

Randell Manufacturing, Inc.

OWNERS MANUAL

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

PIZZA HUT MAKETABLE E



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

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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.

Model Number:
Serial Number:
Installation Date:

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

Randell Manufacturing

Serial Number Location

For

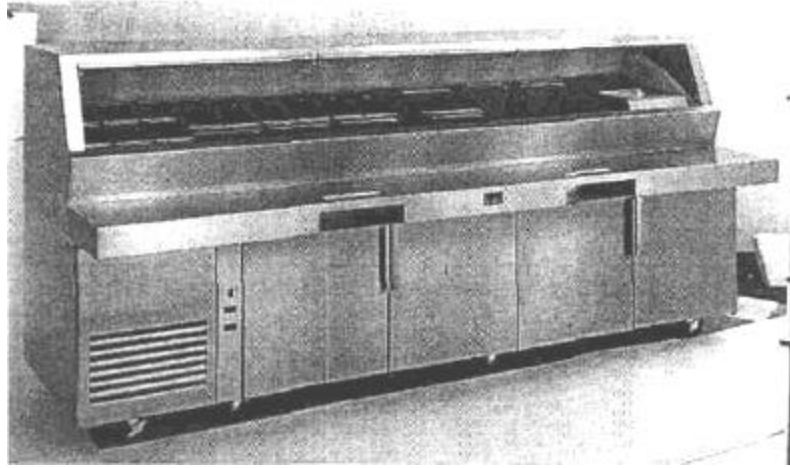
Pizza Hut E Table



This is a sample of a serial number tag.

The serial number tag is located inside the refrigerated base on the far left side and on the back wall.

PH120E/89326 Specifications



HP	Refrigerant Type & Amount of Charge	Compressor Brand & Model	Volts hertz phase	Actual Amps	NEMA Plug	BTU Load	Rail Load	Base Load
						(at 86 System Load)		
3/4	R404A/260Z	Copeland FJAF-A074-CAA-201	120/60/1	12	5-20P	3890	1749	1360
3/4	R404A/26oz	Copeland FJAF-A074-CAA-201	220/50/1	7	Hardwire	3890	1749	1360

Length	Height*	Depth**	Number of doors	Shipping Weight
120"	50.5"	33"	4	901LBS.
*Depth of unit without nosing is 35"				
**Height of unit with ticket minder is 73"				

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.

Component parts warranty does not cover glass breakage or gasket replacement. 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 unit fails due to defects in materials or workmanship within the first ninety days, Randell agrees to pay reasonable labor incurred. During the first ninety days 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 ninety days following installation with proof of starting date, up to a maximum of nine 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.

Temperature adjustments are not covered under warranty, due to the wide range of ambient conditions.

Five Year Extended Compressor Warranty

United States installations only:

Randell will pay for the replacement compressor only. Freight, labor, refrigerant, handling and all other miscellaneous charges are the responsibility of the customer. Randell will fulfill its warranty obligation by using one of the four methods provided below, which will be selected by the Randell in house service technician:

1. Provide reimbursement to servicing customer for the cost of the locally obtained replacement compressor in exchange for the return of the defective compressor returned to Randell freight prepaid. Randell does limit the amount of reimbursement allowed and does require a copy of the local supply house bill for replacement compressor.

Customer should not pay servicing agent up front for compressor.

2. Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Randell freight prepaid. Perform repair at the expense of Randell and ship the item back to job location freight collect.
3. Furnish a replacement compressor freight collect in exchange for the return of the defective compressor sent back freight prepaid.
4. Furnish complete condensing unit or replacement package freight collect in exchange for the return of the defective compressor sent back freight prepaid, (decisions based on whether or not to send complete condensing unit will be made by Randell in-house service technician).

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 60 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.

Gasket Coverage

Randell does not cover gaskets under warranty. Gaskets are a maintenance type component that are subject to daily wear and tear and are the responsibility of the owner of the equipment. Because of the unlimited number of customer related circumstances that can cause gasket failure all gasket replacement issues are considered non-warranty. Randell recommends thorough cleaning of gaskets on a weekly basis with a mild dish soap and warm water. With proper care Randell gaskets can last up to two years, at which time we recommend replacement of all gaskets on the equipment for the best possible performance.

Notice: FOOD LOSS IS NOT COVERED UNDER WARRANTY

Unit Installation

A. 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.

B. Locating Your New Make Table

The following conditions should be considered when selecting a location for your make table:

1. Floor load - The floor on which the make table will rest must be free of vibration and suitably strong enough to support the combined weights of the unit plus the maximum product load weight, which for the PH120E is 1855lbs.
2. Clearance - There must be a combined total of at least 3" of clearance on all sides of the make table.
3. Ventilation - The air cooled self contained make table requires a sufficient amount of cool clean air. Avoid placing the make table near heat generating equipment such as ovens, ranges, heaters, fryers, steam kettles, etc. and out of direct sunlight. Avoid locating the make table in an unheated room or where the room temperature may drop below 55° F or above 90° F.

C. Electrical Supply

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired, and grounded outlet will assure proper operation. Please consult the data plate attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are on the make table serial tag located inside the far left door.

Note: It is important that a voltage reading be made at the compressor motor electrical connections, while the make table is in operation, to verify that the correct voltage required by the compressor is being supplied. Low or high voltage can detrimentally affect the make table and thereby void its warranty.

Note: It is important that your make table have its own dedicated line. Condensing units are designed to operate with a voltage fluctuation of plus or minus 10% of the voltage indicated on the unit data plate. Burn out of a condensing unit due to exceeding voltage limits will void the warranty.

D. Door Inspection

1. Check doors to ensure that they are sealing properly.
2. Check doors for proper alignment.
3. Check doors to ensure that they open and shut freely.

