



SERVING STATIONS

HOT FOOD TABLE ELECTRIC WATERLESS INDIVIDUAL SEALED WELL MODELS HT-EHI

Electric operated, stainless steel open shelving base hot food table with individual die-stamped 12" x 20" top openings and individual thermostatically controlled sealed food wells. 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 HT-EHI 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. Supplied with 8" wide, 1/2" thick full length cutting board and pre-wired 8' power cord with plug.

AVAILABLE MODELS:

HT33-EHI-2
HT48-EHI-3
HT63-EHI-4
HT78-EHI-5

STANDARD FEATURES:

- 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
- Available with or without drains
- 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 or dry operation.

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



HT48-EHI-3 shown with optional casters

OPTIONS/ACCESSORIES:

Counter Protectors
Overshelves
Casters
Roll Covers
Adaptor Plates
Stainless Steel Back
Drains with Manifold to Common Valve (for wet use and/or to aid in cleaning)

ADDITIONAL RESOURCES:

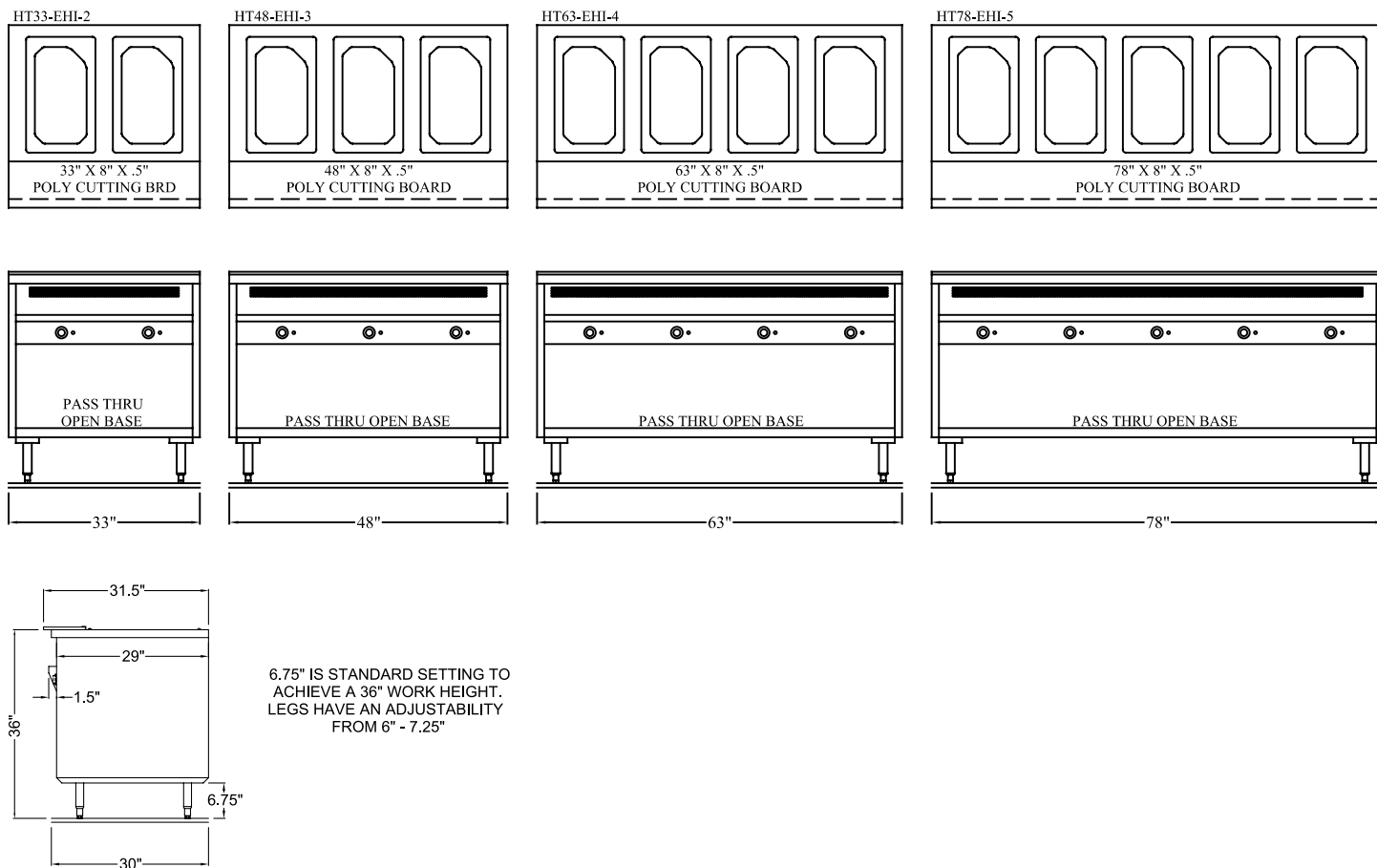
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SP SHT2504 RevA
05/25



Model	L	D	H	No. of wells	120V/500W		208V/500W		240V/666W		Ship Wt.
					Amps	NEMA	Amps	NEMA	Amps	NEMA	
HT33-EHI-2	33"	30"	36"	2	8.33	5-15P	4.81	6-15P	5.55	6-15P	116
HT48-EHI-3	48"	30"	36"	3	12.50	5-15P	7.21	6-15P	8.33	6-15P	174
HT63-EHI-4	63"	30"	36"	4	16.67	5-30P	9.62	6-15P	11.10	6-15P	232
HT78-EHI-5	78"	30"	36"	5	20.83	5-30P	12.02	6-20P	13.88	6-20P	290