



SERVING STATIONS

DROP-IN HOT/COLD COMBO WELL MODELS HCI

Electric operated, stainless-steel drop-in combination well unit with individual thermostatically controlled, sealed 12" x 20" food wells. Environmental safe, self-contained R-290 wrapped coldwall refrigeration system. Controls mounted on separate pre-wired stainless-steel control panel wired to cordset.

SHORT FORM SPEC: Randell HCI series drop-in 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 below body on corrosion resistant framework, and are pre-wired to cordset for easy installation. UL listed, NSF.

AVAILABLE MODELS:

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

- ☐ HCI-1-xxx
- ☐ HCI-2-xxx
- ☐ HCI-3-xxx
- ☐ HCI-4-xxx

STANDARD FEATURES:

- Exclusive easy mount system
- Self-contained, wrapped refrigeration system with electronic control, system utilizes "CFC free", R-290 refrigerant
- Individual thermostatic controls for precise food temperatures
- Hot mode wet or dry operation (drain/manifold optional)
- Colored mode indicator light (Red=Hot, Blue=Cold)
- All stainless steel top and well interior
- Adjustable pan ledge (flush to top, angled or recessed)
- Locking adapter bars

UNIT EXTERIOR: Top flange constructed of 18 gauge stainless steel with 1/2" turn down perimeter edge. Exterior body to be corrosion resistant steel. Condensing unit mounted on corrosion resistant framework, suspended below unit body. Stainless steel louvered panels provided for field installation in counter.

UNIT INTERIOR: Units fitted with compliment of 12" x 20" food well constructed of 18 gauge stainless steel. *Optional: Manifold drain(s) with individual ball valves.

CONTROLS: 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.

Certifications:  

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



HCI-4 shown

OPTIONS/ACCESSORIES:

- ☐ Drains and manifold

ADDITIONAL RESOURCES:

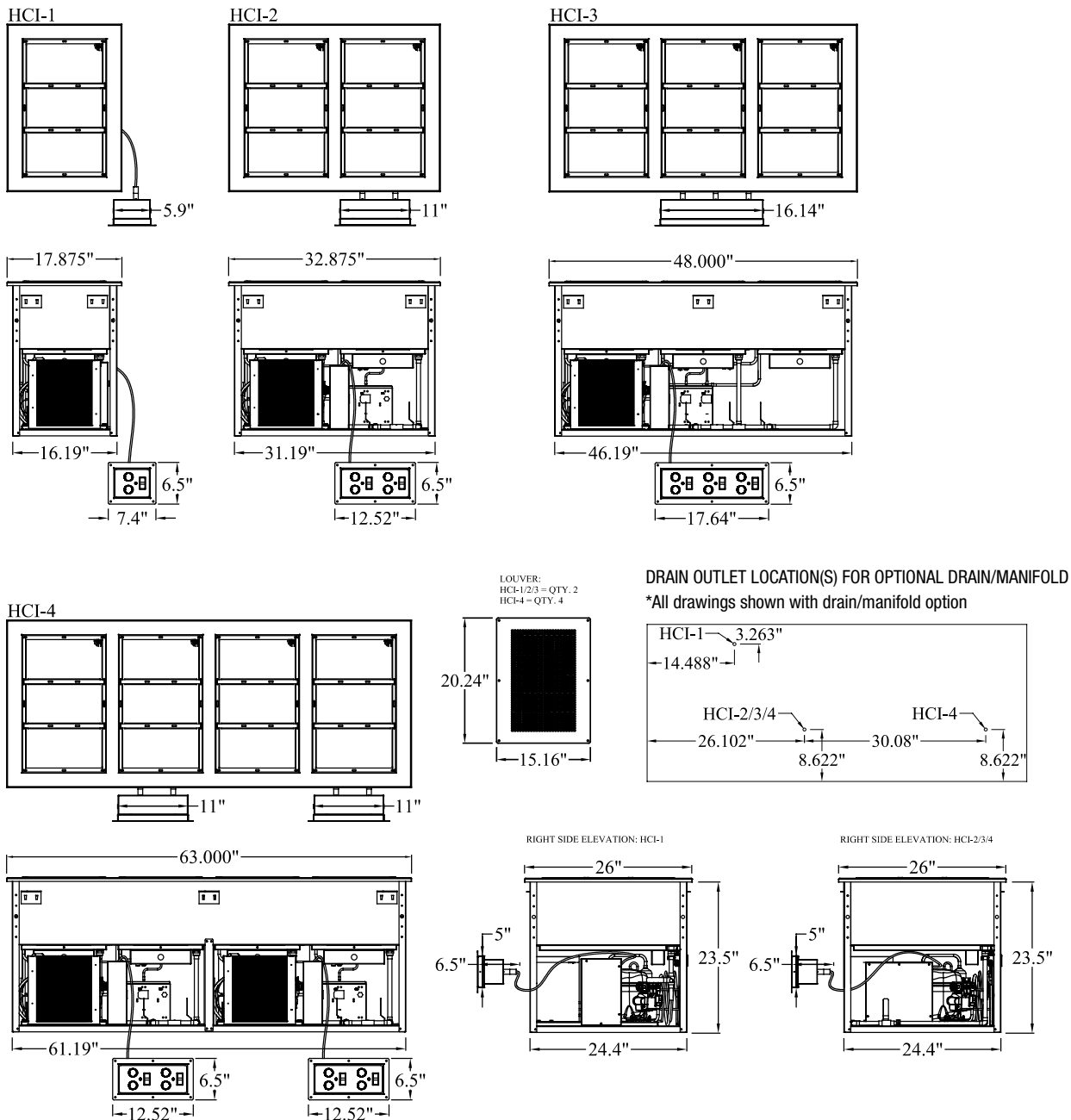
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Serving Stations
SP SHT2510 RevD
09/26



MODEL	LENGTH	WIDTH	PAN CAPACITY 12" X 20" X 6"	CUTOUT DIM				VOLTAGE XXX/60/1PH						SHIP WT (LBS)
				UNIT		CONTROL PANEL		120V		120/208V		120/240V		
				L	W	L	W	AMPS	NEMA PLUG	AMPS	NEMA PLUG	AMPS	NEMA PLUG	
HCI-1-xxx	18"	26"	1	16.69"	24.9"	6.25"	5.25"	5.6	5-15P	5.6	L14-20P	5.6	L14-20P	110
HCI-2-xxx	33"	26"	2	31.69"	24.9"	11.375"	5.25"	9.8	5-15P	9.8	L14-20P	9.8	L14-20P	135
HCI-3-xxx	48"	26"	3	46.69"	24.9"	16.5"	5.25"	14	5-20P	14	L14-20P	14	L14-20P	160
HCI-4-xxx	63"	26"	4	61.69"	24.9"	11.375" (x2)	5.25" (x2)	19.53	L5-30P	9.8	L14-20P	9.8	L14-20P	215

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