#### **OPERATOR'S MANUAL**



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

# 8000N Series Preparation Tables







#### NOTIFY CARIER 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.



#### **Table of Contents**

page 2	Congratulations
page 3	Parts & Service Hotline
page 3	Serial Number Location
page 4-7	Randell Limited Warranty
page 8	Unit Specifications
page 9-10	Unit Operation
page 11	Drawer Track Installation
page 12-13	Preventative Maintenance
page 14	Electrical Diagram
page 15	Troubleshooting
page 16-19	Exploded Drawings
page 20-22	Replacement Parts List

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 out 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 some 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 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 $\_$	



The serial number is located in refrigerated base on the interior rear wall. Serial tags are located behind the refrigerated door/drawer closest to the compressor compartment.

800-621-8560

Randell Service and Parts
Hotline

### **Warranty Policies**

Congratulations on your purchase of a Randell Manufactured piece of equipment. Randell believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit comes the peace of mind that this unit has been thoroughly engineered, properly tested and manufactured to excruciating tolerances, by a manufacturer with over 30 years of industry presence. On top of that front end commitment, Randell 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 Randell equipment.

#### **PARTS WARRANTY**

1. One year parts replacement of any and all parts that are found defective in material or workmanship. 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 fifteen months from the date of purchase.

2. Free ground freight of customer specified location for all in warranty parts within continental U.S. Component part 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 the contracted labor rate performed by an *Authorized Service Agent (ASA)*. Any warranty work performed by a non-ASA will not be honored by Randell. A complete listing of current ASAs can be found on the Randell page of our web site: <a href="www.unifiedbrands.net">www.unifiedbrands.net</a>. Warranties are effective from date of shipment, with a thirty 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 six months from date of purchase.

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

For warranty inquiries call our Field Service Department at: 1-800-621-8560.

#### WHEN OPTIONAL 5 YEAR COMPRESSOR WARRANTY APPLIES

- 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: Randell 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).
- 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 the customer freight collect.
- 3. Furnish 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 Randell's in-house service technician).

#### WHEN OPTIONAL LABOR EXTENSION POLICY APPLIES

Randell will provide reimbursement of labor to an ASA for any customer that has an optional labor extension of our standard warranty. (Contracted rates do apply) Randell offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 9 months to 1 calendar year or 21 months to 2 calendar years from date of purchase. Please contact Randell technical service hotline at 1-800-621-8560 for details and any question on *Authorized Service Agents (ASA)*.

#### WHEN EXPORT WARRANTIES APPLY

- 1. Randell covers all non-electrical components under the same guidelines as our standard domestic policy.
- 2. All electrical components operated on 60 cycle power are covered under our standard domestic policy.
- 3. All electrical components operated on 50 cycle power are covered for 90 days from shipment only.
- 4. Extended warranty options are not available from the factory.

#### ITEMS NOT COVERED UNDER WARRANTY

- 1. Maintenance type of repairs such as condenser cleaning, temperature adjustments, clogged drains and unit leveling.
- 2. 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

- 3. Repairs caused by abuse such as broken glass, freight damage, excessive force, or scratches and dents.
- 4. Electrical component failure due to water damage from cleaning procedures.
- 5. Drawer repairs that are the result of improper drawer track installation.

#### **QUOTATIONS**

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.

#### **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 annotation requirements other than N.S.F. & U.L. standards. Randell 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 Randell 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 factory for details).

#### STORAGE CHARGES

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

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

#### **SHIPPING & DELIVERY**

Randell will attempt to comply with 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. Randell will not be held responsible for any carrier rate differences; rate differences are entirely between the carrier and purchaser. Point of shipping shall be determined by Randell (Weidman, MI/Jackson, MS). At dealer's request, Randell will endeavor whenever practical to meet dealer's request. Freight charges to 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. Appearance of damage will require removing the crate in the presence of the driver. A notation must be placed on the freight bill and signed for by the truck driver at the time of delivery. Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered under 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. 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 and all cartons and merchandise must be retained for inspection.

#### **RETURNED GOODS**

Authorization for return must first be obtained from Randell 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 factory for rate).

#### **INSTALLATION**

Equipment installation is the responsibility of the dealer and/or their customer. Randell requires all equipment to be professionally installed to ensure adequate voltage and amperage requirements are met.

It is imperative that all casters or legs be in contact with the floor for proper weight distribution. Shimming of casters or legs may be required.

#### **PENALTY CLAUSES**

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

#### **EXPORT POLICY**

All quotations for export sales will be handled by Dorian Drake International (www.doriandrake.com), Randell's export management organization.

#### \*FOOTNOTES IN REFERENCE TO PARAGRAPHS ABOVE

- 1. Herein called Randell.
- 2. NET means list price less discount, warranty, labor policy, freight, Randell delivery and other miscellaneous charges.

CASH DISCOUNTS WILL BE CALCULATED ON NET ONLY.

# **Unit Specifications**



8260N pictured

Model	L	D	Н	Work Hgt.	Doors	H.P.	Volts	Amp s	NEM A	R-404A / OZ.	Cub Ft	BTU rating of Cond unit
8148N	48"	33"	42.9"	35"	1 (27")	1/3	115	9	5-15P	16	9	1380
8260N	60"	33"	42.9"	35"	2 (24")	1/3	115	9	5-15P	16	14.8	1380
8268N	68"	33"	42.9"	35"	2 (27")	1/3	115	9	5-15P	16	17.8	1380
8383N	83"	33"	42.9"	35"	2 (24"), 1 (21")	1/2	115	12	5-15P	24	23.5	2385
8395N	95"	33"	42.9"	35"	3 (27")	1/2	115	12	5-15P	24	28.2	2385
84111N	111"	33"	42.9"	35"	3 (24"), 1 (21")	5/8	115	12.8	5-20P	40	32.8	2700

## **Unit Operation**

Randell has attempted to preset the cold controls to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food product as well as type of operation, you may need to alter this temperature. Additional adjustments can be made (within limits) by turning the control dial up or down until the desired temperature is reached. Please allow 24 hours between adjustments.

Your condiment pans will remain proper temperatures when utilized properly. It is strongly recommended that the covers be kept in closed position when the unit is not in use and between rush periods. This is especially important in the summer months and in kitchens exceeding 86° F. Do not leave covers open for prolonged periods of time.

Note: All individual condiment pans need to be in the rail at all times during operation. If no product is available or necessary fill empty pans with 1" to 2" of water as an insulating barrier.

Note: Even though your 8000N series 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.

Your 8000N series preparation table was equipped with a temperature adjustment control for the refrigerated rail (Figure 1). This is found behind the hinged door of the mechanical compressor housing. There is also a temperature adjustment control for the refrigerated base (Figure 2), which is located on the front exterior of the evaporator blower coil inside the lower cabinet.



**Figure 1** illustrates the electrical control box inside the mechanical compartment. The on/off switch for the rail is located on the front of the control box while the main on/off switch for the entire unit is located on the rear of the control box. The thermostat adjustment knob for the upper rail is located on the side of the control box.

## **Unit Operation (cont.)**



**Figure 2** illustrates the evaporator blower coil assembly inside the lower refrigerated base. The thermostat adjustment knob is located at the top, front of the coil assembly.

#### **MORNING STARTUP (PREP RAIL)**

- 1. Rail cleaning may be performed at this time.
- 2. Turn on upper rail with switch located inside mechanical compartment.
- 3. Allow 30 minutes with 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.

Note: Product entering the preparation table must be at 41 °F or less.

#### **EVENING SHUT DOWN (PREP RAIL)**

- 1. Remove product from the rail at the end of the day's preparation. The product may either be stored in the lower base compartment or any other suitable holding cabinet.
- 2. Turn off the rail with the switch located inside the mechanical compartment
- 3. Unit cleaning may be performed at this time if the frost has melted off the surface.
- 4. Once defrosted the water from the rail may be drained into a container by opening the valve located in the mechanical compartment. Close the valve once the rail has fully drained.

# **Unit Operation (cont.)**

#### DRAWER REMOVAL AND INSTALLATION

To remove and re-install individual drawers and drawer tracks, please refer to Figure 2 below for proper installation instructions.

