

SERVING STATIONS SERVING LINE ICE COOLED COLD PAN MODELS RAN IC

Stainless steel ice cooled cold display pan 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, available with enclosed base or open storage is provided with 4 swivel casters (2 locking). Coldpan is constructed using 1-piece stainless steel with foamed in place urethane insulation, 1" drain with valve and removable perforated stainless steel strainer plate(s) provided.

SHORT FORM SPEC: Ice cooled cold display pan serving station. 16 gauge stainless steel top with locking device, stainless steel body with interchangeable panels, provided with 4 swivel casters (2 locking). 1-piece ice-cooled coldpan with removable perforated stainless steel strainer plate(s), urethane insulation and 1" drain with valve.

AVAILABLE MODELS:

CLOSED BASE (NO STORAGE): RAN IC-2 RAN IC-3 RAN IC-4 RAN IC-5 RAN IC-6 OPEN BASE (NO STORAGE): RAN IC-2S RAN IC-3S RAN IC-3S RAN IC-5S RAN IC-5S RAN IC-6S

STANDARD FEATURES:

- Stainless steel ice-cooled cold pan with one piece interior
- Foamed in place (CFC free) high density polyurethane insulation
- Stainless steel body with interchangeable panels
- Concealed locking mechanism with easy to use spring-activated catch
- 1" drain, drain nipple and ball valve
- Stainless steel perforated strainer plates
- Swivel casters (2) locking

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. Cold pan insulated with high density (CFC free) polyurethane, foamed in place. Unit to be equipped with 4 swivel casters, (2) locking. "S" models include stainless steel apron panel on one side of unit with undershelf constructed of 22 gauge stainless steel with integrally welded steel under-bracing.

TOP CONSTRUCTION: Top to be one piece of die-formed 16 gauge stainless steel with 1 1/2", 90° nosing on all sides. Unit fitted with 6" deep ice-cooled display cold pan with 1" high perforated, stainless steel bottom strainer plate(s) provided. Interior of pan to be one piece, continuously welded construction of 18 gauge stainless steel. Interior fitted with 1" drain and ball valve, accessible through storage area on "S" models, enclosed base models have extended handle to ball valve.



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



Model RAN IC-3 Enclosed Base shown



Model RAN IC-3S Open Base shown

OPTIONS/ACCESSORIES:

- Canopy Overshelves Trayslides Corian top Laminate panels Powder-coated panels Kick plate(s) 14 Gauge top Graphics Breath guards Elementary school height
- Electrical distribution system

ADDITIONAL RESOURCES:

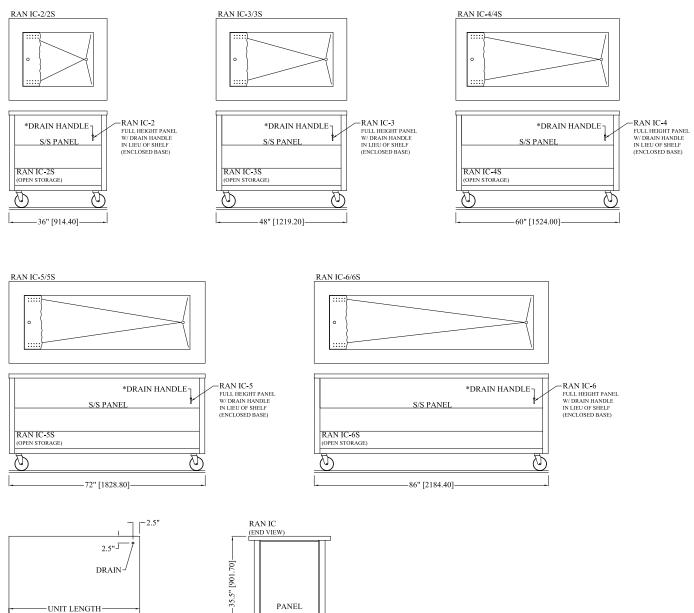
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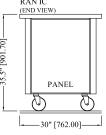
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Serving Stations PPSPEC0083 RevC 08/23





(DRAIN LOCATION)



MODELS	L	D	H	12"X20" Pan Capacity	Coldpan Interior Dimensions	Ship Wt.
RAN IC-2/2S	36"	30"	35.5"	2	25" x 20" x 6"	140
RAN IC-3/3S	48"	30"	35.5"	3	38" x 20" x 6"	175
RAN IC-4/4S	60"	30"	35.5"	4	50.75" x 20" x 6"	215
RAN IC-5/5S	72"	30"	35.5"	5	63.75" x 20" x 6"	260
RAN IC-6/6S	86"	30"	35.5"	6	76.5" x 20" x 6"	310

Electrolux Part of Professional Group

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