


















Interactive Price Guide

Effective January 1, 2020



TABLE OF CONTENTS

<p>Prep It</p>  <p>Cold-Wall Raised Rail</p>	<p>Prep It</p>  <p>Countertop Rail</p>	<p>Prep It</p>  <p>Cold-Wall Flat Top</p>	<p>Prep It</p>  <p>Forced-Air Flat Top</p>	<p>Prep It</p>  <p>Forced-Air Compact</p>
<p>Chill It</p>  <p>FX Series</p>	<p>Load It</p>  <p>Chef Stands</p>	<p>Chill & Store It</p>  <p>Reach-Ins</p>	<p>Chill & Store It</p>  <p>Work Top / Undercounter</p>	<p>Chill & Store It</p>  <p>Compact</p>
<p>Chill It</p>  <p>Blast Chiller</p>	<p>Warm It</p>  <p>Hot Food Tables</p>	<p>Serve It</p>  <p>Serving Lines</p>	<p>Warm/Cool It</p>  <p>Drop-Ins</p>	<p>Hold It</p>  <p>Hot Holding Cabinets</p>
<p>Customize It</p>  <p>Custom</p>	<p>Customize It</p>  <p>Custom Prep</p>	<p>Changed Model Number Guide</p>	<p>Ordering & Shipping</p>	<p>Terms & Conditions</p>
			<p>Warranty</p>	

Cold-Wall Raised Rail Prep Tables



Work more efficiently, achieve the highest food quality and continue growing profitably.

- Raised Narrow Rail Models
- Dual-Tier Raised Narrow Rail Models
- High Capacity Raised Wide Rail Models
- Options & Accessories
- Countertop Rail Models

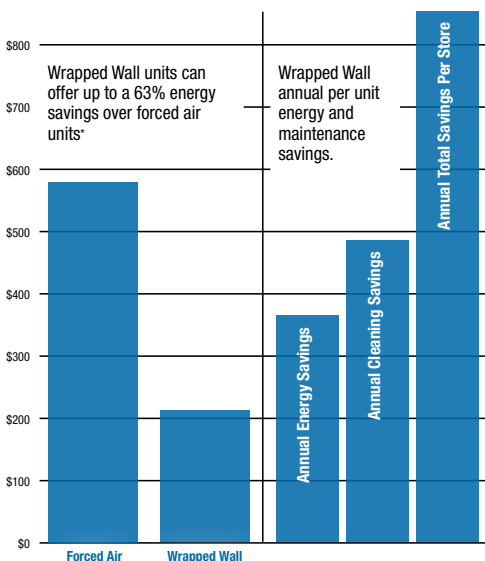
In this fast-paced market, it's more important than ever to adapt quickly and attract highly selective customers while continuing to grow the bottom line. Our complete lineup of Randell prep tables and holding cabinets are designed for large pizza chains and independent operators alike — with features such as oversized rail drains for more time-saving cleanup and flexible, intuitive layouts that keep pizza toppings and ingredients front and center for busy staff.

Randell pizza prep table models with cold-wall conductive cooling set the standard for performance in commercial kitchens. This cooling method creates a cold blanket of air to act as a barrier to high heat environments, assuring the food products are maintained fresher and longer.

Standard features for all cold-wall models, such as independent temperature control between the base and pan areas, give operators unparalleled performance and flexibility. Randell prep tables are also designed and built for maximum durability and easy maintenance, from hinged louvers for drain access to condenser coils within easy reach for cleaning.

FEATURES & BENEFITS:

- Temperature control with reliable, worry-free performance ensures the highest levels of food safety/quality
- Cold-wall conductive cooling models create a blanket of cold air above prep table pans so food products stay fresher longer
- Simple cleaning and sanitizing plus quick, easy access to preventative maintenance areas
- Press-fit door gasket makes removal and replacement easy
- Ergonomic pan location puts ingredients within arm's reach
- Customer-specific customization that fits your menu and operation
- Wide- and dual-rail models allow for expansive topping variety
- Built-in cooling capacity ensures temperature performance during peak hours
- Adaptable designs and multiple configurations to suit your changing lineup, including solutions for large or small operational footprints
- Available in 2- and 3-row or dual-rail (2-row) capacities
- Made in America



*Information gathered from side by side field testing of competitors unit vs. Randell.





8268N-290, with Optional Drawers and See-Thru Cover

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/3 SIZE	NEMA	HP	Approx. Weight
8148N-290	\$9,938	48"	33"	42.9"	(1) 27"	9	6	5-15P	1/3	405
8260N-290	\$13,236	60"	33"	42.9"	(2) 24"	14.8	8	5-15P	1/3	459
8268N-290	\$13,949	68"	33"	42.9"	(2) 27"	17.8	9	5-15P	1/3	484
8383N-290	\$17,990	83"	33"	42.9"	(2) 24" & (1) 21"	23.5	11	5-15P	(2) 1/4	585
8395N-290	\$18,446	95"	33"	42.9"	(3) 27"	28.2	13	5-15P	(2) 1/4	630
84111N-290	\$24,022	111"	33"	42.9"	(3) 24" & (1) 21"	32.8	15	5-15P	(2) 1/4	675
WITH 16" POLY CUTTING BOARD										
8148N-290-PCB	\$10,480	48"	33"	42.9"	(1) 27"	9	6	5-15P	1/3	405
8260N-290-PCB	\$13,874	60"	33"	42.9"	(2) 24"	14.8	8	5-15P	1/3	459
8268N-290-PCB	\$14,722	68"	33"	42.9"	(2) 27"	17.8	9	5-15P	1/3	484
8383N-290-PCB	\$18,976	83"	33"	42.9"	(2) 24" & (1) 21"	23.5	11	5-15P	(2) 1/4	585
8395N-290-PCB	\$19,529	95"	33"	42.9"	(3) 27"	28.2	13	5-15P	(2) 1/4	630
84111N-290-PCB	\$25,289	111"	33"	42.9"	(3) 24" & (1) 21"	32.8	15	5-15P	(2) 1/4	675

May not have lift-gate delivery available in some areas – contact factory for assistance. Consult factory for available options. Pans not included.

*Depth dimension does not include cutting board overhang or 1" bumper at rear of unit.

**Height dimension is to top of rail; 44" to top of hinged cover bracket.

OPTIONS & ACCESSORIES



8272D-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/3 SIZE	NEMA	HP	Approx. Weight
8148D-290	\$14,103	48"	33"	64"	(1) 27"	9	11	5-15P	1/4 & 1/3	450
8272D-290	\$19,609	72"	33"	64"	(2) 27"	17.8	17	5-20P	1/4 & 1/3	808
WITH CATCH PANS										
8148D-290CP	\$15,274	48"	33"	64"	(1) 27"	9	11	5-15P	1/4 & 1/3	450
8272D-290CP	\$22,537	72"	33"	64"	(2) 27"	17.8	17	5-20P	1/4 & 1/3	808

Consult factory for available options. Pans not included.

*Depth dimension does not include 1" bumper at rear of unit.

**Height to top of hood cover.

[OPTIONS & ACCESSORIES](#)



Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	NEMA	HP	Approx. Weight
8148W-290	\$11,602	48"	33"	53.5"	(1) 27"	9	21	5-15P	1/3	355
8268W-290	\$15,682	68"	33"	53.5"	(2) 27"	17.8	30	5-15P	1/3	450
8395W-290	\$22,058	95"	33"	53.5"	(3) 27"	28.2	42	5-15P	(2) 1/4	625

May not have lift-gate delivery available in some areas – contact factory for assistance. Consult factory for available options. Pans not included.

OPTIONS & ACCESSORIES

*Depth dimension does not include cutting board overhang or 1" bumper at rear of unit.

**Height to top of hood cover.



See-Thru Covers



Pull-Out Shelves



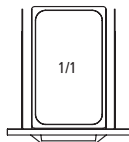
Pizza Preparation Racks With Pull-Out Catch Pans



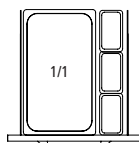
Hood Style Cover



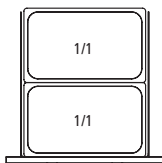
Drawers



21" Drawers



24" Drawers



27" Drawers

Description	Model No. x denotes section xx denotes unit length z corresponds with letter at right	List Price* for Unit Length					
		48" (A)	60" (B)	68" (C)	83" (D)	95" (E)	111" (F)
SEE-THRU COVERS (8000N ONLY, CONSULT FACTORY FOR OTHER)	PTCVRHSTxx	\$139	\$169	\$198	\$228	\$261	\$304
PULL-OUT SHELVES IN LIEU OF STANDARD - 24" (PER SECTION)	PTSHELF-24	N/A	\$764	N/A	\$764	N/A	\$764
PULL-OUT SHELVES IN LIEU OF STANDARD - 27" (PER SECTION)	PTSHELF-27	\$813	N/A	\$813	N/A	\$813	N/A
POLY CUTTING BOARD, 1/2" THICK, 16" WIDE (NOT AVAILABLE ON 8000W SERIES)	PTBOR50Pxx	\$542	\$638	\$774	\$986	\$1,084	\$1,256
RICHLITE CUTTING BOARD, 1/2" THICK, 16" WIDE (NOT AVAILABLE ON 8000W SERIES)	PTBOR50Rxx	\$1,219	\$1,421	\$1,726	\$2,175	\$2,459	\$2,798
REMOVABLE PAN SLIDES, (8) 18" X 26" PAN CAPACITY (FITS IN 24" & 27" SECTIONS ONLY)	PTRCKWRx	\$429	\$429	\$429	\$429	\$429	\$429
ADDITIONAL SHELVES, 21" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTRFSxWR21	N/A	N/A	N/A	\$207	N/A	\$207
ADDITIONAL SHELVES, 24" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTRFSxWR24	\$207	N/A	\$207	N/A	\$207	N/A
ADDITIONAL SHELVES, 27" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTRFSxWR27	N/A	\$207	N/A	\$207	N/A	\$207
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6" (CONSULT FACTORY FOR 8000D SERIES)	PTLEGS	\$0	\$0	\$0	\$0	\$0	\$0
PIZZA PREPARATION RACKS WITH PULL-OUT CATCH PANS (NOT AVAILABLE ON 8000W SERIES)	PTRCKPRPxx	\$1,171	\$2,463	\$2,928	\$3,385	\$3,905	\$4,382
WIRE PIZZA PREPARATION RACKS WITH OUT PULL-OUT CATCH PAN (NOT AVAILABLE ON 8000W SERIES)	PTRCKPRWxx	\$622	\$820	\$828	\$1,024	\$1,226	\$1,485
STAINLESS STEEL BACK PANEL	PTBCKSSxx	\$1,219	\$1,538	\$1,829	\$2,134	\$2,438	\$2,813
HOOD STYLE COVER (STANDARD ON 8000W & 8000D SERIES)	PTCVRHODxx	\$891	\$1,040	\$1,211	\$1,348	\$1,512	\$1,663
LIFT-OFF COVER	PTCVRLF0xx	\$348	\$520	\$520	\$520	\$520	\$670
SLIDE-BACK COVER	PTCVRHSBxx	\$1,265	\$1,265	\$1,265	\$1,265	\$1,265	\$1,396
CANTILEVER MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (NOT AVAILABLE ON 8000D SERIES)	PTCSTxx	\$1,030	\$1,304	\$1,574	\$1,845	\$2,117	\$2,387
CANTILEVER MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (NOT AVAILABLE ON 8000D SERIES)	PTCDTxx	\$2,060	\$2,608	\$3,148	\$3,690	\$4,234	\$4,774
SET OF (4) 3" CASTERS IN LIEU OF STANDARD 6" CASTERS, FOR 32" WORK HEIGHT	PTCAS3IN	\$0	\$0	\$0	N/A	N/A	N/A
SET OF (6) 3" CASTERS IN LIEU OF STANDARD 6" CASTERS, FOR 32" WORK HEIGHT	PTCAS3INA	N/A	N/A	N/A	\$0	\$0	\$0
SET OF (4) 4" CASTERS IN LIEU OF STANDARD 6" CASTERS, FOR 33" WORK HEIGHT	PTCAS4IN	\$0	\$0	\$0	N/A	N/A	N/A
SET OF (6) 4" CASTERS IN LIEU OF STANDARD 6" CASTERS, FOR 33" WORK HEIGHT	PTCAS4INA	N/A	N/A	N/A	\$0	\$0	\$0
(2) 21" DRAWERS TO REPLACE (1) 21" DOOR, EACH HOLDS (1) 12" X 20" X 6" PAN	PTRDXDBL21	N/A	N/A	N/A	\$2,700	N/A	\$2,700
(2) 24" DRAWERS TO REPLACE (1) 24" DOOR, EACH HOLDS (1) 12" X 20" X 6" PAN AND (3) 1/9 SIZE	PTRDXDBL24	N/A	\$2,700	N/A	\$2,700	N/A	\$2,700
(2) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 6" PAN (FOR 48", 68", 95")	PTRDXEXT27	\$3,148	N/A	\$3,148	N/A	\$3,148	N/A
(3) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 4" PAN (4" DEEP PANS)	PTRDXTPL27	\$4,002	N/A	\$4,002	N/A	\$4,002	N/A
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); INCLUDES EXPORT APPROVED SLAT-STYLE CRATE (FOR 8000N & 8000W SERIES ONLY)	VOL230-50/60-290z	\$624	\$624	\$624	\$624	\$624	\$624

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



CR9074-290

Model No.	List Price	Length	Depth	Height*	Pan Capacity 1/3 SIZE	HP	Approx. Weight
CR9039-290	\$9,328	39"	18"	23.5"	3	1/5	123
CR9046-290	\$9,976	46"	18"	23.5"	4	1/5	162
CR9060-290	\$10,712	60"	18"	23.5"	6	1/5	220
CR9067-290	\$10,902	67"	18"	23.5"	7	1/5	249
CR9074-290	\$11,235	74"	18"	23.5"	8	1/5	278

Pans not included. 208V/240V option not available.

*Height listed is with cover open.

Cold-Wall Flat Top Prep Tables



Work more efficiently, achieve the highest food quality and continue growing profitably.

Mega Top Models

Options & Accessories

Our 9000W series models have 100% sealed cold-wall tanks and recessed pan holding for superior temperature performance to address three specific environments where a forced air cooled mega-top does not fit the application:

- 1) breeding stations, where spillage gets into the evaporator coil and air ducts on forced air units, causing premature failure;
- 2) high-heat environments where forced air units don't have enough cooling capacity to keep product at safe temps;
- 3) front of the house, where the use of covers is not ideal.

FEATURES & BENEFITS:

- Recessed, wrapped cold-wall sealed pan opening with exclusive separate electronic temperature controls for base and pan opening
- Separate dual control system for upper pan opening and base allows precise control of each zone and shutting pan opening off at night for up to 60% energy savings
- Pan opening is completely sealed from base so any product that falls between pans cannot enter the base compartment
- Standard oversized clean-out valve makes for the easiest cleaning mega top available
- Hinged, louvered panel for easy access to clean-out valve and the condenser coil for regular cleaning that can improve performance and reduce maintenance costs
- Hood cover





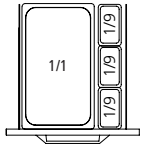
9260W-290

Model No.	List Price	Length	Depth*	Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
9148W-290	\$12,044	48"	33"	35"	(1) 27"	5.5	18	1/3	355
9260W-290	\$13,540	60"	33"	35"	(2) 24"	9.8	24	1/3	400
9272W-290	\$15,169	72"	33"	35"	(2) 27"	11.2	30	1/3	475

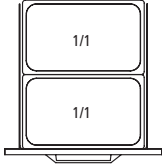
*Depth dimensions do not include cutting board overhang or 1" bumper at rear of unit.

Pans not included. Consult factory for available options.

[OPTIONS & ACCESSORIES](#)



24" Drawers



27" Drawers

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length		
		48"	60"	72"
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 10" WIDE	SM92BOR50Rxx	\$271	\$337	\$407
DRAWERS, (2) 24" DRAWERS, FOR 24" DOOR REPLACEMENT, EACH DRAWER HOLDS (1) 12" X 20" AND (3) 1/9 SIZE PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL-EXT-24	N/A	\$2,489	N/A
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH DRAWER HOLDS (2) 12" X 20" PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL-EXT-27	\$3,373	N/A	\$3,373
ADDITIONAL SHELVES, 24" INTERIOR SHELF FOR 24" DOOR (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR24	N/A	\$288	N/A
ADDITIONAL SHELVES, 27" INTERIOR SHELF FOR 27" DOOR (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR27	\$288	N/A	\$288
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,146	\$1,430	\$1,710
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,057	\$1,315	\$1,589
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$2,114	\$2,631	\$3,178
CASTERS IN LIEU OF LEGS, 3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	PTCAS3IN	\$0	\$0	\$0
CASTERS IN LIEU OF LEGS, 4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	PTCAS4IN	\$0	\$0	\$0

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Forced-Air Flat Top Prep Tables



The only manufacturer offering a full range of side-mount cooled, high-capacity prep units with the industry's best design features.

Mega Top Models

Mega Top Options
& Accessories

Narrow Models

Narrow Options
& Accessories

Rear-Compressor Models

Rear-Compressor
Options & Accessories

Randell provides the most standard sizes from 48" up to 95" to suit operator needs. Available only in Randell high-capacity prep tables, the extra-large interior is 26" deep to accommodate sheet pans (in most models) and high-capacity drawers that can hold as many as two 12"x20" pans per drawer in the 27" sections.

