SERVING STATIONS

SERVING LINE HOT/COLD COMBINATION WELL MODELS RS SS-HCI

Stainless steel combination well 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, enclosed base storage, provided with swivel casters (front locking). Electric operated, stainless-steel combination well unit with individual thermostatically controlled, sealed 12" x 20" food wells. Environmental safe, self-contained R-290 wrapped coldwall refrigeration system(s) with cordset.

Certifications:

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



Model RS SSC-HCI-3 shown with RAN INV trayslide

SHORT FORM SPEC: Stainless steel body combination well serving station. 1-piece 16 gauge top with locking device, fitted with individually controlled combination wells, with adjustable pan ledge and interlocking divider bars. All models utilize multi-function thermostatic electronic controls with 3 position switch to accommodate hot/cold/frozen product holding. Fully sealed food wells allow operation for both: wet or dry hot holding. Cold/Frozen holding utilizes environmentally safe, self-contained R-290 wrapped refrigeration system. All models are fully insulated with components mounted in s/s cabinet body with interchangeable panels, provided with swivel casters (front locking), and are pre-wired to cordset for easy installation. UL listed, NSF.

AVAILABLE MODELS:

- ☐ RS SSC-HCI-2
- ☐ RS SSC-HCI-3
- ☐ RS SSC-HCI-4
- ☐ RS SSC-HCI-5
- ☐ RS SSC-HCI-6

STANDARD FEATURES:

- Self-contained, wrapped refrigeration system, utilizes "CFC free", R-290 refrigerant
- Meets 1998 NSF Std. #7 - holds 41°F product temperatures
- Colored mode indicator light (Red=Hot, Blue=Cold)
- Adjustable pan ledge (flush to top, angled or recessed)
- Locking adapter bars
- All stainless steel top and well interior
- Individual thermostatic contols for precise food temperatures
- Swivel casters - front locking
- Hot mode: wet or dry operation
- Concealed locking mechanism with easy to use spring activated catch
- Stainless steel body with interchangeable panels
- 8' cordset for 115v operation

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. All wells include heating element and are wrapped with refrigeration lines and are insulated. Unit to be equipped with 4 swivel casters, front locking.

TOP CONSTRUCTION: Top to be one piece of die-formed 16 gauge stainless steel with 1 1/2", 90° nosing on all sides. Units fitted with compliment of 12" x 20" food wells constructed of 18 gauge stainless steel. *Optional: Manifold drain(s) with individual ball valves.

SYSTEM: Individual thermostatically controlled wells. Dual temperature controls for each well with 3-position switch (Hot/Off/Cold)and LED indicator light to display holding mode (Red=Hot, Blue=Cold). 500 Watt heating elements to be bottom mounted and removable/replaceable. Refrigeration system to be R-290 wrapped cold-wall construction. Unit fully pre-wired to single cordset per unit.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

OPTIONS/ACCESSORIES:

- ☐ Drains, manifold with individual ball valves
- ☐ Overshelves
- ☐ Trayslides
- ☐ Solid surface top
- ☐ Laminate panels
- ☐ Powder-coated panels
- ☐ Kick plate(s)
- ☐ 14 Gauge top
- ☐ Graphics
- ☐ Food shields
- ☐ Elementary school height
- ☐ Electrical distribution system

ADDITIONAL RESOURCES:

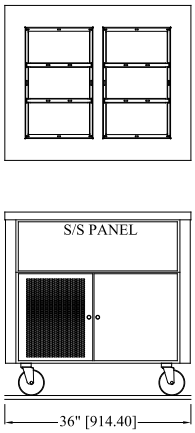
Request A Quote

Sales Tools

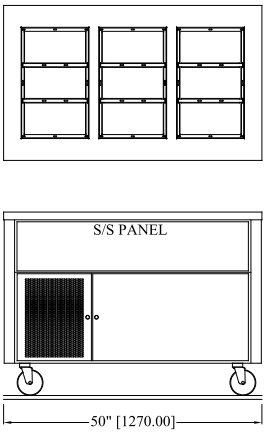
Find A Rep

KCL AutoCAD/Revit

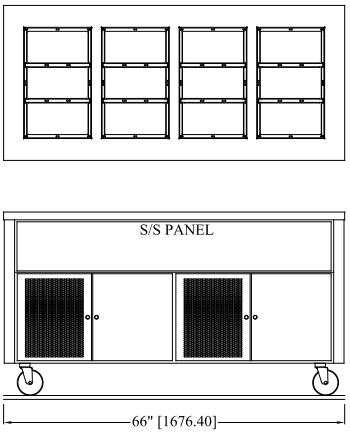
RS SSC-HCI-2



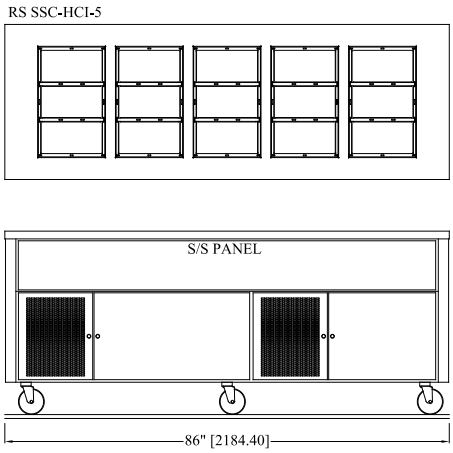
RS SSC-HCI-3



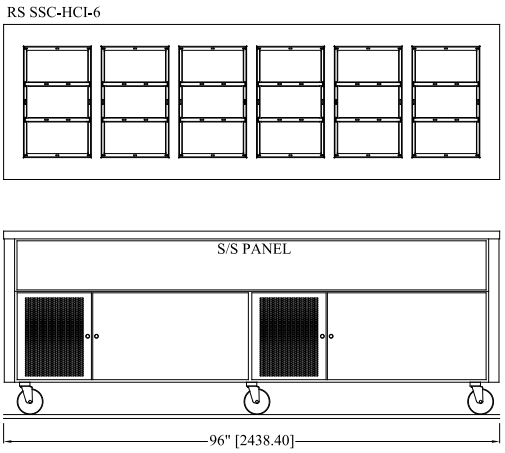
RS SSC-HCI-4



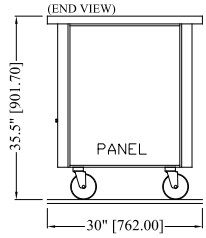
RS SSC-HCI-5



RS SSC-HCI-6



RS SSC-HCI
(END VIEW)



Model	Length	Depth	Height	12 X 20 Pan Capacity	HP	VOLTAGE XXX/60/1PH						Ship Wt
						120V		120/208V		120/240V		
						AMPS	NEMA PLUG	AMPS	NEMA PLUG	AMPS	NEMA PLUG	
RS SSC-HCI-2-xxx	36"	30"	35.5"	2	1/4	9.8	5-15P	9.8	L14-20P	9.8	L14-20P	300
RS SSC-HCI-3-xxx	50"	30"	35.5"	3	1/4	14	5-20P	14	L14-20P	14	L14-20P	350
RS SSC-HCI-4-xxx	66"	30"	35.5"	4	1/4	19.53	L5-30P	9.8	L14-20P	9.8	L14-20P	450
RS SSC-HCI-5-xxx	86"	30"	35.5"	5	1/4	23.7	L5-30P	14	L14-20P	14	L14-20P	500
RS SSC-HCI-6-xxx	96"	30"	35.5"	6	1/4	27.9	5-50P	14	L14-20P	14	L14-20P	550

Note: “xxx” represents voltage: 120=(120v), 208=(120/208v), 240=(120/240v)

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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.