E. Installation Checklist

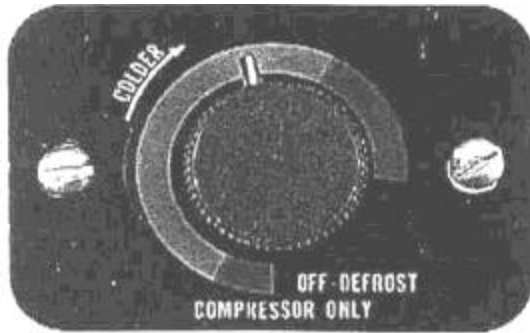
After the final location of the make table has been determined refer to the following checklist prior to start up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented or rubbing together.
2. Check that condenser and evaporator fans rotate freely without striking any stationary members.
3. Make table must be properly leveled.
4. Plug in unit and turn on main toggle switch, located behind hinged louver.
5. Turn on cold control located inside the base and rail power switch located on front compressor panel.
6. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
7. Confirm that make table is holding temperature (displays should read from 16° to 40°F for the condiment rail and 33° to 40°F for the storage base). Set controls to desired temperature for your particular ambient and altitude (See diagram A. page 11).
8. Allow your make table to operate for approximately 2 hours before putting in food. This allows interior to cool down to the correct storage temperature.

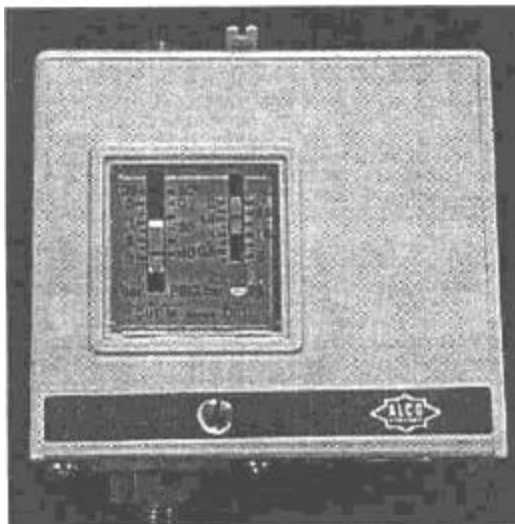
Note: All motors are oiled and sealed.

Note: Make table is shipped from factory with service valves opened ready for operation.

Diagram A - Temperature Control Adjustment



The control knob inside the cabinet allows for temperature adjustments within the cabinet only. Turning the knob clockwise will result in increased cooling. Keep the arrow on the knob pointed within the green arc. Turning it clockwise beyond the green can result in freeze-up, while turning it counterclockwise beyond the green will shut the compressor off.



If your cabinet temperature remains too warm and your temperature control is at the maximum setting, you may need to adjust the pressure control.

Your make table's pressure control should be set at the time of install by a qualified installation contractor. If minor adjustments are needed at a later date, adjust control by turning the right adjustment screw clockwise (1/4 turn at a time) to a lower number for colder temperature and counterclockwise to a higher number for warmer temperature.

Note: Numbers are pounds of pressure not degrees F.

Note: Do not adjust the differential screw (Left Screw).

Unit Operation

Operating Recommendations

Your make table is equipped with a refrigerated base unit and a static evaporator condiment rail. Each is controlled independently of the other. The base unit's temperature is adjusted by the thermostat control on the front surface of your mullion coil assembly located in the base. The rail temperature is controlled by the factory set pressure control and will maintain a 41° for lower temperature when operated according to your owners manual. There is also a factory set anti-freezing thermostat that will prevent the product from freezing when the lids are closed for extended periods of time.

The best utilization of your make table is to use the base as a refrigerated holding compartment, it is not intended to be used as a pull down device. The condiment rail should be utilized only during business hours. We do not recommend overnight storage of products in the rail. The rail maybe turned off and on easily by the switch located on the front panel of the unit. The rail should be cleaned at night after the unit has been shut down long enough to allow the frost to melt, or the following morning before starting for the day.

Morning Startup

1. Rail cleaning maybe performed at this time.
2. Turn on the rail with the switch located on the front panel of the unit.
3. Allow 25 minutes with the lids closed for the rail to cool down before loading product (If the unit is starting from a full off position, 45 minutes to 1 hour should be allowed for the unit to cool down).
4. Load the product and proceed with food preparation. Lids should be kept closed during any periods of inactivity to keep product temperatures as cool as possible.

Evening Shut Down

1. Remove product from the rail at the end of the day's preparation. The product may either be stored in the base compartment or any other suitable holding compartment.
2. Turn off the rail with the switch located on the front panel of the unit.
3. Rail cleaning maybe performed at this time, if the frost has melted off the rail surfaces.

Your condiment pans will maintain proper temperatures when utilized properly. It is strongly recommended that the covers be kept in the closed position when the unit is not in use and between rush periods. This is especially important in the summer and in kitchens exceeding 80° F. do not leave the covers open for prolonged periods of time. Close after using (All individual condiment pans need to be in the rail at all times).

Note: If no product is available or necessary fill empty pans with 1" or 2" of water as an insulating barrier. When condiment rail is on.

Note: Even though your make table was designed for heavy use, excessive door openings should be avoided, in order to maintain proper box temperature and eliminate the possibility of coil freeze up.

Operating Procedures

Introduction

The E-make table was developed to meet our need for cooler product temperature and more reliable operation. The enhancements to this table will allow the operator to hold product temperature better. Features to the E-Make table include: more cabinet storage area, temperature display (2), stainless steel lids, rail for tickets, casters, and a cold wall condiment area with a manual defrost system, and circulating fan assembly with temperature control.

