

**Randell Manufacturing, Inc.**

# OWNERS MANUAL

This manual provides information on installation, operating, maintenance, troubleshooting & replacement parts for

## MODEL 101M OVEN



### **NOTIFY CARRIER OF DAMAGE AT ONCE.**

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.



520 S. Coldwater Road Weidman, MI 48893-9683  
Phone 1-800-621-8560 Fax 1-800-634-5369 [www.randell.com](http://www.randell.com)

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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Randell customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design, to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance, will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by one of the best warranties in the food service industry and by our professional staff of service technicians.

**Retain this manual for future reference.**

**Notice:** Due to a continuous program of product improvement, Randell Manufacturing reserves the right to make changes in design and specifications without prior notice.

**Notice:** Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

Deck #1

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Installation Date \_\_\_\_\_

Deck #2

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Installation Date \_\_\_\_\_

Deck #3

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Installation Date \_\_\_\_\_

**Randell Manufacturing  
Service and Parts  
Hot Line  
1-800-621-8560**

Randell Manufacturing  
Serial Number Location  
For MODEL 101M  
POWER BAKE OVEN



NOTE: This is a sample serial number tag.

Serial number tag is located on the front center of the control panel.

# 101M

## Pizza Pride Oven Description & Unit

### Specifications

The Pizza Pride oven was designed to cook pizzas and handle peak volume periods smoothly while reducing labor, increasing efficiency of your operation and lowering your operating costs.

Our Pizza Pride oven is designed to operate on two sources of electric current. One source is used for generating heat, this source is either single or three phase, and can be high or low voltage. The other source will always be single phase and is used to control the ovens performance. Check the oven data tag for type and phase of electricity required to operate your particular oven.

PRODUCTION CAPACITY OF 101M PIZZA PRIDE OVEN							
PIE DIAMETER							
		COOKING TIMES					
		5MIN.	5.5MIN.	6MIN.	6.5 MIN.	7MIN.	8MIN.
6" 15CM		280	255	230	205	180	155
10" 25CM		102	93	84	75	66	57
12" 30CM		57	52	47	42	37	32
14" 36CM		46	42	38	34	30	26
16" 41CM		32	29	26	23	20	17

GENERAL INFORMATION									
HEATING ZONE	BAKE CHAMBER	BELT WIDTH	HEIGHT PER DECK	WIDTH	DEPTH	MAXIMUM TEMP. RANGE	BAKE TIME	SHIP CUBE	WT.
762MM 30"	.58 SQ M 6.3 SQ FT	762MM 30"	365MM 14.38"	1537MM 60.5"	1073MM 41.13"	400C 750F	2:00-20:00	32FT	400LBS.

**Conveyor Oven Voltages and Amp Requirements**

for Mexico, Central America, North Coast of South America, Caribbean Islands, Taiwan, Korean, and Saudi Arabia

Electrical Requirements for 101M Oven			
	Voltages	Total Amp Draw	Power Supply Amps
Controls	110-120V-60HZ-1PH	2 Amps	15 Amps
Elements	208-230V-60HZ-3PH	16-21 Amps	30 Amps
Controls	110-120V-60HZ-1PH	2 Amps	15 Amps
Elements	208V-60HZ-3PH	25 Amps	35 Amps
Controls	110-120V-60HZ-1PH	2 Amps	15 Amps
Elements	230V-60HZ-3PH	21 Amps	30 Amps
Controls	110-120V-60HZ-1PH	2 Amps	15 Amps
Elements	440-480V-60HZ-3PH	13 Amps	20 Amps

For Japan

Electrical Requirements for 101M Oven			
	Voltages	Total Amp Draw	Power Supply Amps
Controls	90-110V-50HZ-1PH	2 Amps	15 Amps
Elements	360-440V-50HZ-3PH	12 Amps	20 Amps

For Other Countries

Electrical Requirements for 101M Oven			
	Voltages	Total Amp Draw	Power Supply Amps
Controls & Elements	380-400V-50Hz-3PH	12 Amps	20 Amps
Controls & Elements	440V-50HZ-3PH	12 Amps	20 Amps
Controls & Elements	480V-50HZ-3PH	13 Amps	20 Amps

# Randell Manufacturing, Inc.

## Warranty Policies

### Parts Warranty

Randell warrants all component parts of manufactured new equipment to be free of defects in material or workmanship, and that the equipment meets or exceeds reasonable industry standards of performance for a period of one year from the date of shipment from any Randell factory, assembly plant or warehouse facility.

**Note:** Warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and set up. In the event equipment was shipped to a site other than the final installation site, Randell will warranty for a period of three months following installation, with proof of starting date, up to a maximum of eighteen months from date of purchase.

Randell covers all shipping cost related to component part warranty sent at regular ground rates (UPS, USPS). Freight or postage incurred for any express or specialty methods of shipping are the responsibility of the customer.

### Labor Coverage

In the unlikely event a Randell manufactured Pizza Pride oven fails due to defects in materials or workmanship within the first year, Randell agrees to pay reasonable labor incurred. During the first year work authorizations are not required for in warranty repairs. However, repair times are limited to certain flex rate schedules and hours will be deducted from service invoices if they exceed allowed times without prior approval and a work authorization number. Warranties are effective from date of shipment, with a 30 day window to allow for shipment, installation and setup. Where equipment is shipped to any site other than final installation Randell will honor the labor warranty for a period of one year following installation with proof of starting date, up to a maximum of eighteen months from date of purchase. Travel time is limited to one hour each direction or two hours per invoice. Any travel time exceeding two hours will be the responsibility of the customer.

**NOTE:** Temperature adjustments are not covered under warranty, due to the wide range of food products and ambient conditions.

**Export Warranty**

Our export warranties will cover all non electrical parts for the period of one year from the date of shipment to be free of defects on material and workmanship. Electrical parts are also covered if ordered and operated on 60 Hz. Electrical components, ordered and operated on 50 Hz, are warranted for the first 90 days from shipment only. Service labor is covered for the first 90 days with authorization from factory prior to service. Warranty is automatically initiated 30 days from ship date. Inbound costs on any factory supplied items would be the responsibility of the customer. Adherence to recommended equipment maintenance procedures, according to the owners manual provided with each unit, is required for this warranty to remain in effect, and can have a substantial effect on extending the service life of your equipment. Equipment abuse voids any warranty. Extended warranties are not available for parts, labor or compressors on units shipped outside the United States.

**Freight Damage**

Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier (note all damages on freight bill at time of delivery). Internal or concealed damage may fall under Randell's responsibility dependent upon the circumstances surrounding each specific incident and are at the discretion of the Randell in-house service technician.

## Unit Installation

### Receiving Shipment

Upon arrival, examine the exterior of the shipping crate for signs of abuse. It is advisable that the shipping crate be partially removed, in order to examine the cabinet for any possible concealed damages which might have occurred during shipment. If no damages are evident, replace the crate in order to protect the unit during local delivery. If the unit is damaged, it should be noted on the delivery slip or bill of lading and signed to that effect. A claim must be filed immediately against the carrier indicating the extent and estimated cost of damage occurred.

