# SERVING STATIONS

## SERVING LINE HOT WELL MODELS RAN HTD

Stainless steel hot well display pan serving station. 16 gauge stainless steel top with locking device designed to work with all other serving line equipment. Stainless steel body with interchangeable panels, available with enclosed base, open storage or heated storage base. Provided with 4 swivel casters (2 locking). Individual thermostatically controlled 12" x 20" die-stamped hot wells with drains manifolded to common 1" drain and valve provided. Meets NSF Std. #4 for product holding.

Certifications: c UL us NSF

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



Model RAN HTD-3B shown

**SHORT FORM SPEC:** Stainless steel hot well display pan serving station. 16 gauge stainless steel top with locking device, stainless steel body with interchangeable panels, provided with 4 swivel casters (2 locking). 1-piece top with individual thermostatically controlled die-stamped wells with drains manifolded to common 1" drain with valve.

**AVAILABLE MODELS:**

CLOSED BASE (NO STORAGE):
- ☐ RAN HTD-2
- ☐ RAN HTD-3
- ☐ RAN HTD-4
- ☐ RAN HTD-5
- ☐ RAN HTD-6

OPEN BASE (STORAGE):
- ☐ RAN HTD-2S
- ☐ RAN HTD-3S
- ☐ RAN HTD-4S
- ☐ RAN HTD-5S
- ☐ RAN HTD-6S

HEATED BASE (STORAGE):
- ☐ RAN HTD-3B
- ☐ RAN HTD-4B
- ☐ RAN HTD-5B
- ☐ RAN HTD-6B

**STANDARD FEATURES:**
- Individual thermostatic controls for precise food temperatures
- Meets NSF Std. #4 for product holding
- All stainless steel top with die-stamped raised sanitary rim pan openings
- Drain and gate valve provided
- Swivel casters - (2) locking
- Concealed locking mechanism with easy to use spring activated catch
- Stainless steel body with interchangeable panels
- 8' cordset

**CABINET CONSTRUCTION:** Body frame to be all welded construction of steel with exposed corners to be 1 1/2" stainless steel. All corners welded and polished. Body end panels to be either stainless steel or plastic laminate with galvanized steel backing (specify laminate color). Body ends and panels to be removable to allow the changing of colors. Removable control panel for easy access to heating elements. Unit to be equipped with 4 swivel casters, (2) locking. Open storage model (HTD-S) includes stainless steel undershelf constructed of 22 gauge stainless steel with integrally welded steel under-bracing. Heated base models (HTD-B) are NSF approved for food storage. Thermostatically controlled, electrically heated base with hinged door(s) and chrome shelf (1 per door).

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

**FOOD WELLS:** Electrically heated food wells are independently controlled by thermostatic controls and include drains manifolded to common valve. Each well provided with on/off indicator light mounted into removable control panel allowing easy access to heating element boxes. 8' cordset provided for voltage specified.

**OPTIONS/ACCESSORIES:**
- ☐ Recessed top for 18x26 sheet pans
- ☐ Overshelves
- ☐ Trayslides
- ☐ Solid surface top
- ☐ Laminate panels
- ☐ Powder-coated panels
- ☐ Kick plate(s)
- ☐ 14 gauge top
- ☐ Graphics
- ☐ Food Shields
- ☐ Elementary school height (not available on "B" series)
- ☐ Electrical Distribution System
- ☐ Sliding doors ("S" series only)
- ☐ Door lock
- ☐ Reduced wattage elements

**ADDITIONAL RESOURCES:**

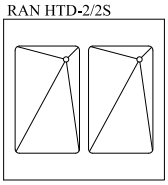
Request A Quote

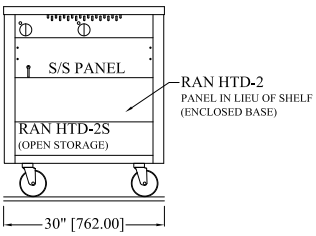
Sales Tools

Find A Rep

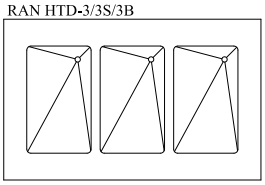
KCL AutoCAD/Revit

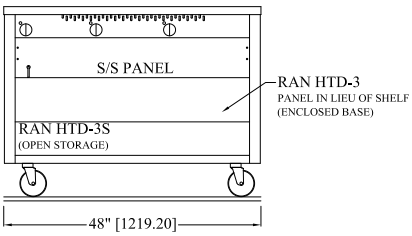
RAN HTD-2/2S

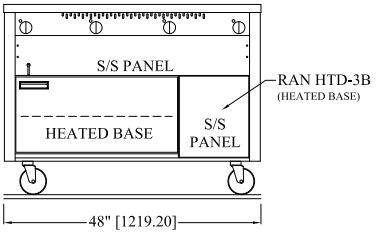





RAN HTD-3/3S/3B



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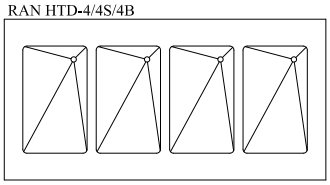

