Randell Pizza Hot Holding Cabinet Model: PHHC-26

Design Features:

Holds up to **36** double-front to back pizza boxes

Temperatures from 70° - 180°F for pizza

Consistent temperature from top to bottom +/-5º

Foamed in place polyurethane cabinet

Insulated glass doors and preview panes

All stainless steel construction

NSF, UL, cUL listings

Cooler to touch cabinet & glass design

6” Casters for easy mobility

Field-reversible doors (hinged right standard)

(5) Adjustable wire shelves on 1” increments

From the industry’s leader in Pizza Prep Tables, Randell keeps your pizza toppings and ingredients fresh and now keeps your cooked (carry-out) pizzas fresher as well!

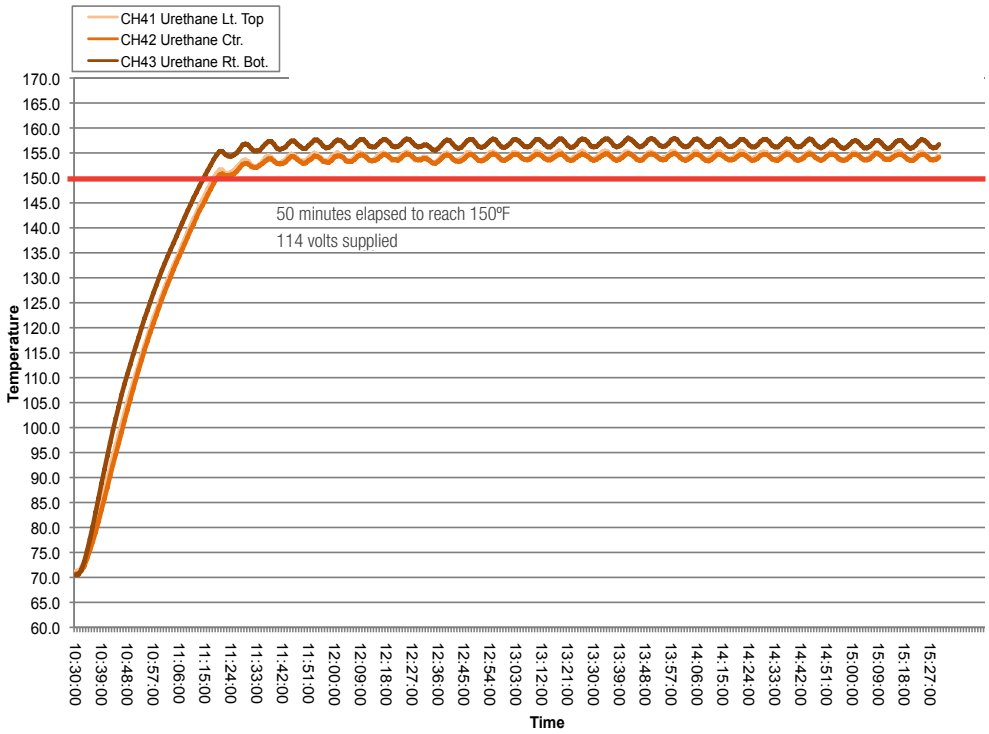
Randell Pizza Hot Holding Cabinet. An industry-first production hot box that is urethane insulated, adding structural integrity while making the exterior **cool to the touch**. From the industry's leader in Pizza Prep Tables, Randell keeps your pizza toppings and ingredients fresh, and now keeps your cooked (carry-out) pizzas fresh as well!

Adjustable shelves
Set up on pilasters for easy adjustability to fit any operators needs.
(show with optional universal racks)

Insulated glass
Glass doors are insulated glass, not single pane.

Full height heat duct
The most even temperatures from top to bottom available.