### Locating Your New Powerbake Oven

**NOTE: IF RANDELL APPROVED CART IS NOT UTILIZED IT WILL VOID YOUR WARRANTY.**

1. Model 101 requires mounting of control box on cart (see diagram A2 & A3) as well as securing deck to cart with lag screws E (see diagram A1).
2. Position deck #2 on top of deck #1 making sure all four sides are flush with deck #1. Secure with security strap A and hex head bolts G in all four corners.
3. If third deck is utilized repeat step 2 for deck #3.
4. Belt tension should be checked before operating oven. Locate center link of mesh belt at both the entrance and the exit of heat tunnel (see Diagram B). To check belt tension use your thumb and forefinger to lift the belt vertically (using marginal strength), belt travel should be a minimum of 1/2 to a maximum of 7/8" (Belt should not have any sag and have relative tension).
5. Position your new oven in kitchen adhering to the following requirements: There must be at least a 10" clearance on all sides of your Power pride oven (see diagram C).

### Sequence of Operation

After the ovens two sources of power have been hooked up the start-up and operation sequence is as follows:

1. Turn on circuit breaker located at oven. This allows heat generating voltage to flow to mercury contactors and to one side of the elements.
2. Turn on power switch located next to temperature controller. This allows temperature controls, speed control, belt, and mercury contactors to function.

3. Adjust temperature controls to 150°F At this point, since the thermocouples are colder than the desired baking temperature, they will energize the controllers relay this will send control voltage to mercury contractors.

- a. The thermocouple wire carries the millivolts of current from the heat zone to the electronic temperature controls.
- b. Single phase power is supplied from its own dedicated power source to operate the temperature controls and also the power train for the oven conveyor system.
- c. As the electronic temperature control relays are energized, their contacts close and current flows to the coils of the mercury contractors.
- d. As the coil in the mercury contactor is energized, the contacts close and heat generating voltage flows to the heating elements, completing the current supply to the oven heating elements.

4. Set speed control.

- a. Depress arrow keys up or down until 8:00 shows on the digital readout.
- b. Time belt by placing pizza pan on mesh belt and starting your watch when the leading edge of pan enters the tunnel and stopping your watch when the trailing edge of pan exits the tunnel +/- 15 seconds of set time (see diagram B).

5. You may now set the temperature controls to the desired degrees (we suggest somewhere between 600-700°F) . This temperature should be reached in approximately 45 to 50 minutes and stabilize (begin to cycle). The oven is now ready for operation.

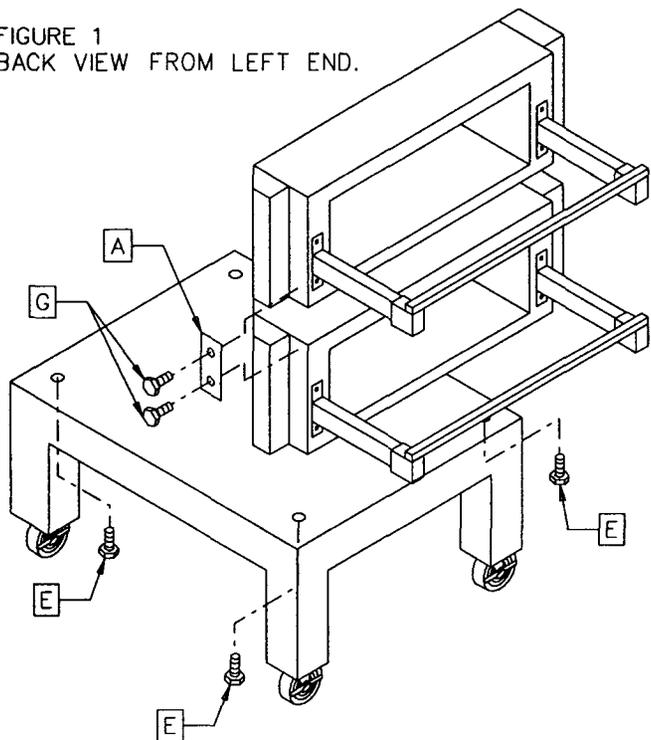
**NOTE: All of the procedures noted thus far are suggestions on how to proceed. Each procedure must be performed by qualified personnel only in a safe and proper manner after reading this instruction manual.**

- 6. Check oven for heat calibration with separate thermometer and watch for controllers to cycle.

# DIAGRAM A1

## 101 OVEN

FIGURE 1  
BACK VIEW FROM LEFT END.



CONVEYOR BELT ASSY AND  
MOTOR DRIVE NOT SHOWN  
FOR CLARITY.

FIGURE 3  
BACK VIEW FROM RIGHT END.

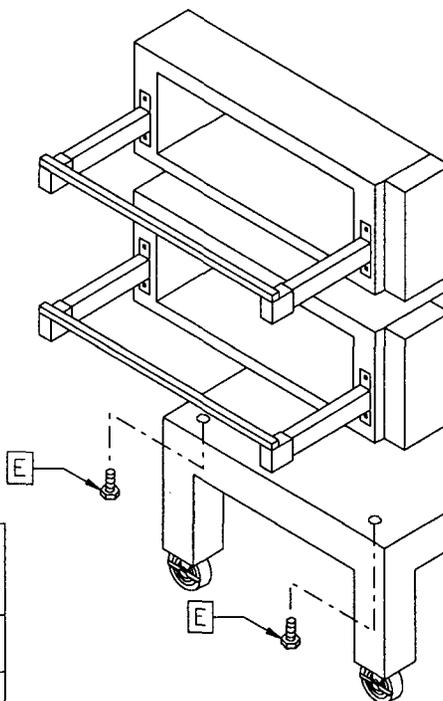
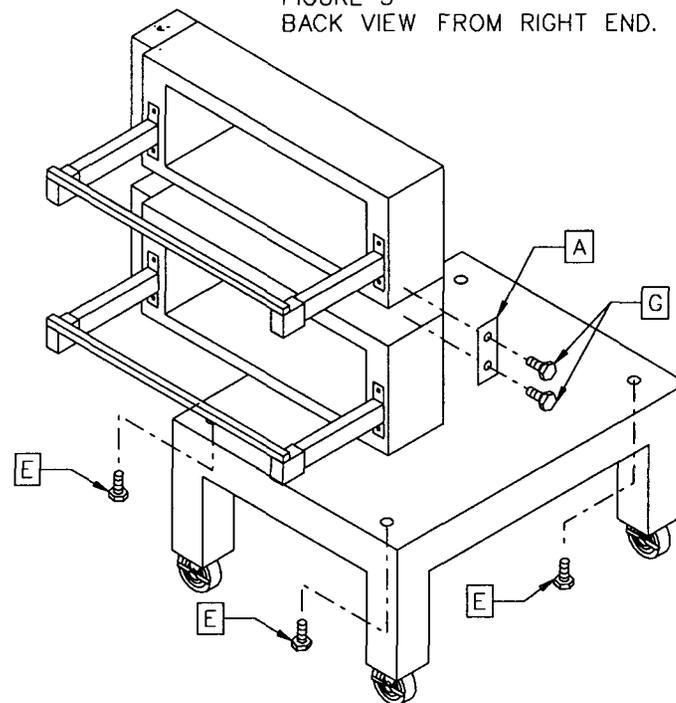


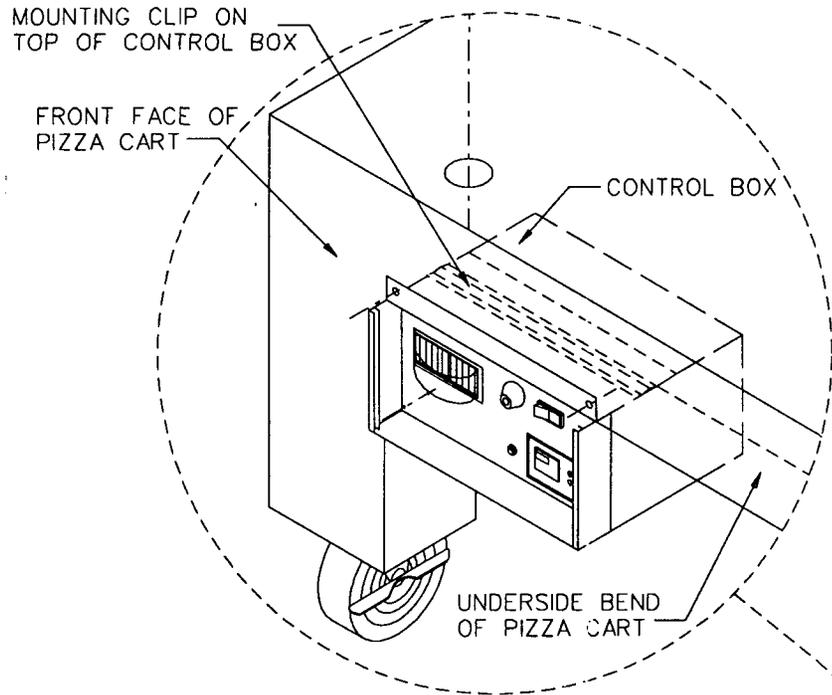
FIGURE 2  
FRONT VIEW FROM LEFT END.

- |          |  |  |
|----------|--|--|
| <b>A</b> |  | QTY. (6) BRACKET 3 1/2" x 1 3/16"<br>(4) INSTALLED TO BASE (2) SHIPPED LOOSE |
| <b>E</b> |  | QTY. (6) HEX HEAD LAG BOLT-*14 x 1" LONG                                     |
| <b>G</b> |  | QTY. (2) HEX HEAD BOLT-10-32 x 1.00" LONG                                    |

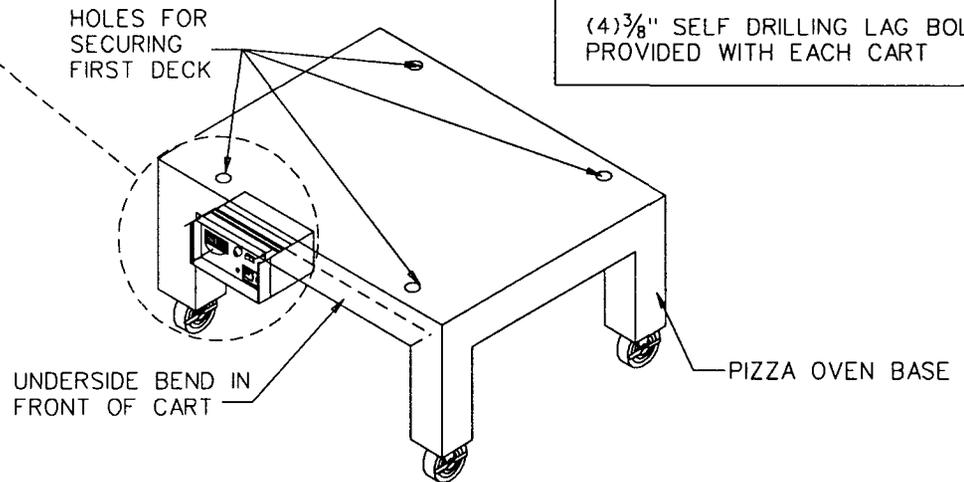
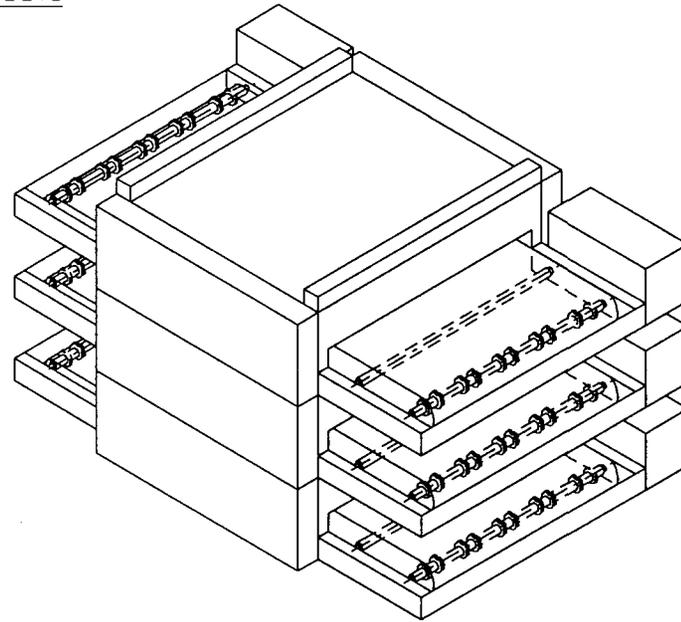
ILLUSTRATIONS FOR MOUNTING  
101 CONVEYOR OVEN DECK(S)  
TO SUPPORT BASE

DATE	04/17/97	REV		<b>RANDELL MANUFACTURING INC.</b>	0520 SOUTH COLDWATER ROAD WEIDMAN, MICHIGAN 48893
REV		REV		SCALE	DRAWN BY <b>TIM R.</b>
REV		REV			FILE NO. <b>101INST</b>

# DIAGRAM A2



DETAIL OF CONTROL BOX MOUNTING



CONTROL BOX MOUNT DETAIL

PIZZA CONTROL BOX (101M)

DATE  
4/5/95

REV  
04/17/97TR

REV  
8/10/98 KK

REV  
REV

REV  
REV

REV  
REV

0520 SOUTH COLDWATER ROAD  
WEIDMAN, MICHIGAN 48893

SCALE  
 $\frac{1}{2}$ " = 1' - 0"

DRAWN BY  
TK

FILE NO.  
101 INST

# DIAGRAM A3

FRONT FACING OF  
PIZZA OVEN CART

90° BEND ON TOP  
OF CONTROL BOX

UNDERSIDE BEND OF  
PIZZA OVEN CART

MOUNTING CLIP

PIZZA OVEN  
CONTROL BOX

SIDE VIEW DETAIL OF PIZZA  
OVEN CONTROL BOX MOUNTING

- ① POSITION CONTROL BOX  
UNDER PIZZA CART (FACING  
FRONT OF CART)
- ② SLIDE CONTROL BOX FORWARD  
AT ANGLE SO THAT MOUNTING  
BRACKET ON TOP CATCHES  
UNDERSIDE BEND OF CART
- ③ SECURE 90° BEND ON  
CONTROL BOX TO  
FRONT FACING OF CART  
WITH 10-24  $\frac{3}{8}$ " SCREWS

SIDE VIEW DETAIL

PIZZA CONTROL BOX (101M)

DATE  
4/5/95 TK

REV  
04/17/97TR

REV  
06/25/97NF

REV  
8/10/98 KK

REV  
REV

REV  
REV

RANDELL  
MANUFACTURING INC. 0520 SOUTH COLDWATER ROAD  
WEIDMAN, MICHIGAN 48893

SCALE  
 $1\frac{1}{2}$ "=1'-0"

DRAWN BY  
TK

FILE NO.  
101 INST

# DIAGRAM B

FIG. 1

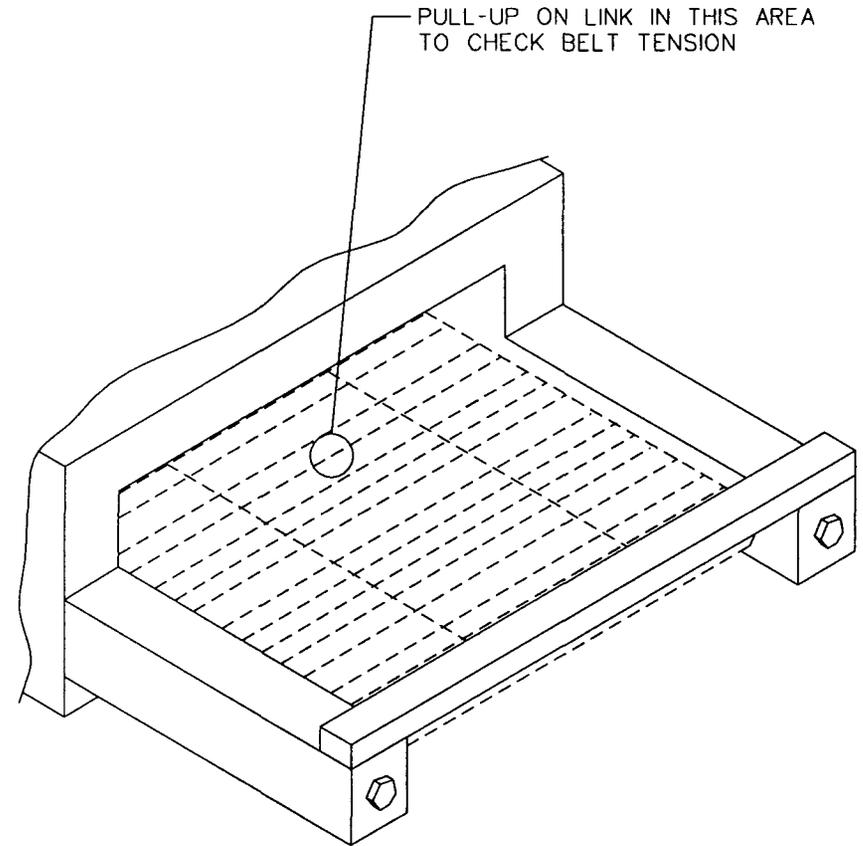
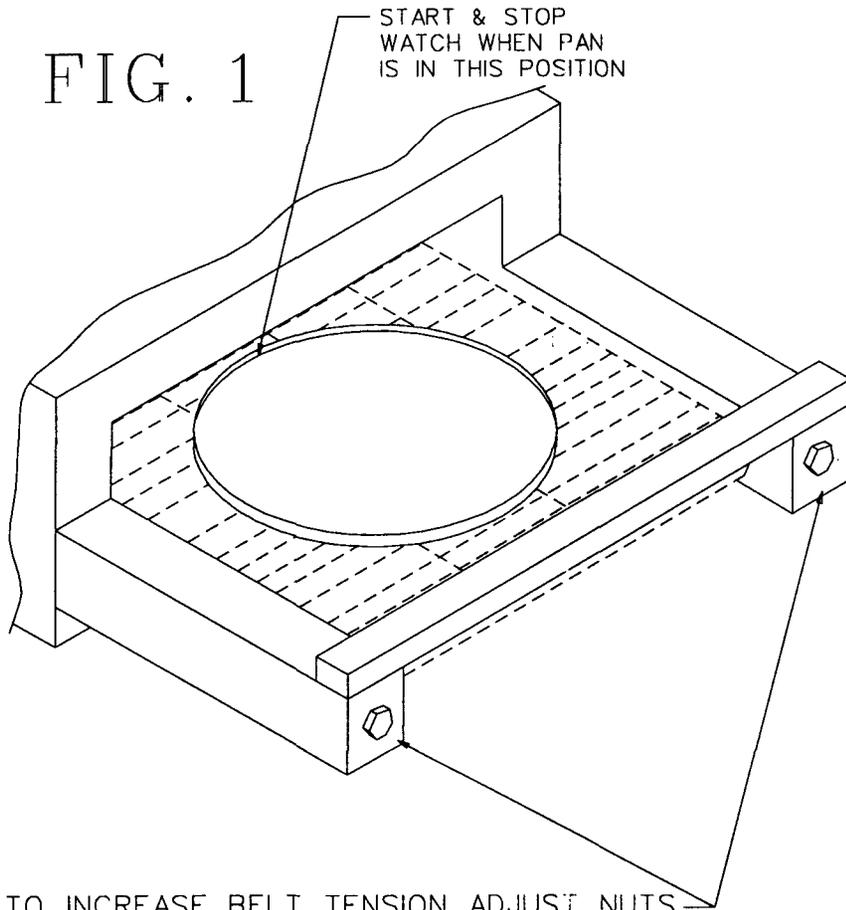


FIG. 2

1. TO INCREASE BELT TENSION, ADJUST NUTS CLOCKWISE EQUALLY. DO NOT OVERTIGHTEN.
2. TO DECREASE BELT TENSION, ADJUST NUTS COUNTER-CLOCKWISE EQUALLY.