By designing the pans to set recessed into the cold area — and combined with our exclusive air duct that directs the air over the pans on our 9000K series — our high-capacity prep tables have cold air blanketing the top surface of the products while combating hot ambient conditions. This assures the product surface is in NSF standard 7 compliance.

FEATURES & BENEFITS:

- Meets 1998 NSF/ANSI standard 7, 41°F product temperature requirements
- Full-depth interiors allow full-size sheet pans in 24" and 27" sections
- Recessed pan cooling assures NSF standard temperature compliance in hot ambient conditions
- Exclusive designed evaporator coil mounts safely behind the door mullions and provides balanced air distribution throughout the cabinet while protecting the coil against damage from overloading
- Press-fit gaskets on each door and drawer offer tight seals and tool-less replacement in minutes





9030K-513



9040K-513



9045K-513 with Optional Drawers



9050K-513

Model No.	Compressor Location	List Price	Length	Depth*	Work Height	Cover Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
LEFT MOUNTED COMPRESSOR											
9030K-513	Left	\$8,989	48"	33"	34.9"	34.9"	(2) 18"	10.1	18	1/3	411
9040K-513	Left	\$9,735	60"	33"	34.9"	34.9"	(2) 24"	14.7	24	1/3	456
9045K-513	Left	\$11,342	72"	33"	34.9"	34.9"	(2) 27"	19.2	30	3/8	531
9050K-513	Left	\$15,382	84"	33"	34.9"	34.9"	(2) 24" & (1) 18"	23.9	30	3/8	585

*Depth dimensions do not include cutting board overhang.

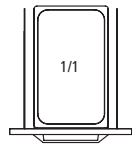
Pans not included.

[OPTIONS & ACCESSORIES](#)

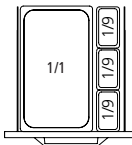


Hinged Glass Cover
(Doubles as a Breath Guard)

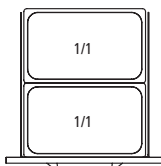
- Lift-assist design
- Insulated glass panel
- Counter protector (optional w/cover)



18" Drawers



24" Drawers



27" Drawers



Removable Pan Slides

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
HINGED GLASS COVER WITH COUNTER PROTECTOR, LED LIGHTS (2ND 120V PLUG REQUIRED FOR LIGHTS)**	SMCVRHGCPxx	\$6,118	\$6,520	\$6,922	\$6,961
HINGED GLASS COVER**	SMCVRHGGxx	\$4,456	\$4,798	\$5,048	\$5,106
HOOD COVER**	SMCVRHOODxx	\$660	\$695	\$847	\$855
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 10" WIDE	SMBOR50Rxx	\$271	\$337	\$407	\$472
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$2,489	N/A	N/A	\$2,489
DRAWERS, (2) 24" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN & (3) 1/9 SIZE PANS	SMRDxDBL24	N/A	\$2,489	N/A	\$2,489
DRAWERS, (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27	N/A	N/A	\$3,373	N/A
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 24" AND 27" DOORS ONLY)	SMRCKWRx	N/A	\$547	\$547	\$547
ADDITIONAL SHELVES, 18" INTERIOR SHELF WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR18	\$288	N/A	N/A	\$288
ADDITIONAL SHELVES, 24" INTERIOR SHELF WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR24	N/A	\$288	N/A	\$288
ADDITIONAL SHELVES, 27" INTERIOR SHELF WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR27	N/A	N/A	\$288	N/A
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6"	SMLEGS	\$0	\$0	\$0	\$0
STAINLESS STEEL BACK PANEL	SMBCKSSWSxx	\$1,146	\$1,430	\$1,727	\$1,999
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDSTxx	\$1,057	\$1,315	\$1,589	\$1,845
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDDTxx	\$2,114	\$2,630	\$3,178	\$3,690

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

**9045K-513 and 9050K-513 pan openings are identical and the 72" option fits both models. When ordering for these models, xx = 72.

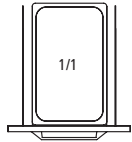


9210-513

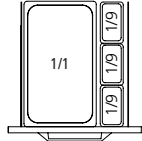
Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
9210-513	\$8,716	48"	33"	36"	(2) 18"	10.1	8	1/3	325
9200-513	\$9,441	60"	33"	36"	(2) 24"	14.7	10	1/3	423
9230-513	\$10,794	72"	33"	36"	(2) 27"	19.3	16	3/8	520
9220-513	\$14,307	84"	33"	36"	(2) 24" & (1) 18"	23.9	16	3/8	573

Pans not included.

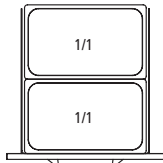
OPTIONS & ACCESSORIES



18" Drawers



24" Drawers



27" Drawers

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 12" WIDE	SM92BOR50Rxx	\$271	\$337	\$407	\$472
DRAWERS, (2) 18" DRAWERS, FOR 18" DOOR REPLACEMENT, EACH HOLDS (1) 12" X 20" X 6" DEEP PANS	SMRDxDBL18	\$2,489	N/A	N/A	\$2,489
DRAWERS, (2) 24" DRAWERS, FOR 24" DOOR REPLACEMENT, EACH 24" HOLDS (1) 12" X 20" X 6" AND (3) 1/9 SIZE PANS	SMRDxDBL24	N/A	\$2,489	N/A	\$2,489
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH 27" HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxDBL27	N/A	N/A	\$3,373	N/A
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 24" & 27" DOORS ONLY)	SMRCKWRx	N/A	\$547	\$547	\$547
ADDITIONAL SHELVES, 18" INTERIOR SHELF FOR 18" DOOR (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR18	\$288	N/A	N/A	\$288
ADDITIONAL SHELVES, 24" INTERIOR SHELF FOR 24" DOOR (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR24	N/A	\$288	N/A	\$288
ADDITIONAL SHELVES, 27" INTERIOR SHELF FOR 27" DOOR (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	SMRFSxWR27	N/A	N/A	\$288	N/A
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,146	\$1,430	\$1,710	\$1,999
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,057	\$1,315	\$1,589	\$1,845
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$2,114	\$2,630	\$3,178	\$3,690
CASTERS IN LIEU OF LEGS, 3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	SMCAS3IN	\$444	\$444	\$444	N/A
CASTERS IN LIEU OF LEGS, 4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	SMCAS4IN	\$444	\$444	\$444	N/A
CASTERS IN LIEU OF LEGS, 6" CASTERS FOR 35" WORK HEIGHT, SET OF (4)	SMCAS6IN	\$444	\$444	\$444	N/A
CASTERS IN LIEU OF LEGS, 3" CASTERS FOR 32" WORK HEIGHT, SET OF (6)	SMCAS3INA	N/A	N/A	N/A	\$667
CASTERS IN LIEU OF LEGS, 4" CASTERS FOR 33" WORK HEIGHT, SET OF (6)	SMCAS4INA	N/A	N/A	N/A	\$667
CASTERS IN LIEU OF LEGS, 6" CASTERS FOR 35" WORK HEIGHT, SET OF (6)	SMCAS6INA	N/A	N/A	N/A	\$667

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



9401-290

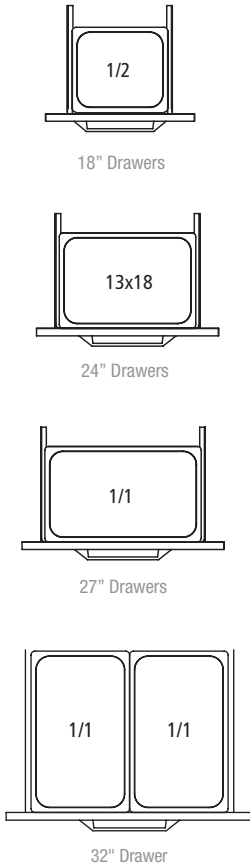


9412-32D-290

Model No.	List Price	Length	Depth*	Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
9401-290	\$5,376	27"	30"	36"	(1)27"	5.7	6	1/4	175
9412-32-290*	\$8,234	32"	32.8"	36"	(1)32"	8.6	12	1/4	252
9412-32D-290*	\$13,203	32"	32.8"	36"	(2) DRAWERS	-	12	1/4	300
9801-290	\$7,259	36"	30"	36"	(2)18"	7.8	8	1/4	245
9303-290	\$7,501	48"	30"	36"	(2)24"	10.8	8	1/4	280
9305-290	\$8,239	48"	30"	36"	(2)24"	10.8	12	1/4	280
9601-290	\$9,000	60"	30"	36"	(2)27"	13.8	14	1/4	300

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES



Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length					
		27"	32"	32" Drawer	36"	48"	60"
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL18	N/A	N/A	N/A	\$2,204	N/A	N/A
DRAWERS, (2) 24" DRAWERS, EACH HOLDS (1) 18" X 13" X 6" DEEP PAN	RMRDxDBL24	N/A	N/A	N/A	N/A	\$2,204	N/A
DRAWERS, (2) 27" DRAWERS, TOP HOLDS (1) 12" X 20" X 6" DEEP PAN, BOTTOM HOLDS (1) 12" X 20" X 6" DEEP PAN	RMRDxDBL27	\$2,204	N/A	N/A	N/A	N/A	\$2,204
ADDITIONAL SHELVES, 18" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18	N/A	N/A	N/A	\$182	N/A	N/A
ADDITIONAL SHELVES, 24" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR24	N/A	N/A	N/A	N/A	\$182	N/A
ADDITIONAL SHELVES, 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$182	N/A	N/A	N/A	N/A	\$182
ADDITIONAL SHELVES, 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32	N/A	\$182	N/A	N/A	N/A	N/A
BACKSPLASH ADDITION (ADD)	RMBKSADDxx	N/A	\$464	\$464	\$464	\$464	\$464
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$333	N/A	N/A	\$333	\$333	\$333
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$333	N/A	N/A	\$333	\$333	\$333
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$333	N/A	N/A	\$333	\$333	\$333
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$609	\$692	\$692	\$771	\$921	\$1,075
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	RMSTxx16	\$656	\$777	\$777	\$876	\$1,149	\$1,453
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	RMDTxx16	\$1,313	\$1,554	\$1,554	\$1,751	\$2,297	\$2,906
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$440	\$440	\$440	\$440	\$440	\$440

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

FX Precise Food Storage



Superior commercial refrigeration designed to elevate the most critical part of your foodservice operation.

Undercounter Models

Built-In Models

Chef Stand Models

Work Top Models

Options & Accessories

Engineered to be the superior refrigeration solution for a variety of menu items, the FX Series provides precise temperature control at the operator's fingertips — making it easy to keep food safely within the proper range. Whether refrigerating or freezing, the FX Series delivers reliable performance when holding fish (without ice), red meats and poultry at just the right temperatures for repeatable grilling, and frozen smoothie ingredients or even milk at coffee bars to ensure consistent steaming times. Chill at precise temperatures for equipment that requires precision such as rapid cook ovens.

The complete FX Series line is designed to work seamlessly with a variety of commercial foodservice equipment — streamlining workflow and increasing efficiency with every shift, every day. In a time when adding value is critical for foodservice operations of all sizes and scopes, the FX Series line of commercial foodservice equipment delivers reliability and versatility on a scale never before possible.

The tub is removable for cleaning or clean in place allows for the most thorough cleaning and disinfecting for enhanced food safety available on the market, while its flexible design accommodates installation directly at the point of preparation — lessening the chances of contamination from moving ingredients around the kitchen.

FEATURES & BENEFITS:

- Holds accurate temperatures +/- 2°F
- Holds temperature precisely from -5°F to +40°F, or anywhere in between, so red meat stays fresher longer (at 26°F) and chicken is easier to fillet (at 33°F)
- Holds fish at 32°F without ice, no more mess
- Drawer delivery system features tub that moves the cold with the product, ensuring better temperature holding and provides full and easy access to loading and retrieving of product – no more slouching over and reaching to back of door units
- Gasket in a horizontal position, eliminating damage caused by loading of product
- Drawer tracks on outside of food zone ensure no freezing, allowing 100% of the insulated insert to be used for food storage
- Full-capacity tub holds only product, with no coil, fan or other parts to get in the way of storage
- Drawers allow users to put bagged product directly in the unit, eliminating extra handling
- FX is noticeably quieter compared to traditional refrigeration, allowing it to be used in areas where traditional self-contained refrigeration designs would be too loud
- Designed and manufactured in the United States





FX-1UC-290

FX-1UCB-290

FX-2UCB-290

Model No.	List Price	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1UC-290	\$7,204	Slide-In	Finished	Rear	27"	29.5"	33.7"	2.7	1	115	5-15P	407
FX-1UCB-290*	\$8,449	Casters	Finished	Rear	27.1"	29.6"	43.5"	2.7	1	115	5-15P	450
FX-2UCB-290*	\$17,056	Casters	Finished	Rear	54.1"	29.6"	43.5"	5.4	2	115	5-15P	836

Contact factory representative for additional models and sizes available.

OPTIONS & ACCESSORIES

Fresher fish, hold the ice.

See our Iceless Fish Station →

Yes, you can order off-menu.

See our custom equipment options →

Culinary inspiration on the go

Get the Unified Brands app →



FX-1-290



FX-1RE-290

Model No.	List Price	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1-290	\$10,905	Built-In	Unfinished	Side	43"	28"	16.3"	3 Bulk	1	115	5-15P	245
FX-1A-290	\$10,905	Built-In	Unfinished	Side	43"	28"	14.7"	2.7 Low Height	1	115	5-15P	245
FX-1RE-290	\$11,344	Built-In	Unfinished	Rear	35"	34.5"	16.3"	3 Bulk	1	115	5-15P	245
FX-1REA-290	\$11,344	Built-In	Unfinished	Rear	35"	34.5"	14.7"	2.7 Low Height	1	115	5-15P	245

Contact factory representative for additional models and sizes available.

[OPTIONS & ACCESSORIES](#)

- Product Info
- Features & Benefits
- Videos
- Downloads



FX-1CS-290

FX-1CS-52-290

FX-1CS-60-290

FX-2CS-290

FX-1CSRE-290

FX-2CSRE-290

Model No.	List Price	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1CS-290	\$14,076	Casters	Marine Edge	Side	48"	33"	23.3"	3 Bulk	1	115	5-15P	428
FX-1CS-52-290	\$14,328	Casters	Marine Edge	Side	52"	33"	23.3"	3 Bulk	1	115	5-15P	430
FX-1CS-60-290	\$14,652	Casters	Marine Edge	Side	60"	33"	23.3"	3 Bulk	1	115	5-15P	470
FX-2CS-290	\$24,392	Casters	Marine Edge	Side	96"	33"	23.3"	6 Bulk	2	115	5-15P	836
FX-1CSRE-290	\$14,076	Casters	Marine Edge	Rear	38.65"	36"	23.2"	3 Bulk	1	115	5-15P	407
FX-2CSRE-290	\$24,392	Casters	Marine Edge	Rear	76"	36"	23.2"	6 Bulk	2	115	5-15P	782

Contact factory representative for additional models and sizes available.

OPTIONS & ACCESSORIES



Model No.	List Price	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-2WS-290	\$22,579	Casters	Finished	Side	43"	28"	36.25"	6 Bulk	2	115	5-15P	635
FX-2WSA-290	\$22,579	Casters	Finished	Side	43"	28"	33"	5.4 Low Height	2	115	5-15P	635
FX-2WSRE-290	\$22,579	Casters	Finished	Rear	35"	34.5"	36.25"	6 Bulk	2	115	5-15P	635
FX-2WSREA-290	\$22,579	Casters	Finished	Rear	35"	34.5"	33"	5.4 Low Height	2	115	5-15P	635
FX-3SS-290	\$32,936	Casters	Finished	Side	43"	28"	51.2"	9 Bulk	3	115	5-15P	891

Contact factory representative for additional models and sizes available.

[OPTIONS & ACCESSORIES](#)



Pan racks



Powder coated pan racks



Thawing racks



Thawing racks in use



Poly board divider

Description	Model No.	List Price
FLANGE KIT FOR BUILT-IN FX-1-290 ONLY, SHIPPED LOOSE FOR FIELD INSTALLATION	FX-FLANGE	\$328
ONE S/S RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-SSRACK-1	\$1,020
TWO S/S RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-SSRACK-2	\$1,655
ONE POWDER-COATED RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-PCRACK-1	\$504
TWO POWDER-COATED RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-PCRACK-2	\$844
TWO-TIER S/S THAWING RACKS	FX-SSTHAW-2	\$1,033
DIVIDER, 3/4" POLY BOARD WITH HANDLE, STANDARD HEIGHT, LOW HEIGHT (A) OR UNDERCOUNTER (UC)	FX-PCBDIVIDER/A/UC	\$270
4.25" CASTERS TO REPLACE 6" CASTER, FOR CS SERIES REFRIGERATED CHEF/COOKING EQUIPMENT STANDS FOR OVERALL HEIGHT OF 21.75"	FX-CASTERS4	\$0
LEG KIT, IN LIEU OF CASTERS	FX-LEG	\$0
ADDITIONAL WHITE ABS INSERT FOR FX UNITS	FX-INSERT	\$1,277
STAINLESS STEEL BACK PANEL, EACH	FX-1SSBCK	\$1,010
STAINLESS STEEL BACK PANEL, PRICED FOR (2), REQUIRED	FX-1SSBCK@2	\$2,020
DRAWER LOCK, CYLINDER (1) EACH, PER DRAWER	FX-DRLOCK	\$470

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Chef Stands



Elevate your commercial foodservice operation with high-performing, durable kitchen equipment stands.

