



SERVING STATIONS

CUSTOM HOT FOOD TABLE OPEN BASE ELECTRIC MODELS 33000

Open shelving base hot food table with 16 gauge stainless top, and integral backsplash with 45° return. Individual die-stamped 12 x 20 top openings, common water bath tank with thermostatically controlled external heating elements, and 8" deep plate shelf. Drain, gate valve, and fill faucet provided. 6" high adjustable and movable legs.

SHORT FORM SPEC: Randell 33000 series electrically heated hot food table, top is one-piece 16 gauge stainless steel with raiser perimeter die-stamped 12" x 20" top openings and integral 6.75" coved backsplash with 45° return at top. Water bath (baine-marie) design includes thermostatically controlled heating element(s) and 1" drain with gate valve. 8" deep stainless steel plate shelf houses control(s), on/off indicator light and is removable for access to control(s) and heating elements. 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:

33330
33348
33360
33372
33386

STANDARD FEATURES:

- Available under one piece top with other modular equipment up to 16' in length
- 6" high legs—adjustable and movable
- Thermostatic control for precise food temperatures
- Available for 208 or 240 volt operation only
- Heating elements mounted beneath tank to avoid troublesome cut outs in tank body.
- Individual die-stamped 12 x 20 openings hold pans above common bath tank
- Drain, gate valve and swivel fill faucet provided
- 45° integral stainless backsplash providing access to electrical chase is standard. 90° stainless backsplash is optional.

UNIT TOP: Top to be one piece of die formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be coved 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. Swivel fill faucet provided. Unit with 8" deep, removable 18 gauge stainless steel plate shelf.

FOOD WELLS: 12" x 20" die formed raised perimeter openings in stainless steel top. Thermostatically controlled, 3000 watt element(s), as required, mounted below one piece 18 gauge, 7" deep stainless steel water bath tank to heat food wells. 1" stainless steel drain with gate valve provided.

CONTROLS: Unit comes standard with thermostatic control(s). Control(s) mounted on front of 8" deep removable stainless steel plate shelf designed to allow easy access to elements, control(s) 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" coved 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



33348 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
Cutting Board
Marine Edge Top
Auto Water Fill
Adapter Plate(s)
Breath-Guard
Overshelves
Additional Shelves
Sliding Doors
Hinged Door(s)
Drawers
Cord & Plug
3-Phase Power
Stainless Steel End(s), Back Panel
Laminated End(s), Back Panel, Doors
Curb Mount
Channel Base
Casters (Requires Cord/Plug Option)

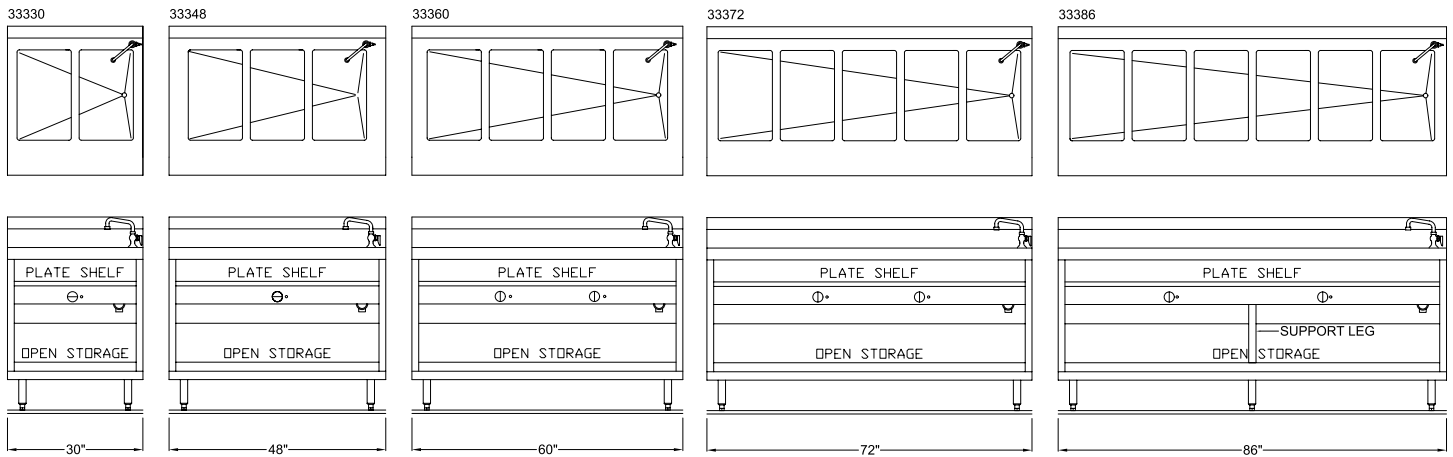
ADDITIONAL RESOURCES:

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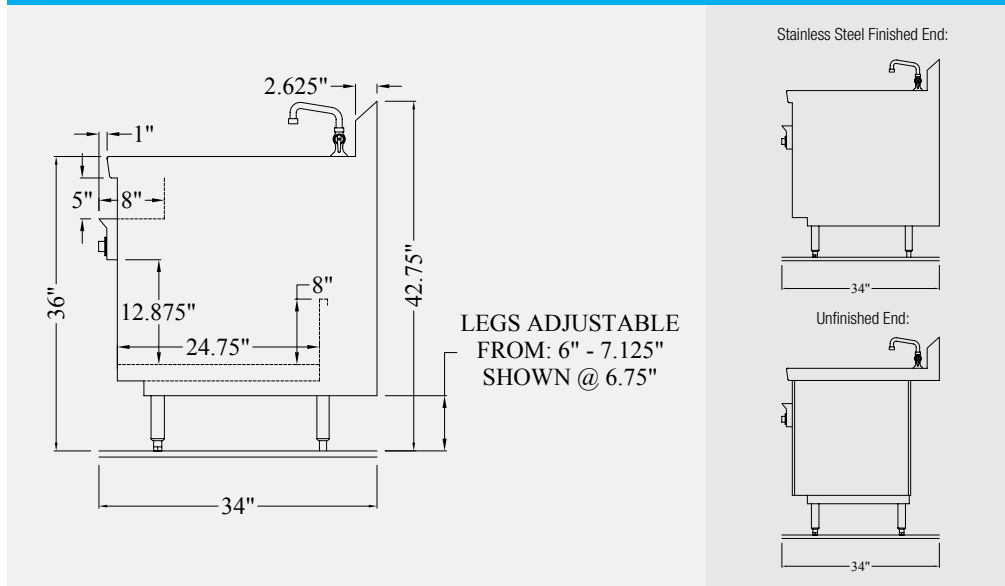
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[KCL AutoCAD/Revit](#)



Model	Length	Depth	Work Height	Overall Height	No. of wells	No. of Elements	208V		240V		Ship Wt.
							KW	Amps	KW	Amps	
33330	30"	34"	36"	42.75"	2	1	3	14.4	3	12.5	213
33348	48"	34"	36"	42.75"	3	1	3	14.4	3	12.5	294
33360	60"	34"	36"	42.75"	4	2	6	28.8	6	25	365
33372	72"	34"	36"	42.75"	5	2	6	28.8	6	25	421
33386	86"	34"	36"	42.75"	6	2	6	28.8	6	25	477

DIMENSIONAL DETAIL:



OPTIONAL ADAPTER PLATES:

