



Serving Lines, Stainless Steel Hot Food Well models HTD

- model RAN HTD-2 RAN HTD-3 RAN HTD-4 RAN HTD-5 RAN HTD-6
 RAN HTD-2S RAN HTD-3S RAN HTD-4S RAN HTD-5S RAN HTD-6S
 RAN HTD-3B RAN HTD-4B RAN HTD-5B RAN HTD-6B

Description:

Portable, stainless steel heated serving station. Individually and thermostatically controlled 12" x 20" die-stamped hot food wells with drains and gate valve. Available in enclosed, dry storage or heated bases. Interchangeable stainless steel, or laminate body panels, snap together locking device designed to work with all other RanServe equipment. Provided with 4 swivel casters-(2) locking. Only available in single phase.

Specifications:

UNIT TOP: Top to be one piece of die-formed 16 gauge stainless steel with 1 1/2", 90° nosing on all sides. 12" x 20" top openings with raised die-stamped perimeters.

FOOD WELLS: Unit fitted with complement of 12" x 12" x 6 1/2" electrically heated food wells, individually and thermostatically controlled. 1" drains, drain manifold and common ball valve installed as standard - drain lines run to accessible area.

UNIT BODY: Body frame to be all welded construction of steel with exposed corners to be 1 1/4" stainless steel. All corners welded and polished. Body ends and panels to be plastic laminate with galvanized steel backing (specify laminate color). Body ends and panels to be removable to allow the changing of colors. Unit to be equipped with 4 swivel casters, (2) locking, that are recessed inside of toe area. Unit shipped with 8'- cord & plug installed.

CONTROLS: Controls mounted on front of recessed stainless steel panel. Connections to heating elements to be located outside of heated zone to avoid wiring deterioration. Individual food wells wired to a common junction box(es). 120, 208, or 240V operation.

HTD "S" series (Cafeteria style with dry storage below) Same spec as HTD series only "S" series units to have (2) self-closing, sliding doors on one side below control panel. Doors mounted on overhead track assembly with stainless steel ball bearings. Doors to be stainless steel construction with plastic laminate exterior. Interior shelf to be 22 gauge stainless steel with integrally welded steel underbracing.

HTD "B" series (Cafeteria style with heated storage below) Same spec as HTD "S" series units only "B" series units to have a thermostatically controlled, electrically heated base with hinged doors and tray racks. Specify voltage. (NSF approved for food storage).