Self-Contained Models

Self-Contained Options & Accessories

FX Series Models

FX Series Options & Accessories

With valuable kitchen assets in the balance, Randell self-contained chef/equipment stands are engineered to take on the challenge. Every unit from these lines of commercial foodservice equipment comes with our patented heavy-duty drawer cartridge system and a three-year warranty on the entire drawer system. These professional-grade designs feature the top-side strength and support to handle even the heaviest kitchen equipment.

With elements like reinforced 11-gauge sub-tops, Randell equipment stands can hold up to 225 pounds per linear foot, making them an indispensable workhorse in every corner of the kitchen. By giving operators the option to configure the cooking area without modifying more expensive units like the hood, Randell's equipment stands add convenience and value to kitchens of all sizes when space is at a premium.

FEATURES & BENEFITS:

- Easy-to-remove press-fit gaskets in each drawer require no tools and can be replaced in just minutes
- All Randell kitchen equipment stands are 100% front-breathing, allowing customers to seal units on the back and sides, or curb-mount the unit for a cleaner installation
- Typically runs 25°F cooler than traditionally designed condenser housings
- Standard configurations accommodate 4" deep pans in both bottom and top drawers (6" deep pan capacity also available for added capacity)
- Reinforced tops designed with 11-gauge sub-tops below stainless steel finished top, support up to 225 pounds per lineal foot
- Fully balanced evaporator coils located in between drawer sections to provide unparalleled air circulation and temperature balance throughout base cabinet
- Self-closing drawers come with Randell's patented fully welded 14-gauge unitized cartridge assembly, heavy-duty full extension tracks and quick release
- Designed and manufactured in the United States
- [Click here to see the FX Series features and benefits](#)





20048-513



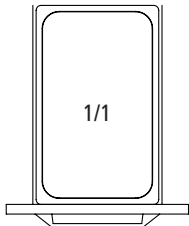
20072-513



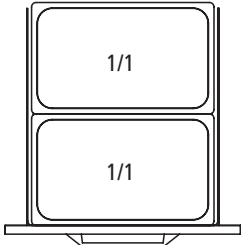
20105-513

Model No.	List Price	Length	Depth	Height	Legs/Casters	Drawers	Pan Capacity	HP	Approx. Weight
20048-513	\$15,157	48"	32.5"	26"	(4) Legs	(2) 27"	(4) 1/1	1/4	400
20048-513-C4	\$15,773	48"	32.5"	24"	(4) Casters	(2) 27"	(4) 1/1	1/4	400
20072-513	\$17,811	72"	32.5"	26"	(6) Legs	(4) 27"	(8) 1/1	1/3	530
20072-513-C4	\$18,427	72"	32.5"	24"	(6) Casters	(4) 27"	(8) 1/1	1/3	530
20078-513	\$18,174	78"	32.5"	26"	(6) Legs	(4) 27"	(8) 1/1	1/3	574
20078-513-C4	\$18,790	78"	32.5"	24"	(6) Casters	(4) 27"	(8) 1/1	1/3	574
20105-513	\$22,364	105"	32.5"	26"	(8) Legs	(6) 27"	(12) 1/1	3/8	675
20105-513-C4	\$23,492	105"	32.5"	24"	(8) Casters	(6) 27"	(12) 1/1	3/8	675
20048-32-513	\$15,722	53"	32.5"	26"	(4) Legs	(2) 32"	(4) 1/1	1/4	444
20048-32-513-C4	\$16,338	53"	32.5"	24"	(4) Casters	(2) 32"	(4) 1/1	1/4	444
20072-32-513	\$18,941	82"	32.5"	26"	(6) Legs	(4) 32"	(8) 1/1	1/3	600
20072-32-513-C4	\$19,557	82"	32.5"	24"	(6) Casters	(4) 32"	(8) 1/1	1/3	600
20105-32-513	\$24,059	120"	32.5"	26"	(8) Legs	(6) 32"	(12) 1/1	3/8	905
20105-32-513-C4	\$25,187	120"	32.5"	24"	(8) Casters	(6) 32"	(12) 1/1	3/8	905

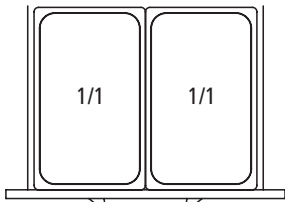
OPTIONS & ACCESSORIES



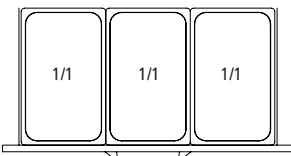
19" Drawer



27" Drawer



32" Drawer



44" Drawer

Description	Model No. x denotes section	List Price
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 19" - (1) 12X20" PAN PER DRAWER (SHORTENS UNIT BY 8" PER SECTION)	LPRDxDBL19	\$453
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 32" (ROTATES PANS TO BE SIDE-BY-SIDE) (ADDS 5" IN LENGTH PER SECTION)	LPRDxDBL32	\$565
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET FROM 4" TO 6" DEEP PANS (RAISES UNIT HEIGHT BY 4")	LPRDxDBL27-6	\$2,914
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 32" AND 4" TO 6" (ADDS 4" IN HEIGHT AND 5" IN LENGTH PER SECTION)	LPRDxDBL32-6	\$3,479
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 44"- (3) 12X20" PANS PER DRAWER SIDE BY SIDE (ADDS 17" IN LENGTH PER SECTION)	LPRDxDBL44	\$1,150
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 44" AND 4" TO 6" DEEP PANS - (3) 12X20" PANS PER DRAWER (ADDS 4" IN HEIGHT AND 17" IN LENGTH PER SECTION)	LPRDxDBL44-6	\$4,064
REPLACE DRAWER CARTRIDGE SYSTEM WITH DOOR (19" & 27" ONLY)	LPRDxDOR	\$(1,878)
EXTEND LENGTH OF UNIT BY 12" OR LESS (130" MAXIMUM LENGTH)	LPLENMOD	\$1,217
CASTERS IN LIEU OF LEGS, SET OF (4) 4.25" CASTERS (UP TO 55" IN LENGTH)**	LPCAS4IN	\$616
CASTERS IN LIEU OF LEGS, SET OF (6) 4.25" (UP TO 85" IN LENGTH)**	LPCAS4INA	\$878
CASTERS IN LIEU OF LEGS, SET OF (8) 4.25" (UP TO 130" IN LENGTH)**	LPCAS4INB	\$1,128
CASTERS IN LIEU OF LEGS, SET OF (4) 6" CASTERS (UP TO 55" IN LENGTH)**	LPCAS6IN	\$616
CASTERS IN LIEU OF LEGS, SET OF (6) 6" CASTERS (UP TO 85" IN LENGTH)**	LPCAS6INA	\$878
CASTERS IN LIEU OF LEGS, SET OF (8) 6" CASTERS (UP TO 130" IN LENGTH)**	LPCAS6INB	\$1,128
ONE DRAWER OR DOOR LOCK (TWO REQUIRED PER SET OF DRAWERS)	LPRDLOCKx	\$562

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

**Only the casters listed above are offered for equipment stands. 4" deep pan units - height to surface is 23", 6" deep pan units - height to surface is 27" (on 4" casters).

Reach-Ins



Reach-in refrigeration systems set the standard for exceptional food quality, consistency and savings.

Reach-In Models

Reach-In Specification Models

Reach-In Dual Temp Models

Side Mount Models

Side Mount Options & Accessories

Compact Undercounter Models

Compact Work Top Models

Compact Work Top Options & Accessories

The new R & RS reach-in series meets DOE 2017 energy requirements and comes in a variety of configurations such as 1-section refrigerators and freezers in full-height or half-height stainless steel doors; 2-section refrigerator and freezers in full-height stainless steel doors.

Our point-of-use undercounter refrigerator and freezer design and legendary functionality help streamline kitchen workflow by preventing repeated trips to the walk-in cooler, which takes staff away from value-added tasks like preparation and serving customers.

FEATURES & BENEFITS:

- Electronic controls
- Energy-efficient 2.5" minimum CFC-free polyurethane insulation throughout
- Top-mounted refrigeration system runs cooler for higher efficiency on reach-ins
- "Front-breathing" refrigeration system requires no side or back clearance
- Interior of cabinet is fully covered to meet NSF standard #7





R1R-29-1 R1R-29-2 R2R-52-2

Model No.	List Price	Length	Depth	Height	No. of Sections	No. of Doors	Hinged	HP	NEMA	Amps	Refrigerant	Approx. Weight
REFRIGERATORS												
R1R-29-1	\$9,823	28.8"	30.8"	83"	1	(1) Full	Right	1/4	5-15P	2.5	R-290	270
R1R-29-1L	\$9,823	28.8"	30.8"	83"	1	(1) Full	Left	1/4	5-15P	2.5	R-290	270
R1R-29-2	\$10,785	28.8"	30.8"	83"	1	(2) 1/2	Right	1/4	5-15P	2.5	R-290	270
R1R-29-2L	\$10,785	28.8"	30.8"	83"	1	(2) 1/2	Left	1/4	5-15P	2.5	R-290	270
R2R-52-2	\$12,463	51.8"	30.8"	83"	2	(2) Full	Left-Right	1/4	5-15P	2.6	R-290	400
FREEZERS												
R1F-29-1	\$11,706	28.8"	30.8"	83"	1	(1) Full	Right	1/2	5-15P	4.4	R-290	280
R1F-29-1L	\$11,706	28.8"	30.8"	83"	1	(1) Full	Left	1/2	5-15P	4.4	R-290	280
R1F-29-2	\$12,669	28.8"	30.8"	83"	1	(2) 1/2	Right	1/2	5-15P	4.4	R-290	280
R1F-29-2L	\$12,669	28.8"	30.8"	83"	1	(2) 1/2	Left	1/2	5-15P	4.4	R-290	280
R2F-52-2	\$16,416	51.8"	30.8"	83"	2	(2) Full	Left-Right	1/2	5-15P	6.3	R-290	435



Model No.	List Price	Length	Depth	Height	No. of Sections	No. of Doors	Hinged	HP	NEMA	Amps	Refrigerant	Approx. Weight
REFRIGERATORS												
RS1R-29-1	\$18,530	28.8"	33.875	83	1	(1) Full	Right	1/3	5-15P	3.1	R-290	356
RS1R-29-1L	\$18,530	28.8"	33.875	83	1	(1) Full	Left	1/3	5-15P	3.1	R-290	356
RS1R-29-2	\$20,199	28.8"	33.875	83	1	(2) 1/2	Right	1/3	5-15P	3.1	R-290	356
RS1R-29-2L	\$20,199	28.8"	33.875	83	1	(2) 1/2	Left	1/3	5-15P	3.1	R-290	356
RS1R-29-2G	\$20,839	28.8"	33.875	83	1	(2) 1/2	Right	1/3	5-15P	3.1	R-290	356
RS1R-35-1RI	\$28,556	34.125	37.875	83.875	1	(1) Full	Right	1/3	5-15P	4.1	R-290	410
RS1R-35-1RIL	\$28,556	34.125	37.875	83.875	1	(1) Full	Left	1/3	5-15P	4.1	R-290	410
RS2R-52-2	\$25,442	51.75	33.875	83	2	(2) Full	Left-Right	2/3	5-15P	4	R-290	538
RS2R-52-4	\$27,159	51.75	33.875	83	2	(2) Full	Left-Right	2/3	5-15P	4	R-290	538
RS2R-67-2RI	\$41,304	67	37.875	83.875	2	(2) Full	Left-Right	2/3	5-15P	5.2	R-290	580
FREEZERS												
RS1F-29-1	\$21,417	28.8"	33.875	83	1	(1) Full	Right	3/4	5-15P	4.5	R-290	356
RS1F-29-1L	\$21,417	28.8"	33.875	83	1	(1) Full	Left	3/4	5-15P	4.5	R-290	356
RS1F-29-2	\$22,190	28.8"	33.875	83	1	(2) 1/2	Right	3/4	5-15P	4.5	R-290	356
RS1F-29-2L	\$22,190	28.8"	33.875	83	1	(2) 1/2	Left	3/4	5-15P	4.5	R-290	356
RS1F-35-1RI	\$30,116	34.125	37.875	83.875	1	(1) Full	Right	3/4	5-15P	4.5	R-290	415
RS1F-35-1RIL	\$30,116	34.125	37.875	83.875	1	(1) Full	Left	3/4	5-15P	4.5	R-290	415
RS2F-52-2	\$32,121	51.75	33.875	83	2	(2) Full	Left-Right	1	5-15P	5.5	R-290	538
RS2F-52-4	\$33,190	51.75	33.875	83	2	(2) Full	Left-Right	1	5-15P	5.5	R-290	538
RS2F-67-2RI	\$43,965	67	37.875	83.875	2	(2) Full	Left-Right	1	5-15P	5.5	R-290	590



R1DT-25-1FB

9404-32DT-RTFBL

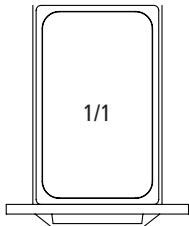
Model No.	List Price	Top	Btm	Hinged	Length	Depth	Height	HP (Ref)	HP (Frzr)	Voltage	AMPS (Ref)	AMPS (Frzr)	NEMA	Approx. Weight
R1DT-25-1FB	\$21,695	Ref	Frzr	Right	25"	32.5"	77"	3/8 (R290)	3/8 (R290)	115/60/1	4.8	4.8	(2) 5-15P	220
R1DT-25-1FBL	\$21,695	Ref	Frzr	Left	25"	32.5"	77"	3/8 (R290)	3/8 (R290)	115/60/1	4.8	4.8	(2) 5-15P	220
9404-27DT-RTFBR	\$10,787	Ref	Frzr	Right	27"	31"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	380
9404-27DT-RTFBL	\$10,787	Ref	Frzr	Left	27"	31"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	380
9404-27DT-RBFTR	\$10,787	Frzr	Ref	Right	27"	31"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	380
9404-27DT-RBFTL	\$10,787	Frzr	Ref	Left	27"	31"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	380
9404-32DT-RTFBR	\$15,328	Ref	Frzr	Right	32"	33.8"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	504
9404-32DT-RTFBL	\$15,328	Ref	Frzr	Left	32"	33.8"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	504
9404-32DT-RBFTR	\$15,328	Frzr	Ref	Right	32"	33.8"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	504
9404-32DT-RBFTL	\$15,328	Frzr	Ref	Left	32"	33.8"	67"	1/4 (R290)	1/4 (R290)	115/60/1	2.2	2.2	(2) 5-15P	504



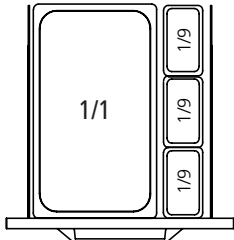
9205-513

Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
REFRIGERATORS								
9215-513	\$8,515	48"	33"	36"	(2)18"	11.6	1/3	325
9205-513	\$9,672	60"	33"	36"	(2)24"	16.2	1/3	370
9235-513	\$10,828	72"	33"	36"	(2)27"	20.1	1/3	390
9225-513	\$12,040	84"	33"	36"	(1)18" (2)24"	23.2	1/3	435
FREEZERS								
9215F-32-290	\$9,869	48"	33"	36"	(2)18"	9.5	1/2	325
9205F-32-290	\$10,923	60"	33"	36"	(2)24"	13.5	1/2	370

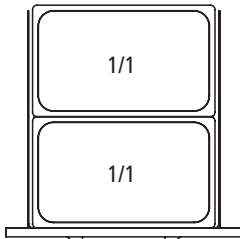
OPTIONS & ACCESSORIES



18" Drawer



24" Drawers



27" Drawer

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$2,489	N/A	N/A	\$2,512
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 24" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN & (3) 1/9 SIZE PANS	SMRDxDBL24	N/A	\$2,489	N/A	\$2,512
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27	N/A	N/A	\$3,373	N/A
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 24" & 27" DOORS ONLY)	SMRCKWRx	N/A	\$547	\$547	\$547
ADDITIONAL 18" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1/DOOR)	SMRFSxWR18	\$288	N/A	N/A	\$288
ADDITIONAL 24" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1/DOOR)	SMRFSxWR24	N/A	\$288	N/A	\$288
ADDITIONAL 27" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1/DOOR)	SMRFSxWR27	N/A	N/A	\$288	N/A
BACKSPLASH REMOVAL	SMBKSDExx	\$495	\$495	\$495	\$495
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,146	\$1,430	\$1,710	\$1,999
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,057	\$1,315	\$1,589	\$1,845
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$2,114	\$2,630	\$3,178	\$3,690
3" CASTERS FOR 32" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS3IN/A	\$444	\$444	\$444	\$667
4" CASTERS FOR 33" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS4IN/A	\$444	\$444	\$444	\$667
6" CASTERS FOR 35" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS6IN/A	\$444	\$444	\$444	\$667

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



9404-32D-290

Model No.	List Price	Length	Depth**	Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
REFRIGERATORS								
9404-290	\$4,860	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290R*	\$4,860	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290DW	\$7,064	27"	30"	35"	(2) DRAWERS	-	1/4	205
9404-32-290	\$6,595	32"	32.8"	36"	(1)32"	8.6	1/4	252
9404-32D-290	\$8,799	32"	32.8"	36"	(2) DRAWERS	-	1/4	300
9301-290	\$6,777	48"	30"	35"	(2)24"	10.8	1/4	265
FREEZERS								
9404F-290	\$5,293	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-290R*	\$5,293	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-DW-290	\$7,497	27"	30"	35"	(2) DRAWERS	-	1/3	205
9404F-32-290	\$7,470	32"	32.8"	36"	(1)32"	8.6	1/3	252
9404F-32D-290	\$9,344	32"	32.8"	36"	(2) DRAWERS	-	1/3	300
9301F-290	\$7,662	48"	30"	35"	(2)24"	10.8	1/3	265

*"R" denotes right hinged.

