FTX-08-11-2021

PREPARED BY:

DATE: 8/11/2021

Pantry Hot Food Wells

Line Items J:ESTIMATED COST P/UNIT PMI	P:POTENTIAL MINIMUM PI	URCHASE PAP:POTE	PAP:POTENTIAL ANNUAL PURCHASE		PF:PURCHASE FREQUENCY		ETD:ESTIMATED DELIVERY TIME		TED DELIVERY TIME
Product name	MFR	MFR product #	ECPU	Min qty	РМР	PAP	PF	ETD	Details
andell 3000 Series Electric Hot Food Holding Unit	Randell	3613		3			1	5	ELECTRIC INDIVIDUAL SEALED WELL MODEL 3613 Electric operated, stainless st open shelving base hot food table with 20 gauge stainless steel top, and individ die-stamped 12" x 20" top openings. Individual thermostatically controlled, electrically heated, sealed food wells designed for wet operation with wells pro- with drains and manifold to a common gate valve. Unit totally prewired to junct box, power cord is supplied. 7" wide plate shelf & 8" wide NSF workboard. Unit 6" high adjustable legs.STANDARD FEATURES: Designed for wet operation Die stamped, raised sanitary rim pan openings in stainless steel top Stainless steel to construction - no assembly required. Thermostatic controls for precise food temperatures - one per well Drains manifolded to a common gate valve Stainles steel, full length plate shelf - 7" deep Stainless steel ends Full length, 8" wide NSF workboard Units take food pans directly, wet/dry operation Power cord 6" high adjustable legs Available for 120V, 208V, or 240 volt operation. UNIT TOP: Top 1 one piece of die formed 20 gauge stainless steel with 1 5/8" square nosing. Top stamped with individual 12" x 20" x 6 1/2" deep, electrically heated, sealed food wells, individual thermostatically controlled. Provided with 7" deep, removable i gauge stainless steel plate shelf, and 8" wide x 1/2" thick, full length NSF composition workboard. FOOD WELLS: 12"x 20" x 6 1/2" deep electrically heate sealed food wells, individually and thermostatically controlled. Wells are design for wet operation, provided with drains, and manifolded to a gate valve located the left side of the unit. CONTROLS: Unit comes standard with thermostatic con Controls and elements mounted on front of 7" deep removable stainless steel p shelf. Connections to heating elements are located outside of heated zone to a wiring deterioration. Individual food wells wired to common junction box(es). Pr cord is supplied. UNIT BASE: Bottom shelf to be stainless steel with channel bra Body ends to be stainless steel. Legs to be 6" high with