Table Details

1. Casters: 8 casters are mounted to aid in moving the table for easier cleaning. Wheel brakes are on the front casters to steady the table while in use.
2. Refrigerated base: Has four doors for quick access to the base area. Each door opening is equipped with one non adjustable shelf. If you chose not to have shelving behind the door simply remove the shelf and the shelf support brackets. This also increases the total available storage space in the base.
3. Mechanical Compartment: The mechanical compartment contains the compressor and condenser coil, cooling controls and main unit on/off switch.
4. There are 2 digital temperature displays. The top display measures the air that is in the condiment area. The constant temperature reading should average be 23°F +/- 5°F. The bottom display measures the air in the refrigerated storage base area. The constant temperature should average 36°F +/- 3°F. Temperatures should never go above 40°F when the lids and doors have been closed for fifteen minutes. Most adjustments to temperature do not require a factory authorized service technician.
5. The condiment rail is supplied with a rocker switch on the front control panel that can turn the rail off at night to conserve energy and manually defrost the rail.
6. Sauce Pan Adapter Plate: Is fully removable and convertible for the left or right hand operation. The sauce pan adapter plate will hold one 1/2 size 8" deep pan.
7. Lids: Three stainless steel lids cover the entire ingredient area. The lids are easily removable for cleaning without the use of tools.
8. Specification Charts can be mounted to the ticket rail bar with adhesive backed Velcro® buttons supplied with the unit. Mount the specification charts directly below the ticket minders.
9. Ticket Rail Assembly: The ticket rail assembly consists of (2) upright supports and one top bar. The top bar slides on the upright support brackets and is configured for the right or left hand operations. The top bar is secured to upright supports by screws. Ticket minders are then attached to upper section of top bar by screws (**Ticket minders are not supplied by Randell**).
Production Flow: The E-Make table can be arranged for either direction of production flow. The pieces that are affected by the production flow are the ticket rail top bar, sauce pan adapter plate, and the circulating fan assist assembly. The ticket rail top bar requires a Phillips screwdriver to move. The other 2 items can be easily moved without tools.

Preventive Maintenance

Randell strongly suggests a preventive maintenance program which would include the following **Monthly** procedures:

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum cleaner and brush.

Note: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.

2. Clean all fan blades, both on the condensing unit and the evaporator assembly.
3. Lubricate door hinges with lithium grease.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and bleach.
5. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.

NOTE: DO NOT USE SHARP UTENSILS

Recommended cleaners for specific situations

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a cloth or sponge
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Grease and fatty acids, blood, burnt on foods	Easy-off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Passivation	Benefit and Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Do not use steel pads, wire brushes, scrapers or chloride cleaners to clean your stainless steel.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling of maintenance for your convenience.

Randell believes strongly in the products it manufacturers and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use you will realize a profitable return on your investment and years of satisfied service.