BRAND	INSULATION	GLASS	TEMPERATURE CONSISTENCY
randell	FOAMED IN PLACE POLYURETHANE	INSULATED	5-7°F VARIATION FROM TOP TO BOTTOM



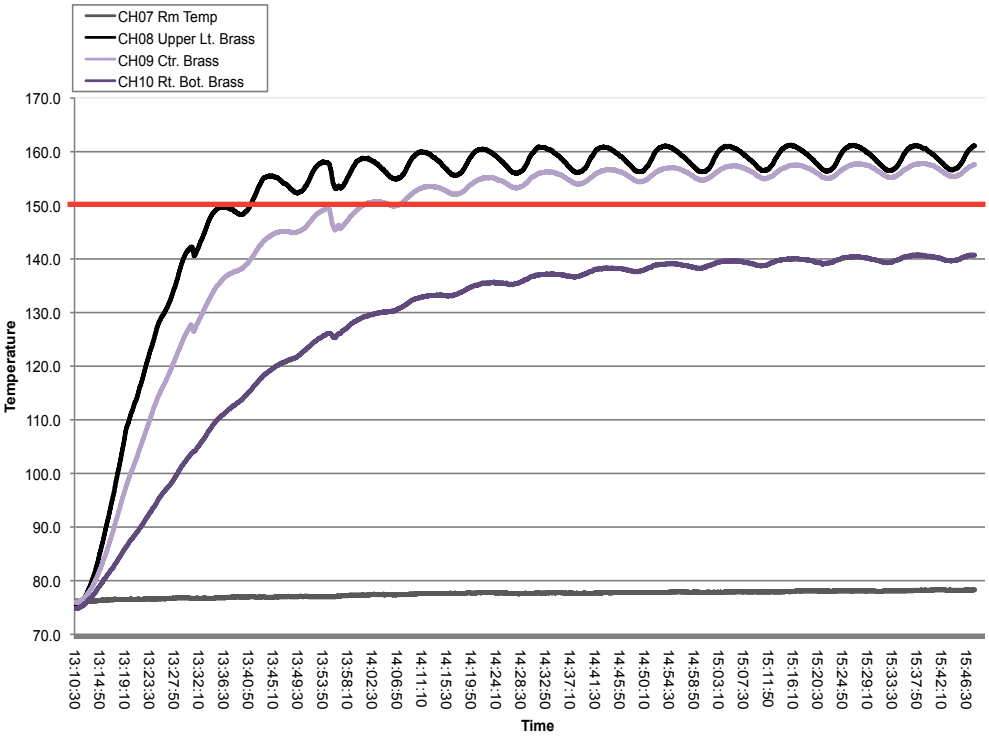
The Randell cabinet shows tighter and more consistent temps from the top, center and bottom of the cabinet due in large part to its cabinet and air flow design. NSF states that the temp must be above 150ºF inside the cabinet during testing.

2 hour mark = 1.66kw
3 hour energy = 2.05kw
9.72 Amp draw

Chart reflects: Urethane insulation, 2 hour saturation, 3 hour energy test, control set at 160, HY set at 5.

KEY FOR CABINET LOCATION:
Top Section
Center Section
Bottom Section
NSF temp requirement

BRAND	INSULATION	GLASS	TEMPERATURE CONSISTENCY
BRAND C	FIBERGLASS BLANKET	SINGLE PANE	15-20°F VARIATION FROM TOP TO BOTTOM



The leading brand cabinet shows more fluctuation in the temperatures from the top, center and bottom of the cabinet. NSF states that the temp must be above 150ºF inside the cabinet during testing.

Chart reflects: NSF criteria states all probes 150ºF or above. Over 2.5 hours of testing and the bottom probe never reached above 140ºF.