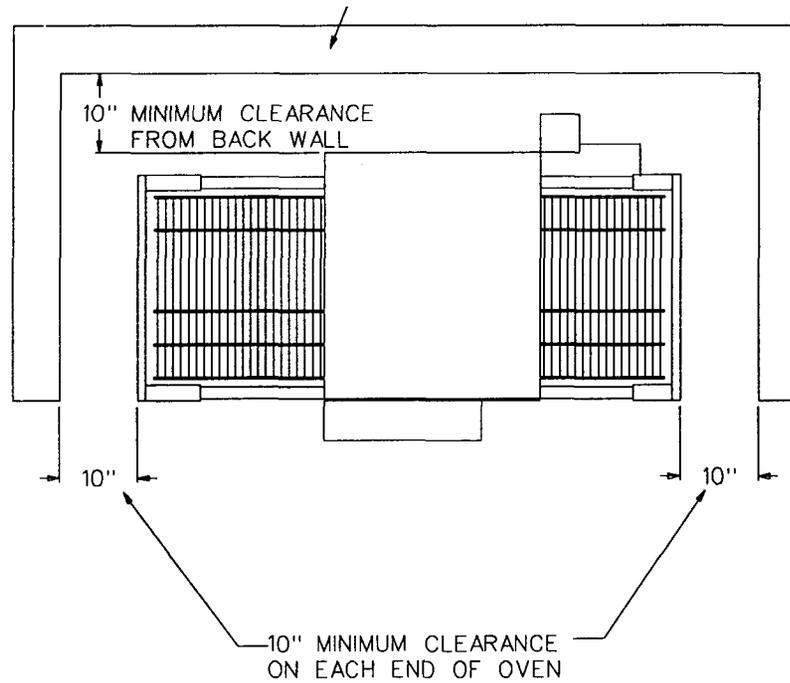
CONVEYOR BELT TENSION ADJUSTMENT

	DATE 04/17/97	REV	RANDELL MANUFACTURING INC. <small>0520 SOUTH COLDWATER ROAD WEIDMAN, MICHIGAN 48893</small>	
	REV 06/25/97NF	REV	SCALE	DRAWN BY T.R.
	REV 8/10/98KK	REV		

# DIAGRAM C

## PIZZA PRIDE OVEN INSTALLATION CLEARANCE SPACE REQUIREMENTS

### 101M OVEN



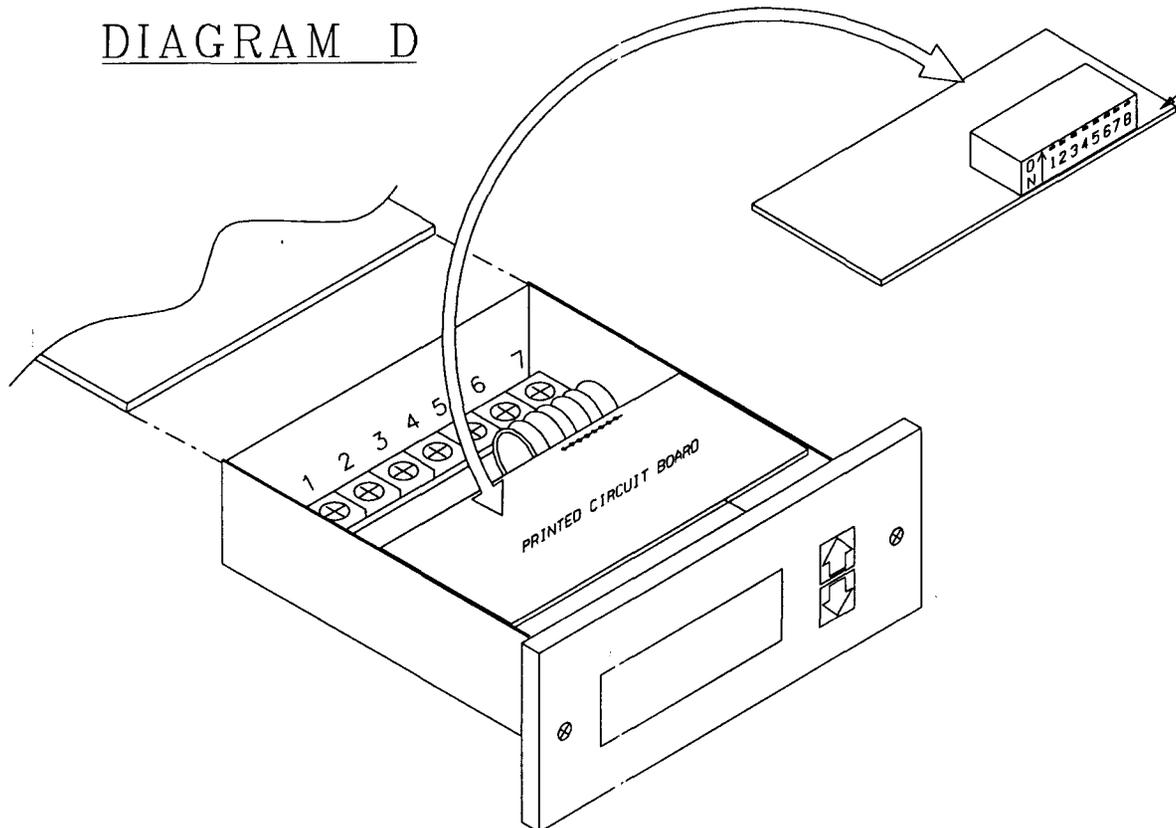
CLEARANCE REQUIREMENTS

DATE	04/17/97	REV	
REV	8/11/98 KK	REV	
REV		REV	

RANDELL  
MANUFACTURING INC. 0520 SOUTH COLDWATER ROAD  
WEIDMAN, MICHIGAN 48893

SCALE	DRAWN BY	FILE NO.
	T.R.	101INST

# DIAGRAM D



PRINTED CIRCUIT BOARD  
REMOVED AND ROTATED TO  
SHOW DIP-SWITCH LOCATIONS

### STEPS TO SET DART DIGITAL SPEED CONTROL PROGRAMMING:

- 1) START WITH ALL DIP SWITCHES OFF.
- 2) TURN SWITCH \*7 ON.
- 3) TURN SWITCH \*1 ON.
- 4) DETERMINE SPEED SETTING FOR MOTOR.(SEE BELOW)
- 5) ENTER SPEED SETTING BY USING ARROW BUTTONS.
- 6) TURN SWITCH \*1 OFF.
- 7) TURN SWITCH \*7 OFF.

SPEED CONTROL IS NOW SET, RECHECK ACTUAL BELT TIME BY STARTING CLOCK WHEN LEADING EDGE OF PIZZA PAN ENTERS OVEN TUNNEL AND STOPPING CLOCK WHEN TRAILING EDGE OF PIZZA PAN EXITS OVEN TUNNEL. IF SPEED NEEDS TO BE INCREASED (PAN TAKES MORE THAN 8-MINUTES +/- 15 SECONDS), REPROGRAM USING A HIGHER SETTING. IF SPEED NEEDS TO BE DECREASED (PAN TAKES LESS THAN 8-MINUTES +/- 15 SECONDS) REPROGRAM USING A LOWER NUMBER SETTING.

