5	20.79	6-30P	5.75	23.96	6-30P	325
HTD-6	86"	30"	35"	6	6	N/A	N/A	N/A	N/A	N/A	N/A	6.6	24.95	6-50P	6.90	28.75	6-50P	390
HEATED STORAGE BASE																		
HTD-3B	48"	30"	35"	3	3	2.5	20.83	5-30P	2.5	20.83	5-30P	4.13	19.8	6-30P	4.40	18.33	6-30P	215
HTD-4B	60"	30"	35"	4	4	3	25.00	5-50P	3	25.00	5-50P	5.23	25.1	6-50P	5.50	22.92	6-30P	260
HTD-5B	72"	30"	35"	5	5	N/A	N/A	N/A	N/A	N/A	N/A	6.33	30.4	6-50P	6.60	27.50	6-50P	325
HTD-6B	86"	30"	35"	6	6	N/A	N/A	N/A	N/A	N/A	N/A	7.43	37	6-50P	7.70	32.08	6-50P	390

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