**Depth does not include 1" bumpers at rear of unit.

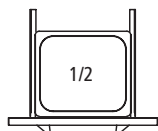
OPTIONS & ACCESSORIES



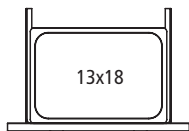
9402-290

Model No.	List Price	Length	Depth	Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
REFRIGERATORS								
9402-290	\$4,850	27"	30"	36"	(1)27"	5.7	1/4	185
9802-290	\$6,915	36"	30"	36"	(2)18"	7.9	1/4	220
9302-290	\$7,086	48"	30"	36"	(2)24"	10.8	1/4	265
9602-290	\$8,220	60"	30"	36"	(2)27"	13	1/4	300
9604-290	\$9,647	72"	30"	36"	(3)24"	16.8	1/4	330
FREEZERS								
9402F-290	\$5,654	27"	30"	36"	(1)27"	5.7	1/3	185
9802F-290	\$8,072	36"	30"	36"	(2)18"	7.9	1/3	220
9302F-290	\$7,888	48"	30"	36"	(2)24"	10.8	1/3	265

OPTIONS & ACCESSORIES



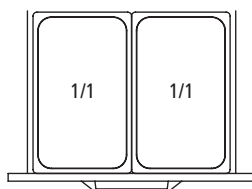
18" Drawers



24" Drawers



27" Drawers



32" Drawer

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length					
		27"	32"	36"	48"	60"	72"
(2) 18" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL18	N/A	N/A	\$2,204	N/A	N/A	N/A
(2) 24" DRAWERS**, EACH HOLDS (1) 18" X 13" X 6" DEEP PAN	RMRDxDBL24	N/A	N/A	N/A	\$2,204	N/A	\$2,204
(2) 27" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL27	\$2,204	N/A	N/A	N/A	\$2,204	N/A
ADDITIONAL 18" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18	N/A	N/A	\$182	N/A	N/A	N/A
ADDITIONAL 24" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR24	N/A	N/A	N/A	\$182	N/A	\$182
ADDITIONAL 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$182	N/A	N/A	N/A	\$182	N/A
ADDITIONAL 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32	N/A	\$182	N/A	N/A	N/A	N/A
BACKSPLASH, REMOVAL	RMBKSDLxx	\$468	\$468	\$468	\$468	\$468	\$468
BACKSPLASH, ADDITION	RMBKSADDxx	N/A	\$464	N/A	N/A	N/A	N/A
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$0	N/A	\$0	\$0	\$0	\$0
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$0	N/A	\$0	\$0	\$0	\$0
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$333	N/A	\$333	\$333	\$333	\$333
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$609	\$692	\$692	\$771	\$921	\$1,075
STAINLESS STEEL BACK PANEL FOR UNITS WITH BACKSPLASH	RMBCKSSxxSPL	\$635	\$715	\$794	\$957	\$1,153	\$1,326
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMSTxx16	\$656	\$777	\$777	\$876	\$1,149	\$1,453
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMDTxx16	\$1,313	\$1,554	\$1,554	\$1,751	\$2,297	\$2,906
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$440	\$440	\$440	\$440	\$440	\$440

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

**Not available on freezer units.

Blast Chillers



Commercial foodservice equipment designed to chill food quickly for increased food safety and quality.

Undercounter & Upright Models

Options & Accessories

With Randell blast chillers, operators enjoy enhanced product quality, high-volume production accuracy, increased savings and — most importantly — improved food safety. This category of commercial foodservice equipment is engineered to sense product temperature through a standard food probe. Federal food safety regulations require cooked products be lowered from 135°F to 70°F in two hours or less, and from 135°F to 40°F in four hours or less, but Randell's blast chillers meet and even exceed safe cooling of pre-cooked products by cooling most food to 40°F within 90 minutes.

Randell offers a variety of blast chiller equipment designed to fit in place of a host of other normally found kitchen equipment, including under-counter, worktop and upright refrigerators, making the addition to existing facilities easier than ever. Randell also makes it easy to record operational performance and provide food safety documentation, through the USB port for direct downloading of data. Easy-to-use intuitive touch-screen controls allow busy kitchen staff to quickly and accurately monitor cooling progress while tending to more urgent tasks.

FEATURES & BENEFITS:

- Press-fit gasket makes removal and replacement easy to avoid air leakage
- Stainless steel front, sides & top
- Stainless steel interior
- Factory installed casters standard on all models
- IP54 rated touch screen display with easy to use intuitive controls
- Color coded probe identification (multi-probe models)
- Built-in electric condensate evaporator
- Racks adjustable by 1" increments to hold combination of 12"x20" style pans and sheet pans simultaneously
- Simple turn on, probe and start operation (unit goes into hold mode for unsupervised hours)
- High-impact ABS door jams and door/drawer liners for superior thermal break (less sweating in humid conditions)
- Stepped door profile provides improved seal (minimizes air gaps)
- Under-counter, worktop and reach-in models available
- Designed and manufactured in the United States





BC-003UC



BC-510WT



BC-918RI

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity (12" x 20" x 2.5")	Pan Capacity (18" x 26")	NEMA	HP	Approx. Weight
BC-003UC	\$21,944	Undercounter	27"	30"	35"	3	-	5-20P	1/2	320
BC-510WT	\$27,247	Worktop	59"	34"	36"	10	5	5-20P	3/4	565
BC-918RI	\$51,999	Upright	40"	38.7"	71"	18	9	L14-20P	1-1/2	858

OPTIONS & ACCESSORIES

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Description	Model No.	List Price
STAINLESS STEEL FINISH BACK PANEL FOR BC-003UC	QCBCKSS3	\$954
STAINLESS STEEL FINISH BACK PANEL FOR BC-510WT	BCBCKSS-510	\$1,394
STAINLESS STEEL FINISH BACK PANEL FOR BC-918RI	QCBCKSS18	\$2,422
DOOR LOCK	2DRLOCK-1	\$389

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Hot Food Tables



Raise your commercial foodservice standards with the latest equipment advancements for fast-paced kitchens.

Open Well Models

Sealed Well Models

Waterbath Models

Options & Accessories

Our hot food tables feature a standard plate shelf design providing handy storage of utensils for the operator, while additional available options like casters, counter protectors and tray slides make these units truly functional additions to the commercial kitchen. Our factory ensures every unit is properly assembled, saving your staff time and labor.

Each commercial kitchen table body is constructed from durable materials with fully enclosed stainless steel side panels and is easy to service, with quick-removing elements that are accessible from the front of the unit. With three standard well configurations available to suit a variety of needs, Randell hot food tables deliver true peace of mind for kitchens of all sizes.

Each well features specially designed thermostatic controls that offer more precise food temperatures, and is built to take food pans. No matter the application, Randell hot food tables add value at every meal.

FEATURES & BENEFITS:

- Dual-voltage elements make field installation easy (240/208 dual-voltage element)
- Additional options available include casters, counter protectors, over-shelf, finished backs, tray slides, 3-phase power and more
- Plate shelf design engineered with cleanability and durability in mind
- Die-stamped, raised sanitary rim pan openings in stainless steel top
- Thermostatic controls for more precise food temperatures (one per well) on some models
- Drains manifolded to common gate valve
- Full length, 8" wide NSF workboard
- Power cord included
- 6" high adjustable legs
- Designed and manufactured in the United States





3513-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3512-120	\$3,343	33"	30.5"	36"	2	120	5-20P	116
3513-120	\$4,013	48"	30.5"	36"	3	120	5-30P	174
3514-120	\$4,679	63"	30.5"	36"	4	120	5-50P	232
3515-120	\$5,586	78"	30.5"	36"	5	120	5-50P	290
3512-240	\$3,343	33"	30.5"	36"	2	208/240	6-15P	116
3513-240	\$4,013	48"	30.5"	36"	3	208/240	6-20P	174
3514-240	\$4,679	63"	30.5"	36"	4	208/240	6-30P	232
3515-240	\$5,586	78"	30.5"	36"	5	208/240	6-30P	290

*Depth dimensions do not include cutting board overhang.

For wet operation, spillage pans are required.

OPTIONS & ACCESSORIES



3613-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3612-120	\$4,723	33"	30.5"	36"	2	120	5-20P	116
3613-120	\$6,220	48"	30.5"	36"	3	120	5-30P	174
3614-120	\$7,685	63"	30.5"	36"	4	120	5-50P	232
3615-120	\$9,159	78"	30.5"	36"	5	120	5-50P	290
3612-240	\$4,723	33"	30.5"	36"	2	208/240	6-15P	116
3613-240	\$6,220	48"	30.5"	36"	3	208/240	6-20P	174
3614-240	\$7,685	63"	30.5"	36"	4	208/240	6-30P	232
3615-240	\$9,159	78"	30.5"	36"	5	208/240	6-30P	290

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES



3313-240

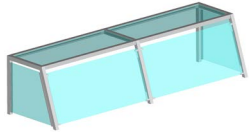
Model No.	List Price	Length	Depth*	Height	No. of Openings	Voltage	NEMA	Approx. Weight
3312-208	\$5,823	33"	30"	36"	2	208	6-20P	116
3313-208	\$6,617	48"	30"	36"	3	208	6-20P	174
3314-208	\$8,536	63"	30"	36"	4	208	6-50P	232
3315-208	\$9,443	78"	30"	36"	5	208	6-50P	290
3312-240	\$5,823	33"	30"	36"	2	240	6-20P	116
3313-240	\$6,617	48"	30"	36"	3	240	6-20P	174
3314-240	\$8,536	63"	30"	36"	4	240	6-50P	232
3315-240	\$9,443	78"	30"	36"	5	240	6-50P	290

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES



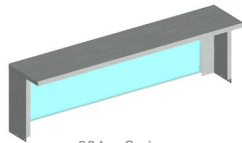
374xxS Series



374xx Series



HFDSTxx Series



384xx Series

Description	Model No. x denotes # of openings xx denotes unit length	List Price* for Unit Length			
		33"	48"	63"	78"
ADAPTOR PLATES, STAINLESS STEEL, (3) 6.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTA	\$462	\$462	\$462	\$462
ADAPTOR PLATES, STAINLESS STEEL, (2) 8.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTB	\$462	\$462	\$462	\$462
ADAPTOR PLATES, STAINLESS STEEL, (1) 6.5", (1) 10.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTC	\$462	\$462	\$462	\$462
STAINLESS STEEL FULL HEIGHT BACK	HFBCSSxx	\$1,203	\$1,725	\$2,247	\$2,768
MANUAL FILL FAUCET AT LEFT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFFCTSGLL	\$811	\$811	\$811	\$811
MANUAL FILL FAUCET AT RIGHT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFFCTSGLR	\$811	\$811	\$811	\$811
CONVERT STANDARD 750 WATT TO 1100 WATT PER WELL, 120V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFVOL120H-x	\$312	\$472	\$624	\$779
CONVERT STANDARD 865 WATT TO 1100 WATT PER WELL, 208V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFVOL208H-x	\$312	\$472	\$624	\$779
3" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 32" WORK HEIGHT	HFCAS3IN	\$333	\$333	\$333	\$333
4" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 33" WORK HEIGHT	HFCAS4IN	\$333	\$333	\$333	\$333
6" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 35" WORK HEIGHT	HFCAS6IN	\$333	\$333	\$333	\$333
ALUMINUM SPILLAGE PANS FOR OPEN WELL ONLY	HFHFSPANx	\$867	\$1,298	\$1,730	\$2,162
COUNTER PROTECTORS, 18" X 15" WITH 12.8" STAINLESS STEEL TOP, GLASS BACK AND ENCLOSED ENDS	374xxS	\$2,890	\$3,259	\$3,863	\$4,618
COUNTER PROTECTORS, 18" X 15" WITH 12.8" GLASS TOP, BACK AND ENCLOSED ENDS	374xx	\$2,810	\$3,174	\$3,806	\$4,553
SINGLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDSTxx	\$1,145	\$1,523	\$1,795	\$2,328
DOUBLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDDTxx	\$2,311	\$3,075	\$3,623	\$4,699
BUFFET SHELF WITH PLEXI SHIELD, 22" X 20" STAINLESS STEEL CONSTRUCTED	384xx	\$2,063	\$2,749	\$3,436	\$4,465

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

RanServe Serving Lines



Designed to streamline foodservice in the school cafeteria and beyond.

Cashier Stand Models

Tray & Silverware
Stand Models

Work Top Enclosed
Base Models

Work Top Open
Base Models

Cold Pan Enclosed
Base Models

Cold Pan Open
Base Models

Ice Cooled Cold Pan
Enclosed Base Models

Ice Cooled Cold Pan
Open Base Models

Frost Top Enclosed
Base Models

Frost Top Open Base
Models

Hot Food Well Enclosed
Base Models

Hot Food Well
Open Base Models

Hot Food Well Heated
Cabinet Base Models

Breath Guard Models

Options & Accessories

As a premier kitchen equipment manufacturer, RanServe designs commercial foodservice equipment systems that are easy to set up and shut down, taking the guesswork out of assembling and dismantling serving stations before and after meal service.

Engineered with the K-12 school foodservice equipment market in mind, RanServe provides true point-of-use versatility for the more simplistic elementary school cafeteria, to larger and more complex foodservice operations needed to meet the growing appetites and preferences of middle school and high school students.

Each unit is easy to maintain, featuring thermostatically controlled hot wells that constantly monitor temperatures and cycle on and off to hold more precise levels. And with options like removable body panels on all sides and convenient open shelving, parts are easy to remove and replace as needed — making RanServe an ideal choice for busy cafeterias and dining areas across the institutional and school foodservice equipment markets.

With RanServe, operators can create their own signature product that truly reflects their business, plus enjoy the peace of mind of a standard 2-year warranty. Whether it's messaging, signage, branding and graphics or accessories like menu boards, lighting and canopies, Randell helps you serve customers with confidence.