HOW TO DETERMINE SPEED SETTING:
101 OVEN 30" W/11 TOOTH SPROCKET ON MESH BELT DRIVE BALDOR.....833

SPEED CONTROL FOR CONVEYOR OVEN	DATE 04/17/97	REV 08/10/98 KK	RANDELL MANUFACTURING INC. <small>0520 SOUTH COLDWATER ROAD WEIDMAN, MICHIGAN 48893</small>	
	REV 06/25/97 NF	REV		
	REV 03/11/98 NF	REV	SCALE	DRAWN BY TIM R.

## Troubleshooting and Service

### OVEN NOT HEATING PROBLEM

1. Check the power supply at the circuit breakers on oven control panel, voltage should match data tag if okay go to step 2 if not replace breaker (assuming supply power is present and at proper voltage).
2. Turn off power and check for loose wire connections from breaker to relay and relay to elements (be sure to check all element termination's) if okay go to step 3, if not correct the loose connection.
3. Turn power on and test for voltage at each individual element, if voltage is not present go to MERCURY CONTACTOR PROBLEM. If okay go to step 4.
4. Shut off power and isolate each element, then test for resistance at each element. If resistance is present repeat steps 1-3 if not and ohm's are infinite replace element or elements.

### OVEN OVERHEATING PROBLEM

1. Check to see that belt speed is at correct setting. If okay go to 2, if not adjust setting.
2. Time belt speed. Start timing when leading edge of pan enters the tunnel and stop when trailing edge exits the tunnel (see diagram B Figure 1)if time matches setting +/- 15 seconds go to step 3, if not calibrate speed control (see Diagram D).
3. Check to see that temperature control is at proper setting.
4. Look at the temperature controller, if temperature is overriding the set temperature and the control is calling or if top indicator is okay and pizzas are burning go to TEMPERATURE CONTROLLER PROBLEM, step 4 if temperature is overriding the set temperature and the control is not calling go to MERCURY CONTACTOR PROBLEM step 2.

### MERCURY CONTACTOR PROBLEM

1. Test for control voltage at coil if voltage is present and contactor does not engage replace contactor if voltage is not present go to TEMPERATURE CONTROLLER PROBLEM
2. Check for voltage at the mercury contactor coil. If present go TEMPERATURE CONTROLLER PROBLEM step 4, if not replace mercury contactor.

**Note:** If troubleshooting still inconclusive then move temperature controller to different deck. Making note of new location and previous location. Monitor to see if problem moves to new deck if it does replace temperature controller. If problem persists at same deck repeat troubleshooting procedure.

#### **THERMOCOUPLE PROBLEM**

1. Remove thermocouple wires from temperature controller and separate all 4 thermocouple wires. Check millivolt reading at wires, all wires should have a reading of between 14-16 at 500°F, the important thing is that all thermocouples within the zone are the same +/- 2 millivolts, if not replace all thermocouples in the zone, if okay and oven continues to have a temperature problem go to TEMPERATURE CONTROLLER PROBLEM.

#### **CONTROL POWER PROBLEM**

1. Test for voltage at terminal block and line side of switch. Voltage should match data plate control voltage. If okay go to 2, if not check power supply.
2. Turn off power and check for loose wire connections at all locations in control circuit.
3. Turn power on and test for voltage at neutral on terminal block and load side of switch. If okay go to 4, if not replace switch.
4. Test for voltage at neutral on terminal block and load side of 5 amp circuit protector. If okay go to 5, if not replace or reset 5 amp circuit protector.
5. Turn power off and test for continuity at the neutral on the terminal block and neutral leg of contactor coil. If okay repeat control problem procedure, if not replace neutral high limit switch.

#### **BELT NOT TURNING PROBLEM**

1. Check for DC voltage at motor, if okay go to 2, if not go to POWER TRAIN CONTROL CIRCUIT PROBLEM.
2. Isolate mesh belt by removing roller chain that connects drive shaft to gear box. Check the belt for any binding or obstruction. Visually inspect and physically roll belt by pulling from end of oven at center of belt making sure that the belt rolls free. If okay go to 3, if not free obstruction. Possible causes include: worn out or froze up bearings, broken or bent anti-squeak bars, worn out Teflon bars or foreign objects such as spatulas, forks, aprons, etc..
3. Supply power to DC motor with roller chain removed. If shaft turns go to 4, if not replace motor and gearbox assembly.

4. Reinstall roller chain and pay close attention to the drive sprockets, chain tension and overall condition of each component, (look for loose set screws on all sprockets) if okay supply power to motor. If mesh belt turns go to diagram D for belt speed adjustment, if not repeat BELT NOT TURNING PROCEDURES.

#### **POWER TRAIN CONTROL CIRCUIT PROBLEM**

1. Test for voltage at terminal block and line side of switch. If okay go to 2, if not check power supply.
2. Turn off power and check for loose connections, if okay go to 3, if not tighten connections.
3. Turn power on and test for voltage at the neutral on terminal block and load side of switch. If okay go to 4, if not replace switch.
4. Test for voltage at neutral on terminal block and load side of 1.5 amp circuit protector, if okay go to 5 if not replace or reset 1.5 amp circuit protector.
5. Test for DC voltage at motor. If okay go to BELT NOT TURNING PROCEDURES, if not go to 6.
6. Go through belt speed setting per diagram D. If you get no response replace speed control.

#### **BELT TOO SLOW**

1. Reset belt speed adjustment (see diagram D). If okay and belt speed remains too slow increase controller setting in 10% increments until desired speed is achieved.

#### **BELT SPEED TOO FAST**

1. Check pickup assembly on end of motor shaft to determine if magnet is cracked, chipped or disconnected. If okay go to 2, if not replace or tighten magnet (use medium strength loctite on screw).