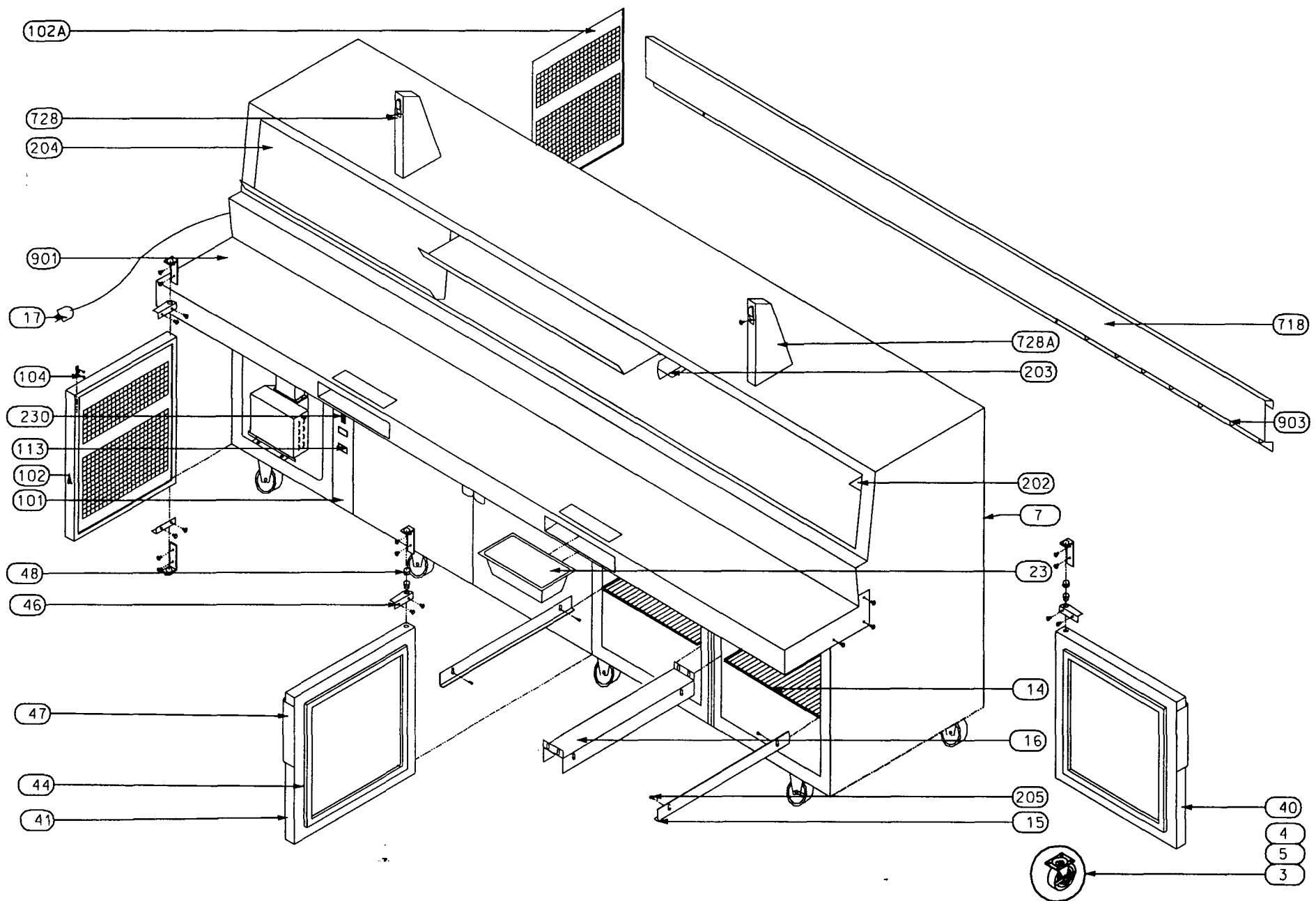
Troubleshooting

PROBLEM	POSSIBLE CAUSE	REMEDY
A. Refrigerator not running	<ol style="list-style-type: none"> 1. Circuit breaker tripped 2. Power cord unplugged 3. Thermostat turned off 4. Unknown 	<ol style="list-style-type: none"> 1. Reset 2. Plug in 3. Turn on 4. Call service agency
B. Condensing unit operates for long periods or runs continuously	<ol style="list-style-type: none"> 1. Excessive heat load placed in unit 2. Prolonged or too frequent door openings or door ajar 3. Gasket not sealing 4. Dirty condenser coil 5. Evaporator coil frozen 6. Unknown 	<ol style="list-style-type: none"> 1. Allow unit sufficient time to remove heat 2. Make sure door is closed when not in use. Correct the condition of too frequent door openings. 3. Check gasket condition. Adjust door or replace gasket. 4. Clean coil 5. Unplug unit, defrost coil then adjust cold control to wanner position 6. Call service agency

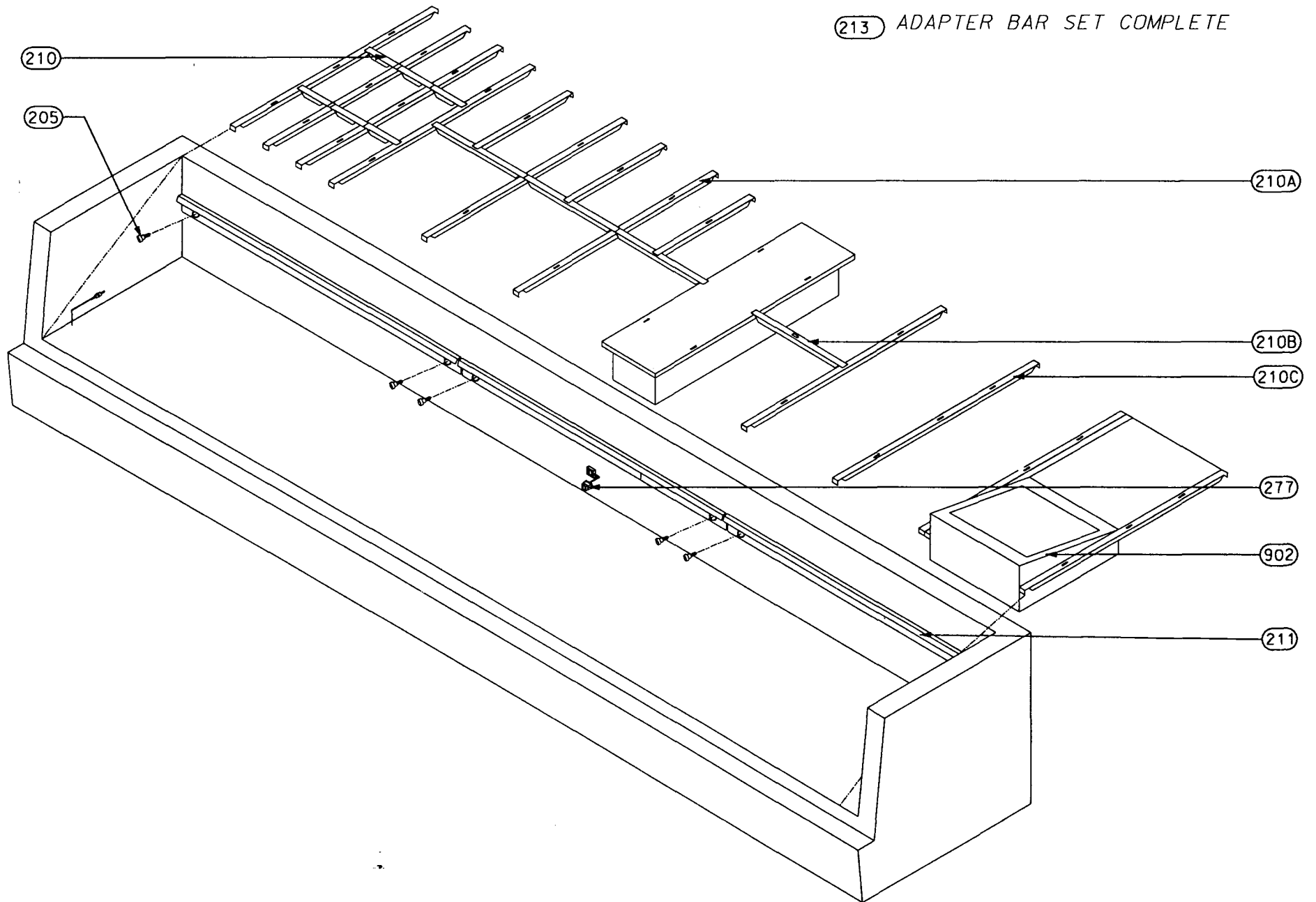
PROBLEM	POSSIBLE CAUSE	REMEDY
C. Unit is noisy	<ol style="list-style-type: none"> 1. Check for loose compressor mounts 2. Check fan motor mounts 3. Check fan blades for obstructions 4. Check all panels, louvers and covers 5. Unknown 	<ol style="list-style-type: none"> 1. Tighten if necessary 2. Tighten if necessary 3. Remove any obstructions. Tighten or adjust shrouds. 4. Tighten and isolate as needed 5. Call service agency
D. Temperature too high	<ol style="list-style-type: none"> 1. Check power cord and circuit breaker 2. Temperature control set too high 3. Dirty condenser coil 4. Evaporator coil froze 5. Unknown 	<ol style="list-style-type: none"> 1. Plug in cord or reset breaker 2. Adjust control 3. Clean coil 4. Unplug unit, defrost coil then adjust cold control to warmer position 5. Call service agency
E. Compressor runs but unit not cooling	<ol style="list-style-type: none"> 1. Fan blades have encountered an obstruction 2. Unknown 	<ol style="list-style-type: none"> 1. Check for obstruction and free fan blade 2. Call service agency
F. Product freezing	<ol style="list-style-type: none"> 1. Check thermostat 2. Unknown 	<ol style="list-style-type: none"> 1. Replace or turn up 2. Call service agency
G. Door will not close	<ol style="list-style-type: none"> 1. Check opening for obvious obstruction 2. Check self closing mechanism 3. Check for loose or worn hinges 	<ol style="list-style-type: none"> 1. Remove any obstruction 2. Adjust or replace self closing mechanism 3. Replace hinges
H. Unit leaks water	<ol style="list-style-type: none"> 1. Check for blockage in drain 2. Check for cracked drain pan 3. Check for level 4. Check for loose or disconcerted drain hose 	<ol style="list-style-type: none"> 1. Clean evaporator pan and clear drain 2. Inspect and replace if necessary 3. Level unit 4. Tighten or reconnect hose.