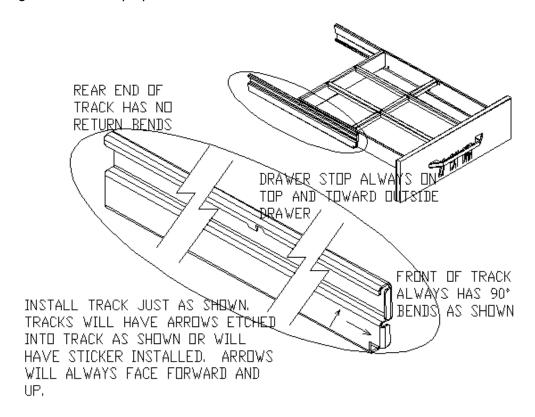


Figure 2

#### **Preventive Maintenance**

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

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected the repairs will not be covered under warranty.

- 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.
- 1A. Use of any filter over the condenser coil may result is poor performance of the equipment. The factory does not recommend any auxiliary filter be used on the condenser coil. Any failures of the unit as a result of an auxiliary filter will not be covered under warranty.

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

- 2. Clean fan blade on the condensing unit.
- 3. Clean and disinfect drains with a solution of warm water and mild detergent.
- 4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent.
- 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.
- 6. Lubricate door hinges with lithium grease.
- 7. Clean drawer tracks of any debris.
- 8. The drawer module may be removed from the cabinet for cleaning by loosening the two 3/4" round screws on rear anchor bracket. Once loosened the drawer cartridge may be removed from the cabinet to clean the interior of the cabinet. Clean with mild soap and warm water mixture. Re-install the drawer cartridge by properly aligning the cartridge to the bracket and tightening the 3/4" round screws.

Note: Do not use open doors as a device to lean on.

NOTE: DO NOT USE SHARP UTENSILS.

# **Preventive Maintenance (cont.)**

# RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS			
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth			
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			
Greasy 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/Preservation	Benefit, Super Sheen	Good idea monthly			

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

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

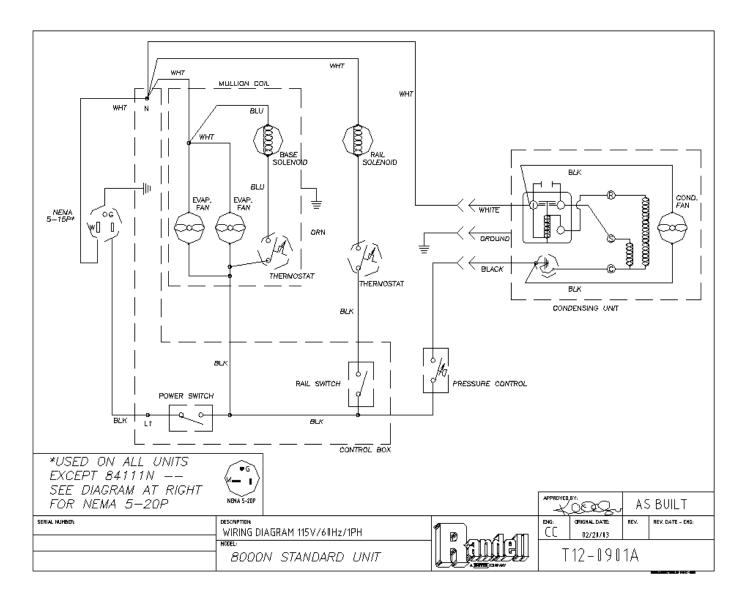
CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

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 the local ASA 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 or maintenance for your convenience.

For a complete listing of current Randell ASA please visit www.unifiedbrands.net

Randell believes strongly in the products it manufactures 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.