**NOTE:** Magnet must be 4 pole.

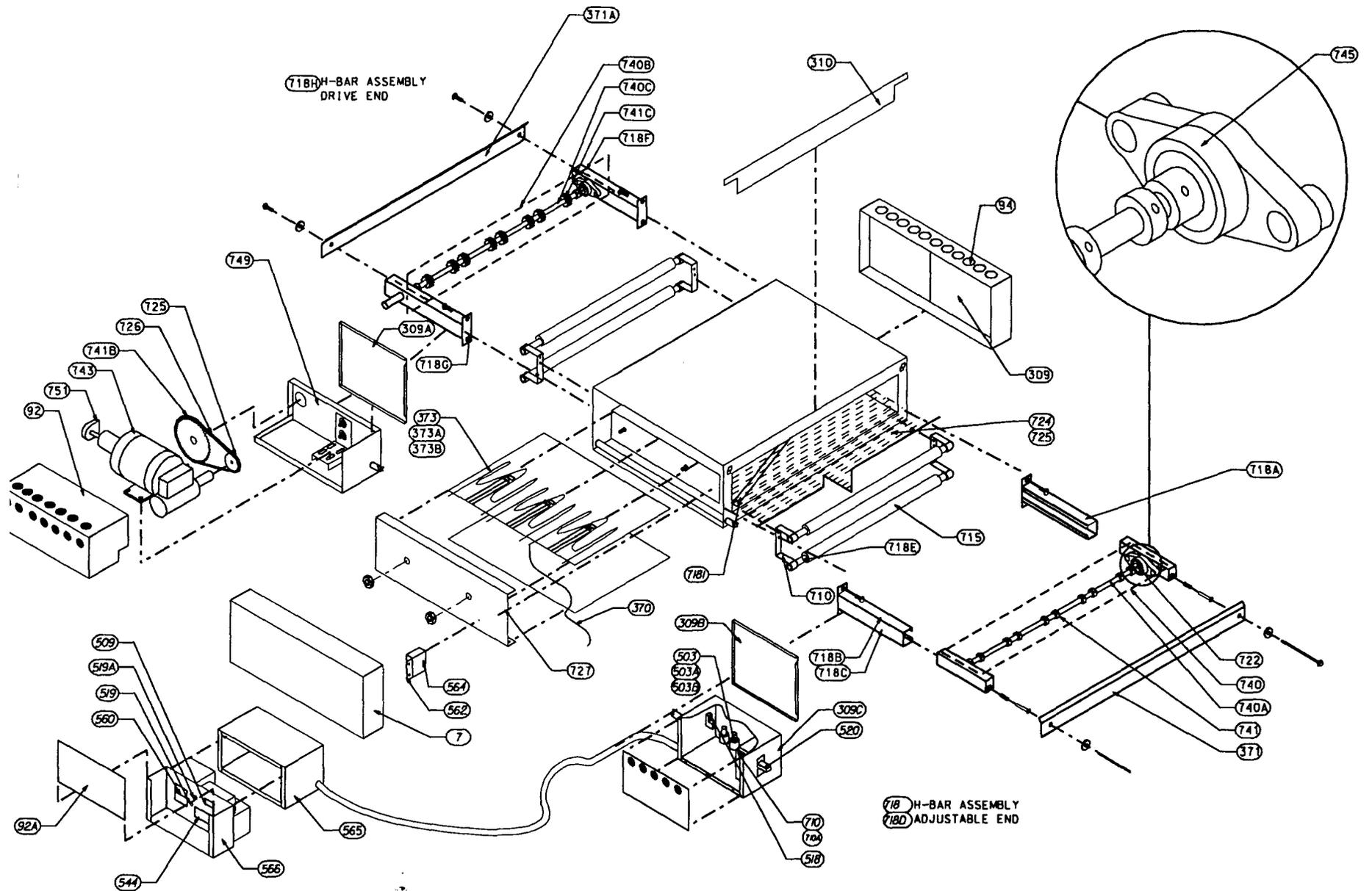
2. Check wire connections at digital speed control and pickup assembly (black, red, white in positions 5,6,7) if all wires and connections are good go to 3, if not tighten connections or replace wires.
3. Reset belt speed adjustments (see diagram D) if belt speed is still too fast decrease setting by 10% until desired speed is achieved.

**TEMPERATURE CONTROLLER PROBLEM**

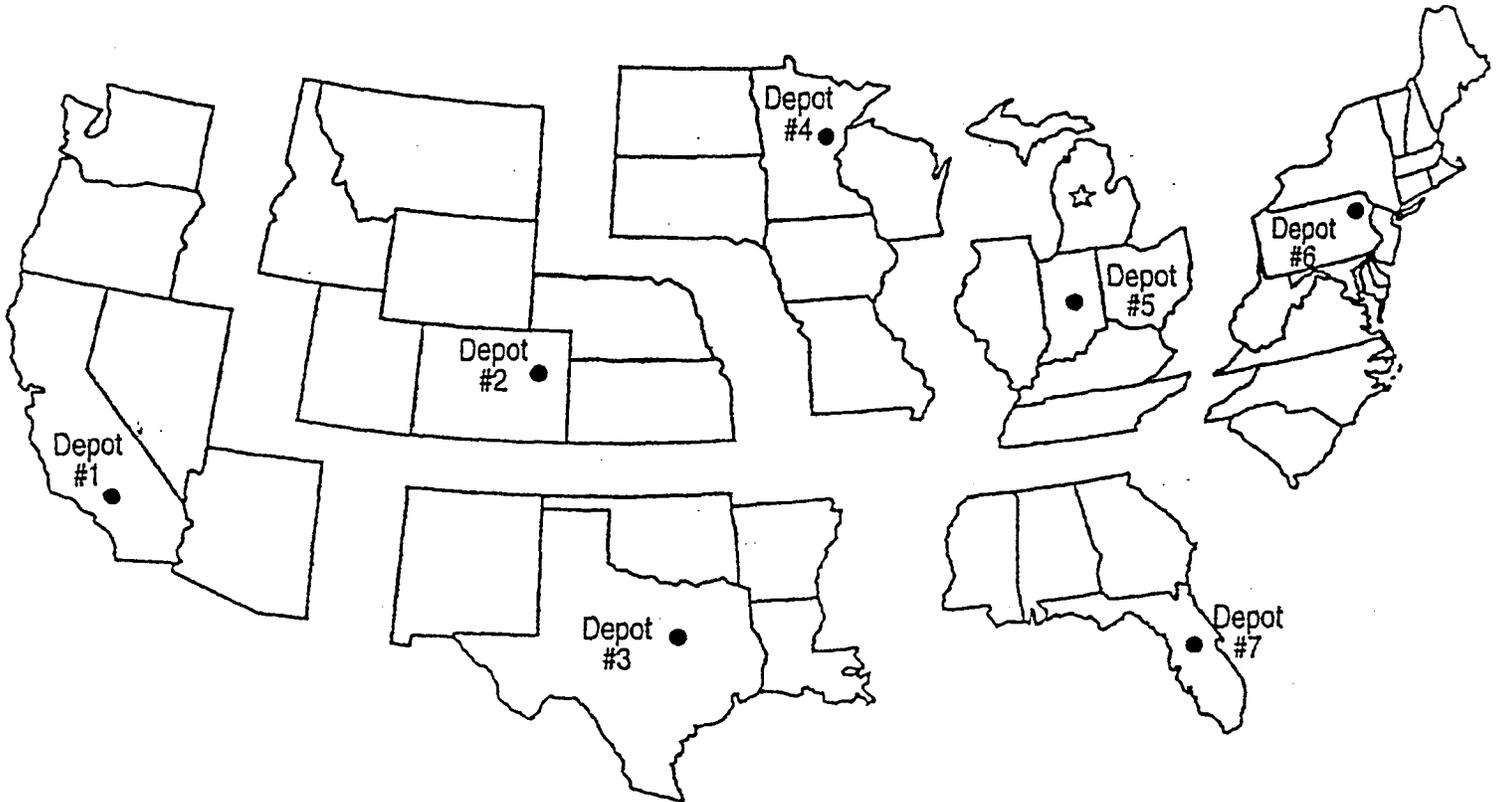
1. Turn controller up until red light comes on. Test for control voltage at contactor coil, if voltage is present when indicator light is on and contactor does not engage replace contactor. If voltage is not present go to step 2.
2. Check for loose connections at contactor and controller, if connections are good go to step 3. If not correct loose connections.
3. Test for control voltage on 1 and 2 at temperature controller (see Diagram D.) if voltage is present replace temperature controller. If voltage is not present go to CONTROL POWER PROBLEM\_
4. Turn temperature controller down to 400°F there should be no control voltage at contactor. If okay go to THERMOCOUPLE PROBLEM\_ if voltage is present go to step 5.
5. Simulate load in oven by running 2 to 3 pans of ice through tunnel, check amp draw at contactor it must coincide with the temperature controller exactly, with no hesitations. If okay go to step 6. If not replace contactor.
6. Test temperature in tunnel with auxiliary thermometer. Temperature should be at 360°F +/- 20°F. if temperature is over 380°F replace temperature controller, if temperature is below 340°F go to OVEN NOT HEATING PROBLEM.