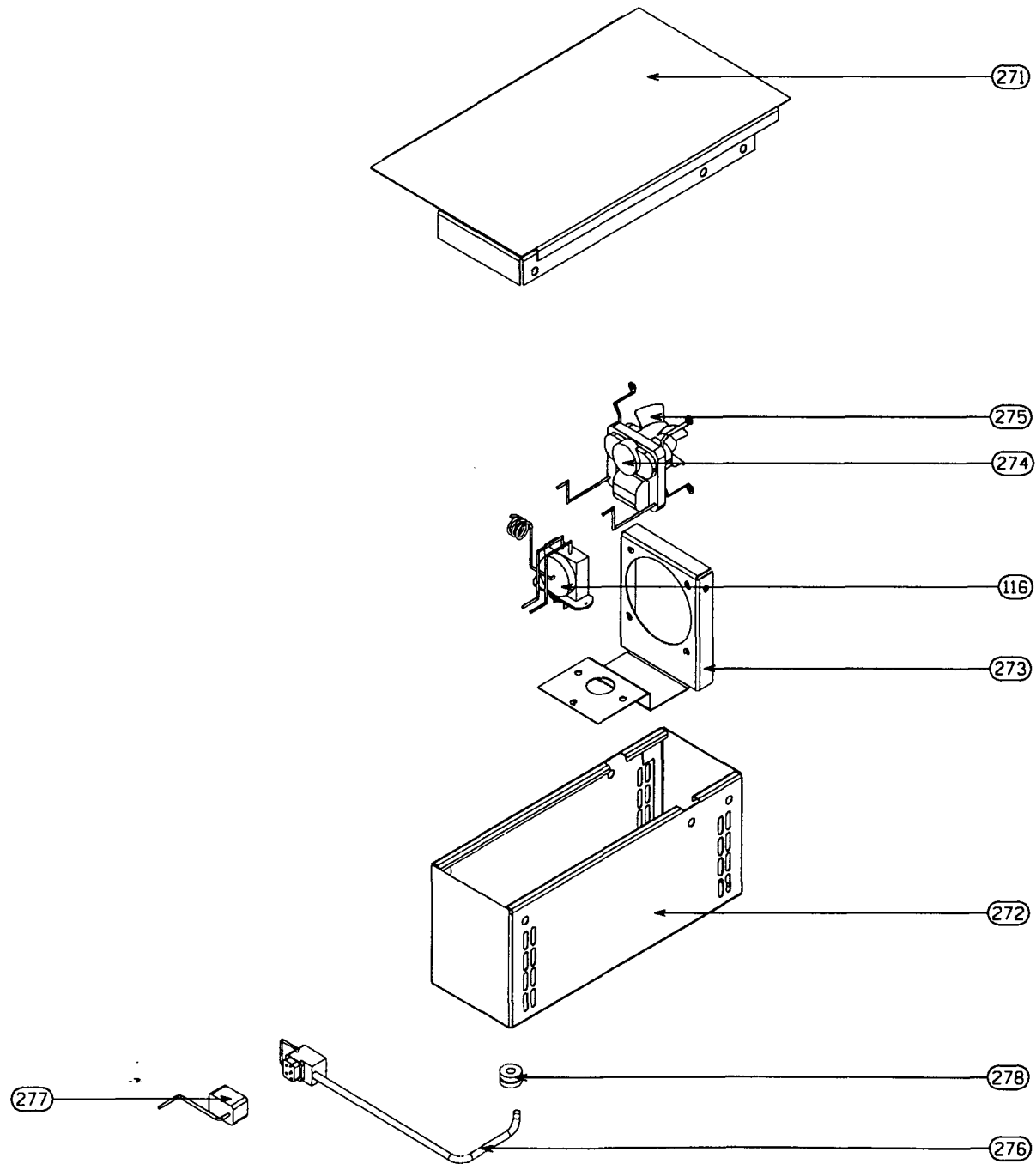
PARTS LIST FOR		
Model: PIZZA HUT E-TABLE		
ITEM#	DESCRIPTION	PART#
3	Set of 8 6" casters	001853
4	Caster non-locking 6"	HD CST061
5	Caster locking 6"	HD CST060
7	Stainless Steel back panel 50" x 120" w/louver	PH BCKE120
14	Shelf 19" x 25"	HD SHL060
15	Shelf support 24 1/2"	RP SPT002
16	Bracket for shelf support on non coil mullion	RP BRK008
16A	Bracket for shelf support on coil Mullion	RP BRK006
17	Unit power cord 12/3 8 foot long	ELWIR461-12
23	Scrap pan	HD PAN039
40	Door right hand 23 3/4" x 24 1/2"	RP DOR24PHR
41	Door left hand 23 3/4" x 24 1/2"	RP DOR24PHL
44	Door gasket 21 3/4" x 22 1/2"	INGSK1010
46	Door hinge self-closing (universal right or left)	RP HNG028
47	Door Handle 10"x 2"	RP HDL037
48	Door bushing	HD BSH050
101	Control panel 24 3/4" x 3 1/2"	PH PNL001
102	Louver for stainless steel back 22" x 22"	PH LVR022
102A	Louver 19 5/8" x 24 1/2"	PH LVRE120
103	Compressor air baffle 13 3/4" x 12" x 4 3/4"	PH PNL001
104	Ball catch latch	HD CTH2420
106	Solenoid valve	RFSOL100
108	Expansion valve 1/8 ton	RF VLV408
113	Digital thermometer w/transformer	HD THR500
114	Light bulb socket	EL LGT360
116	Thermostat	HD CNT200
117	Pressure switch	RF CNT700
130	Condensing unit Copeland FJAF 074-CAA-201	RF CON800
131	Compressor Copeland RS64C1E-CAA-101	RF CMP800
133	Front clamp for condensing unit 11 3/4" x 1 3/4"	PH BRK002
133A	Rear clamp for condensing unit	PH BRK003
134	Start components	RF STR800
135	Receiver tank	RF TNK800
136	Condenser coil 12" x 11" x 2 3/4"	RF COI800
137	Condenser fan w/blade	RF FAN800
138	Condenser fan blade only	RF FAN801
140	Filter drier 3/8" x 3/8"	RF FLT376
141	Condensate pan 26 x 8 w/clamp and spotted mounting bracket	PH PAN001
144	electric condensate element	EL WIR274
150	Mullion coil assembly	RPCSY107
151	Coil support bracket 25" x 5 1/4"	RP BRK007
152	Evaporator coil 15 1/2" x 3 3/4" x 4"	RFCOI107
153	Evaporator coil drain pan 18 1/4" x 4 1/4" plastic w/drain @ rear center	RP DRP107
154	Evaporator coil vinyl drain tube 65" long (1"O.D.)	PL TBG075
155	Evaporator coil housing rear panel	RPPNL108
156	Evaporator coil housing front panel	RPPNL109
157	Evaporator coil side shroud 18" x 11"	RP PNL107