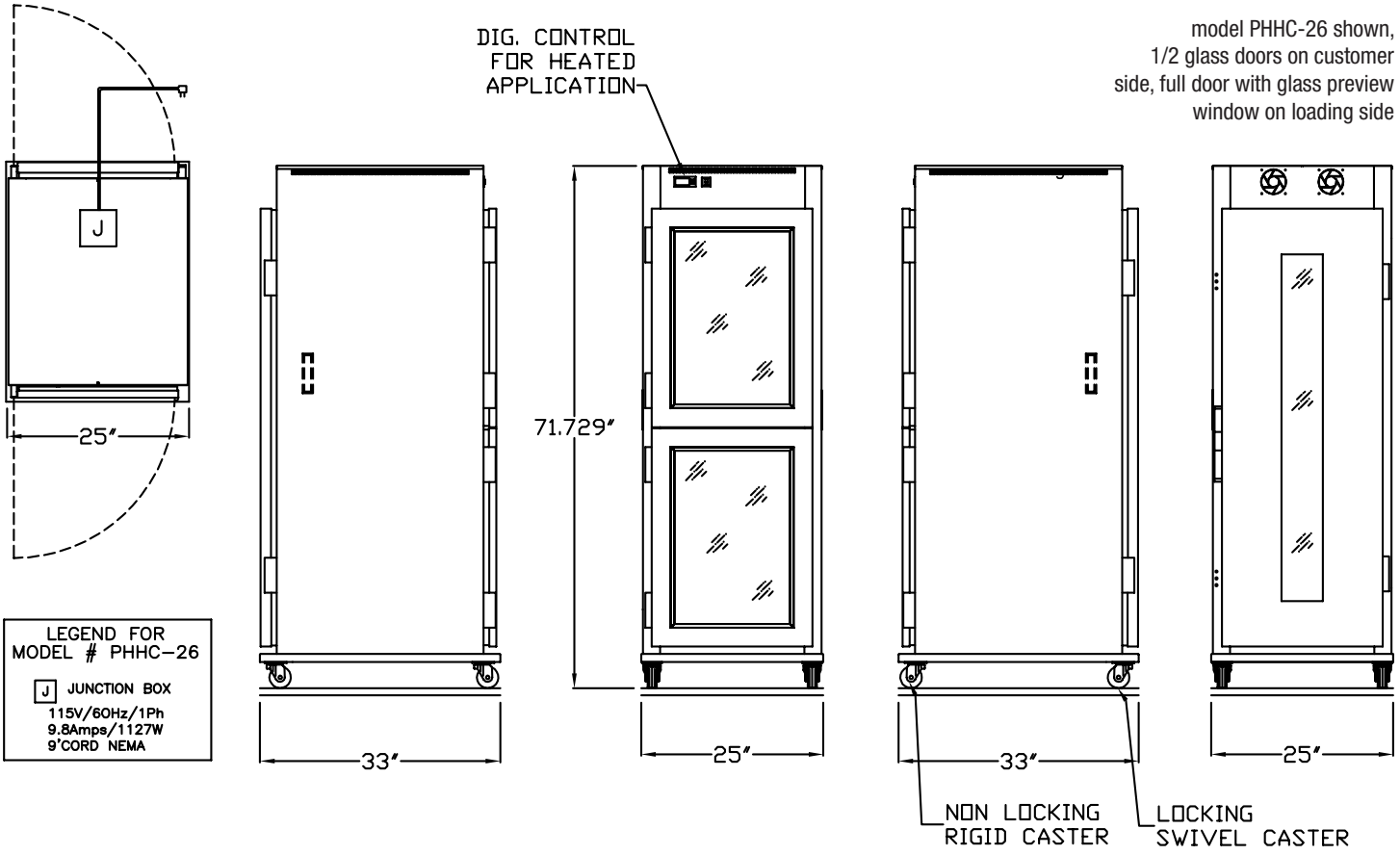
KEY FOR CABINET LOCATION:
Top Section
Center Section
Bottom Section
Room Temp
NSF temp requirement

Testing done in Randell certified test lab.

Other Randell Pizza Products

Industry Leading Prep Tables I Best-In-Class Hot Holding I Energy Efficient Hood Systems
Sandwich / Salad Prep Tables I Reach-In Storage Units I Drop-In Cold / Hot Units

Just add the dough and oven, and you're fully functioning!



SPECIFICATION AND DIMENSIONAL DATA

Part No.	Length	Depth	Height	Wire Shelves	Doors Control/ Customer Side	Doors Loading Side	NEMA
PHHC-26	25"	33"	71.75"	5	(2) half glass	(1) full glass	5-15P
PHHC-26-1	25"	33"	71.75"	5	(2) half glass	(2) half glass	5-15P
PHHC-26-2	25"	33"	71.75"	5	(1) full glass	(1) full glass	5-15P

Optional with stainless steel doors instead of glass (half or full size)

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 with1" air space between (extra shelves requires for individual stacking)

RPHHC25 SS-10/11