FEATURES & BENEFITS:

- Thermostatically controlled hot well with independent controls
- Front-access for maintenance of hot well elements and thermostatic control
- Hot well elements power wattage – 500 or 1100 watt
- Replaceable body panels on all sides of stainless steel and laminate products
- Optional integral kick plate (stainless steel body units only)
- Body finish options – stainless steel, laminate, powder-coated body panels and fiberglass bodies





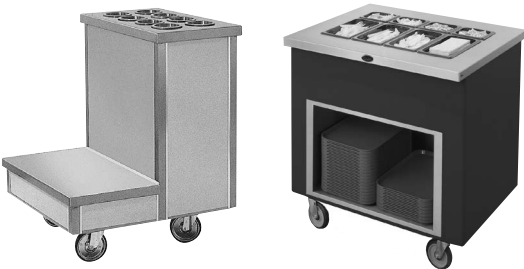
RAN CA



RANFG CA, Register Not Available

Model No.	List Price	Body Style	Length	Depth	Height	Approx. Weight
RAN CA	\$5,187	STAINLESS STEEL	30"	30"	35"	135
RANFG CA	\$5,683	FIBERGLASS	30"	30"	35"	135

OPTIONS & ACCESSORIES



RAN SW-8

RANFG SW-8PS

Model No.	List Price	Body Style	Length	Depth	Height	No. of Bins	Approx. Weight
RAN SW-8	\$4,608	STAINLESS STEEL	30"	30"	35"	8 Round	110
RAN SW-12	\$4,851	STAINLESS STEEL	36"	30"	35"	12 Round	120
RANFG SW-8	\$3,351	FIBERGLASS	30"	30"	35"	8 Round	135
RANFG SW-12	\$3,548	FIBERGLASS	36"	30"	35"	12 Round	145
RANFG SW-8PS	\$3,633	FIBERGLASS	36"	30"	35"	(4) 1/3, (4) 1/6	135

OPTIONS & ACCESSORIES

Product Info

Features & Benefits

Downloads



RAN ST-4



RANFG ST-4 with Optional Inverted V Trayslide

Model No.	List Price	Body Style	Length	Depth	Height	Approx. Weight
RAN ST-2	\$3,472	STAINLESS STEEL	24"	30"	35"	100
RAN ST-3	\$3,801	STAINLESS STEEL	36"	30"	35"	125
RAN ST-4	\$4,606	STAINLESS STEEL	48"	30"	35"	150
RAN ST-5	\$5,111	STAINLESS STEEL	60"	30"	35"	175
RAN ST-6	\$5,475	STAINLESS STEEL	72"	30"	35"	200
RAN ST-7	\$6,365	STAINLESS STEEL	86"	30"	35"	225
RANFG ST-2	\$3,559	FIBERGLASS	26"	30"	35"	125
RANFG ST-3	\$3,916	FIBERGLASS	36"	30"	35"	150
RANFG ST-4	\$4,745	FIBERGLASS	48"	30"	35"	175
RANFG ST-5	\$5,241	FIBERGLASS	60"	30"	35"	200
RANFG ST-6	\$5,748	FIBERGLASS	72"	30"	35"	225
RANFG ST-7	\$6,559	FIBERGLASS	86"	30"	35"	250

OPTIONS & ACCESSORIES



RAN ST-4S



RANFG ST-4S with Optional Tubular Trayslide

Model No.	List Price	Body Style	Length	Depth	Height	Approx. Weight
RAN ST-2S	\$5,337	STAINLESS STEEL	24"	30"	35"	100
RAN ST-3S	\$5,665	STAINLESS STEEL	36"	30"	35"	125
RAN ST-4S	\$6,467	STAINLESS STEEL	48"	30"	35"	150
RAN ST-5S	\$6,971	STAINLESS STEEL	60"	30"	35"	175
RAN ST-6S	\$7,436	STAINLESS STEEL	72"	30"	35"	200
RAN ST-7S	\$8,095	STAINLESS STEEL	86"	30"	35"	225
RANFG ST-2S	\$5,500	FIBERGLASS	26"	30"	35"	150
RANFG ST-3S	\$5,837	FIBERGLASS	36"	30"	35"	175
RANFG ST-4S	\$6,789	FIBERGLASS	48"	30"	35"	200
RANFG ST-5S	\$7,183	FIBERGLASS	60"	30"	35"	225
RANFG ST-6S	\$7,662	FIBERGLASS	72"	30"	35"	250
RANFG ST-7S	\$8,500	FIBERGLASS	86"	30"	35"	275

OPTIONS & ACCESSORIES



RS SSC-RCP-4 Shown with Optional RSB-STDSNA-60



RS FGC-RCP-4

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity 12" x 20"	HP	Approx. Weight
RS SSC-RCP-2	\$10,802	STAINLESS STEEL	36"	30"	35"	2	1/4	250
RS SSC-RCP-3	\$11,240	STAINLESS STEEL	48"	30"	35"	3	1/4	300
RS SSC-RCP-4	\$11,603	STAINLESS STEEL	60"	30"	35"	4	1/4	350
RS SSC-RCP-5	\$13,106	STAINLESS STEEL	72"	30"	35"	5	1/4	400
RS SSC-RCP-6	\$14,335	STAINLESS STEEL	86"	30"	35"	6	1/4	450
RS FGC-RCP-2	\$11,292	FIBERGLASS	36"	30"	35"	2	1/4	250
RS FGC-RCP-3	\$11,751	FIBERGLASS	48"	30"	35"	3	1/4	300
RS FGC-RCP-4	\$13,159	FIBERGLASS	60"	30"	35"	4	1/4	350
RS FGC-RCP-5	\$14,317	FIBERGLASS	72"	30"	35"	5	1/4	400
RS FGC-RCP-6	\$15,271	FIBERGLASS	86"	30"	35"	6	1/4	450

OPTIONS & ACCESSORIES



RS FGO-RCP-4

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity 12" x 20"	HP	Approx. Weight
RS SSO-RCP-2	\$11,293	STAINLESS STEEL	36"	30"	35"	2	1/4	275
RS SSO-RCP-3	\$11,947	STAINLESS STEEL	48"	30"	35"	3	1/4	325
RS SSO-RCP-4	\$13,052	STAINLESS STEEL	60"	30"	35"	4	1/4	375
RS SSO-RCP-5	\$14,268	STAINLESS STEEL	72"	30"	35"	5	1/4	425
RS SSO-RCP-6	\$15,315	STAINLESS STEEL	86"	30"	35"	6	1/4	475
RS FGO-RCP-4	\$13,112	FIBERGLASS	60"	30"	35"	4	1/4	375
RS FGO-RCP-5	\$14,715	FIBERGLASS	72"	30"	35"	5	1/4	425
RS FGO-RCP-6	\$16,011	FIBERGLASS	86"	30"	35"	6	1/4	475

OPTIONS & ACCESSORIES



RAN IC-4



RANFG IC-4

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity 12" x 20"	Approx. Weight
RAN IC-2	\$5,421	STAINLESS STEEL	36"	30"	35"	2	140
RAN IC-3	\$6,536	STAINLESS STEEL	48"	30"	35"	3	175
RAN IC-4	\$7,554	STAINLESS STEEL	60"	30"	35"	4	215
RAN IC-5	\$8,562	STAINLESS STEEL	72"	30"	35"	5	260
RAN IC-6	\$8,712	STAINLESS STEEL	86"	30"	35"	6	310
RANFG IC-2	\$6,303	FIBERGLASS	36"	30"	35"	2	250
RANFG IC-3	\$6,831	FIBERGLASS	48"	30"	35"	3	300
RANFG IC-4	\$7,896	FIBERGLASS	60"	30"	35"	4	350
RANFG IC-5	\$8,949	FIBERGLASS	72"	30"	35"	5	400
RANFG IC-6	\$9,851	FIBERGLASS	86"	30"	35"	6	450

OPTIONS & ACCESSORIES



RAN IC-4S



RANFG IC-4S

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity 12" x 20"	Approx. Weight
RAN IC-2S	\$7,873	STAINLESS STEEL	36"	30"	35"	2	140
RAN IC-3S	\$8,703	STAINLESS STEEL	48"	30"	35"	3	175
RAN IC-4S	\$9,585	STAINLESS STEEL	60"	30"	35"	4	215
RAN IC-5S	\$10,121	STAINLESS STEEL	72"	30"	35"	5	260
RAN IC-6S	\$8,712	STAINLESS STEEL	86"	30"	35"	6	310
RANFG IC-3S	\$8,957	FIBERGLASS	48"	30"	35"	3	275
RANFG IC-4S	\$10,518	FIBERGLASS	60"	30"	35"	4	325
RANFG IC-5S	\$12,100	FIBERGLASS	72"	30"	35"	5	375
RANFG IC-6S	\$13,510	FIBERGLASS	86"	30"	35"	6	425

OPTIONS & ACCESSORIES



RS SSC-RFT-4



RS FGC-RFT-4

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity 13" x 18"	HP	Approx. Weight
RS SSC-RFT-2	\$10,453	STAINLESS STEEL	36"	30"	35"	2	1/4	190
RS SSC-RFT-3	\$11,054	STAINLESS STEEL	48"	30"	35"	3	1/4	225
RS SSC-RFT-4	\$11,480	STAINLESS STEEL	60"	30"	35"	4	1/4	265
RS SSC-RFT-5	\$12,008	STAINLESS STEEL	72"	30"	35"	5	1/4	310
RS SSC-RFT-6	\$13,014	STAINLESS STEEL	86"	30"	35"	6	1/4	355
RS FGC-RFT-2	\$11,313	FIBERGLASS	36"	30"	35"	2	1/4	250
RS FGC-RFT-3	\$11,964	FIBERGLASS	48"	30"	35"	3	1/4	300
RS FGC-RFT-4	\$12,425	FIBERGLASS	60"	30"	35"	4	1/4	350
RS FGC-RFT-5	\$12,997	FIBERGLASS	72"	30"	35"	5	1/4	400
RS FGC-RFT-6	\$14,085	FIBERGLASS	86"	30"	35"	6	1/4	450

OPTIONS & ACCESSORIES



RS SS0-RFT-4



RS FGO-RFT-4

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity 13" x 18"	HP	Approx. Weight
RS SS0-RFT-2	\$11,798	STAINLESS STEEL	36"	30"	35"	2	1/4	190
RS SS0-RFT-3	\$12,613	STAINLESS STEEL	48"	30"	35"	3	1/4	225
RS SS0-RFT-4	\$13,286	STAINLESS STEEL	60"	30"	35"	4	1/4	265
RS SS0-RFT-5	\$13,869	STAINLESS STEEL	72"	30"	35"	5	1/4	310
RS SS0-RFT-6	\$14,669	STAINLESS STEEL	86"	30"	35"	6	1/4	355
RS FGO-RFT-4	\$14,380	FIBERGLASS	60"	30"	35"	4	1/4	375
RS FGO-RFT-5	\$15,012	FIBERGLASS	72"	30"	35"	5	1/4	425
RS FGO-RFT-6	\$15,878	FIBERGLASS	86"	30"	35"	6	1/4	475

OPTIONS & ACCESSORIES



RAN HTD-3



RANFG HTD-4 with Optional Inverted V Trayslide

Model No. 120 Volt	Model No. 208 Volt & 240 Volt	List Price	Body Style	Length	Depth	Height	No. of Wells	NEMA (120V / 208V / 240V)	Approx. Weight
RAN HTD-2	RAN HTD-2	\$6,566	STAINLESS STEEL	30"	30"	35"	2	5-30P / 6-15P / 6-15P	175
RAN HTD-3	RAN HTD-3	\$7,561	STAINLESS STEEL	48"	30"	35"	3	5-50P / 6-20P / 6-20P	215
RAN HTD-4	RAN HTD-4	\$8,480	STAINLESS STEEL	60"	30"	35"	4	5-50P / 6-30P / 6-30P	260
N/A	RAN HTD-5	\$9,816	STAINLESS STEEL	72"	30"	35"	5	6-50P / 6-30P	325
N/A	RAN HTD-6	\$11,231	STAINLESS STEEL	86"	30"	35"	6	6-50P / 6-50P	390
RANFG HTD-2	RANFG HTD-2	\$7,945	FIBERGLASS	30"	30"	35"	2	5-30P / 6-15P / 6-15P	175
RANFG HTD-3	RANFG HTD-3	\$9,052	FIBERGLASS	48"	30"	35"	3	5-50P / 6-20P / 6-20P	225
RANFG HTD-4	RANFG HTD-4	\$10,086	FIBERGLASS	60"	30"	35"	4	5-50P / 6-30P / 6-30P	275
N/A	RANFG HTD-5	\$11,259	FIBERGLASS	72"	30"	35"	5	6-50P / 6-30P	325
N/A	RANFG HTD-6	\$12,665	FIBERGLASS	86"	30"	35"	6	6-50P / 6-50P	375

OPTIONS & ACCESSORIES



RAN HTD-3S Shown with Optional Sliding Doors

Model No. 120 Volt	Model No. 208 Volt & 240 Volt	List Price	Body Style	Length	Depth	Height	No. of Wells	NEMA (120V / 208V / 240V)	Approx. Weight
RAN HTD-2S	RAN HTD-2S	\$7,913	STAINLESS STEEL	30"	30"	35"	2	5-30P / 6-15P / 6-15P	175
RAN HTD-3S	RAN HTD-3S	\$8,854	STAINLESS STEEL	48"	30"	35"	3	5-50P / 6-20P / 6-20P	215
RAN HTD-4S	RAN HTD-4S	\$9,703	STAINLESS STEEL	60"	30"	35"	4	5-50P / 6-30P / 6-30P	260
N/A	RAN HTD-5S	\$11,099	STAINLESS STEEL	72"	30"	35"	5	6-50P / 6-30P	325
N/A	RAN HTD-6S	\$12,612	STAINLESS STEEL	86"	30"	35"	6	6-50P / 6-50P	390
RANFG HTD-3S	RANFG HTD-3S	\$11,456	FIBERGLASS	48"	30"	35"	3	5-50P / 6-20P / 6-20P	250
RANFG HTD-4S	RANFG HTD-4S	\$12,956	FIBERGLASS	60"	30"	35"	4	5-50P / 6-30P / 6-30P	300
N/A	RANFG HTD-5S	\$14,409	FIBERGLASS	72"	30"	35"	5	6-50P / 6-30P	350
N/A	RANFG HTD-6S	\$15,610	FIBERGLASS	86"	30"	35"	6	6-50P / 6-50P	400

OPTIONS & ACCESSORIES



RAN HTD-3B

Model No. 120 Volt	Model No. 208 Volt & 240 Volt	List Price	Body Style	Length	Depth	Height	No. of Wells	NEMA (120V / 208V / 240V)	Approx. Weight
RAN HTD-3B	RAN HTD-3B	\$11,373	STAINLESS STEEL	48"	30"	35"	3	5-50P / 6-20P / 6-20P	215
N/A	RAN HTD-4B	\$12,810	STAINLESS STEEL	60"	30"	35"	4	6-30P / 6-30P	260
N/A	RAN HTD-5B	\$13,536	STAINLESS STEEL	72"	30"	35"	5	6-50P / 6-30P	325
N/A	RAN HTD-6B	\$15,215	STAINLESS STEEL	86"	30"	35"	6	6-50P / 6-50P	390
N/A	RANFG HTD-3B	\$12,016	FIBERGLASS	48"	30"	35"	3	6-30P / 6-30P	400
N/A	RANFG HTD-4B	\$13,743	FIBERGLASS	60"	30"	35"	4	6-50P / 6-30P	433
N/A	RANFG HTD-5B	\$14,446	FIBERGLASS	72"	30"	35"	5	6-50P / 6-30P	466
N/A	RANFG HTD-6B	\$15,934	FIBERGLASS	86"	30"	35"	6	6-50P / 6-50P	500

OPTIONS & ACCESSORIES



RSB-STSSNA



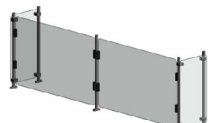
RSB-DTSSFF



RSB-DTSSAF



RSB-DTSSNA



RSB-DTSSAF



RSB-DTSSNA



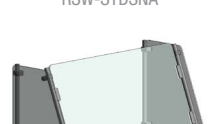
RSB-DTSSAF



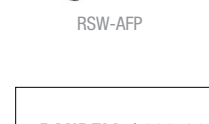
RSB-DTSSNA



RSB-DTSSAF



RSB-DTSSNA



RSB-DTSSAF

Description	Model No. <small>xx denotes unit length</small>	List Price* for Unit Length					
		30"	36"	48"	60"	72"	86"
BREATH GUARD DESIGNER SERIES-BENT CORNERS							
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE FULL SERVICE FRONT & GLASS TOP	RSB-STSSFF-xx	\$4,522	\$4,749	\$5,200	\$5,653	\$7,089	\$7,648
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-STSSNA-xx	\$4,589	\$4,815	\$5,300	\$5,773	\$7,236	\$7,821
SINGLE TIER, SINGLE SIDED, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP	RSB-STSSAF-xx	\$7,575	\$7,801	\$8,253	\$8,698	\$12,569	\$13,128
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE FULL SERVICE ON FRONT & GLASS TOP	RSB-DTSSFF-xx	\$10,794	\$11,133	\$11,804	\$12,490	\$18,328	\$19,340
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-DTSSNA-xx	\$13,447	\$13,786	\$14,458	\$15,143	\$20,982	\$21,993
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP ON BOTTOM TIER	RSB-DTSSAF-xx	\$13,514	\$13,853	\$14,564	\$15,263	\$21,135	\$22,173
SINGLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT ON BOTH SIDES & GLASS TOP	RSB-DTSSNA-xx	\$8,539	\$8,879	\$9,550	\$10,228	\$13,979	\$14,991
DOUBLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE GLASS ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-DTSSNA-xx	\$15,210	\$15,655	\$16,559	\$17,465	\$25,744	\$27,094
27" HIGH VERTICAL FRONT PARTITION	RS-VFP-xx	\$4,802	\$4,934	\$5,200	\$5,466	\$7,735	\$8,133
BREATH GUARD DESIGNER SERIES-WELDED CORNERS							
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE FULL SERVICE FRONT & GLASS TOP	RSW-STSSFF-xx	\$5,986	\$6,278	\$6,876	\$7,475	\$9,377	\$10,122
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-STSSNA-xx	\$6,059	\$6,358	\$6,990	\$7,615	\$9,550	\$10,321
SINGLE TIER, SINGLE SIDED, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP	RSW-STSSAF-xx	\$10,029	\$10,329	\$10,926	\$11,519	\$16,632	\$17,384
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE FULL SERVICE ON FRONT & GLASS TOP	RSW-DTSSFF-xx	\$14,286	\$14,731	\$15,629	\$16,526	\$24,261	\$25,598
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-DTSSNA-xx	\$14,731	\$17,803	\$19,140	\$20,038	\$27,772	\$29,116
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP ON BOTTOM TIER	RSW-DTSSAF-xx	\$14,810	\$17,869	\$19,253	\$20,177	\$27,938	\$29,309
SINGLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT ON BOTH SIDES & GLASS TOP	RSW-DTSSNA-xx	\$11,300	\$11,751	\$12,643	\$13,540	\$18,501	\$19,845
DOUBLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE GLASS ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-DTSSNA-xx	\$20,130	\$20,723	\$21,920	\$23,110	\$34,077	\$35,866
23" HIGH ANGLED VERTICAL FRONT PARTITION	RSW-AFP-xx	\$4,869	\$5,001	\$5,267	\$5,527	\$7,834	\$8,233