PARTS LIST FOR		
Model: PIZZA HUT E-TABLE		
ITEM	DESCRIPTION	PART#
158	Evaporator fan motor	EL MTR2330
159	Evaporator fan blade	RF FAN2330
161	Fan mounting shroud 4 1/4" x 18"	RPSHD107
201	Bracket for lid slide and support bar	PH BRK001
202	Lid slide and support bar 14" x 1 1/2"	HD ROD120
203	Lid slide and support bar DOUBLE WIDTH for center of rail 14" x 1 1/2"	HD ROD220
204	Lid for rail hood 38" X 13 1/2"	PH HOD038
205	Locator pin for keyhole slot	HD PIN001
210	Adapter bar 6 1/4"	PH BAR625
210A	Adapter bar 10 1/2"	PH BAR105
210B	Adapter bar 12 1/2"	PH BAR125
210C	Adapter bar 21 3/4" 3 slot	PH BAR2175
211	Adapter bar support bracket 38 1/4"	PH BRK038
213	Set of Adapter bars	PH BAROOOO
230	Rocker switch for pan rail	EL SWT140
270	Fan assist assembly 5 1/2" x 21 3/4"	PH FAN550
271	Fan assist cover 5 1/2" x 21 3/4"	PH MUL550
272	Fan assist box	PH BOX550
273	Mounting bracket for fan and thermostat	RP BRK775
274	Fan motor	EL MTR2350
275	Fan blade	RF FAN2350
276	Wire harness for fan assist (male)	ELWIRMP581
277	Wire harness for fan assist (female)	EL WIRFR59
511	Power switch 20 amp	ELSWT120
580	Light bulb	EL LGT200
718	Ticket minder bar	PH SUP001
728	Ticket minder support leg Left Hand	PH SUP002
728A	Ticket minder support leg Right Hand	PH SUP003
901	Removable noising and work surface	PH NOS001
902	Sauce pan insert	PH PAN002
903	16 hook and loop spec chart retainer set	HD FAS888

