



SERVING STATIONS

HOT HOLDING CABINET MODELS PHHC-26

Keep your cooked pizzas hot and available for your customers carry-out orders. Our exclusive insulated foamed in place polyurethane insulated cabinet, doors and insulated double-pane glass doors makes our unit one of the most efficient designs available. Our electronic controller keeps temperatures at your optimal preference meeting all NSF requirements as well as UL and cUL. Less heat escapes into the room making the work environment cooler.

AVAILABLE MODELS:

- PHHC-26
- PHHC-26-1
- PHHC-26-2

STANDARD FEATURES:

- Insulated tempered glass doors and preview panes cooler to the touch by 20°F
- Digital control for precise temperatures and easy read-out
- Foamed in place polyurethane insulation optimizes performance and energy efficiency
- (5) wire shelves on adjustable 1" increments
- Mounted on 6" casters for easy mobility
- Decorative face plate facing customer side

CABINET EXTERIOR: Brightly finished brushed stainless steel provides easy clean-up. Dual wall construction with foamed in place polyurethane insulation provides industry best insulation factor with exterior heat cooler than leading competitor.

CABINET BASE/INTERIOR: Stainless steel coved corner construction with full-height stainless steel heat chamber providing industry leading consistent temperature between top, center and bottom sections. Shelves supported with adjustable slides on 1" increment pilaster clips which are supported by heavy gauge anodized aluminum pilasters (58" tall).

DOORS: Stainless steel construction dual wall doors with industries only insulated tempered glass windows providing industry best insulating factor and minimizing heat loss. Magnetic gaskets provide positive seal. ½ doors are self-closing cam-style hinges with magnetic gasket seal for easy operation while full-height door is on cam-lift hinges and has a magnetic release latch for positive closure to prevent heat loss. Doors are field reversible and come hinged on the right as standard.

HEATING SYSTEM: Top mounted 1100 watt heating system provides one of the industry's most efficient heating system and is matched and balanced with the fully foamed in place insulated cabinet. The unit temperature is controlled by an electronic controller with digital readout that can be set at the operator's desired setting up to a cabinet temperature of 180°F. Units are provided with UL listed 9ft cord and plug and a lighted on/off switch. Two interior air circulation fans and two ventilation fans are also integrated into the design. All service is done through the removable (with tools) top panel.

ELECTRICAL: Unit provided with UL approved 9 ft. cord and plug with a NEMA 5-15P plug for convenient operation in any standard 15AMP wall receptacle.

TEMPERATURE STATEMENT: Digital control and readout make operator adjustments on temperature from anywhere between 70°F and 180°F. For pizza the recommended setting is 160°F but operator preference and testing is encouraged to meet your specific tastes and requirements.



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



Shown with 1/2 glass doors on customer side (left), full door with glass preview window on loading side (right)

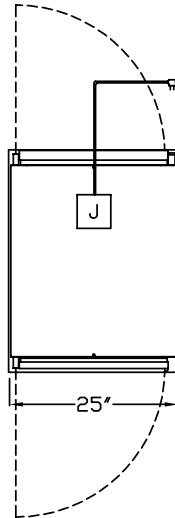
OPTIONS/ACCESSORIES:

- Extra wire shelves
- Universal pan slides that also accept pizza boxes
- Solid stainless steel insulated doors
- ½ stainless or glass doors
- Corner bumpers for base
- Alternate caster heights
- Customer specific control panel face plate designs
- Full front and side panel decorative panel decals

ADDITIONAL RESOURCES:

[Request A Quote](#)[Sales Tools](#)[Find A Rep](#)

(Model PHHC-26 shown,
1/2 glass doors on customer
side, full door with glass preview
window on loading side)

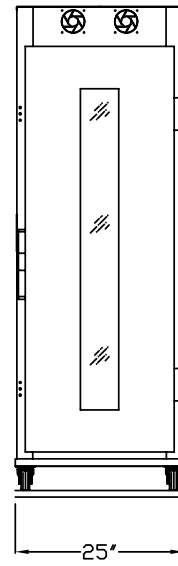
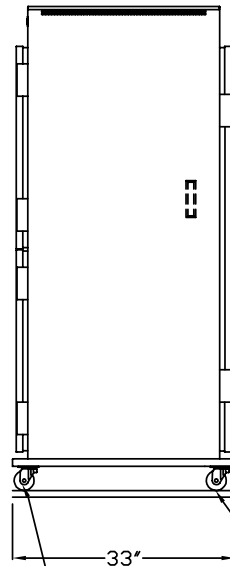
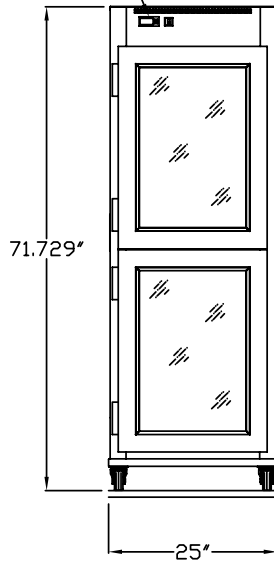
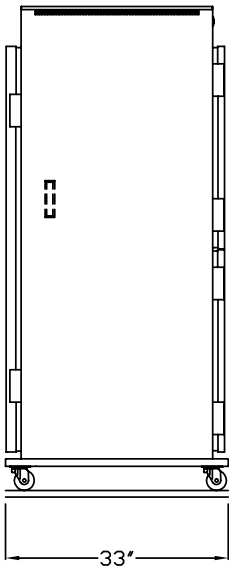


LEGEND FOR
MODEL # PHHC-26

J JUNCTION BOX
115V/60Hz/1Ph
9.8Amps/1127W
9'CORD NEMA 5-15P
120V/1 00W ELEMENT

Randell Pizza Heated Holding Cabinet Model PHHC-26. Fully insulated cabinet with industry's only standard dual-pane insulated glass doors provides category leading performance in holding consistent food temperatures. Cabinet is all stainless steel inside and out and is provide with (5) adjustable wire shelves on 1" increments. Unit is controlled by a digital thermostat providing superior temperature maintenance between 70°F and 180°F. Unit uses a efficient 1100 watt element and is powered through a 9 ft cord and plug set with a 15 amp NEMA 5-15 plug and provided on 6" casters for easy mobility.

DIG. CONTROL
FOR HEATED
APPLICATION



NON LOCKING
RIGID CASTER

LOCKING
SWIVEL CASTER

Model	L	W	H	Wire Shelves	Doors Control/Customer Side	Doors Loading Side	NEMA	Ship Wt.
PHHC-26	25"	33"	71.75"	5	(2) half glass	(1) full glass	5-15P	376
PHHC-26-1	25"	33"	71.75"	5	(2) half glass	(2) half glass	5-15P	376
PHHC-26-2	25"	33"	71.75"	5	(1) full glass	(1) full glass	5-15P	376

Unit supplied with (5) 18" wide x 28" deep ¼" diameter wire shelves; Capacity shown is two 14.75" x 14.75", 2" tall boxes on each level, (18) high with 1" air space between (extra shelves requires for individual stacking)