



HOT FOOD TABLES

ELECTRIC COMMON WATERBATH MODEL 3300

Electric operated, stainless steel open shelving base common waterbath hot food table with 20 gauge stainless steel top, individual die-stamped 12" x 20" top openings and, thermostatic control. One piece, stainless steel common water bath tank with drain and gate valve below. 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 3300 series hot food tables. Water bath design includes thermostatically controlled heating element(s) 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 open to common stainless steel water bath tank standard with 1" drain and gate valve. Supplied with 8" wide, 1/2" thick full length cutting board and pre-wired 8' power cord with plug.

MODELS:

- 3312
- 3313
- 3314
- 3315

STANDARD FEATURES:

- Die stamped raised sanitary rim pan openings in stainless steel top with water bath tank below
- Stainless steel body construction - no assembly required
- True thermostatic control for precise food temperatures
- Stainless steel ends
- Stainless steel, full length plate shelf - 7" deep
- Full length, 8" deep cutting board
- 1" drain & gate valve
- 6" high adjustable legs
- Power cord
- Available for 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 12"x 20" die formed raised perimeter openings with common water bath tank below. 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" die formed raised perimeter openings in stainless steel unit top. Thermostatically controlled, 3000 watt element(s) mounted below one piece stainless steel water tank to heat food wells. Supplied with 1" drain and gate valve.

CONTROLS: Unit comes standard with thermostatic controls and on/off indicator light. Controls mounted on front of 7" deep removable stainless steel plate shelf. Unit prewired to 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.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.



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



3313 shown with optional casters

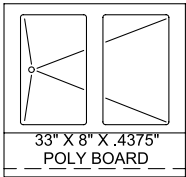
OPTIONS/ACCESSORIES:

- Counter Protectors
- Serving Shelves/Plexi Shields
- Overshelves
- Casters
- Roll Covers
- Adaptor Plates
- Manual Fill Faucet
- Stainless Steel Back

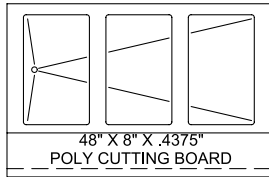
ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)

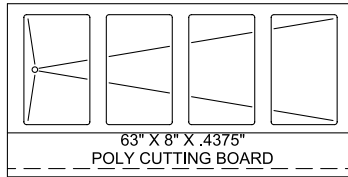
3312



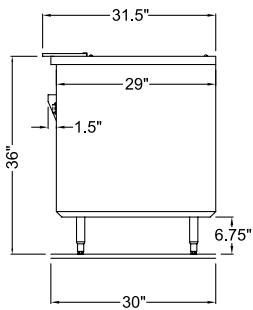
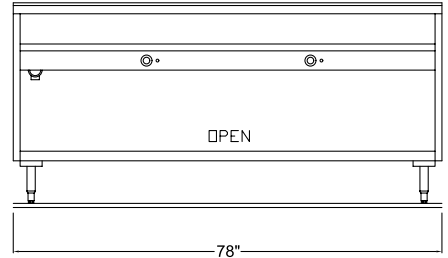
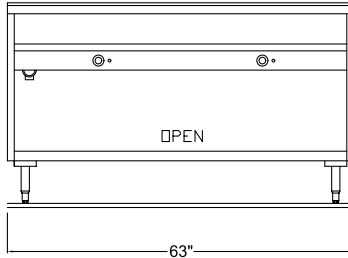
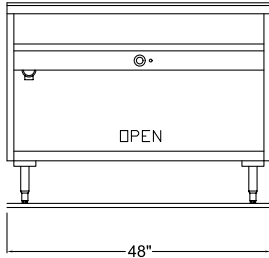
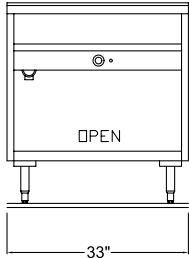
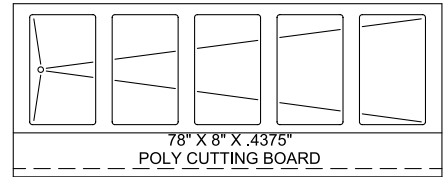
3313



3314



3315



6.75" IS STANDARD SETTING TO ACHIEVE A 36" WORK HEIGHT. LEGS HAVE AN ADJUSTABILITY FROM 6" - 7.25"

Model	L	D	H	No. of wells	No. of elements	Bottom Shelf Material	Sq. Ft.	208V			240V			Ship Wt.
								KW	Amps	NEMA	KW	Amps	NEMA	
3312	33"	30"	36"	2	1	S.S.	5.5	3	14.4	6-20P	3	12.5	6-20P	116
3313	48"	30"	36"	3	1	S.S.	8.1	3	14.4	6-20P	3	12.5	6-20P	174
3314	63"	30"	36"	4	2	S.S.	10.7	6	28.8	6-50P	6	25	6-50P	232
3315	78"	30"	36"	5	2	S.S.	13.3	6	28.8	6-50P	6	25	6-50P	290