

OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

3000 SERIES ELECTRIC HOT FOOD HOLDING UNIT



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.

Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.



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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.

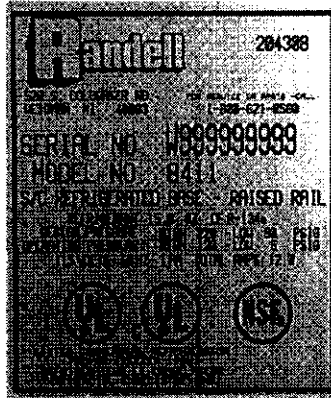
Model Number _____

Serial Number _____

Installation Date _____

**Randell Manufacturing
Service and Parts
Hot Line
1-800-621-8560
or for our
Service Agent Listings
visit our web site at
www.randell.com**

**RANDELL MANUFACTURING
SERIAL NUMBER LOCATION
FOR THE
ELECTRIC HOT FOOD TABLE SERIES**



This is a sample of a serial number tag.

The serial number tag on the series is located on the control panel.

UNIT SPECIFICATIONS

3300 SERIES -- COMMON WATERBATH

MODEL	L	D	H	# WELLS	# ELEMENTS	STAINLESS STEEL BOTTOM SHELF AREA (SQ FT)	120 VOLT UNITS			208 VOLT UNITS			240 VOLT UNITS			SHIP WEIGHT (LBS)
							KW	AMPS	NEMA	KW	AMPS	NEMA	KW	AMPS	NEMA	
3312	33"	30"	36"	2	1	5.5	--	--	--	3.0	14.4	6-20P	3.0	12.5	6-20P	116
3313	48"	30"	36"	3	1	8.1	--	--	--	3.0	14.4	6-20P	3.0	12.5	6-20P	174
3314	63"	30"	36"	4	2	10.7	--	--	--	6.0	28.8	6-50P	6.0	25.0	6-50P	232
3315	78"	30"	36"	5	2	13.3	--	--	--	6.0	28.8	6-50P	6.0	25.0	6-50P	290

3500 SERIES -- OPEN WELL

MODEL	L	D	H	# WELLS	# ELEMENTS	STAINLESS STEEL BOTTOM SHELF AREA (SQ FT)	120 VOLT UNITS			208 VOLT UNITS			240 VOLT UNITS			SHIP WEIGHT (LBS)
							KW	AMPS	NEMA	KW	AMPS	NEMA	KW	AMPS	NEMA	
3512	33"	30"	36"	2	2	5.5	1.5	12.5	5-20P	1.73	8.32	6-15P	2.3	9.58	6-15P	116
3513	48"	30"	36"	3	3	8.1	2.25	18.75	5-30P	26.0	12.48	6-15P	3.45	14.37	6-15P	174
3514	63"	30"	36"	4	4	10.7	3.0	25.0	5-50P	3.46	16.64	6-30P	4.6	19.16	6-30P	232
3515	78"	30"	36"	5	5	13.3	3.75	31.25	5-50P	4.33	20.8	6-30P	5.75	23.95	6-30P	290

3600 SERIES -- SEALED WELL

MODEL	L	D	H	# WELLS	# ELEMENTS	STAINLESS STEEL BOTTOM SHELF AREA (SQ FT)	120 VOLT UNITS			208 VOLT UNITS			240 VOLT UNITS			SHIP WEIGHT (LBS)
							KW	AMPS	NEMA	KW	AMPS	NEMA	KW	AMPS	NEMA	
3612	33"	30"	36"	2	2	5.5	1.5	12.5	5-20P	1.73	8.32	6-15P	2.3	9.58	6-15P	116
3613	48"	30"	36"	3	3	8.1	2.25	18.75	5-30P	2.6	12.48	6-15P	3.45	14.37	6-15P	174
3614	63"	30"	36"	4	4	10.7	3.0	25.0	5-50P	3.46	16.64	6-30P	4.6	19.16	6-30P	232
3615	78"	30"	36"	5	5	13.3	3.75	31.25	5-50P	4.33	20.8	6-30P	5.75	23.95	6-30P	290

Warranty Policies

Parts Warranty

Randell warrants all component parts of manufactured new equipment to be free of defects in material and 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. 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.

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 in material or 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, or labor 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.

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 storage and 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 incurred.

B. Locating Your New Unit

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

1. Floor and Counter top load - The area on which the unit 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.
2. Clearance - There must be a combined total of at least 3" clearance on all sides of the unit.
3. Ventilation

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 control panel to ascertain the correct supply voltage and amperage requirements of the unit.

D. Installation Checklist

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

1. Check all wiring to ensure that there are no kinked, bare, or loose wires.
2. Check that unit fits properly in cabinet and ensure that it is properly leveled.
3. 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.
4. Confirm that unit is holding temperature. Set controls to desired holding temperature.
5. Check unit for any signs of leaking.

Unit Operation

All units are designed for 145° to 175° operation or 140° to 170° product temperature. When using the unit dry expect at least a 15° drop in product temperatures compared to using it wet. Electric hot food holding units may be operated wet or dry. Wet operation is usually recommended for higher efficiency.

Plumbing: The units drain must have an outlet to an appropriate drainage area or container. Open well units with exposed heating elements require spillage pans to operate properly.

Note: Electric elements are not submersible.

Note: Drains must be plumbed to all applicable local code requirements.

Caution: Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. When making electrical connections refer to the amperage data listed on the units data plate. Your local code or the national electrical code handbook to be sure the unit is connected to the proper power source.

Preventive Maintenance

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

1. Clean your hot food unit with a solution of warm water and a mild detergent. The stainless steel portion of your unit can be polished with any quality polish.
2. Drain water from wells daily and wipe them out. Clean wells thoroughly twice a week to help insure a longer life for your wells.

Note: Do not use chemicals, steel wool or scrapers to clean unit.

Caution: Do not use abrasive cleaning solvents.

Proper maintenance of equipment is necessary to prevent 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 www.CFESA.com. 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 GUIDE FOR ELECTRIC HOT FOOD TABLES

Although the heart of your unit seems a tangle of wires and switches, most repairs are based on simple deductive reasoning. An electric hot food table operates on 120V, 208V or 240V circuits. It draws power through either a fuse or circuit breaker panel; if you suspect an electrical problem, check there first. The heating elements are controlled by electrical temperature controls which sense and regulate temperature.

The following trouble shooting guide list the most common malfunctions in order from most to least likely.

Before deciding that your hot food table needs repair, check that the problem is not due to incorrect use. Many malfunctions are caused by loose connections or burned wires; always check for these first. Clues to a loose connection are a metallic odor or a sort of hissing or buzzing sound. A sharp odor burning plastic indicates overheating in a control or switch. When replacing wires, use the same gauge insulated high temperature wire used by Randell.

Before attempting any repairs, unplug or turn off the power at the service panel. Check to see that you turned off and locked out the correct breaker or fuse by turning on the elements, they should not warm up. Before reconnecting power, make sure that no uninsulated wires and/or terminals touch bare metal, and that the wiring is away from any sharp edges or pinched.

Testing and replacing elements:

With a multimeter set at the RX1 setting, touch a probe to each of the element terminals; there should be only partial resistance. If not replace the element.

Next, test for a ground with one probe on a terminal and the other on the metal sheath of the element; the multimeter needle should not move. If the element fails either of these tests, replace it. To install a new element, reconnect the wires to the terminal ends and reconnect the element pan and wire shield.

Testing Temperature controls:

Turn off power to hot food table and open the control panel. If any of the temperature control terminals are discolored or burned, replace the temperature control. Next, test for continuity; disconnect the common wire, clip a probe to each terminal, and turn the control knob to number 4. If any of the circuits do not show continuity, replace the temperature control.

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit will not heat	1. Thermostat off	1. Turn on
	2. Unit unplugged	2. Plug in unit
	3. Circuit breaker tripped	3. Replace breaker
	4. Unknown problem	4. Call preferred service agency
Individual well will not heat	1. Thermostat off	1. Turn on
	2. Unknown	2. Call preferred service agency

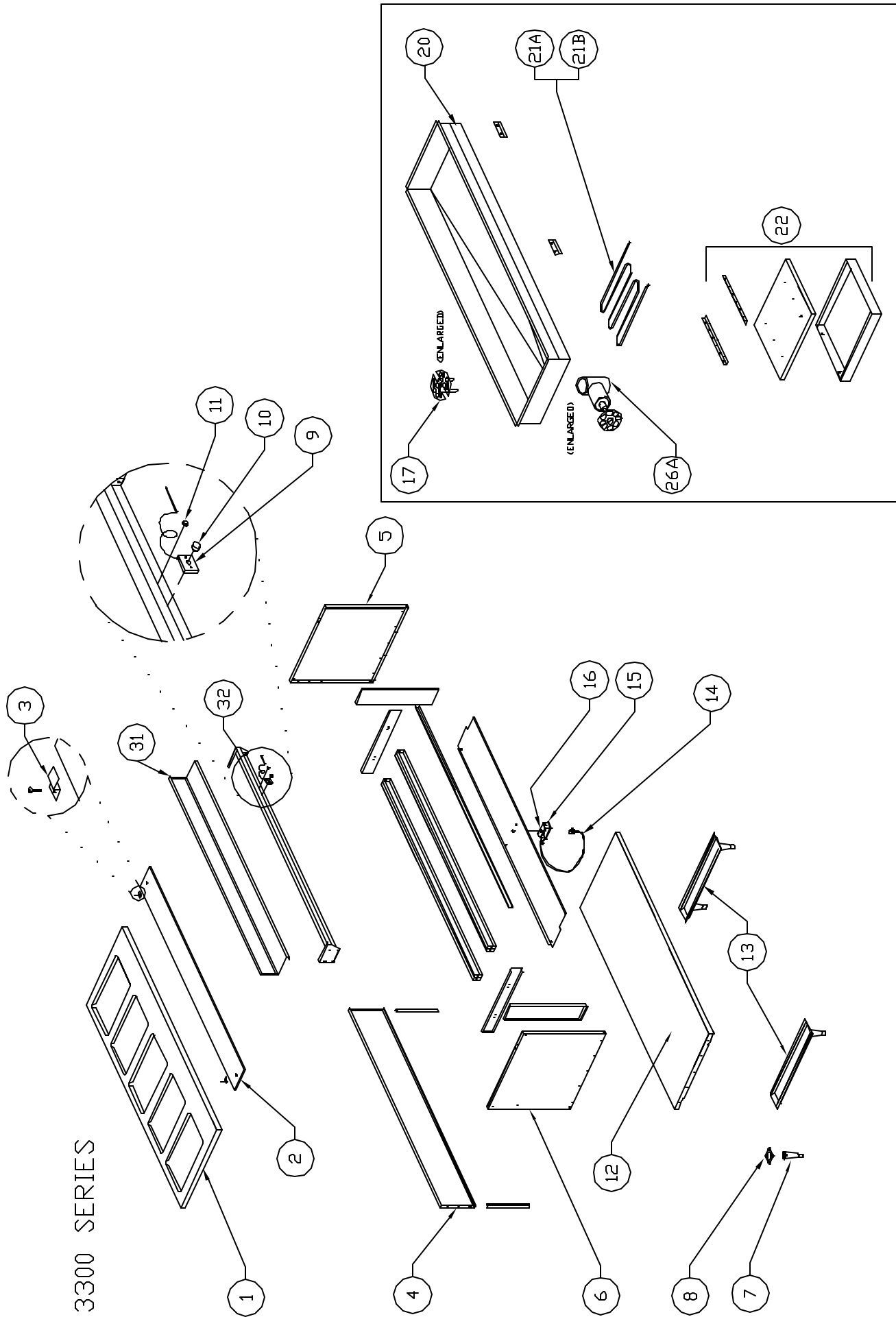
ELECTRIC HOT FOOD TABLE 3300,3500 & 3600 SERIES

ITEM	DESCRIPTION	PART NUMBER	ITEM	DESCRIPTION	PART NUMBER
1A	TOP, 2 WELL (30"X33")	RP TOP3312	19	TANK (3500 SERIES)	RP TNK0103
1B	TOP, 3 WELL (30"X48")	RP TOP3313	20A	TANK 2 WELL (3312) 27"LONG	RP TNK312
1C	TOP, 4 WELL (30"X63")	RP TOP3314	20B	TANK 3 WELL (3313) 42"LONG	RP TNK313
1D	TOP, 5 WELL (30"X78")	RP TOP3315	20C	TANK 4 WELL (3314) 57"LONG	RP TNK314
2A	CUTTING BOARD,7/16"POLY, 8X33	RP CPH0833	20D	TANK 5 WELL (3315) 72"LONG	RP TNK315
2B	CUTTING BOARD,7/16"POLY, 8X48	RP CPH0848	21A	ELEMENT, 208V - 3300 SERIES	RP ELM3205
2C	CUTTING BOARD,7/16"POLY, 8X63	RP CPH0863	21B	ELEMENT, 240V - 3300 SERIES	RP ELM3245
2D	CUTTING BOARD,7/16"POLY, 8X78	RP CPH0878	21C	ELEMENT,208V/240V-3500 & 3600	RP ELM0402
3	CLIP, 1/2" CUTTING BOARD	RP CLP001	21D	ELEMENT, 120V - 3500 & 3600	RP ELM0401
4A	PANEL, REAR 2 WELL(11.5"X30.5")	RP PNL0106	21E	ELEMENT, 208V - 3500H & 3600H	RP ELM0403*
4B	PANEL, REAR 3 WELL(11.5"X45.5")	RP PNL0107	22	PAN, ASSY W/OUT ELEMENT 3300	RP PAN0105
4C	PANEL, REAR 4 WELL(11.5"X60.5")	RP PNL0108	23	PAN, ASSY W/OUT ELEMENT 3600	RP PAN0104
4D	PANEL, REAR 5 WELL(11.5"X75.5")	RP PNL0109	26A	VALVE, 1" THD GATE (3300)	PB VLV1000
5	SIDE, RIGHT	RP SID0103	26B	VALVE, 3/4" THR GATE (3600)	PB VLV752
6	SIDE, LEFT	RP SID0104	27	ELBOW, 90°(3/4X3/4)SWEAT (3600)	PB ELB757
7	LEG	HD LEG010	28	TEE, 3/4" CAST (3600)	PB TEE758
8	PLATE, LEG	HD PLT010	29	ELBOW,(3/4X1/2) CAST (3600)	PB ELB758
9	CONTROL, TEMP	EL HFT0100	30	ADAPTER, 3/4" FPT TO 3/4" SWEAT (3600)	PB ADP501
10	KNOB, CONTROL	HD KNB003	31A	PLATE SHELF, 2 WELL (3000 SERIES)	RP SHL3512
11	LIGHT, INDICATOR	EL LGT500	31B	PLATE SHELF, 3 WELL (3000 SERIES)	RP SHL3513
12A	SHELF, BOTTOM 2 WELL(29"X32.5")	RP SHL0103	31C	PLATE SHELF, 4 WELL (3000 SERIES)	RP SHL3514
12B	SHELF, BOTTOM 3 WELL(29"X47.5")	RP SHL0104	31D	PLATE SHELF, 5 WELL (3000 SERIES)	RP SHL3515
12C	SHELF, BOTTOM 4 WELL(29"X62.5")	RP SHL0105	32A	CONTROL PANEL - 3312	RP CNT3312A**
12D	SHELF, BOTTOM 5 WELL(29"X77.5")	RP SHL0106	32B	CONTROL PANEL - 3313	RP CNT3313A**
13	CHANNEL, LEG	RP CHN0101	32C	CONTROL PANLE - 3314	RP CNT3314A**
14	CORD, POWER	SEE CHART	32D	CONTROL PANEL - 3315	RP CNT3315A**
15	BOX, JUNCTION	EL BOX020	33A	CONTROL PANEL - 3512, 3612	RP CNT3512A**
16	COVER, JUNCTION BOX	EL BOX022	33B	CONTROL PANEL - 3513, 3613	RP CNT3513A**
17	STRAINER, DRAIN	RP DSN001	33C	CONTROL PANEL - 3514, 3614	RP CNT3514A**
18	TANK (3600 SERIES)	RP PAN0005	33D	CONTROL PANEL - 3515, 3615	RP CNT3515A**

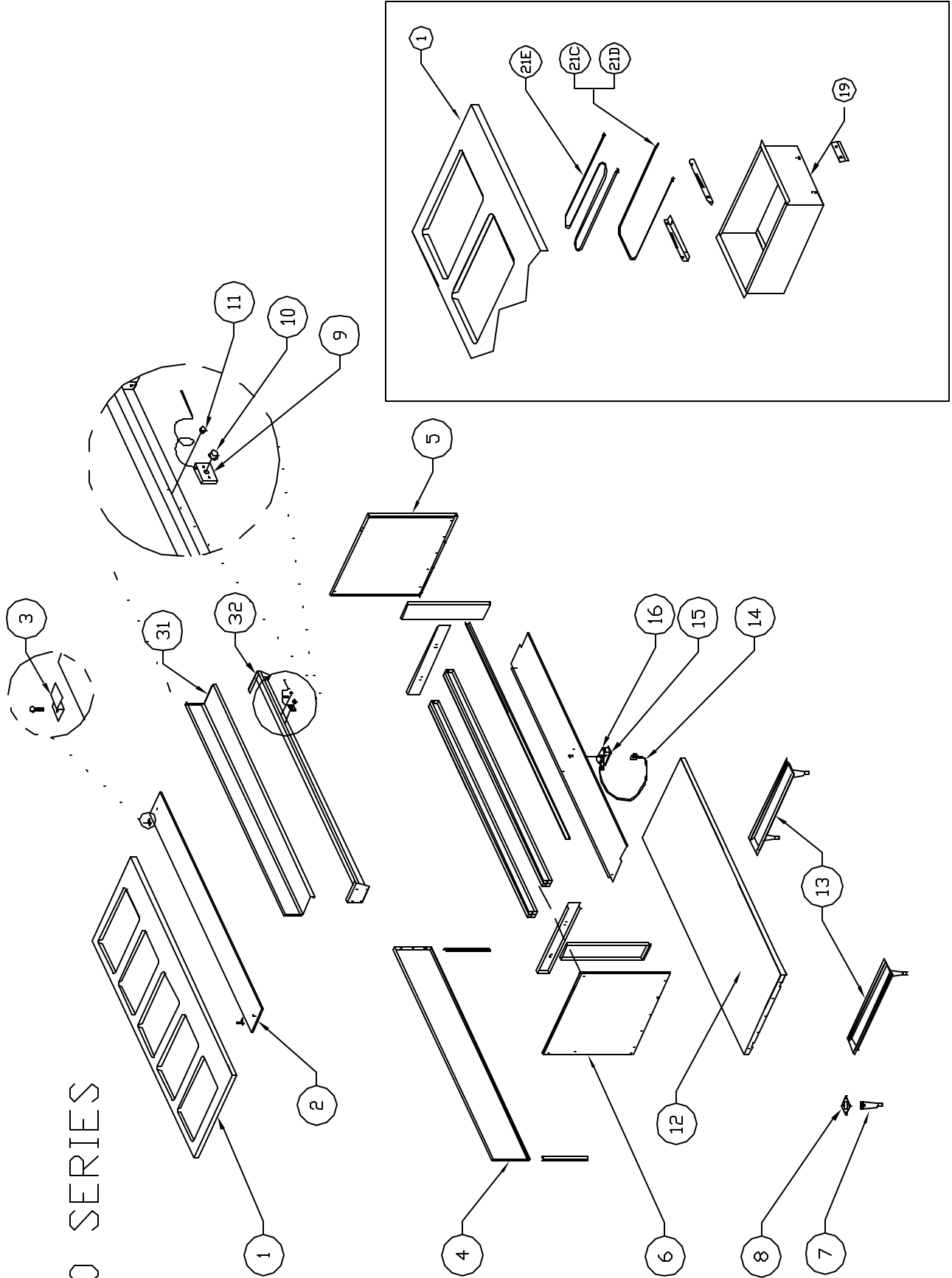
*OPTIONAL 1100W ELEMENT

**METAL PARTS ONLY, ORDER BUYOUT PARTS SEPARATELY

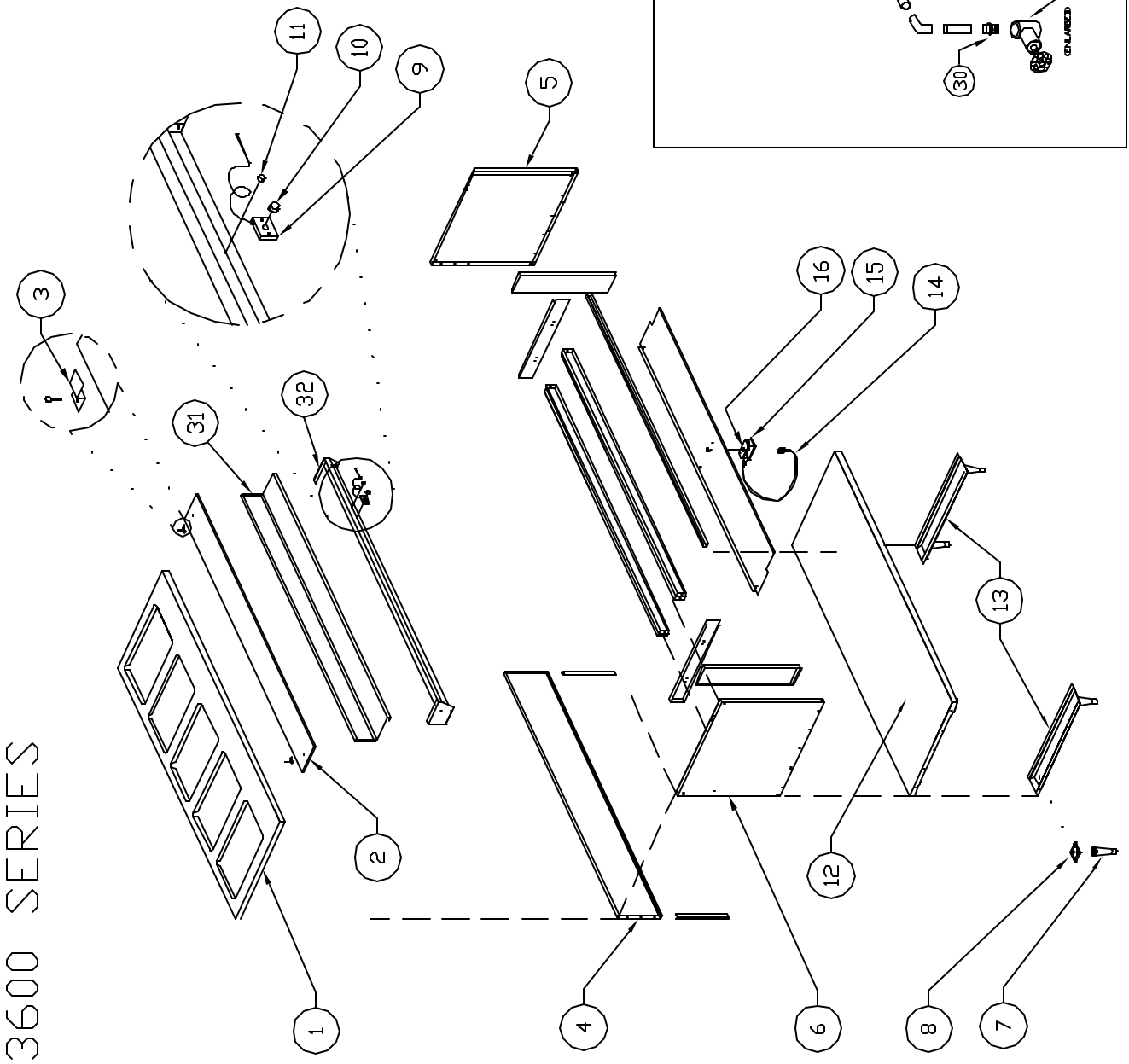
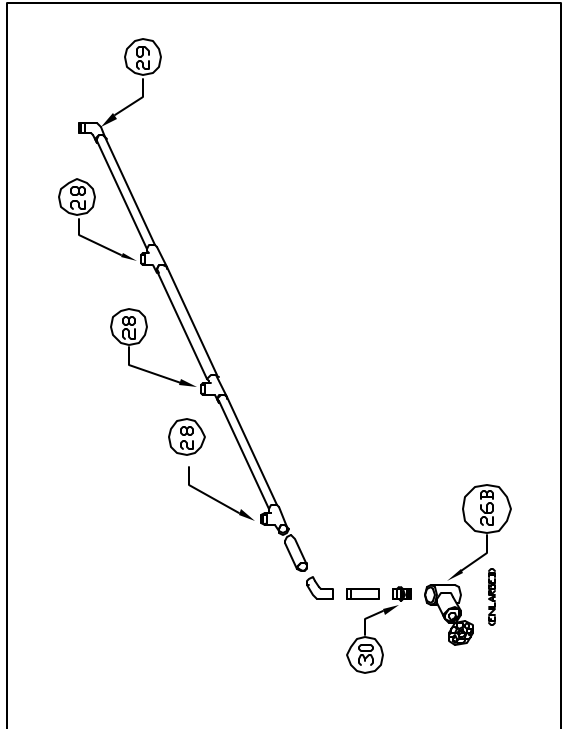
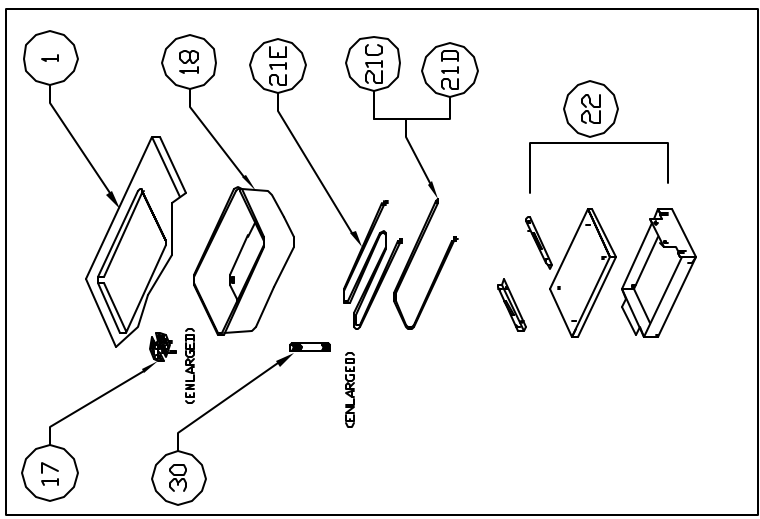
3300 SERIES

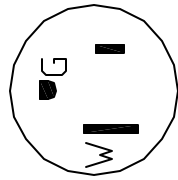


3500 SERIES



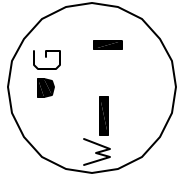
3600 SERIES





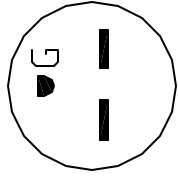
5-15P
125V

EL WIR800
<PLUG W/CORD>



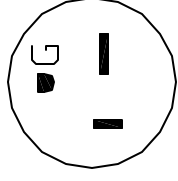
5-20P
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EL WIR480
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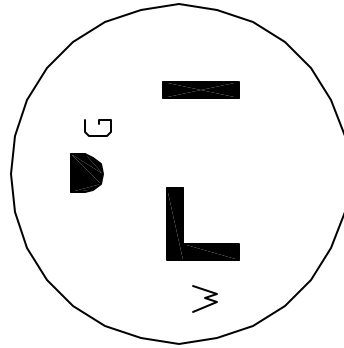
6-15P
250V

EL PLG5443
<PLUG ONLY>



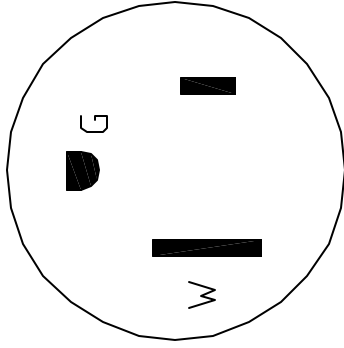
6-20P
250V

EL WIR480
<PLUG W/CORD>



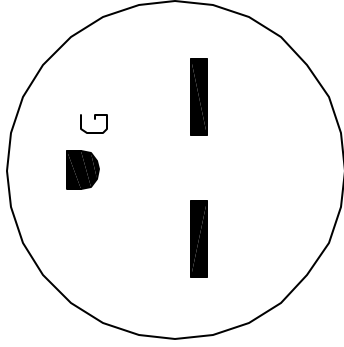
5-30P
125V

EL PLG 3125
<PLUG ONLY>



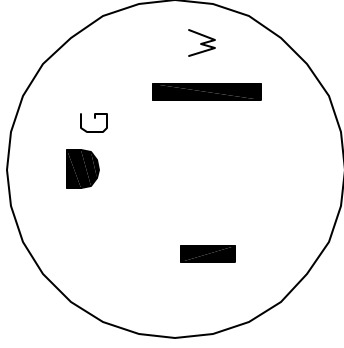
5-50P
125V

EL PLG3125
<PLUG ONLY>



6-30P
250V

EL PLG0931
<PLUG ONLY>



6-50P
250V

EL PLG0931
<PLUG ONLY>