

Preparation Table Raised Condiment Rail models 8000N

model □8148N □8260N □8268N □8383N □8395N □84111N

Description:

Available in six convenient sizes, 48" one door, 60" & 68" two door, 83" and 95" three door, and 111" four door. The 8000N Series raised condiment rail preparation table meets the 1998 NSF/ANSI standard 7, 41° F. pan product temperature requirements. Our Exclusive Dual System is proven by over 15 years of wrapped coldwall construction experience. Rail is provided with an Exclusive drain for easy clean-up.

Specifications:

CABINET EXTERIOR: Unit top and raised rail will be formed from four piece 20 gauge stainless steel with a 1-1/2" 90° nosing/top turndown. The raised refrigerated rail will be mechanically cooled and shall be provided with one single opening to allow flexible pan configurations. The interior of the rail will be constructed of three-piece construction with coved corners for easy cleaning. Rail will hold 6" deep pans - not included. The pans will set on an integral recessed pan ledge (1" at front and 3" at rear) making clean-up easy without requiring the removable of any pan supports. On the 8383N. 8395N and 84111N, a removable mullion (below the intersection of the two covers) allows the addition of one more 1/3 pan when removed. All units provided with hinged removable stainless steel covers, fabricated from 20 gauge stainless steel, and supplied with a combination of covers which allow maximum access to the pans. Unit bottom and exterior back are galvanized metal. Exterior ends are finished in stainless steel. New hinged louver for easier cleaning of the coil and draining the rail. Unit mounted on 6" (overall) high swivel casters (front two with locks).

CABINET BASE INTERIOR: Interior floor, rear and top shall be anodized aluminum. Base interior ends and door openings shall be thermoformed high impact ABS. Each section will be provided with (1) removable interior epoxy-coated wire shelf. The base shall be foamed in place polyurethane insulation with a minimum thickness of 2".

DOORS: Stainless steel front with easy to grasp recessed handles. Doors mounted on heavy duty stainless steel concealed type hinges with pivot pin in nylon bushing. Door interior is deep drawn thermoformed high impact ABS with press-fit replaceable magnetic gaskets, designed for long life and easy maintenance. Doors are foamed in place polyurethane insulation.

REFRIGERATION SYSTEM: The system will utilize R-404a refrigerant and be provided with a hot gas condensate evaporation system. Dual refrigeration system with independent controls for the base and the rail. The base will have a blower coil with a dedicated metering device and solenoid valve allowing the thermostatic control to independently control the base temperature. The raised mechanically cooled rail will be controlled utilizing an expansion valve metering device with its own solenoid valve and thermostat. An on/off switch, located directly behind the hinged louver, is provided as standard to allow the rail to be shut off independently of the base. A pressure control is provided to monitor the dual systems performance.

model 8268N shown



ELECTRICAL: The units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. Export voltages are available and require hard wiring in the field to the units main junction box, (unit will be shipped on legs for export applications, unless specified otherwise).

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

Standard Features:

- Meets 1998 NSF/ANSI Standard 7,41° F Product Temperature Requirements
- Recessed Wrapped Coldwall Rail with <u>Exclusive</u> Separate Temperature Controls & Expansion Valve for Base and Rail
- Exclusive Press Fit Magnetic Removable Gaskets
- Separate Dual Control System for Rail & Base Allows Shutting Rail Off at Night for Up to 60% Energy Savings
- Condensing unit with Hot Gas Condensate Evaporator
- New Hinged Louver for panel for easy access to drain gate valve, rail temperature control and cleaning of condenser coil
- Exclusive rail drain for easy clean-up

Patented triple or double drawer cartridges for 27" opening	IS
Overshelf assembly	
Cutting boards	
Stainless steel back	33°F to 41°F
Legs in lieu of casters	<u> </u>
Pull-out catch pan assemblies	
Tray racks for 18 x 26 sheet pans for 24" or 27" openings	
Export voltages available	





Door Opening Size - Interior Depth									
Door Width	Clearances	Through Door	Interior Depth						
	Lt to Rt	Tp to Btm	Behind Door						
21"	16"	22.25"	26"						
27"	22"	22.25"	26"						
24"	19"	22.25"	26"						