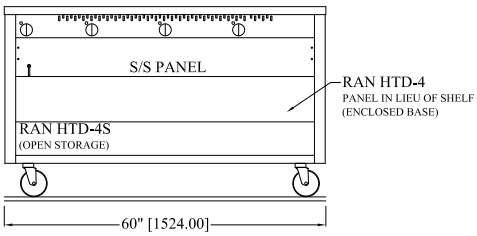


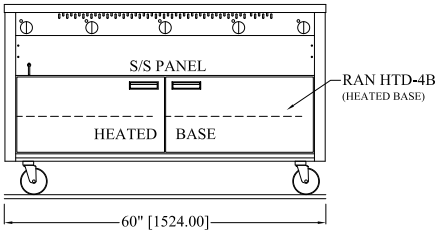


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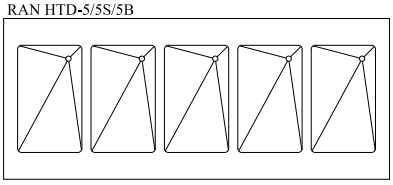

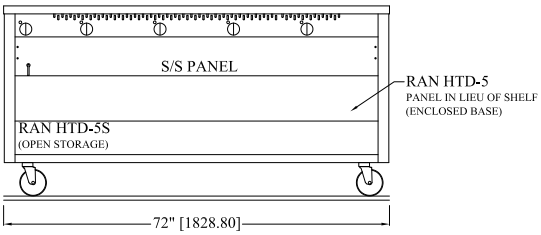


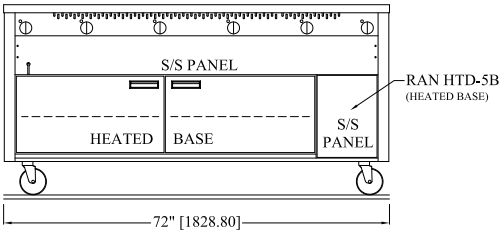


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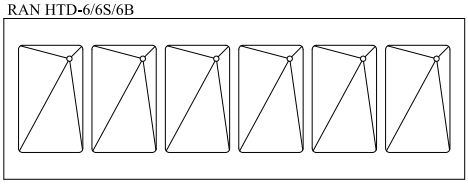

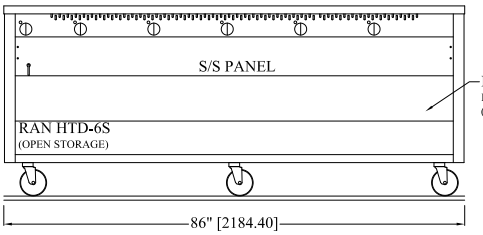


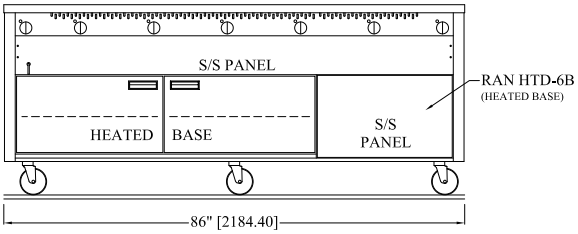




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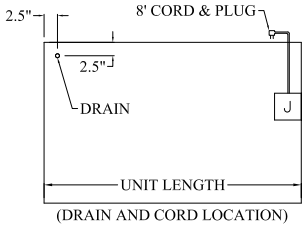
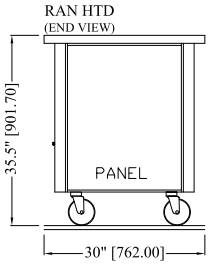
Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.




| MODELS | L | D | H | No. of Wells | 120V | | | | 208V | | | | 240V | | Ship Wt. |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | 500W | | 1100W | | 865W | | 1100W | | 1100W | | |
| | | | | | Amps* | NEMA | Amps* | NEMA | Amps* | NEMA | Amps* | NEMA | Amps* | NEMA | |
| CLOSED BASE/OPEN BASE | | | | | | | | | | | | | | | |
| RAN HTD-2/2S | 30" | 30" | 35.5" | 2 | 8.33 | 5-15P | 18.33 | 5-30P | 8.32 | 6-15P | 10.58 | 6-15P | 9.17 | 6-15P | 175 |
| RAN HTD-3/3S | 48" | 30" | 35.5" | 3 | 12.50 | 5-20P | 27.5 | 5-50P | 12.48 | 6-20P | 15.87 | 6-20P | 13.75 | 6-20P | 215 |
| RAN HTD-4/4S | 60" | 30" | 35.5" | 4 | 16.67 | 5-30P | 36.67 | 5-50P | 16.63 | 6-30P | 21.15 | 6-30P | 18.33 | 6-30P | 260 |
| RAN HTD-5/5S | 72" | 30" | 35.5" | 5 | 20.83 | 5-30P | N/A | N/A | 20.79 | 6-30P | 26.44 | 6-50P | 22.92 | 6-30P | 325 |
| RAN HTD-6/6S | 86" | 30" | 35.5" | 6 | 25 | 5-50P | N/A | N/A | 24.95 | 6-50P | 31.73 | 6-50P | 27.5 | 6-50P | 390 |
| HEATED STORAGE BASE | | | | | | | | | | | | | | | |
| RAN HTD-3B | 48" | 30" | 35.5" | 3 | 20.83 | 5-30P | 35.83 | 5-50P | N/A | N/A | 20.03 | 6-30P | 17.92 | 6-30P | 230 |
| RAN HTD-4B | 60" | 30" | 35.5" | 4 | 25 | 5-50P | N/A | N/A | N/A | N/A | 25.32 | 6-50P | 22.5 | 6-30P | 275 |
| RAN HTD-5B | 72" | 30" | 35.5" | 5 | N/A | N/A | N/A | N/A | N/A | N/A | 30.61 | 6-50P | 27.09 | 6-50P | 350 |
| RAN HTD-6B | 86" | 30" | 35.5" | 6 | N/A | N/A | N/A | N/A | N/A | N/A | 35.9 | 6-50P | 31.67 | 6-50P | 415 |

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



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Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.