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



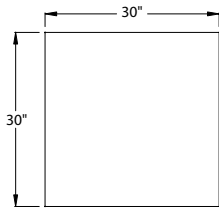
RAN INV



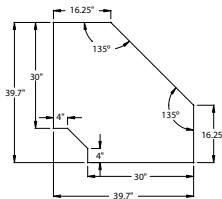
RAN TUB



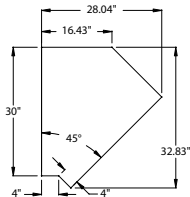
RAN FLT



Corner Filler COR90



Corner Filler COR90M



Corner Filler COR45

Description	Model No. xx denotes unit length	List Price* for Unit Length								
		24"	30"	36"	48"	60"	72"	84"	86"	96"
INVERTED V TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, INVERTED V, STAINLESS STEEL TRAYSLIDE WITH (2) RIBS, 10" DEEP	RAN INVxx	\$1,166	\$1,201	\$1,238	\$1,299	\$1,363	\$1,405	\$1,474	\$1,534	\$1,595
TUBULAR TRAYSLIDES WITH FOLD DOWN BRACKETS, STAINLESS STEEL TUBULAR TRAYSLIDE WITH (3) BARS, 12" DEEP	RAN TUBxx	\$964	\$1,031	\$1,105	\$1,170	\$1,218	\$1,327	\$1,394	\$1,478	\$1,521
FLAT TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, FLAT STAINLESS STEEL TRAYSLIDE, 10" DEEP	RAN FLTxx	\$947	\$1,004	\$1,064	\$1,129	\$1,196	\$1,267	\$1,357	\$1,397	\$1,467
LED LIGHTS (INSTALLED)**	4LGTfxx**	\$1,432	\$1,432	\$1,432	\$1,454	\$1,675	\$1,777	\$1,891	\$1,891	\$1,891
HEAT LAMPS WITH BUILT-IN TOGGLE (INSTALLED) OR RIC		Contact Factory								
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"LX30"DX35"H, 125LB)	RAN COR90	\$3,855	\$3,855	\$3,855	\$3,855	\$3,855	\$3,855	\$3,855	\$3,855	\$3,855
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR FIBERGLASS UNITS (30"LX30"DX35"H, 125LB)	RANFG COR90	\$4,116	\$4,116	\$4,116	\$4,116	\$4,116	\$4,116	\$4,116	\$4,116	\$4,116
90 DEGREE CORNER FILLER WITH MITERED CORNER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 145LB)	RAN COR90M	\$3,991	\$3,991	\$3,991	\$3,991	\$3,991	\$3,991	\$3,991	\$3,991	\$3,991
90 DEGREE CORNER FILLER WITH MITERED CORNER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 165LB)	RAN COROPEN90M	\$5,240	\$5,240	\$5,240	\$5,240	\$5,240	\$5,240	\$5,240	\$5,240	\$5,240
45 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 105LB)	RAN COR45	\$4,063	\$4,063	\$4,063	\$4,063	\$4,063	\$4,063	\$4,063	\$4,063	\$4,063
45 DEGREE CORNER FILLER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 135LB)	RAN COROPEN45	\$4,785	\$4,785	\$4,785	\$4,785	\$4,785	\$4,785	\$4,785	\$4,785	\$4,785
PERSONALIZED BREATHGUARDS AND CANOPIES		Consult Factory								
GRAPHICS (FULL COLOR AND ONE COLOR DECALS)		Consult Factory								
ELEMENTARY SCHOOL HEIGHT COUNTERS PER UNIT (30" VS. STANDARD 35")	RSHGTMOD	\$538	\$538	\$538	\$538	\$538	\$538	\$538	\$538	\$538
KICK PLATES FOR STAINLESS STEEL AND LAMINATED UNITS ONLY		Consult Factory								

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

**30 & 36" units = 4LGTf24, 48" unit = 4LGTf36, 60" unit = 4LGTf48, 72" unit = 4LGTf60, 84 & 86" unit = 4LGTf72, 96" unit = 4LGTf84

Drop-In Components



Drop-ins deliver versatile kitchen performance and improved food safety.

Wrapped Cold Wall
Cold Pan Model

Ice Cooled Cold Pan Model

Cold Pan
Options & Accessories

Freezer Plate Chiller
Models

Frost Top Models

Hot/Cold Combo
Well Models

Hot Sealed Well Models

Hot Waterbath Well Models

Hot & Combo Well
Options & Accessories

Water & Ice Station Models

Ice Station Models

Glass Filler Models

Station & Filler
Options & Accessories

Randell offers a wide range of styles for this type of commercial foodservice equipment, including mechanical cold-wall conductive cooling, mechanical frost tops to display non-hazardous foods such as desserts (Jell-O and pies), matching hot food wells and dual-temperature hot/cold wells — so there's an option that's sure to fit any application or space. Also available are water and ice stations, glass fillers and drop-in plate or ice cream freezers.

Randell's cold food units feature a rotating refrigeration system that allows operators to drop in the unit in any direction, then shift the refrigeration unit 90 degrees to exhaust from the front or side of the counter.

For kitchens that require both hot and cold options, Randell offers combination wells that help operators maximize valuable space while catering to different dayparts that may overlap. With Randell, it's easy to be prepared whenever customers arrive.

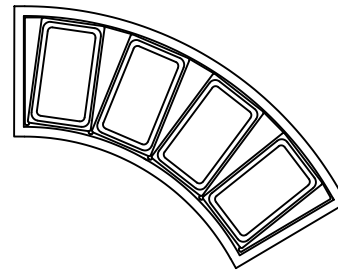
SAMPLE FEATURES & BENEFITS:

- Universal hold-down brackets make it easy to install in any countertop with tight seal against counter-top
- Coved corners for easy cleaning
- Drain and gate valve provided (perforated bottom strainer plates provided on ice-cooled models)
- Water and ice stations with glass filler and wire grate drain trough
- Freezers/plate chillers come with coved corners for easy cleaning; one (6-gallon) or two (12-gallon) openings available
- Split-hinged lid is standard (freezer/plate chillers only)
- Raised rims for sanitation
- Individual well thermostatic temperature controls
- 120-, 208- or 240-volt versions available
- 1100 watts per well standard; 500- or 750-watt available for low power retrofits
- Designed and manufactured in the United States





RCP-4

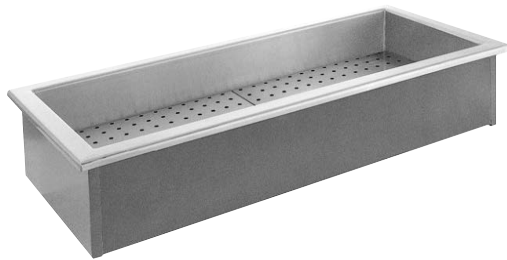


RCP-4C-R050

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight
RCP-1	\$6,640	17.5"	26"	25.5"	1	16" x 24.75"	1/4	110
RCP-2	\$7,175	30.25"	26"	25.5"	2	28.75" x 24.75"	1/4	140
RCP-3	\$7,872	43.375"	26"	25.5"	3	41.875" x 24.75"	1/4	175
RCP-4	\$8,463	56.25"	26"	25.5"	4	54.75" x 24.75"	1/4	210
RCP-5	\$9,203	69.25"	26"	25.5"	5	67.75" x 24.75"	1/4	245
RCP-6	\$9,924	82.125"	26"	25.5"	6	80.625" x 24.75"	1/4	280
RCP-7	\$10,519	95"	26"	25.5"	7	93.5" x 24.75"	1/3	315
RCP-8	\$11,255	108"	26"	25.5"	8	106.5" x 24.75"	1/3	350
RCP-9	\$12,043	120"	26"	25.5"	9	118.5" x 24.75"	1/3	385
SLIM								
RCP-2N	\$7,175	46"	18.3125"	25.5"	2	44.5" x 17"	1/4	140
RCP-3N	\$7,872	66.75"	18.3125"	25.5"	3	65.4375" x 17"	1/4	175
RCP-4N	\$8,463	87.5"	18.3125"	25.5"	4	86.1875" x 17"	1/4	210
CURVED								
RCP-2C-R050/R250	CONSULT FACTORY	*	*	*	2	Flange Size Minus 1"	1/4	140
RCP-3C-R050/R250		*	*	*	3	Flange Size Minus 1"	1/4	175
RCP-4C-R050/R250		*	*	*	4	Flange Size Minus 1"	1/4	210
RCP-5C-R050/R250		*	*	*	5	Flange Size Minus 1"	1/4	245
RCP-6C-R050/R250		*	*	*	6	Flange Size Minus 1"	1/4	280

*Refer to spec sheet for sizing information.

OPTIONS & ACCESSORIES



9743IC

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	Approx. Weight
9718IC	\$2,865	18.2"	26"	7.8"	1	16.75" x 24.625"	30
9728IC	\$3,166	31.2"	26"	7.8"	2	29.675" x 24.625"	85
9743IC	\$3,639	43.8"	26"	7.8"	3	42.375" x 24.625"	160
9757IC	\$4,195	56.3"	26"	7.8"	4	54.875" x 24.625"	191
9772IC	\$4,749	71.3"	26"	7.8"	5	69.875" x 24.625"	223
9786IC	\$5,418	85.3"	26"	7.8"	6	83.875" x 24.625"	255

OPTIONS & ACCESSORIES

Description	Model No.	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$66
ADAPTOR BAR, (1) 20", NOT AVAILABLE ON WRAPPED COLD WALL COLD PAN SLIM MODELS	DIADBR20	\$75
REMOTE ON/OFF SWITCH FOR 115V COLD PANS, WITH 8' CORD, PLUG & RECEPTACLE, NOT AVAILABLE ON ICE COOLED COLD PAN MODELS	DISWTRCK	\$700

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



Model No.	List Price	Width	Opening	Cut Out Size	Flange Size	Gallon Capacity	HP	Approx. Weight
9550-290	\$6,781	17.2"	20.8" x 10.5" x 11"	26" x 15.8"	28.4"/17.2"	6.3	1/3	165
9552-290	\$9,039	28.4"	21.3" x 21.3" x 11"	26" x 26"	28.4"/28.4"	11.2	1/3	207



Model No.*	List Price	Length	Width	Pan Capacity 1/2 SIZE (13" x 18")	Cut Out Size	HP	Approx. Weight
RFT-2	\$7,725	30"	26"	2	22.5" x 26.3"	1/4	140
RFT-3	\$8,022	43"	26"	3	22.5" x 39.3"	1/4	175
RFT-4	\$8,709	56.8"	26"	4	22.5" x 53"	1/4	213
RFT-5	\$9,218	71.8"	26"	5	22.5" x 68"	1/4	245
RFT-6	\$9,914	85.8"	26"	6	22.5" x 82"	1/4	280

For display of non-hazardous foods only. This unit is not designed to hold products at 41°F.

*Not all new models are an exact size replacement to old models; refer to spec sheet for sizing information.



RCHB-2

Model No.*	List Price	Length	Width	Pan Capacity	Body Size	Control Panel Size	Amps 120V (Refrig)	Amps 208V (Heated)	Amps 240V (Heated)	Approx. Weight
RCHB-2	\$12,995	31.1"	27.375"	(2) 1/1	29.5" x 25"	14" x 5.8" x 6"	3.5	5.3	4.5	110
RCHB-3	\$13,991	43.6"	27.375"	(3) 1/1	42.5" x 25"	14" x 5.8" x 6"	3.5	10.6	9.2	135
RCHB-4	\$14,874	56.5"	27.375"	(4) 1/1	55.5" x 25"	14" x 5.8" x 6"	3.5	15.9	13.8	160
RCHB-5	\$15,914	69.3"	27.375"	(5) 1/1	65.5" x 25"	14" x 5.8" x 6"	3.5	21.2	18.3	185
AUTO-WATER FILL										
RCHB-2-AF	\$16,152	33.7"	27.375"	(2) 1/1	32.3" x 25"	14" x 5.8" x 6"	3.5	5.3	4.5	120
RCHB-3-AF	\$17,016	46.7"	27.375"	(3) 1/1	45.3" x 25"	14" x 5.8" x 6"	3.5	10.6	9.2	145
RCHB-4-AF	\$17,892	59.7"	27.375"	(4) 1/1	58.3" x 25"	14" x 5.8" x 6"	3.5	15.9	13.8	170
RCHB-5-AF	\$19,197	72.7"	27.375"	(5) 1/1	71.3" x 25"	14" x 5.8" x 6"	3.5	21.2	18.3	195

*Not all new models are an exact size replacement to old models; refer to spec sheet for sizing information.

OPTIONS & ACCESSORIES



95604

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Body Size	Control Panel Size	Amps 120V	Amps 208V	Amps 240V	Approx. Weight
AUTO-WATER FILL										
9560-1AWF	\$4,916	20.3"	26"	1	18.3" x 23.2"	14.3" x 6"	9.2	5.3	4.6	60
9560-2AWF	\$5,848	34"	26"	2	32" x 23.2"	14.4" x 6"	18.4	10.6	9.2	100
9560-3AWF	\$6,951	47.8"	26"	3	45.8" x 23.2"	20" x 6"	27.6	15.9	13.8	140
9560-4AWF	\$8,551	61.5"	26"	4	59.5" x 23.2"	26" x 6"	36.8	21.2	18.4	180
9560-5AWF	\$9,552	75.2"	26"	5	73.2" x 23.2"	32" x 6"	46	27.5	23	220
9560-6AWF	\$10,787	89"	26"	6	86.9" x 23.2"	38" x 6"	55.2	31.7	27.6	260
WITH DRAINS & MANIFOLD										
95601-DZ	\$2,619	18.5"	26"	1	16.2" x 22.5"	14.3" x 5.8" x 6"	9.2	5.3	4.6	60
95602-DMZ	\$4,106	31.9"	26"	2	29.5" x 22.5"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603-DMZ	\$5,813	45.6"	26"	3	43.1" x 22.5"	20" x 5.8" x 6"	27.6	15.9	13.8	140
95604-DMZ	\$7,421	59.3"	26"	4	56.7" x 22.5"	26" x 5.8" x 6"	36.8	21.2	18.4	180
95605-DMZ	\$9,123	73.1"	26"	5	70.3" x 22.5"	32" x 5.8" x 6"	46	27.5	23	220
95606-DMZ	\$10,879	86.7"	26"	6	84" x 22.5"	38" x 5.8" x 6"	55.2	31.7	27.6	260
WITH NO DRAINS										
95601-Z	\$2,619	18.5"	26"	1	16.2" x 22.5"	14.3" x 5.8" x 6"	9.2	5.3	4.6	60
95602-Z	\$3,408	31.9"	26"	2	29.5" x 22.5"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603-Z	\$4,769	45.6"	26"	3	43.1" x 22.5"	20" x 5.8" x 6"	27.6	15.9	13.8	140
95604-Z	\$6,166	59.3"	26"	4	56.7" x 22.5"	26" x 5.8" x 6"	36.8	21.2	18.4	180
95605-Z	\$7,412	73.1"	26"	5	70.3" x 22.5"	32" x 5.8" x 6"	46	27.5	23	220
95606-Z	\$8,825	86.7"	26"	6	84" x 22.5"	38" x 5.8" x 6"	55.2	31.7	27.6	260
SLIM, DRAIN OPTIONAL										
95602N-Z	\$3,408	47.6"	18.5"	2	45.3" x 16.1"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603N-Z	\$4,769	69.2"	18.5"	3	66.3" x 16.1"	20" x 5.8" x 6"	27.6	15.9	13.8	140

OPTIONS & ACCESSORIES



9570-2

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Body Size	Control Panel Size	Amps 208V	Amps 240V	Approx. Weight
WITH DRAINS									
95702-Z	\$3,684	31.25"	26"	2	27.75" x 22.25"	14.25" x 5.75"	14.4	12.5	110
95703-Z	\$4,324	43.75"	26"	3	40.25" x 22.25"	14.25" x 5.75"	14.4	12.5	135
95704-Z	\$4,804	56.5"	26"	4	53" x 22.25"	14.25" x 5.75"	28.8	25	160
95705-Z	\$5,542	69.25"	26"	5	65.75" x 22.25"	14.25" x 5.75"	28.8	25	185
95706-Z	\$6,272	82"	26"	6	78.5" x 22.25"	14.25" x 5.75"	28.8	25	210

OPTIONS & ACCESSORIES

Description	Model No. x denotes number of sections	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$66
ADAPTOR BAR, (1) 20"	DIADBR20	\$75
EXTENDED THERMOSTATIC LEAD (FOR HOT DROP-INS ONLY)	DICTRETx	\$803
FILL FAUCET, LEFT (NOT AVAILABLE ON RCHB UNITS)	DIHFFCTSGLLxW	\$811
FILL FAUCET, RIGHT (NOT AVAILABLE ON RCHB UNITS)	DIHFFCTSGLRxW	\$811

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



9505

9515

Model No.	List Price	Ice Capacity	Overall Size	Cut Out Size	Approx. Weight
9505	\$2,944	44 lbs	23.8" x 20"	18.9" x 22.4"	38
9515	\$2,826	43 lbs	21.9" x 15.2"	20.5" x 14"	35

OPTIONS & ACCESSORIES

Product Info

Features & Benefits

Downloads



9500IC

Model No.	List Price	Ice Capacity	Overall Size	Cut Out Size	Approx. Weight
9500IC	\$1,968	60 lbs	23" x 18"	21.5" x 16.4"	38
9510IC	\$1,931	40 lbs	21" x 14.5"	19.8" x 13.1"	38

OPTIONS & ACCESSORIES



9530

Model No.	List Price	Overall Size	Approx. Weight
9530	\$1,020	10" x 10" x 9.5"	20

OPTIONS & ACCESSORIES

Description	Model No.	List Price*
PITCHER FILLER IN LIEU OF GLASS FILLER	DIFILPTI	\$596
PITCHER FILLER (SHIPPED LOOSE)	DIFILPTL	\$783

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Hot Holding Cabinet



Top-of-the-line commercial pizza equipment designed to preserve product integrity through-and-through.

