



# SERVING STATIONS

## HOT FOOD TABLE ELECTRIC INDIVIDUAL SEALED WELL MODELS 3600

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 designed for wet operation with wells provided with drains and manifold to a common gate valve. Unit prewired to junction box, power cord is supplied. 7" wide plate shelf and full length 8" deep cutting board. Unit on 6" high adjustable legs.

**SHORT FORM SPEC:** Randell 3600 series hot food tables. Individually controlled, sealed element design includes thermostatically controlled food wells with on/off indicator light, mounted on front of 7" deep stainless steel plate shelf-removable for access to controls and heating elements. Top is one-piece stainless steel with 12"x20" raised perimeter die-formed food wells with sealed elements, standard with drains manifolded to common gate valve. Supplied with 8" wide, 1/2" thick full length cutting board and pre-wired 8' power cord with plug.

### AVAILABLE MODELS:

3612  
3613  
3614  
3615

### STANDARD FEATURES:

- Designed for wet operation
- 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" deep cutting board
- Units take food pans directly, wet/dry operation
- Power cord
- 6" high adjustable legs
- Available for 120V, 208V, or 240 volt operation

**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 cutting board.

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

**CONTROLS:** Unit comes standard with thermostatic controls and on/off indicator light. Controls 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. 8' 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 beneath body assembly.

Certifications:  

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



3613 shown with optional casters

### OPTIONS/ACCESSORIES:

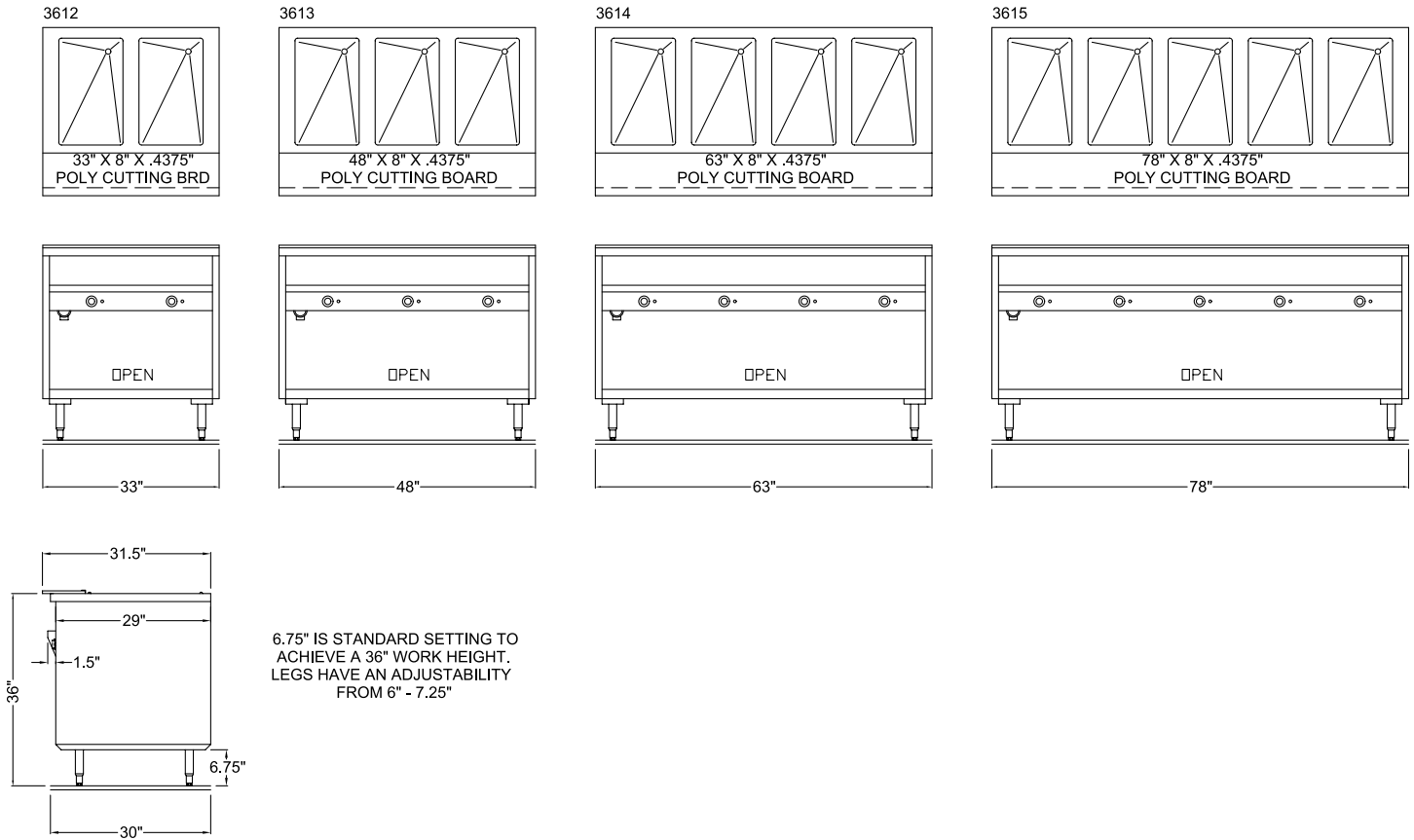
Counter Protectors  
Serving Shelves/Plexi Shields  
Overshelves  
Casters  
Roll Covers  
Adaptor Plates  
Manual Fill Faucet  
Stainless Steel Back  
Voltage Other than Standard On  
3-5 Well Only

### ADDITIONAL RESOURCES:

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Model	L	D	H	No. of wells	No. of elements	Bottom Shelf Material	Sq. Ft.	120V-750Watt			208V-865Watt			240V-1150Watt			Ship Wt.
								KW	Amps	NEMA	KW	Amps	NEMA	KW	Amps	NEMA	
3612	33"	30"	36"	2	2	S.S.	5.5	1.50	12.50	5-20P	1.73	8.32	6-15P	2.30	9.58	6-15P	116
3613	48"	30"	36"	3	3	S.S.	8.1	2.25	18.75	5-30P	2.60	12.48	6-20P	3.45	14.38	6-20P	174
3614	63"	30"	36"	4	4	S.S.	10.7	3.00	25.00	5-50P	3.46	16.63	6-30P	4.60	19.17	6-30P	232
3615	78"	30"	36"	5	5	S.S.	13.3	3.75	31.25	5-50P	4.33	20.79	6-30P	5.75	23.96	6-30P	290