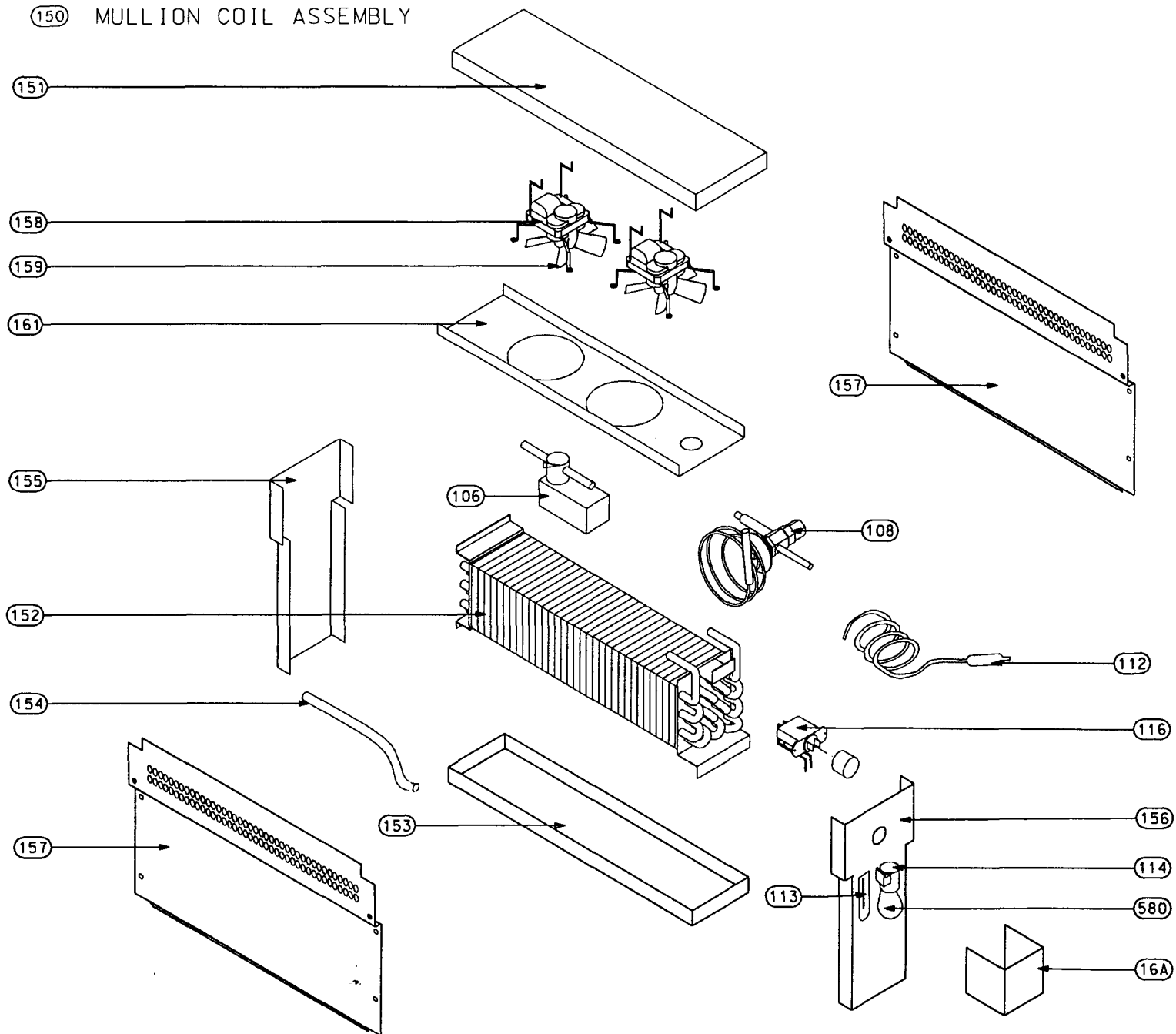


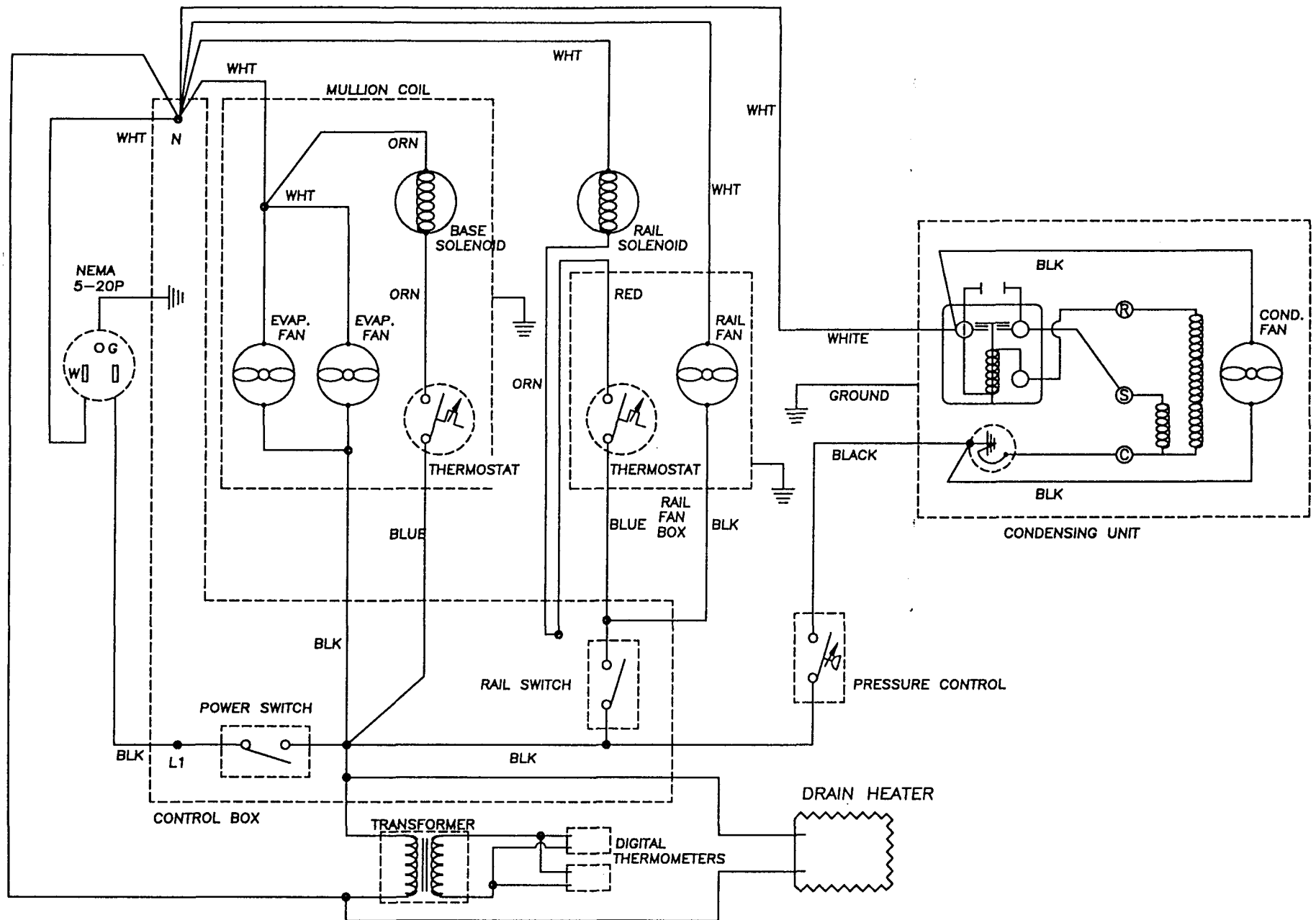
(213) ADAPTER BAR SET COMPLETE





(150) MULLION COIL ASSEMBLY





ELECTRICAL DIAGRAM

PIZZA HUT "E" MAKE TABLE

DATE

06-19-98

REV

REV

RANDELL MANUFACTURING INC.