Models

Options & Accessories

As a premier kitchen equipment manufacturer, Randell has designed these hot holding cabinets to foster an impressive recovery time and maintain a consistent temperature range even when the door is opened multiple times. These cabinets feature a full-height door with a solid core foam that is, like the rest of the unit, cool to the touch — making this category of foodservice equipment safe for staff.

The double-pane insulated glass Dutch design of the door also allows for quick visibility, making inventory easy in a fast-paced kitchen. Perfect for a “pizza ready-to-go” program, Randell’s heated holding cabinets feature adjustable shelving on pilasters for easy “on-the-fly” changes to fit any commercial foodservice equipment operator’s needs.

With a 36” double-front-to-back capacity for large pizza boxes, Randell helps kitchen equipment operators hold food at the right temperature so they can serve customers as they walk through the door with high-quality food instantly. And with helpful features like standard 5-15 wall outlet-based power, Randell’s heated holding cabinets literally plug into any kitchen configuration.

FEATURES & BENEFITS:

- Uses standard 5-15 wall outlet, only requires 12amps of power
- Better insulation of unit exterior walls and doors allows use of lower wattage elements
- Solid-core insulated side walls give additional structural support and add better insulation properties than any type of fiberglass insulation
- Core foaming process leaves cabinet side walls cool to the touch, allowing users to place unit close to other equipment or against a wall without risk of damage, and operators will notice little to no heat gain in their kitchen as the heat stays inside by not radiating outside
- Dutch doors feature booth-insulated, dual-pane glass to ensure they are only warm to the touch, not hot
- Units come with field-reversible hinges
- Doors feature full-length stainless steel handle that is easy to grasp and easy to clean
- Interior air ducted through convection fan, moving air through a series of engineered stainless steel ductwork and providing even air and product temperatures from top to bottom of interior
- Electronic control allows tighter range of holding and features a digital temperature display
- NSF, UL, cUL listings
- Designed and manufactured in the United States





PHHC-26

Model No.	List Price	Length	Depth	Height	Wire Shelves	Doors Control/ Customer Side	Doors Loading Side	NEMA	Approx. Weight
PHHC-26	\$16,424	25"	33"	71.75"	5	(2) half glass	(1) full glass	5-15P	458
PHHC-26-1	\$16,917	25"	33"	71.75"	5	(2) half glass	(2) half glass	5-15P	458
PHHC-26-2	\$15,931	25"	33"	71.75"	5	(1) full glass	(1) full glass	5-15P	458

Optional with stainless steel doors instead of glass (half or full size). Contact factory.

OPTIONS & ACCESSORIES



Universal Pan Slides

Description	Model No.	List Price*
EXTRA SHELVES	PHHCASHLF	\$153
UNIVERSAL TRAY/BOX PAN SLIDES, SET OF (2), MAXIMUM OF (26) PER UNIT	PHHCUNIVPS-WIRE	\$173

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Custom



We combine decades of proven kitchen performance with modular manufacturing capabilities to provide custom equipment solutions.

RanSpec Chef Table Line-Ups

RanChef Wing-Walled Line-Ups

Customized Builds

We've optimized our modular manufacturing capabilities to offer pre-designed components that can be utilized in a wide array of distinctive combinations to fit your unique application. And with reliable parts, current regulatory compliance and solid construction, Randell provides peace of mind so kitchen staff can focus on serving customers.

With organization and consistency high on every operator's list, Randell chef tables, a customized line-up of RanSpec models, provide a sturdy foodservice equipment foundation for assembling customer favorites day after day. With standard features like an efficient refrigeration system, patented drawer systems and exclusive press-fit gaskets that make maintenance quick and easy, Randell delivers the functionality today's commercial kitchens demand. With unlimited configurations available, there's no restriction to how much Randell can boost productivity, increase efficiency and streamline your staff's workflow. And our RanChef wing-walled template allows for easy switch-ups of standard production units as your kitchen needs change.

We draw from the same manufacturing excellence for standard design units when crafting custom fabricated equipment for specific customer applications. These successful manufacturing practices yield custom equipment that is highly repeatable and consistent for large-scale commercial foodservice operations.

FEATURES & BENEFITS:

- Complete range of custom and production options for full counters (all UL- and NSF-listed to meet NSF2, NSF4 and NSF7 requirements)
- Tested and proven refrigeration systems used by the largest operators in the country, built to fit your floor plan and needs
- Modular doors and drawers allow for easy removal and replacement of press-fit gaskets
- Fully integrated electrical system with prewiring and pretesting of all components in fully UL-listed shop
- Fully reinforced 16-gauge tops designed for your operation (14-gauge available)
- Bolt-together tops create spline joint with hairline seam
- Fully preassembled and tested at the factory to assure easy field set-up and start-up
- Parts depots across the country to fill orders for replacement parts
- Designed and manufactured in the United States





RanSpec Chef Table Line-Ups

These modular, pre-designed units come together to fill your exact need. Start with the basic modules. Decide what you need and how you'll line them up. Then customize them with accessories and options.

Sample Features & Options

- Raised rail refrigerated prep area
- Pre-wired heat lamp
- Refrigerated drawer with patented cartridge system & 3 year warranty
- Hot food well
- Heavy duty shelving
- Storage racks
- Ergonomically enhanced special accessories
- Warming drawers by others, installed by Randell
- Refrigerated cabinet, freezer/plate chiller
- Hot soup wells
- Pre-wired single or double tier overshef
- Pedestal outlets
- Silverware bins
- Single point power connection married to a pre-wired UL listed breaker panel
- Refrigerated condiment/service station
- Plate shelves
- Press-fit gaskets
- Hand sink with splash guard

Refrigeration Systems

Our split louver design along with our exclusive fresh air duct prevents recycling of exhausted hot air. This design is critical in high heat areas where it is essential for fresh air to circulate through the condenser coil which will typically run around 25° cooler than traditional condenser housings.

- High impact ABS door openings (jambs) minimize thermal transfer and reduce sweating
- Hinged louver allows easy access to drains for pan rails/openings, cleaning of the condenser coil, rail temperature control and on/off switch
- The Randell designed, manufactured and fully balanced evaporator coils are located in between the door/drawer sections — not only keeping controls and fans safe but providing unparalleled air-circulation and temperature balance throughout the base cabinet

Patented Drawer Systems

- All stainless steel welded construction
- Unitized cartridge is easily removable without tools
- Quick-release and fully extendable drawer slides allow easy removal of drawer tracks
- Variety of sizes for maximum flexibility
- 3-year parts and labor on the entire assembly

Conductive Cooling of Pans

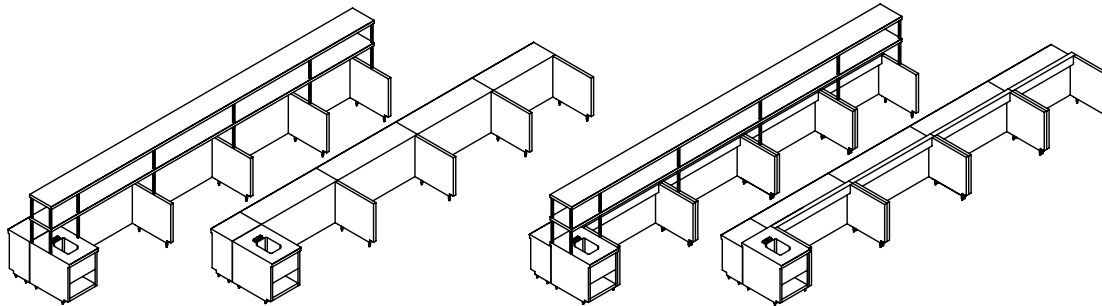
Cold-wall conductive cooling with exclusive cold-transfer plates/frost line to maximize efficiency and consistency of cooling pan.

Factory Wired Circuits & Breaker Panels

Single point main power connection to factory wired and factory tested UL listed breaker panels.

Easy To Clean

Randell's exclusive standard rail/pan opening drain with oversized drain line are easy to clean. Easy access through hinged louver or mechanical housing door.



Flat-Top with Wing-Wall

Step-Down with Double-Enclosure Wing-Wall

RanChef Wing-Walled Line-Ups

These shells support the overshelves and allow standard catalog units to slide in and out for cleaning, servicing or rearranging. Savings on a typical center-island chef's table can be anywhere from 10-30%!

Competitive Advantages	RanChef	Standard Buyouts & Local Fabricator
Factory drawings to ensure design and functionality	STANDARD	NO
Various levels of options and modifications	YES	NO
Factory pre-assembled to ensure fit and finish	YES	NO
The innovator — over 20 years of RanChef experience	YES	NO
Leverage the advantage of pre-wired breaker panels for easy installations	YES	MAYBE
Industry leading prep tables such as our 8000N and 9000K units with exclusive features. All side-mounted compressors for a custom feel and easy maintenance.	YES	NO
RanChef styles allow easy pull-out of equipment for preventative maintenance and change-out	YES	NO

Customized Builds

There's no limit to how much Randell can boost productivity, increase efficiency and streamline your staff's workflow.

Sample Customized Builds



Modified rail unit self-contained that allows you to roll a production refrigerator, freezer or even a heat box under the counter top.



Fish Station designed for daily whole fish cleaning, portioning, and preparing — without the use of ice.



Custom solution to provide precise temperature storage, sanitization and multi-purpose cutting area with removable color coded cutting boards

CHANGED MODEL NUMBER GUIDE

Old Model No.	New Model No.*	Old Model No.	New Model No.*	Old Model No.	New Model No.*
8148N	8148N-290	9412-32-7	9412-32-290	9225-32-7	9225-513
8260N	8260N-290	9412-32D-7	9412-32D-290	9404-290DW	9404-290DW
8268N	8268N-290	9801-7	9801-290	9301-7	9301-290
8383N	8383N-290	9303-7	9303-290	9802-7	9802-290
8395N	8395N-290	9305-7	9305-290	9302-7	9302-290
84111N	84111N-290	9601-7	9601-290	9602-7	9602-290
8148NPCB	8148N-290-PCB	CR9039	CR9039-290	9604-7	9604-290
8260NPCB	8260N-290-PCB	CR9046	CR9046-290	9918SCA	RCP-1
8268NPCB	8268N-290-PCB	CR9060	CR9060-290	9928SCA	RCP-2
8383NPCB	8383N-290-PCB	CR9067	CR9067-290	9943SCA	RCP-3
8395NPCB	8395N-290-PCB	CR9074	CR9074-290	9957SCA	RCP-4
84111NPCB	84111N-290-PCB	20048SC	20048-513	9972SCA	RCP-5
8148D	8148D-290	20048SC-C4	20048-513-C4	9986SCA	RCP-6
8272D	8272D-290	20072SC	20072-513	9946SCN	RCP-2N
8148W	8148W-290	20072SC-C4	20072-513-C4	9966SCN	RCP-3N
8268W	8268W-290	20078SC	20078-513	9987SCN	RCP-4N
8395W	8395W-290	20078SC-C4	20078-513-C4	9828SCA	RFT-2
9030K-7	9030K-513	20105SC	20105-513	9843SCA	RFT-3
9040K-7	9040K-513	20105SC-C4	20105-513-C4	9857SCA	RFT-4
9045K-7	9045K-513	20048SC-32	20048-32-513	9872SCA	RFT-5
9050K-7	9050K-513	20048SC-32-C4	20048-32-513-C4	9886SCA	RFT-6
9148W	9148W-290	20048SC-32-C4-60	20048-32-513-C4-60	95802-Z	RCHB-2
9260W	9260W-290	20072SC-32	20072-32-513	95803-Z	RCHB-3
9272W	9272W-290	20072SC-32-C4	20072-32-513-C4	95804-Z	RCHB-4
9210-32-7	9210-513	20105SC-32	20105-32-513	95805-Z	RCHB-5
9200-32-7	9200-513	20105SC-32-C4	20105-32-513-C4		
9230-32-7	9230-513	9215-32-7	9215-513		
9220-32-7	9220-513	9205-32-7	9205-513		
9401-7	9401-290	9235-32-7	9235-513		

*Not all new models are an exact size replacement to old models; refer to spec sheet for sizing information.

HOW TO PLACE AN ORDER WITH RANDELL

Information required for an order to be finalized:

- An authorized Purchase Order matching the quote or fixed pricing program must be received by the Unified Brands Customer Service Department prior to processing an order. The Purchase Order should include:
 - Customer name and address
 - Purchase Order #
 - Complete shipping address
 - Job name and Installation location (if applicable)
 - Pricing and Discounts by line item including all options and accessories desired
 - Part numbers for standard items ordered. Part numbers should include a list of all characteristics including electrical (Voltage/Phase/Hertz), type of gas (Altitude if over 2,000 ft is required).
 - Gas equipment prices are based on natural or propane (LP) gas
 - Freight payment terms — all orders shipped **FOB Origin**
 - Requested ship or delivery date
- Final signed approved drawings (SAD) including all revisions, if necessary
- Credit approval

FAX ORDERS TO CUSTOMER SERVICE AT 888-200-4989

Purchase Order Receipt Acknowledgement – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. final signed approved drawings, may be required to fully process your order.

Sales Order Confirmation – Is a contract of acceptance of your Purchase Order and includes a committed ship date. It is subject to the terms and conditions contained within this document and outlined in our current price book. The Sales Order Confirmation supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

Revisions – Complex revisions to drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

Expedites – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. This may result in an up charge.

QUOTE & PURCHASE ORDER (PO) PROCESSING COMMITMENT

Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment lead-times. We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. The time includes any drawing requirements (if requested). Revision requests on an existing quote are treated as a new quote request.

The response processing time for a purchase order is named Preliminary Drawing Time (PDT). This time is measured from when a purchase order is received to the time a preliminary drawing is sent for approval. Preliminary Drawing Time does not begin until all PO required information and/or PO revisions are received.

All products for each product line are divided into levels that correspond with a response time. As the product complexity increases due to options and customization requirements, the level designation changes. As level changes, so does the response time in order to reflect the additional design and engineering time needed to produce an accurate representation of the requirement. Please keep in mind the stated response time begins when we have all information needed for processing.

Through response time management, we can be more flexible and better accommodate those customers that require responses in an expedited situation on an exception basis. If after reviewing the information you have questions, we encourage you to contact your Unified Brands Regional Sales Manager or your Customer Service Associate.

The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Name
- Product Number/Model Number (or similar Part Number/Model)
- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information
- Requested turn around time
- Floor Plan and Elevation
- Does the line up (Chefs Counter) consist of standard catalog items or custom?
- Are the units electric (voltage)? Or gas (natural or LP)?
- Are all units pre wired? If so are the units pre wired to a junction box or breaker panel?

FULFILLMENT COMMITMENT

Our number one goal is to deliver the best possible service to our customers. The most fundamental aspect of “best service” is shipping quality products within clearly communicated lead times. Randell products are structured into a “product architecture” which allows us to commit and deliver on lead times based on the complexity of the product.

The lead times are based on actual cycle time for a given product to get through the entire order management, engineering, and production process. Our fulfillment commitment defines products in levels with corresponding lead-time dates that reflect the number of business days required to process, manufacture, and ship an order. As the product complexity increases due to options and customization requirements, the level designation changes. As levels change, so does the lead time in order to reflect the additional design, engineering, and manufacturing time to produce the quality crafted product. We also stock popular items for shipment from stock.

For more complex product orders, a Purchase Order Receipt Acknowledgement is provided. Please keep in mind the stated lead time begins when we have all information needed to process the order. An order is not available for processing and is not considered a finalized order until all required drawings and revisions have been completed. If we deem that major changes are required to drawings or quoted pricing the order could be subject to approval and validation requirements from the customer which could cause a delay in the start of the lead time. A Sales Order Confirmation that includes a committed ship date will be issued upon completion of the order entry process.

Through lead time management, we can be more flexible and better accommodate those customers that require products in an expedited situation on an exception basis.

We encourage you to contact your Customer Service Associate or Unified Brands Regional Sales Manager for assistance with lead time and stock availability.

FREIGHT CLAIM POLICY & PROCESS

Unified Brands ships products F.O.B (Free On Board) Origin. - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

Process to follow when receiving shipment:

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Unified Brands immediately for a replacement. Unified Brands will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact a Unified Brands Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the delivery receipt. (If you wish Unified Brands to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)

- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: “Carton torn open or creased – possible damage to contents, subject to further inspection.” or, “boards on crate broke off, possible internal damage, subject to further inspection.” If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver’s facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

Unified Brands Assistance

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Unified Brands is not liable for damages caused by freight, we can assist with claims processing as needed.