Model	L	D	Н	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	BTU Rating	Ship Wt.
8148N	48"	33"	42.9"	(1)27"	9.0	(6)1/3 or (12)1/6	1/3	115/60/1	9	5-15P	1380	342
8260N	60"	33"	42.9"	(2)24"	14.67	(8)1/3 or (16)1/6	1/3	115/60/1	9	5-15P	1380	400
8268N	68"	33"	42.9"	(2)27"	17.76	(9)1/3 or (18)1/6	1/3	115/60/1	9	5-15P	1380	428
8383N	83"	33"	42.9"	(2)24",(1)21"	23.55	(10)1/3 or (20)1/6	1/2	115/60/1	12	5-15P	2385	550
8395N	95"	33"	42.9"	(3)27"	28.18	(12)1/3 or (24)1/6	1/2	115/60/1	12	5-15P	2385	600
84111N	111"	33"	42.9"	(3)24",(1)21"	32.81	(14)1/3 or (28)1/6	5/8	115/60/1	12.8	5-20P	3350	638













Preparation Table High Volume Saladtop models 9000K-7

model □ 9030K-7 □ 9040K-7 □ 9045K-7 □ 9050K-7

Description:

Self-contained refrigerated salad top unit with raised rim cutouts in stainless steel top. Recessed pan ledge to hold 6" deep pans, pans not provided. R-134a expansion valve refrigeration system is "CFC free". Randell mullion blower coil with thermostatic control, cools base and pans. Stainless steel hinged roll cover, lift-off louver, full length cutting board, foamed in place urethane insulation, condensate evaporator, locking casters and cordset for 115V operation.

Specifications:

CABINET EXTERIOR: Cabinet body is constructed of all metal. Cabinet top to be one piece die-formed 20 gauge stainless steel with 1 1/2" high square nosing. Top to have raised rim cutouts with recessed pan ledge to hold 6" deep pans, pans not provided. Hinged, stainless steel roll cover. All units are standard with stainless steel ends. Door openings to be ABS and contain magnetic strip for positive sealing of gaskets. Louver is stainless steel, removable without tools. Full length, NSF composition 10" cutting board provided. 10" wide work surface to be at 34.875" work height with unit on standard 6" casters (front two with locks).

CABINET INTERIOR: Unit base interior to be ABS thermoplastic at ends only. Anodized aluminum base liner to be coved cornered to form interior bottom, back and top meeting N.S.F. standard #7. One baked enamel finished shelf provided behind each door. Unit insulated with a minimum of 2.5" of CFC free, foamed in place polyurethane. Full depth interior allows for the use of optional 18" x 26" tray racks.

DOORS: Easy to grasp recessed handles, mounted on heavy duty concealed hinges. Hinges are all stainless steel with bronze pivot pin in nylon bushing. Doors with foamed in place insulation, press fit magnetic gaskets - (designed for installation & removal without tools), and deep draw ABS interior liner for maximum insulation value.

REFRIGERATION: CFC free, R-134a Expansion Valve refrigeration system to include condensing unit, and thermostatic control for field adjustability. Compressor housing to allow maximum airflow and permit mounting of standard condensate evaporator. Mullion coil, is coated to resist corrosion, and offers maximum air flow while allowing use of the full depth interior for maximum product storage, and the use of optional tray racks. Units totally prewired and to be supplied with 8' cordset (NEMA 5-15P) for 115V operation.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

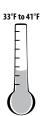
model 9045K-7 shown with optional refrigerated drawers



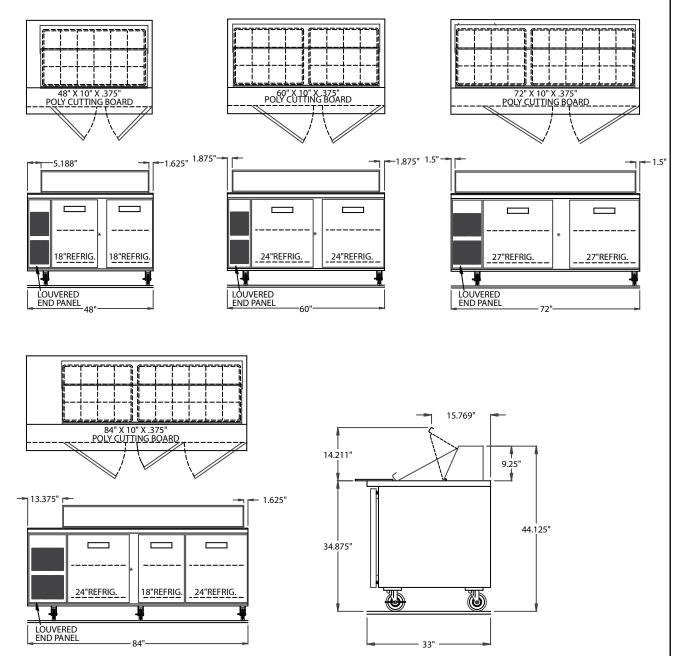
Standard Features:

- <u>Side mounted compressor</u> with mullion "Turbo" coil provides proper pan cooling, and "full depth" usable interior space
- "CFC free" R-134a refrigerant
- Expansion valve
- Hot gas condensate evaporator
- Exterior stainless steel top & ends
- Foamed in place "CFC free" urethane insulation
- Raised rim cutouts in stainless steel top with recessed pan ledge to hold 6" deep pans, pans not provided
- Stainless steel, hinged roll cover
- Full length NSF approved 10" wide composition cutting board
- Durable shelf supports molded into sides
- 6" casters, front two with locks
- 8' cord and plug for 115 volt operation
- · Self-closing doors with exclusive press-fit magnetic gaskets

	Stainless steel back panel
	Tray racks for 24" or 27" openings only
	Refrigerated drawers
	Overshelves
	Export voltages available
	Legs in lieu of casters
П	Stainless steel mullion covers









Model	L	D	Н	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	Ship Wt.
9030K-7	48"	33"	34.875"	(2)18"	10.04	(3)1/1 or (18)1/6	1/3	115/60/1	9	5-15P	335
9040K-7	60"	33"	34.875"	(2)24"	14.67	(4)1/1 or (24)1/6	1/3	115/60/1	9	5-15P	460
9045K-7	72"	33"	34.875"	(2)27"	19.30	(5)1/1 or (30)1/6	3/8	115/60/1	9	5-15P	475
9050K-7	84"	33"	34.875"	(2)24",(1)18"	23.93	(5)1/1 or (30)1/6	3/8	115/60/1	9	5-15P	520









Preparation Table Side Mount Saladtop models 9200-32-7

model	□ 9210-32-7	□ 9200-32-7	□ 9230-32-7	□9220-32-7

Description:

Randell mullion blower coil, with thermostatic control, cools pans and/or base, and allows for use of full depth interiors. R-134a expansion valve refrigeration system in refrigerators are CFC free. Units with durable shelf supports molded into sides, lift-off louver, condensate evaporator, "CFC free" foamed in place insulation and 6" high adjustable legs. Cordset for 115V operation.

Specifications:

CABINET EXTERIOR: Cabinet body is constructed of all metal. The top, front, sides and louver panel are stainless steel. Bottom & back of unit are corrosion resistant steel. Saladtop refrigerator to have top cutout with sanitary raised rim and recessed adaptor. Hinged, stainless steel roll-cover. Full length, NSF composition 12" cutting board provided.

CABINET INTERIOR: Interior of cabinet is fully coved to meet N.S.F. standard #7. The Interior bottom, back, and top are anodized aluminum with coved corners for easy clean-up. The interior ends are ABS. Shelf supports molded into sides. Unit insulated with a minimum of 2.5" of CFC free, foamed in place polyurethane.

DOORS: Stainless steel front with easy to grasp recessed handles, mounted on heavy duty concealed hinges. Hinges are all stainless steel with bronze pivot pin in nylon bushing. Doors with foamed in place insulation, press fit magnetic gaskets - (designed for installation & removal without tools), and deep draw ABS interior liner for maximum insulation value.

REFRIGERATION: Refrigerators utilize a CFC free, R-134a Expansion Valve refrigeration system that includes condensing unit, and thermostatic control for operator adjustability. Compressor housing to allow maximum airflow and permit mounting of standard hot gas condensate evaporator. Mullion coil, is coated to resist corrosion, and offers maximum air flow.

This equipment is intended for use in rooms having an ambient temperature of $86^{\circ}F$ ($30^{\circ}C$) or less.

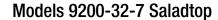
model 9200-32-7 shown



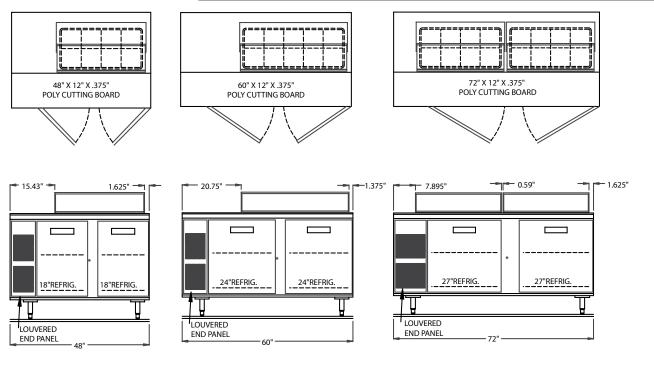
Standard Features:

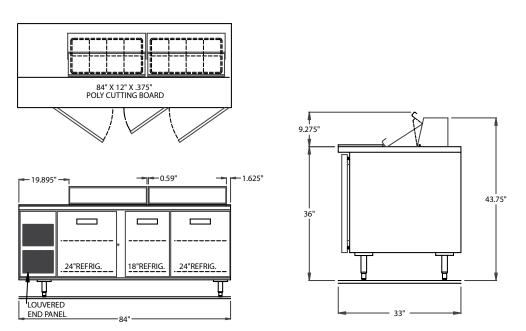
- <u>Side mounted compressor</u> with mullion "Turbo" coil provides proper pan cooling, and "full depth" usable interior space
- R-134a refrigerant in refrigerators and R-404a in freezers both are "CFC free"
- Exterior stainless steel top & front
- Foamed in place "CFC free" urethane insulation
- Self-closing doors with exclusive press-fit magnetic qaskets
- Shelf supports molded into sides
- Expansion valve
- Condensate evaporator
- · Cord and plug for 115 volt operation
- 6" high adjustable legs
- Full length NSF approved 12" wide composition cutting board
- · Stainless steel roll cover

	Stainless steel back panel
	Refrigerated drawers
	Tray racks for 24" or 27" openings only
	Overshelves
	Casters
\Box	Export voltages available

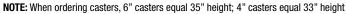












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Model	L	D	Н	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	Ship Wt.		
9210-32-7	48"	33"	36"	(2)18"	12.2	(8)1/6 or (4)1/3	1/3	115/60/1	9	5-15P	325		
9200-32-7	60"	33"	36"	(2)24"	16.5	(10)1/6 or (5)1/3	1/3	115/60/1	9	5-15P	420		
9230-32-7	72"	33"	36"	(2)27"	19.8	(16)1/6 or (8)1/3	3/8	115/60/1	9	5-15P	450		
9220-32-7	84"	33"	36"	(2)24",(1)18"	20.6	(16)1/6 or (8)1/3	3/8	115/60/1	9	5-15P	500		









Preparation Table Back Mount Saladtop models 9000-7 & 9412-32-7

model □ 9401-7 □ 9412-32-7 □ 9412-32D-7 □ 9801-7 □ 9303-7 □ 9304-7 □ 9305-7 □ 9601-7

Description:

Range from 27" to 60" long models, with a work surface height of 36". The models 9412-32-7 and 9412-32D-7 are 32.75" deep, while the others are 30" deep. Self-contained refrigerated salad top unit with back-mounted removable, replaceable, R-134a refrigeration system. "Front Breathing" system, requiring no side or back clearance. Top openings include sanitary raised rims and recessed adaptor to hold several 1/6 size pans.

Specifications:

CÅBINET EXTERIOR: Constructed of all metal. The top, sides, and front are stainless steel. Cabinet top to be one piece die-formed 20 gauge stainless steel with 1 1/2" high square nosing. Top to have cutouts with raised rims and recessed adaptor to hold 6" deep pans. Die-formed, removable 20 gauge stainless steel roll cover(s) with coved interior corners and one piece integral handle provided. Bottom & back of unit are corrosion resistant steel. Full length NSF cutting board provided. Door openings to be ABS and to contain magnetic strip for positive sealing of gaskets. Model 9412-32D-7 comes with (2) refrigerated drawers, each opening frame to be stainless steel with ABS breaker strips. Drawer fronts to be 24 gauge stainless steel with 16 gauge stainless handle, magnetic gasket, ABS interior liner and foamed in place insulation. Units ship standard on (4) 6" legs, except for models 9412-32-7 & 9412-32D-7 which ship standard on 2 1/2" high casters (front two with locks).

CABINET INTERIOR: Fully coved to meet N.S.F. standard #7. The Interior bottom, back, and top are anodized aluminum with coved corners for easy clean-up. The interior ends are ABS. Unit insulated with a minimum of 2.5" of CFC free, foamed in place polyurethane. (Model 9412-32D-7 with two refrigerated drawers below top. Each drawer contains two 12" x 20" x 6" deep polycarbonate pans- pans are removable without removing drawer tracks. Drawer tracks are 14 gauge stainless steel with 1 5/16" stainless steel ball bearings, self-closing and removable).

DOORS: Stainless steel front with easy to grasp recessed handles, mounted on heavy duty concealed hinges. Hinges are all stainless steel with bronze pivot pin in nylon bushing, spring loaded to be self-closing. Door with foamed in place insulation, press fit magnetic gaskets - (designed for installation & removal without tools), and deep draw ABS interior liner for maximum insulation value. (Model 9412-32D-7, has refrigerated drawers in lieu of door).

REFRIGERATION: CFC free, R-134a back-mounted refrigeration system to be self-contained with evaporator blower coil, compressor, thermostatic control, forced-air condensing coil and capillary tube contained in removable assembly. Condensate evaporator provided. Units totally prewired and to be supplied with 8' cordset(NEMA 5-15P) for 115 V operation. "Front Breathing" refrigeration system, requires no side or back clearance.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

model 9412-32D-7 shown with non-standard cover and optional backsplash



Standard Features:

- Self-contained, removable, replaceable refrigeration package that utilizes "CFC free" R-134a refrigerant
- Front Breathing / Down-Draft refrigeration system
- · Removable stainless steel roll cover
- Fully adjustable shelves behind self-closing doors (model 9412-32D-7 has (2)drawers in leiu of doors)
- · Full length NSF approved composition cutting board
- Stainless steel top, sides, and front
- Hot gas Condensate evaporator

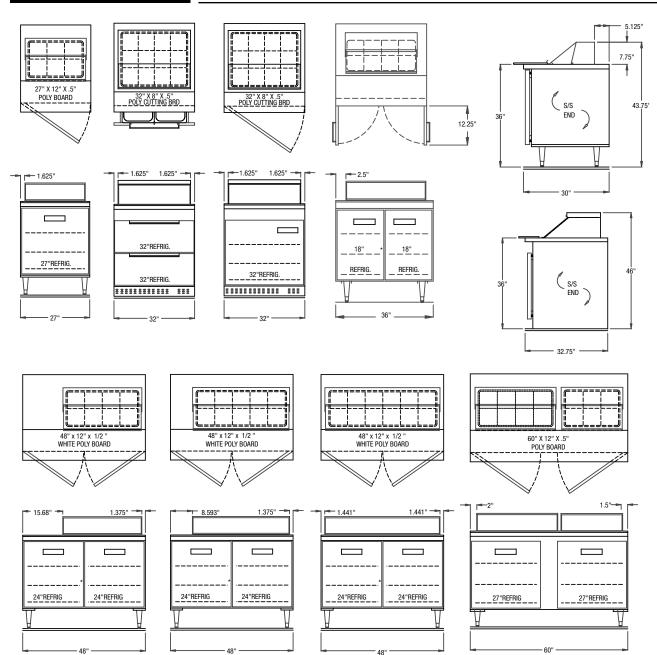
Options:

•	
	Stainless steel back panel
	Overshelves (double or single tier)
	Export Voltages
	Backsplash
	Casters
П	Drawers in leiu of doors





Models 9000-7 & 9412-32-7 Saladtop



NOTE: When ordering casters, 6" casters equal 35" height; 4" casters equal 33" height

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Model	L	D	Н	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	Ship Wt.
9401-7	27"	30"	36"	(1) 27"	5.66	(6) 1/6	1/4	115/60/1	5.5	5-15P	175
9412-32D-7	32"	32.75"	36"	(2) 32" Drawers	-	(2) 12"x20"x6" per drawer & (2) 1/1	1/4	115/60/1	5.5	5-15P	300
9412-32-7	32"	32.75"	36"	(1) 32"	8.62	(2) 12"x20"	1/4	115/60/1	5.5	5-15P	252
9801-7	36"	30"	36"	(2) 18"	7.87	(8) 1/6	1/4	115/60/1	5.5	5-15P	245
9303-7	48"	30"	36"	(2) 24"	10.82	(8) 1/6	1/4	115/60/1	5.5	5-15P	280
9304-7	48"	30"	36"	(2) 24"	10.82	(10) 1/6	1/4	115/60/1	5.5	5-15P	280
9305-7	48"	30"	36"	(2) 24"	10.82	(12) 1/6	1/4	115/60/1	5.5	5-15P	280
9601-7	60"	30"	36"	(2) 27"	13.77	(14) 1/6	1/4	115/60/1	5.5	5-15P	300





Preparation Table Countertop Rail model CR9000

model	□ CR9039	□ CR9046	□ CR9053	□CR9060	□ CR9067	□CR9074	□CR9080
	□ CR9087	□ CR9099					

Description:

Available in nine convenient sizes, 39", 46", 53", 60", 67", 74", 80", 87" & 99". The CR9000 Series takes the best of condiment cooling designs from our 8000 Series Preparation Table and makes them available in a counter top design. These counter top rails offer the option of converting existing work surfaces into pan holding operations in compliance with the NSF/ANSI standard 7, 41° F. pan product temperatures. Our rail design is proven by over 12 years of wrapped coldwall construction experience.

Specifications:

UNIT CONSTRUCTION: Exterior front, sides and top are constructed of 18 gauge stainless steel. The raised refrigerated rail will be mechanically cooled and shall be provided with one opening to allow flexible pan configurations. The interior of the rail will be one piece stainless steel with coved corners for easy wipe out. Rail will hold standard 6" deep pans - supplied by others. Unit bottom is galvanized metal. A mechanical housing is mounted on the end with a stainless steel removable air flow cover.

REFRIGERATION SYSTEM: Designed with R-134A refrigerant, this coldwall constructed unit is provided with a self-contained refrigeration system. A exterior mounted on/off switch is provided as standard to allow the rail to be shut off for defrosting and non-use times.

ELECTRICAL: Units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. Export voltages are available and require hard wiring in the field to the units main junction box.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

Standard Features:

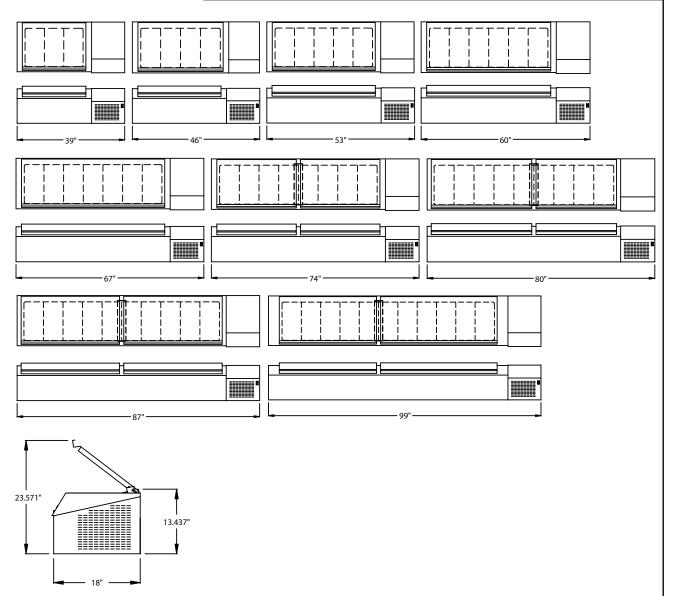
- Meets 1998 NSF Standard 7 41° F Product Temperature Requirements
- Recessed Wrapped Coldwall Rail with <u>Exclusive</u> Temperature Control

model CR9060 shown with optional hood

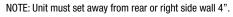


- 4" leg set
- Export voltages available
- **Exclusive** Hood & cover Assembly





Model	L	D	H*	Pan Capacity	HP	Volt	Amps	NEMA	Ship Wt.
CR9039	39"	18"	23.5"	(3)1/3 or (6)1/6	1/4	115/60/1	7.1	5-15P	133
CR9046	46"	18"	23.5"	(4)1/3 or (8)1/6	1/4	115/60/1	7.1	5-15P	162
CR9053	53"	18"	23.5"	(5)1/3 or (10)1/6	1/4	115/60/1	7.1	5-15P	191
CR9060	60"	18"	23.5"	(6)1/3 or (12)1/6	1/4	115/60/1	7.1	5-15P	220
CR9067	67"	18"	23.5"	(7)1/3 or (14)1/6	1/4	115/60/1	7.1	5-15P	249
CR9074	74"	18"	23.5"	(8)1/3 or (16)1/6	1/4	115/60/1	7.1	5-15P	278
CR9080	80"	18"	23.5"	(9)1/3 or (18)1/6	1/4	115/60/1	7.1	5-15P	307
CR9087	87"	18"	23.5"	(10)1/3 or (20)1/6	1/4	115/60/1	7.1	5-15P	336
CR9099	99"	18"	23.5"	(11)1/3 or (22)1/6	1/4	115/60/1	7.1	5-15P	365



 $^{^{\}star}$ Height listed is to top of open lid assembly. Height to top of the rail at rear is 12.09".



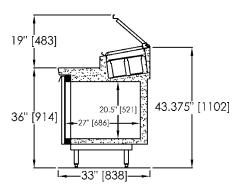




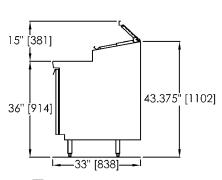




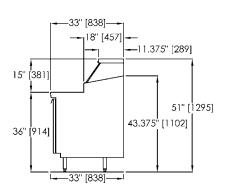
Preparation Table Salad Opening & Raised Rail Choices



Standard Profile/Cover for: 51000PR / 52000PR / 53000PR 29" deep or 33" deep Standard Hinged cover.



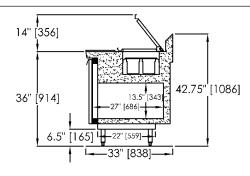
Optional Profile/Cover
 Hinged Slide-back/Telescoping cover
 * For use in restricted height areas.



w/Slide-back Cover
* For use in areas with higher than normal
air movement and/or ambient conditions.

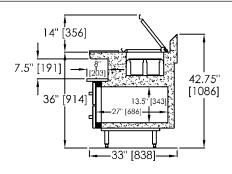
Randell's Exclusive Hood

Optional Profile/Cover



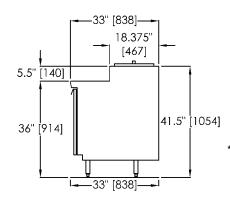
Standard Profile/Cover for:
51000PO / 52000PO / 53000PO
33" deep Only

* Full Length Openings Only.
Allowing better visibility to
under-storage (will not accept tray racks or
drawer options)



Standard Profile/Cover for: 51000LPPO / 52000LPPO / 53000LPPO 33" deep only

* Partial or Full Length Openings with plate shelf and supplied with Randell's Exclusive Drawer Cartridge system.



☐ Optional Profile/Cover for: 51000FTPR / 52000FTPR / 53000FTPR with Lift-Off Night Covers

* For use in display preparation areas and/ or dual service/access operations.

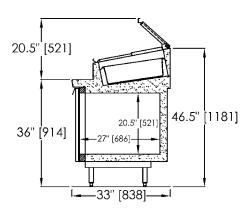


☐ Optional Cover Hinged Slide-back/Telescoping cover * For use in restricted height areas.

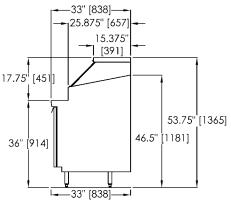
Optional Cover
 Removable Night Cover-All Models
* For use in restricted height areas and/
or open display kitchens.



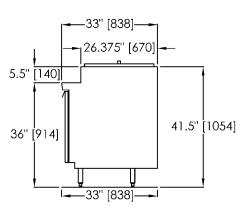
Preparation Table Salad Opening & Raised Rail Choices



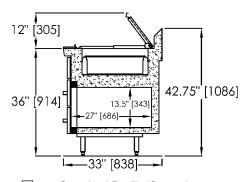
☐ Standard Profile/Cover for: 51000WPR / 52000WPR / 53000WPR 33" deep Only Standard Hinged Slide-back/ Telescoping cover.



Optional Profile/Cover for:
51000WPR / 52000WPR / 53000WPR
Randell's Exclusive Hood
w/Slide-back Cover
* For use in areas with higher than
normal air movement and/or
ambient conditions.



☐ Optional Profile/Cover for: 51000FTWPR / 52000FTWPR / 53000FTWPR 33" deep Only with Lift-Off Night Covers * For use in display preparation areas and/ or dual service/access operations.



Standard Profile/Cover for: 51000LPWPO / 52000LPWPO / 53000LPWPO 33" deep Only * Partial or Full Length Openings with

* Partial or Full Length Openings with Randell's Exclusive Drawer Cartridge system.

Optional Cover
Removable Night Cover-All Models
* For use in restricted height areas and/
or open display kitchens.