101M PIZZA OVEN			
ITEM	DESCRIPTION	RANDELL PART NUMBER	QTY
7	ELEMENT COVER BACK PANEL	RP CVR101	1
92	GEAR MOTOR BOX COVER	RP CVR101A	2
92A	PLEXI-GLASS COVER	RP CVR104	2
94	S/S FRONT OVEN PANEL 30" X 10" X 2.5"	RP PNL101	2
309	GALVANIZED HEAT SHIELD 10" X 15"	RP SHD101	2
309A	HEAT SHIELD MOTOR BOX 8.75" X 13.5"	RP SHD101A	2
309B	S/S BREAKER BOX HEAT SHIELD 8.75" X 13.5"	RP SHD102	1
309C	RELAY HEAT SHIELD 6.75" X 13	RP SHD103	1
310	S/S HEAT DEFLECTOR 2.63" X 24.75"	RP DFL101	2
370	THERMOCOUPLE	0V THERM120	1
371	PAN STOP IDLER END 4" X 33"	RP STP101	1
371A	PAN STOP DRIVE END 4" X 33	RP STP101A	1
373	OVEN PLATE 208V 1500W	RP PLT350	1
373A	OVEN PLATE 240V 1500W	RP PLT014	1
373B	OVEN PLATE 380V 1500W	RP PLT382	1
373B	OVEN PLATE 415V 1500W	RP PLT1155	1
373B	OVEN PLATE 440V 1500W	RP PLT440-122	1
373B	OVEN PLATE 480V 1500W	RP PLT480	1
503	35A BREAKER QOU335	EL BRK335U	1
503A	BREAKER FAL34015 USED OVERSEAS	EL BRK34015	1
509	ON/OFF 15A BROWN LEVINGTON SWITCH	EL SWT1451	1
513	BREAKER BOX COVER 7" X 15"	RP BBC101	1
513A	BREAKER BOX COVER 7" X 15" FOR 480V	RP BBC102	1
518	GROUNDING LUG	EL LUG9C4	1
519	5A RESET FUSE (#26F1605)	0V BRK500	4
519A	.5A RESET FUSE (41-06-P30)	0V BRK050	1
520	40A RELAY, 220V (240NO-220-AT-18)	0V REL240	1
520A	40A RELAY, 120V (240NO-120-AT-18)	0V REL240T	
544	DIGITAL SPEED CONTROL 120V	0V CNT010	1
544A	DIGITAL SPEED CONTROL 220V OVERSEAS	0V CNT020	1
560	ATHENA CONTROL 3020-BA	0V CNT3020	1
562	HIGH LIMIT SWITCH COVER	RP HLC101	2
564	HIGH LIMIT SWITCH	0V SWT302	1
565	CONTROL BOX 4.75" X 5" X 10.25"	RP BOX101	1
566	CONTROL BOX COVER	RP CBC101	5
710	ANTI-SQUEAK BAR BRACKET, "U" SHAPED	RP ASB101	4
710A	CIRCUIT BREAKER BRACKET	RP CBB101	4

101M PIZZA OVEN			
ITEM	DESCRIPTION	RANDELL PART NUMBER	QTY
710B	CIRCUIT BREAKER BRACKET 480V	RP CBB102	1
715	TEFLON TUBE	PL TBG601	4
718	H-BAR ASSEMBLY ADJUSTABLE END	RP BAR101	1
718A	H-BAR RIGHT HAND ADJUSTABLE END	RP BAR102	1
718B	H-BAR LEFT HAND ADJUSTABLE END W/BREAKER BOX	RP BAR103	1
718C	H-BAR LEFT HAND ADJUSTABLE END FOR 480V	RP BAR104	1
718D	H-BAR ASSEMBLY ADJUSTABLE END 480V	RP BAR105	1
718E	ANTI-SQUEAK BAR EXTERIOR 29.75"	RP BAR106	1
718F	H-BAR RIGHT HAND NON-ADJUSTABLE END	RP BAR107	1
718G	H-BAR LEFT HAND NON-ADJUSTABLE END	RP BAR108	1
718H	H-BAR ASSEMBLY DRIVE END	RP BAR109	2
718I	ANTI-SQUEAK BAR INTERIOR 52"	RP BAR110	1
721	H-BAR TENSION SPRING 1" X 6" (71291)	0V SPR016	
722	SET COLLAR 3/4" SHAFT	RP SCS101	1
724	MESH BELT 28" X 120"	0V BLT100	1
725	MASTER LINK #25	0V CHN125	1
726	DRIVE CHAIN W/MASTER LINK #25	0V CHN025	1
727	HAT CHANNEL KEEPER 5.75" X 24.75"	RP CHN101	1
740	IDLER SHAFT ASSEMBLY	RP ISA101	1
740A	IDLER SHAFT	RP SHT101	1
740B	DRIVE SHAFT ASSEMBLY 35" LONG	RP DSA101	1
740C	DRIVE SHAFT 3/4" X 35"	RP BAR101	1
741	TOOTHLESS IDLER SPROCKET	HD SPK021	1
741A	DRIVE SPROCKET 18 TOOTH	0V SPK25B18	1
741B	IDLER SPROCKET 54 TOOTH	0V SPK25B54	1
741C	MESH BELT DRIVE SPROCKET 11 TOOTH	HD SPK022	2
741D	DRIVE SPROCKET 23 TOOTH	HD SPK25B23	
743	BALDOR GEAR MOTOR 1/25HP 30832	0V MTR1/25	1
745	CARRIER BEARING FHSFX204-12 PEER 3/4"	HD BRG075	1
749	GEAR MOTOR SHELF 6.25" X 7" X 15"	RP GMS101	1
751	PICK UP ASSEMBLY W/4 POLE MAGNET	0V CNT004E	1
900	VENT MOUNTING BRACE	RP VMC101	2



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