Freight damage is not covered under Unified Brands product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

ORDER PLACEMENT TERMS & CONDITIONS

- 1) This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
- 2) Prices and specifications are subject to change without notice.
- 3) All prices are F.O.B. plant Weidman, Michigan (48893) or Jackson, Mississippi (39272) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
- 4) Shipping weights are approximate.
- 5) Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
- 6) Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Unified Brands pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
- 7) **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

SALES ORDER (SO) CONFIRMATION TERMS & CONDITIONS

If SO confirmations are not received within 24 hours of order submission, please contact Customer Service. Your order, an exact copy of which Unified Brands has entered for shipment, is confirmed with thanks. The SO confirmation establishes that Unified Brands has your purchase order and it has been entered. If there are discrepancies please advise us promptly. The confirmation constitutes acceptance of your order subject to the terms and conditions stated herein. We do not recognize terms and conditions printed on the purchase order that enlarge the liability or responsibility of the Seller in any way. Prices confirmed herein are current at the time of the confirmation and supersede any prices contained in the Buyer's purchase order. Confirmed prices are not binding on the Seller and are subject to review and revision at the time of delivery if deemed necessary by the Seller. Seller should under no circumstances be responsible for failure to fill any order or orders **when due to strikes or other labor difficulties,**

labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control.

- All cancellation requests must be submitted in writing prior to the scheduled ship date and require approval of the Regional Sales Manager.
- Cancellations may be subject to charges ranging from 20% to 80% of the order value dependent on the type of equipment and the progression of the order through the Manufacturing process.
- Contact Customer Support for details.

SPECIFICATION AIDS FOR RANDELL EQUIPMENT

- 1 **Specification Sheets or Detailed Drawings** are available for all standard Randell equipment and most special order variations. Specification sheets contain key unit dimensions, necessary wall clearances and utility connection requirements. Complete specification catalogs or individual specification sheets are available through the UB Literature Department. Specification sheets for most part number are available on the Randell website at unifiedbrands.net.
- 2 The **Randell AutoCAD Library** is available, including all standard Randell equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries are available through Randell Marketing Services and are also included with the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year.
- 3 Randell products are included in **AutoQuotes**, a Windows®-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 904/384-2279 for more information.
- 4 Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Randell are valid for 30 days from quote date unless otherwise specified. Randell assumes no liability for dealer quotations to end-users.

TERMS & CONDITIONS, UNIFIED BRANDS, INC. - A DOVER COMPANY

Applicable To All Unified Brands, Inc. Customers

Following are the terms and conditions which apply to all your purchases from UNIFIED BRANDS, INC (UNIFIED BRANDS). Placement of any purchase order constitutes your acceptance of these Terms and Conditions (as in effect now and as they may be changed by us from time to time in the future).

1. Purchase Price and Payment Obligations

(a) Purchase Price The purchase price for and specifications relating to all orders are subject to change without notice to conform to the prices and specifications in effect on the date of shipment of your order. All prices are F.O.B. the manufacturing plant (currently Weidman, Michigan or Jackson, Mississippi, U.S.A.) unless otherwise approved in writing by Unified Brands and include only crating for domestic shipping. Extra charges will be added for special or export crating. All shipping weights described in our catalogs and elsewhere are approximate and shipping charges may vary. Our base prices do not include any sales excise use or other taxes applicable to your purchases, whether now or hereafter in effect - and you are responsible for paying all such taxes. All shipment will be made at your expense on a collect basis unless we otherwise agree in our written acceptance of your order.

(b) Invoices and Payment Obligations You will be sent an invoice for the full cost (purchase price and all applicable charges) of each order of standard equipment and/or parts at the time it is shipped to you, and you must pay the full amount of that invoice no later than 30 days after the date of the invoice, unless otherwise approved by Unified Brands. (Please note that long lead items and items built to the customer's specifications have different payment requirements and may be invoiced in a different manner, but payment is still required within 30 days of each invoice date unless otherwise approved by Unified Brands). If you fail to pay any invoice by its due date, we reserve the right to charge you late charges on the amount unpaid from the issuance date of the invoice at a rate equal to 1.5% per month.

We also reserve the right to stop, limit or discontinue filling any or all of your orders or making any or all shipments of equipment and/or parts to you (whether or not orders with respect thereto have been accepted by us) if any of the following occur:

- (i) You fail to pay any invoice when due; or
- (ii) you become or are insolvent, admit your inability to pay your bills when due, begin any bankruptcy proceedings or any bankruptcy proceeding is begun against you; or
- (iii) any proceeding or action which could materially affect your business is begun against you; or
- (iv) UNIFIED BRANDS for any reason, in its sole judgment, decides that it is unwilling or uncomfortable about extending you credit and you are unable to pay for your orders in advance or provide sufficient security for such orders.

(c) Collection, Repossession and Costs of Collection If any of the events listed in Paragraph 1(b) above occur, UNIFIED BRANDS may, at its option, take any legal action against you it deems necessary or appropriate to collect the amounts of any invoices then outstanding and unpaid and the amounts you owe for which invoices have not yet been sent. In addition, by virtue of placing a purchase order with UNIFIED BRANDS you also thereby grant to UNIFIED BRANDS, a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and UNIFIED BRANDS may foreclose such security interest and may also take any steps necessary or appropriate to repossess any equipment, parts and/or other goods which have been shipped to you by UNIFIED BRANDS, and UNIFIED BRANDS may exercise all other available rights and remedies under the Mississippi Uniform Commercial Code and other applicable law. You are responsible for the full costs of any such collection or repossession efforts, including legal fees, third party collection fees and other expenses in connection therewith. You agree that you must pay UNIFIED BRANDS all such fees and expenses immediately upon UNIFIED BRANDS' demand therefore. In the event that legal action is taken for collection of any debt owed by you to UNIFIED BRANDS, place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from UNIFIED BRANDS shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of UNIFIED BRANDS' extension of credit to you or your placement of an order with UNIFIED BRANDS (unless otherwise approved in writing by UNIFIED BRANDS).

2. Placement, Acceptance and Cancellation of Orders

(a) Placing an Order All equipment orders must contain all information necessary for our processing. Full details about equipment orders, and other information about ordering can be obtained from our factory. Please pay careful attention to these requirements when ordering as you are responsible for any omissions or errors. All orders are subject to written acceptance and credit approval by us at UNIFIED BRANDS headquarters, and when so accepted shall result in a binding contract between us on the terms set forth in our acceptance and subject to these Terms and Conditions. Once an order has been accepted, neither you nor we may cancel that order except as specifically provided for in our acceptance or in these Terms and Conditions.

(b) Optional Devices; Customer's Design or Specifications The customer is responsible for purchasing and/or installing all optional or other safety devices appropriate to any item you purchase. Where a unit is manufactured to the customer's design or specifications, our sole responsibility is limited to the manufacture and delivery of such unit in accordance with the customer's approved drawings and specifications. Any recommendations we may make for use of equipment processes or materials are based on tests and evaluations believed reliable, but we are not responsible in any way for the correctness or reasonableness of such recommendations. Should any claim be brought by anyone against UNIFIED BRANDS arising out of a customer's design and specifications or a customer's failure to order and/or install optional or other safety devices, you agree to defend and indemnify UNIFIED BRANDS to the fullest extent legally possible, including for damages, expenses, and costs of counsel

(c) Return Items or Cancellation of Orders Written authorization is required for the return of any part or all of any order of standard equipment already shipped. Returns must be labeled with the applicable Return Material Authorization Number, you must include all RMA forms and the equipment must be shipped to UNIFIED BRANDS pre-paid within 30 days of authorization. Returns without prior written authorization will be refused and you will remain liable for the full amount of the purchase price (and other charges applicable thereto). There will be a restocking charge applied to all returned items, as determined appropriate by UNIFIED BRANDS. No items may be returned more than 90 days after the date of the applicable invoice. Long lead items or special order equipment built to your specifications may NOT be returned. All orders for standard items may be cancelled with the written consent of UNIFIED BRANDS at any time up to seven (7) days prior to shipment; but you are responsible for the appropriate cancellation charges, and our agreement to cancellation is subject to your paying those cancellation charges. Long-lead and custom orders which have been accepted may be cancelled with our written consent, but you are still responsible for the full amount of the applicable purchase price reduced by the appropriate cancellation adjustment.

TERMS & CONDITIONS, UNIFIED BRANDS, INC. - A DOVER COMPANY (Continued)

Applicable To All Unified Brands, Inc. Customers

3. Delivery and Delays in Delivery

All requests for specific time of shipment must be accepted by us in writing. In the event of any conflict between the shipment time requested in an order and the shipment time specified in the acceptance we sent to you, the time specified in our acceptance will govern. You may change a shipment date only if we receive notice of such change at least seven days before the shipment date to be changed. All agreements as to time and method of shipment are subject to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control. In no event will UNIFIED BRANDS be liable for any consequential, special or contingent damages on account of delay in shipment, whether or not we have actual or implied knowledge of the importance or significance of the timing of such shipment and whether or not any employee or agent of UNIFIED BRANDS has given any assurances with respect to such shipment. If you request a shipment method other than our normal shipment for that equipment, we are in no way responsible for the condition of the equipment so shipped or the timeliness of its delivery.

4. Warranties, Limitations on Warranties, and Limitation of Remedies

UNIFIED BRANDS warrants its products against defects in materials and workmanship under normal use and services for which such products were designed. This warranty runs only to the original end user and is in lieu of any other liability for defects. THE WARRANTIES EXPRESSED IN THESE TERMS AND CONDITIONS ARE IN PLACE OF ANY AND ALL OTHER EXPRESS WARRANTIES (UNLESS SEPARATELY STATED IN PRINTED MATERIAL PREPARED BY US DESCRIBING OUR EQUIPMENT) AND EXCLUDE ALL IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OR MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE; NOR ARE THERE ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE. In no event shall UNIFIED BRANDS be liable for damages or delay or for any consequential, special or contingent damages arising out of any breach of our warranty, whether or not we have knowledge of specific needs or our employees or agents have given any specific assurances. Anyone claiming that there has been a breach of any warranty by UNIFIED BRANDS must give us written notice within THIRTY (30) days after discovery of the relevant defect or the right to assert such claim will have been waived conclusively and provided further that any such claim must also be asserted within the general warranty period for such equipment and/or parts. UNIFIED BRANDS will not be liable for any expense incurred without our prior written authorization for alterations made outside of our factory or for repairs which are not performed by UNIFIED BRANDS authorized service departments using UNIFIED BRANDS factory parts. Nor shall we be responsible for the performance of equipment as to which any repairs, revisions or alterations have been made by others.

THE EXCLUSIVE REMEDY OF THE USER OR BUYER, AND THE EXCLUSIVE LIABILITY OF UNIFIED BRANDS OR ANY SELLER OF UNIFIED BRANDS' PRODUCTS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES, OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY OR OTHERWISE) RESULTING FROM OR ARISING OUT OF THE USE OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF UNIFIED BRANDS OR THE SELLER, THE REPLACEMENT OF THE PRODUCT.

5. Repairs, Claims and Limitations on Claims

All repairs are to be made by factory authorized services using UNIFIED BRANDS factory parts only. A list of UNIFIED BRANDS authorized servicing centers is available from the factory. All claims relating to the quality, quantity or condition or merchandise you have received (such as shortages, equipment damaged in shipment, incorrect items, etc.) must be made within fourteen days after receipt of the relevant shipment either to us or the shipper, as appropriate.

WARRANTY

Applicable to U.S., Canadian & Puerto Rico Sales Only*

Congratulations on your purchase of a Unified Brands manufactured piece of equipment. Unified Brands believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit comes with the peace of mind that this unit has been thoroughly engineered, properly tested and manufactured to excruciating tolerances, by a manufacturer with over 40 years of industry presence. On top of that front end commitment, Unified Brands has a dedicated staff of certified technicians that monitor our own technical service hotline at 1-800-621-8560 to assist you with any questions or concerns that may arise after delivery of your new Unified Brands equipment.

- 1 year parts replacement of any and all parts that are found defective in material or workmanship
- 1 year labor reimbursement for any repairs that are caused by Unified Brands's use of defective material or workmanship (Repairs to be performed by a Unified Brands Authorized Service Agent at contracted rate)
- Warranty begins at the time of installation or 3 months from factory shipment, whichever occurs first.

For warranty inquiries or questions regarding current ASAs please contact the Unified Brands technical support hotline at 1-800-621-8560 or visit the Unified Brands page of our web site.

When Optional 5 Year Compressor Warranty Applies (not available for export)

Unified Brands will provide to the original customer, that owns a Unified Brands piece of equipment, and has an optional compressor warranty with one of the following options:

- Provide reimbursement to an ASA for the cost of locally obtained replacement compressor in exchange for the return of the defective compressor sent back freight prepaid. Note: Unified Brands does limit amount of reimbursement allowed and does require bill from local supply house where compressor was obtained (customer should not pay servicing agent up front for compressor).
- Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Unified Brands freight prepaid. Perform repair at the expense of Unified Brands and ship the item back to the customer freight collect.
- Furnish a complete condensing unit freight collect in exchange for the return of the defective compressor sent back freight prepaid. (Decisions on whether or not to send complete condensing units will be made by Unified Brands's in-house service technician)

When Optional Parts and Labor Extension Policy Applies (not available for export)

Unified Brands will provide reimbursement of parts and labor to an ASA for any customer that has an optional parts and labor extension of our standard warranty. Contracted rates do apply. Unified Brands offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 21 months to 2 calendar years or 33 months to 3 calendar years from date of purchase. Please contact Unified Brands technical service hotline at 1-800-621-8560 for details and any question on Authorized Service Agents (ASA).

*When Export Warranties Apply Outside the U.S, Puerto Rico and Canada

- Unified Brands covers all non-electrical components under the same guidelines as our standard domestic policy.
- All electrical components operated on 60 cycle power are covered under our standard domestic policy.
- All electrical components operated on 50 cycle power are covered for 90 days from shipment only.
- Extended warranty options are not available from the factory.
- Labor and Travel restrictions to 100 miles radius, ground transport only, Monday through Friday, standard business hours.

Items Not Covered Under Warranty

- Maintenance type of repairs such as condenser cleaning, temperature adjustments, clogged drains, unit leveling, and gasket replacement or cleaning.
- Repairs caused by abuse such as broken glass, freight damage, or scratches and dents.
- Repairs caused by improper installation.
- Electrical component failure due to water damage from cleaning procedures.

Specification & Product Design

Due to continued product improvement, specification and product design may change without notice. Such revisions do not entitle the buyer to additions, changes or replacements for previously purchased equipment.

Sanitation Requirements

Certain areas require specific sanitation requirements other than NSF & U.L. standards. Unified Brands must be advised of these specifications before fabrication of equipment. In these special circumstances, a revised quotation may be required to cover additional costs. Failure to notify Unified Brands before fabrication holds the dealer accountable for all additional charges.

Cancellations

Orders canceled prior to production scheduling entered into engineering/production and cancelled are subject to a cancellation charge (contact Customer Service for details).

Storage Charges

Unified Brands makes every effort to consistently meet our customers' shipment expectations. If after the equipment has been fabricated, the customer requests delay in shipment, and warehousing is required:

- Equipment held for shipment at purchaser's request for a period 30 days beyond original delivery date specified will be invoiced and become immediately payable.
- Equipment held beyond 30 days after the original delivery date specified will also include storage charges.

Shipping & Delivery

Unified Brands will attempt to comply to any shipping, routing or carrier request designated by dealer, but reserves the right to ship merchandise via any responsible carrier at the time equipment is ready for shipment. Unified Brands will not be held responsible for any carrier rate charges when the Dealer's requested carrier is used. rate charges are entirely between the carrier and purchaser. Point of shipping shall be determined by Unified Brands (Weidman, MI / Vicksburg, Mississippi). At dealers request, Unified Brands will endeavor whenever practical to meet dealers request. Freight charges for Dealer requested carriers will be collect unless otherwise noted.

Damages

All crating conforms to general motor carrier specifications. To avoid concealed damage, we recommend inspection of every carton upon receipt. In the event the item shows rough handling or visible damage, to minimize liability, a full inspection is necessary upon arrival. A notation must be placed on the freight bill and signed for by the truck driver. Appearance of damage will require removing the crate in the presence of the driver. Consignee is responsible for filing of freight claims when a clear delivery receipt is signed. Claims for damages must be filed immediately (within 10 days) by the consignee with the freight carrier. Retain all cartons and merchandise for inspection.

Returned Goods

Authorization for return must first be obtained from Unified Brands before returning any merchandise. Any returned goods shipment lacking the return authorization number will be refused, all additional freight costs to be borne by the returning party. Returned equipment must be shipped in original carton, freight prepaid and received in good conditions. Any returned merchandise is subject to a minimum handling charge (consult Customer Service for rate).

Installation

Equipment installation is the responsibility of the dealer and/or their customer.

Penalty Clauses

Dealer penalty clauses, on their purchase order or contractually agreed to between the dealer and their clients are not binding on Unified Brands. Unified Brands does not accept orders subject to penalty clauses. This agreement supersedes any such clauses in dealer purchase orders.

FOOTNOTES IN REFERENCE TO PARAGRAPHS ABOVE

1. Herein called Unified Brands.
2. NET means list price less discount, warranty, labor policy, freight, Unified Brands delivery and other miscellaneous charges. CASH DISCOUNTS WILL BE CALCULATED ON NET ONLY.