SCALE

N/A

BY

S. BYERS

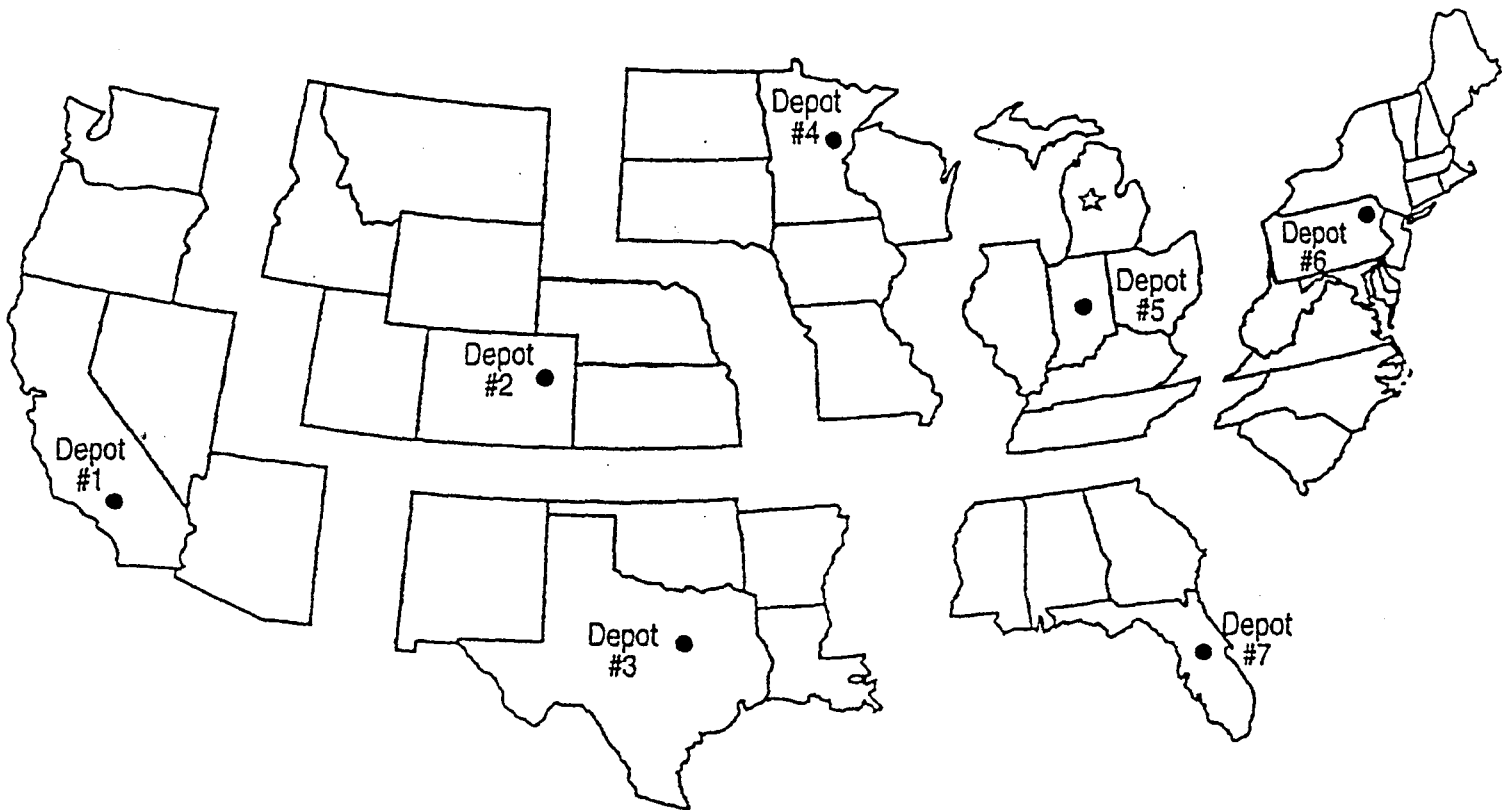
520 SOUTH COLWATER ROAD

WEIDMAN, MICHIGAN 48893

FILE NO.

EL-30035

Randell Manufacturing, Inc.
Authorized Parts Distributors



DEPOT #1
CASE PARTS CO.
877 Monterey Pass Road
Monterey Park, CA 91754 1-800-621-7884
(CA ONLY) 1-800-421-0271

DEPOT #2
REFRIGERATION HARDWARE SUPPLY
632 Foresight Circle
Grand Junction, CO 81505 1-800-423-2446
1-800-537-8300 (PAC. COAST)

DEPOT #3
STOVE PARTS SUPPLY
2120 Solona St.
Ft. Worth, TX 76117-0009
1-800-433-1804

DEPOT #4
GENERAL PARTS
11311 Hampshire Ave.
South Bloomington, MN 55438
1-800-279-9980

DEPOT #5
COMMERCIAL PARTS
5310 E. 25th Street P.O. Box 18688
Indianapolis, IN 46218-0688
1-800-727-8710

DEPOT #6
HARRISON SUPPLY
Ridley Creek Plaza 5153 West Chester Pike
P.O. Box 596
Edgemont, PA 19028
1-800-521-8444

DEPOT #7
WHITESIDE PARTS 722
Brookhaven Orlando, FL
32803 1-800-322-2678

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RANDELL MANUFACTURING., INC.
0520 S. Coldwater Road
Weidman, MI 48893
1-800-621-8560