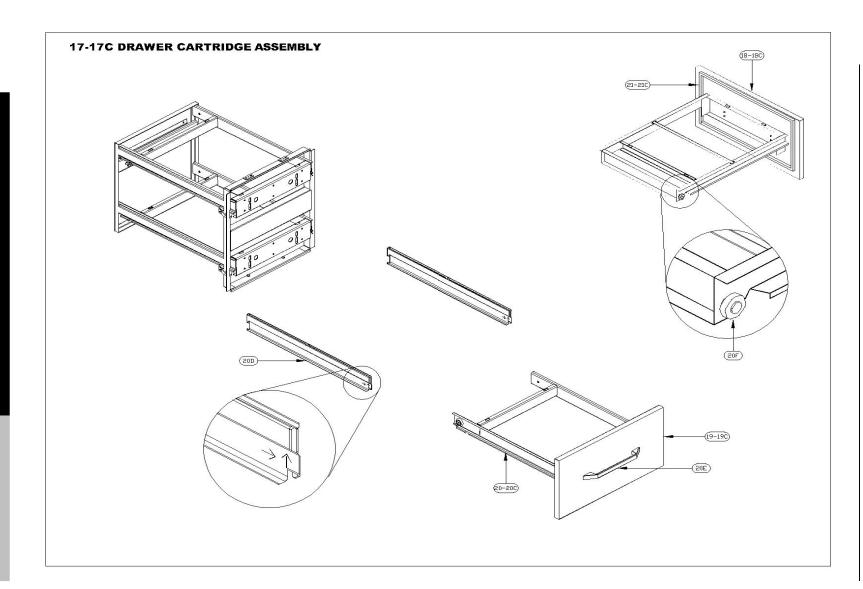
# **Trouble Shooting Guide**

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	1. No power to unit	1. Plug in unit (check power switch)
	2. Temperature control turned off	2. Check temperature control
	3. Temperature control faulty	3. Test temperature control
	Compressor overheated	4. Clean condenser coil
	5. Condenser fan faulty	5. Service condenser fan
	6. Overload protector faulty	6. Test overload
	7. Compressor relay faulty	7. Test relay
	8. Compressor faulty	8. Call ASA for service
Unit short cycles	Condenser coil dirty	1. Clean coil
	Condenser fan faulty	2. Service fan and motor.
	Compressor faulty	3. Call ASA for service
	4. Overload repeatedly tripping	Check outlet voltage
	5. Check pressure control settings	5. 20 Cut in / 15 Diff
	6. Solenoid not seating	6. Call ASA for service
Unit runs constantly	Condenser coil dirty	1. Clean coil
	2. Condenser fan faulty	2. Service condenser motor
	3. Gaskets not sealing	3. Replace gaskets
	4. Covers off unit	4. Re-apply covers
Rail not cold enough/base temp OK	Temperature control set too high	Adjust control to lower setting
	2. Temperature control faulty	2. Test control
	3. Condenser coil	3. Clean coil
	Solenoid valve not energized     Refrigerant leaking or	4. Check t-stat for power to solenoid
	contaminated	5. Call ASA for service
Unit too cold	Temperature control set too low	Adjust control to raise setting
Dogo worm/roil tomp	2. Temperature control faulty	2. Test control
Base warm/rail temp is OK	1. Thermostat	1. Test thermostat
	2. Evap fan motors	2. test fan motors
	3. Solenoid valve	3. Test solenoid valve
Unit noisy	Compressor mountings loose or hardened.	Tighten or replace compressor mountings
	Condenser fan damaged or hitting fan shroud	Inspect condenser fan
Drawer issues	Drawer tracks backwards	Check installation of drawer track     page 12
	2. Roller bearings loose	2. Tighten bearings

