



SERVING STATIONS

CUSTOM HOT FOOD TABLE WATERLESS ELECTRIC MODELS HFT-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 pre-wired to junction box.

SHORT FORM SPEC: Randell HFT-EHI series hot food tables. Individually controlled, sealed element design includes thermostatically controlled food wells with on/off indicator light, mounted on front of 8" deep stainless steel plate shelf-removable for access to controls and heating elements. Top is one-piece 16 gauge stainless steel with raised perimeter die-stamped 12" x 20" top openings and integral 6.75" covered backsplash with 45° return at top. Unit is fully pre-wired to junction box for single-point field connection. Unit to be shipped standard on adjustable legs mounted to full length leg rails. cUL, UL, NSF.

AVAILABLE MODELS:

- HFT-EHI-2
- HFT-EHI-3
- HFT-EHI-4
- HFT-EHI-5
- HFT-EHI-6

STANDARD FEATURES:

- Available under one piece top with other modular equipment up to 16' in length
- 6" high legs—adjustable and movable
- Thermostatic controls for precise food temperatures
- Available for 120, 208, or 240 volt operation. Single or 3 phase as noted.
- Dry operation
- Units take food pans directly, wet/dry operation
- Available with or without drains
- 6" high adjustable legs

UNIT TOP: Top to be one piece of die formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be covered cornered, with 45° return at top and overall height of 6 3/4". Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top stamped with individual 12" x 20" die formed raised perimeter openings. Unit top fitted with compliment of 12" x 12" x 6 1/2" deep food wells. Unit with 8" deep, removable 18 gauge stainless steel plate shelf.

FOOD WELLS: 12" x 20" x 6 1/2" deep electrically heated, sealed food wells, individually and thermostatically controlled.

CONTROLS: Controls and elements mounted on front of 8" deep removable stainless steel plate shelf designed to allow easy access to elements, controls and elements pans. Connections to heating elements are located outside of heated zone to avoid wiring deterioration. Individual food wells wired to common junction box(es).

UNIT BASE: Body ends to be die-formed stainless steel, finished and polished on the inside with corrosion resistant exterior. Insulated nosing and insulated back wall provided. Bottom shelf to be 22 gauge stainless steel with integrally welded channel bracing, and 8" covered cornered turn up at rear. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.



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



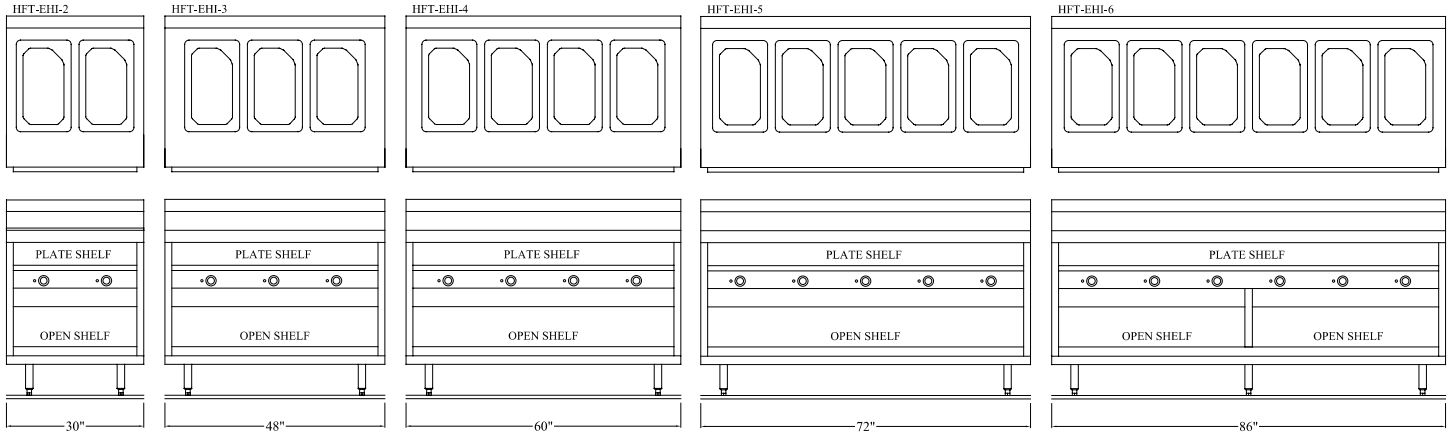
HFT-EHI-3 shown with optional finished end and cutting board