model RAN HTD-3 Enclosed Base shown



model RAN HTD-3S Storage Base shown

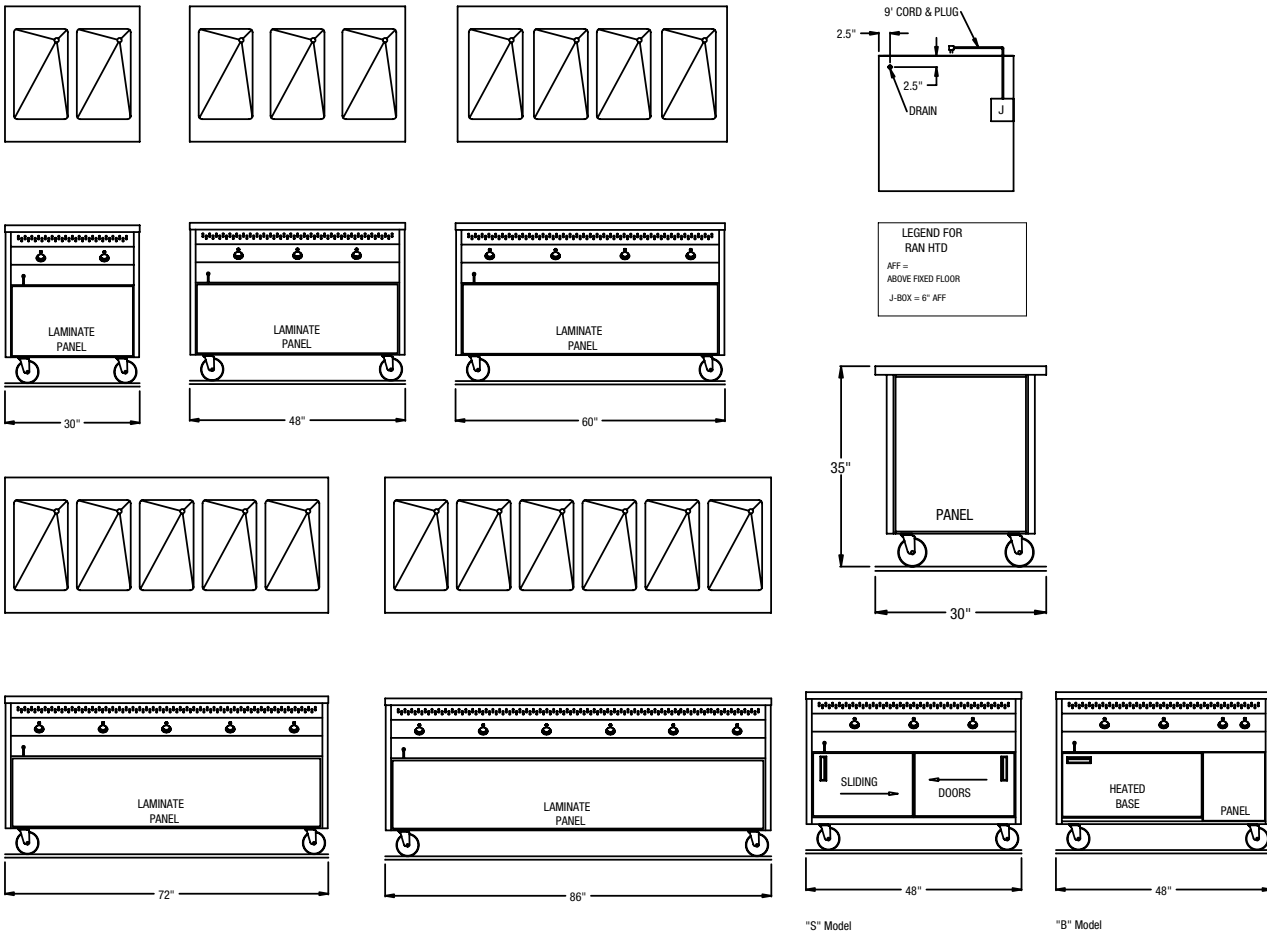


Standard Features:

- Individual thermostatic control for precise food temperatures
- Die-stamped raised sanitary rim pan openings
- Interchangeable body panels
- Concealed locking mechanism with easy to use spring-activated catch
- 1" drain, manifold, and ball valve
- Swivel casters - (2) locking

Options & Accessories:

- Canopy
- Overshelves
- Trayslides
- Corian top
- Granite top
- Laminates
- Graphics
- Sneeze Guards
- Elementary School Height
- Electrical Distribution System



RAN-HTD DRAWINGS SHOWN, RAN HTD-S & RAN HTD-B FRONT VIEW SHOWN AS REPRESENTATION OF "S" & "B" MODELS
Drawings are to be viewed in the same order as the chart

| Enclosed Base Models | L | D | H | No. of Wells | Elements | 120V | | | 208V | | | 240V | | | Ship Wt. | |
|----------------------|-----|-----|-----|--------------|----------|------|-------|-------|-------|-------|-------|------|-------|-------|----------|--|
| | | | | | | KW | Amps* | NEMA | KW | Amps* | NEMA | KW | Amps* | NEMA | | |
| RAN HTD-2 | 30" | 30" | 35" | 2 | 2 | 2.2 | 18.4 | 5-30P | 2.2 | 10.6 | 6-15P | 2.2 | 9.2 | 6-15P | 175 | |
| RAN HTD-3 | 48" | 30" | 35" | 3 | 3 | 3.3 | 27.6 | 5-50P | 3.3 | 15.9 | 6-20P | 3.3 | 13.8 | 6-20P | 215 | |
| RAN HTD-4 | 60" | 30" | 35" | 4 | 4 | 4.4 | 36.8 | 5-50P | 4.4 | 21.2 | 6-30P | 4.4 | 18.4 | 6-30P | 260 | |
| RAN HTD-5 | 72" | 30" | 35" | 5 | 5 | 5.5 | 46 | N/A | 5.5 | 27.4 | 6-50P | 5.5 | 23.0 | 6-30P | 325 | |
| RAN HTD-6 | 86" | 30" | 35" | 6 | 6 | N/A | N/A | N/A | 6.6 | 31.7 | 6-50P | 6.6 | 27.5 | 6-50P | 390 | |
| Dry Storage Base | | | | | | | | | | | | | | | | |
| RAN HTD-2S | 30" | 30" | 35" | 2 | 2 | 2.2 | 18.4 | 5-30P | 2.2 | 10.6 | 6-15P | 2.2 | 9.2 | 6-15P | 175 | |
| RAN HTD-3S | 48" | 30" | 35" | 3 | 3 | 3.3 | 27.6 | 5-50P | 3.3 | 15.9 | 6-20P | 3.3 | 13.8 | 6-20P | 215 | |
| RAN HTD-4S | 60" | 30" | 35" | 4 | 4 | 4.4 | 36.8 | 5-50P | 4.4 | 21.2 | 6-30P | 4.4 | 18.4 | 6-30P | 260 | |
| RAN HTD-5S | 72" | 30" | 35" | 5 | 5 | 5.5 | 46 | N/A | 5.5 | 27.4 | 6-50P | 5.5 | 23.0 | 6-30P | 325 | |
| RAN HTD-6S | 86" | 30" | 35" | 6 | 6 | N/A | N/A | N/A | 6.6 | 31.7 | 6-50P | 6.6 | 27.5 | 6-50P | 390 | |
| Heated Storage Base | | | | | | | | | | | | | | | | |
| RAN HTD-3B | 48" | 30" | 35" | 3 | 3 | 4.4 | 36.8 | 5-50P | 4.125 | 19.8 | 6-30P | 4.4 | 18.4 | 6-30P | 215 | |
| RAN HTD-4B | 60" | 30" | 35" | 4 | 4 | 5.5 | 46 | N/A | 5.225 | 25.1 | 6-50P | 5.5 | 23 | 6-30P | 260 | |
| RAN HTD-5B | 72" | 30" | 35" | 5 | 5 | N/A | N/A | N/A | 6.325 | 30.4 | 6-50P | 6.6 | 27.5 | 6-50P | 325 | |
| RAN HTD-6B | 86" | 30" | 35" | 6 | 6 | N/A | N/A | N/A | 7.425 | 37 | 6-50P | 7.7 | 32 | 6-50P | 390 | |

* Note: Amperage for base unit only. Any accessory heat lamp or display illumination loads must be added to the total amperage.