# 8000N Series – exploded view Drawer Assembly

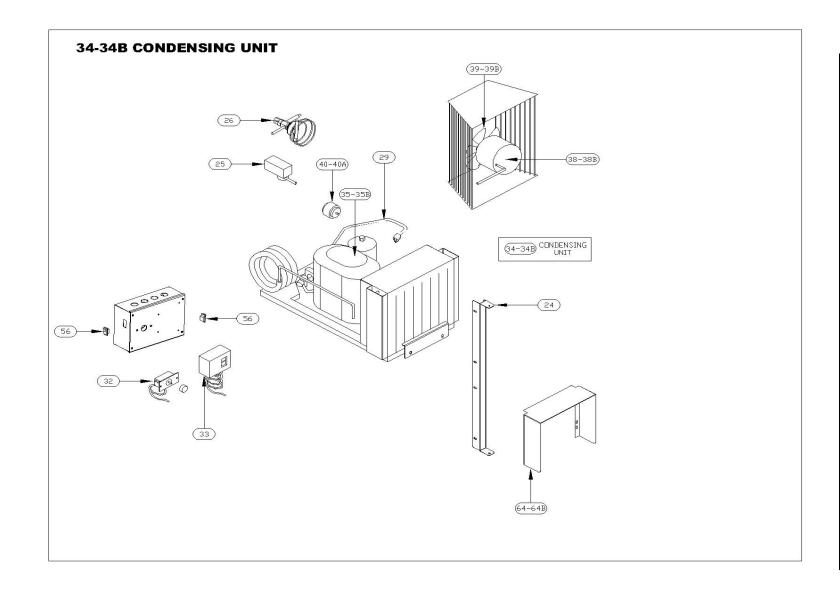
Replacement

**Parts** 

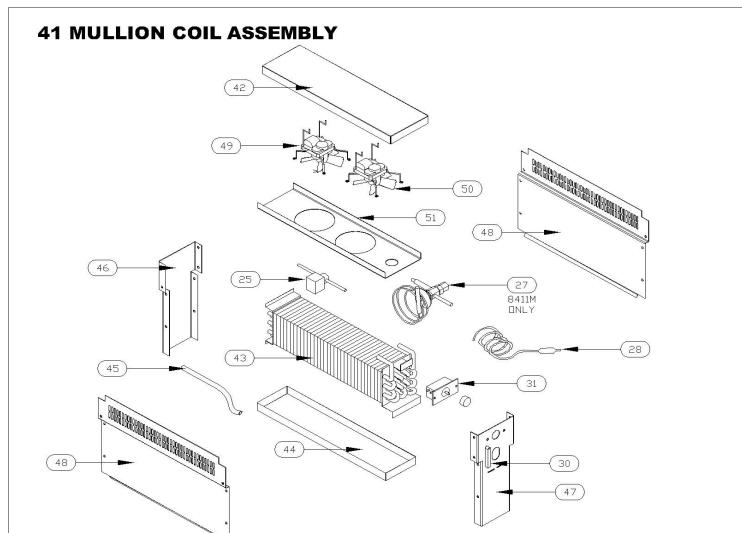


Replacement

**Parts** 



**Parts** 



# Replacement Part List

# 8000N Series

ITEM	DESCRIPTION	PART#	8 1 4 8 N	8 2 6 0 N	8 2 6 8 N	8 3 8 3 N	8 3 9 5 N	8 4 1 1 1 N
1	6" caster w/ break	HD CST060	Х	Х	Χ	Χ	Χ	Х
2	6" caster w/o break	HD CST061	Х	Х	Х	Х	Χ	Χ
3	4" caster w/ break	HD CST040HD	Х	Х	Х	Х	Х	Х
4	4" caster w/o break	HD CST041HD	Х	Х	Х	Х	Х	Х
5	6" leg w/ bullet foot	HD LEG9902	Х	Х	Х	Х	Х	Х
6	s/s back panel 48"	RP BCK0107	Х					
6A	s/s back panel 60"	RP BCK0108		Х				
6B	s/s back panel 68"	RP BCK0109			Х			
6D	s/s back panel 83"	RP BCK0110				Х		
6E	s/s back panel 95"	RP BCK0111					Х	
7	Power cord 16/3 9'	EL WIR461-90	Х	Х	Х	Х	Х	
7A	Power cord 12/3 9'	EL WIR800						Х
8	Door right hand 27"x26"	RP DOR0324	Х		Х		Х	
8A	Door right hand 24"x26"	RP DOR0322		Х		Х		Х
8B	Door right hand 21"x26"	RP DOR0320				Х		Х
9	Door left hand 27"x26"	RP DOR0325	Х		Х		Х	
9A	Door left hand 24"x26"	RP DOR0323		Х		Х		Х
9B	Door left hand 21"x26"	RP DOR0321				Х		Х
10	Door gasket 24.5"x24.5"	IN GSK1030	Х		Х		Х	
10A	Door gasket 21.75"x24.5"	IN GSK1025		Х		Х		Х
10B	Door gasket 18.5"x24.5"	IN GSK9902				Х		Х
11	Door hinge non-self closing	RP HNG9900	Х	Х	Х	Х	Х	Х
11B	Door hinge self closing	RP HNG028	Х	Х	Х	Х	Х	Х
12	Door handle (recessed)	HD HDL0103	Х	Х	Х	Х	Х	Х
13	Door hinge bushing	HD BSH050	Х	Х	Х	Х	Х	Х
14	Shelf 22" x 25"	HD SHL180	Х		Х		Х	
14A	Shelf 19" x 25"	HD SHL160		Х		Х		Х
14B	Shelf 16.15" x 25"	HD SHL9912				Х		Х
15	Shelf support pin	HD PIN0102	Х	Х	Х	Х	Х	Х
16	Shelf support-Frt&Bck	RP BRK0107				Х	Х	Х
16A	Shelf support between doors	RP BRK0108	Х	Х	Х	Х	Х	Х
17	21" drawer cartridge	RP MOD050A				Х		Х
17A	24" drawer cartridge	RP MOD030A		Х		Х		Х
17B	27" drawer cartridge	RP MOD029A	Х		Х		Х	
18	21" Dwr assy	RP DWR0206				Х		Х
18A	24" Dwr assy	RP DWR0201PT		Х		Х		Х
18B	27" Dwr assy	RP DWR0202	Х		Х		Х	
18C	27" Dwr assy - 3 tier	RP DWR0123	Х		Х		Х	

19	21" Dwr front	RP FRT9903			Ì	х		Х
19A	24" Dwr front	RP FRT9904		Х		Х		Х
19B	27" Dwr front	RP FRT9905	Х		Х		Х	
19C	27" Dwr front - 3 tier	RP FRT0117	Х		Х		Х	
20	21" Dwr frame	RP FRM0301				Х		Х
20A	24" Drwr frame	RP FRM0302		Х		Х		Х
20B	27" Dwr frame	RP FRM0303	Х		Х		Х	
20C	27" Dwr frame - 3 tier	RP FRM0117	Х		Х		Х	
20D	Drawer tracks (1L&1R)	RP TRK05SM	Х	Х	Х	Х	Х	Х
20E	Dwr handle	HD HDL130	Х	Х	Х	Х	Х	Х
20F	Dwr bearing	HD BRG210	Х	Х	Х	Х	Х	Х
20G	Dwr bearing bolt	FA SCW6002	Х	Х	Х	Х	Х	Х
21	Dwr gasket 11.3 x 18.75	IN GSK9903				Х		Х
21A	Dwr gasket 11.3 x 21.75	IN GSK1041		Х		Х		Х
21B	Dwr gasket 11.3 x 24.75	IN GSK1046	Х		Х		Х	
21C	Dwr gasket 7.5 x 24.75	IN GSK1070	Х		Х		Х	
22	Hinged louver - 12"	RP LVR0116		Х				
22A	Hinged louver - 14"	RP LVR0117	Х		Х	Х	Х	
22B	Hinged louver - 18"	RP LVR0118						Х
23	Louver magnet	HD CTH9901	Х	Х	Х	Х	Х	Х
23A	Louver magnet strike	HD STR9901	Х	Х	Х	Х	Х	Х
24	louver mount hinge bracket	RP BRK0109	Х	Х	Х	Х	Х	Х
25	Solenoid valve (120v)	RF SOL9801	Х	Х	Х	Х	Х	Х
26	TXV (Rail)	RF VLV404	Х	Х	Х	Х	Х	Х
27	TXV (Base)	RF VLV414						Х
28	Cap tube w/ drier 144" x .044	RP CAP022	Х	Х	Х	Х	Х	
29	Power cord (condensing unit)	EL WIR470	Х	Х	Х	Х	Х	Х
30	Hanging thermometer 4"	HD THR100	Х	Х	Х	Х	Х	Х
31	Thermostat (Base)	HD CNT200	Х	Х	Х	Х	Х	Х
32	Thermostat (Rail)	HD CNT0501	Х	Х	Х	Х	Х	Х
33	Low Pressure Switch	RF CNT700	Х	Х	Х	Х	Х	Х
34	Condensing unit(1/3HP Tec.)	RF CON0003	Х	Х	Х			
34A	Condensing unit(1/2 HP Cope.)	RF CON9901				Х	Х	
34B	Condensing unit(5/8 HP Cope.)	RF CON0101						Х
35	Compressor (AEA2411ZXA)	RF CMP031P	Х	Х	Х			
35A	Compressor (AFT18C1E)	RF CMP9902P				Х	Х	
35B	Compressor (AFT22C1E)	RF CMP0101P						Х
38	Condenser fan motor	RF MTR0104	Х	Х	Х			
38A	Cond. Fan motor w/ blade	RF ASY0101P	Х	Х	Х			
38B	Condenser fan motor	RF MTR0001				Х	Х	
38C	Condenser fan motor	RF MTR0101P						Х
39	Condenser fan blade	RF BLD0101	Х	Х	Х			
39A	Condenser fan blade	RF FAN0101				Х	Х	Х
40	Filter drier	RF FLT251	Х	Х	Х	Х	Х	
40A	Filter drier	RF FLT377						х
41	Evaporator coil assy	RP CSY0403	Х	Х	Х	Х	Х	
41A	Evaporator coil assy	RP CSY0404						Х
42	Evap coil mounting bracket	RP BRK007	Х	Х	Х	Х	Х	Х
43	Evaporator coil	RF COI107	Х	Х	Х	Х	Х	Х
44	Evaporator drip pan - plastic	RP DRP107	Х	Х	Х	Х	Х	Х

45	Evap coil drain tube	PL TBG075	х	х	х	х	х	х
46	Evap coil housing - rear panel	RP PNL108	Х	Χ	Х	Х	Х	Х
47	Evap coil housing - front panel	RP PNL109	Х	Χ	Χ	Χ	Χ	Х
48	Evap coil housing -side	RP PNL107	Х	Χ	Х	Х	Х	Х
49	Evap fan motor w/ blade	EL MTR2338	Х	Χ	Х	Х	Х	Х
51	Evap fan mounting shroud	RP SHD107	Х	Χ	Х	Х	Х	Х
52	Hinged Cover (39")	RP PCR0114				Х		
52A	Hinged Cover (45")	RP PCR0115	Х				Х	
52B	Hinged Cover (53")	RP PCR0116						Х
52C	Hinged Cover (57")	RP PCR0117		Х				
52D	Hinged Cover (65")	RP PCR0118			Х			
52E	Hinged Cover support pin	HD PIN0101	Х	Χ	Х	Х	Χ	Х
52F	Support pin acorn nut	FA NUT0403N	Х	Χ	Х	Х	Χ	Х
53	Pan Rail Cover Filler (8.25")	RP DIV0104				Х		
53A	Pan Rail Cover Filler (5.5")	RP DIV0105					Χ	
53B	Pan Rail Cover Filler (7.75")	RP DIV0106						Х
54	Pan Cover Hinges (pair)	RP HNG006	Х	Χ	Х	Х	Х	Х
55	Adapter Bars	RP BAR1325	Х	Χ	Х	Х	Х	Х
56	On/Off rocker switch (base/rail)	EL SWT0502	Х	Χ	Х	Х	Χ	Х
57	Panel filler (8148N only)	RP PNL0112	Х					
58	Rail Drain Screen	RP DSN001	Х	Χ	Χ	Χ	Χ	Х
59	Rail Drain Ball Valve	PB VLV0102	Х	Х	Х	Х	Χ	Х
60	Brass Drain Tube	HD DRN100	Х	Χ	Х	Х	Х	Х
61	Poly cutting board 16x48x.5	RP CPH1648	Х					
61A	Poly cutting board 16x60x.5	RP CPH1660		Х				
61B	Poly cutting board 16x68x.5	RP CPH1668			Х			
61C	Poly cutting board 16x83x.5	RP CPH1683				Х		
61D	Poly cutting board 16x95x.5	RP CPH1695					Х	
61E	Poly cut. Board 16x111x.5 - 2pc.	RP CPH1656						Х
62	Cutting board pin locator	HD PIN2030	Х	Χ	Χ	Χ	Χ	Х
63	Locator pin riv-nut	FA NUT0124	Х	Χ	Х	Х	Х	Х
64	Cond. Unit dog house	RP DGH0101	Х	Χ	Х			
64A	Cond. Unit dog house	RP DGH0102				Х	Χ	
64B	Cond. Unit dog house	RP DGH0103						Х
N/S	Pull out catch pan rack	HD SHL090SS	Х	Χ	Х	Х	Χ	Х
N/S	Tray Rack	1120	Х	Χ	Х	Х	Χ	Х