OPTIONS/ACCESSORIES:

- Dimensional Modification (L, H, D)
- Backsplash Removed, Modified
- Stainless Riser/Divider, End Splash
- 14 Gauge Top
- Drain Options, Manifold, Extended Handles
- Cutting Board
- Marine Edge Top
- Heated Base
- Manual Fill Faucet
- Auto Water Fill
- Adapter Plate(s)
- Food Shield
- Overshelves
- Additional Shelves
- Sliding Doors
- Hinged Door(s)
- Drawers
- Cord & Plug
- Stainless Steel End(s), Back Panel
- Laminated End(s), Back Panel, Doors
- Curb Mount
- Channel Base
- Casters (Requires Cord/Plug Option)

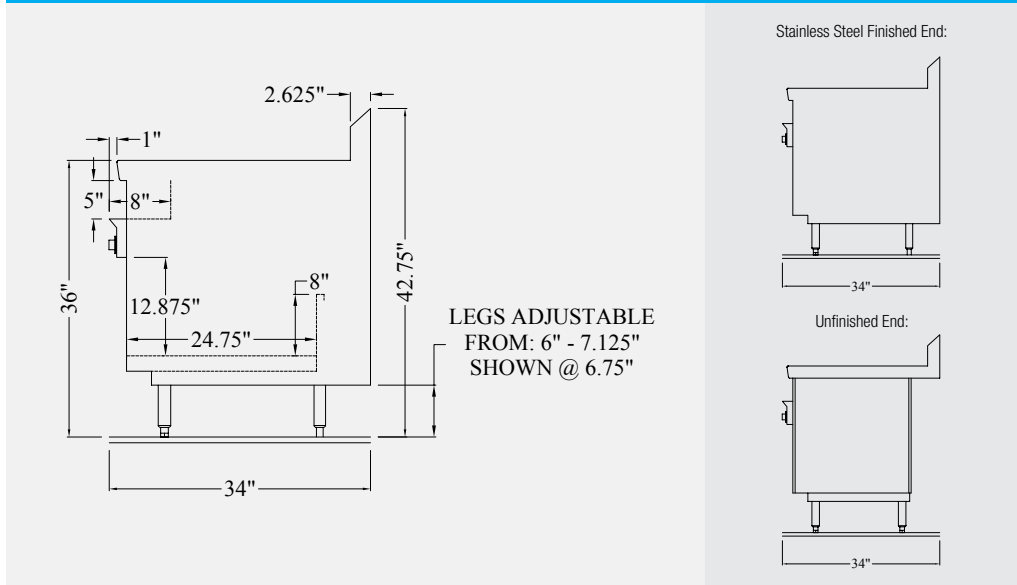
ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)
- [KCL AutoCAD/Revit](#)



Model	Length	Depth	Work Height	No. of wells	120V (500W)	208V (500W)	240V (666W)	Ship Wt.
					Amps	Amps	Amps	
HFT-EHI-2	30"	34"	36"	2	8.3	4.8	5.6	224
HFT-EHI-3	48"	34"	36"	3	12.5	7.2	8.3	303
HFT-EHI-4	60"	34"	36"	4	16.7	9.6	11.1	383
HFT-EHI-5	72"	34"	36"	5	20.8	12	13.9	440
HFT-EHI-6	86"	34"	36"	6	25	14.4	16.7	497

DIMENSIONAL DETAIL:



OPTIONAL ADAPTER PLATES:

