

OPERATOR'S MANUAL

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

FX Series

*Refrigerated Solutions with
FlexiCold Technology*

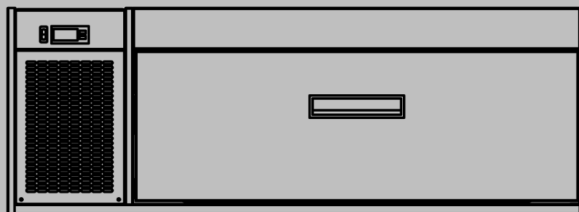
NOTIFY CARRIER OF DAMAGE AT ONCE.

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.

RANDELL®



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randellfx.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 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 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 _____

The serial number is located in the cabinet left side wall. Removal of the insulated insert from the drawer will be necessary to view data plate.

800-621-8560

**Randell Manufacturing 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 is 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 work performed by a non-ASA will not be honored by Randell. Please consult Randell Technical Support (800-621-8560) for a complete listing of ASAs. 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.

Warranty Policies con't

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

To request a warranty approval number, call our Field Service Department at: 1-800-621-8560

WHEN OPTIONAL 5 YEAR COMPRESSOR WARRANTY APPLIES

1. 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 Manufacturing's technical service hotline at 1-800-621-8560 for details and any question on **Authorized Service Agents (ASA)**.

WHEN EXPORT WARRANTIES APPLY

1. Randell Manufacturing 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.

Warranty Policies con't

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, or scratches and dents.
4. Electrical component failure due to water damage from cleaning procedures.

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).

Warranty Policies con't

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/Tucson, AZ). 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.

Warranty Policies con't

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.

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.

***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



Model FX-2CS Double Flexi-Cold Drawer

Model	Description	L E N G T H	D E P T H	H E I G H T	D R A W E R S	CUBIC FEET OF STORAGE	COMPRESSOR SIZE	ACTUAL AMP DRAW	POWER USAGE (PER DAY) (REFRIGERATOR)	POWER USAGE (PER DAY) (FREEZER)	V O L T S	N E M A	BTU Rating (each unit)		SHIP WT. lbs
													REFRIGERATOR	FREEZER	
FX-1	Single drawer with unfinished top	46"	28.6"	16.4"	1	3.0	5.5cc	3.9	1.22kw	1.99kw	115	5-15p	1018	522	195
FX-1CS	Single drawer with cooking equipment finished top; on casters	48"	33"	22.9"	1	3.0	5.5cc	3.9	1.22kw	1.99kw	115	5-15p	1018	522	220
FX-2CS	Double drawer with cooking equipment finished top; on casters	96"	33"	22.9"	2	6.0	5.5cc each	7.8	2.44kw	3.98kw	115	5-15p	1018	522	480
FX-2WS	Two-stack with finished top; on casters	46"	29.6"	37.3"	2	6.0	5.5cc each	7.8	2.44kw	3.98kw	115	5-15p	1018	522	430
FX-3SS	Three-stack with finished top; on casters	46"	29.6"	53.7"	3	9.0	5.5cc each	11.7	3.66kw	5.97kw	115	5-15p	1018	522	640

Unit Installation

SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight
2. **Clearance:** Clearance for opening the drawer and access to its contents is the only requirements. Do not place any object that can block the ventilation exhaust from the machine compartment register.
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your equipment stand around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 55° F or above 90° F.

INSTALLATION CHECKLIST

After the final location 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 the condenser and evaporator fans rotate freely without striking any stationary members.
3. Unit must be properly leveled; check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet heights or shimmying casters may be necessary if the floor is not level. **NOTE: Damage to equipment may result if not followed. Randell is not responsible for damage to equipment if improperly installed.**
4. Plug in unit and turn on main on/off power switch. The main power switch is located in the front panel next to the digital control
5. Allow unit time to cool down to temperature. If temperature adjustments are required, the temperature control is located on the front panel. Confirm that the unit is holding the desired temperature.
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. Before putting in food, allow your unit to operate for approximately (1) hour so that interior of the unit is cooled down to storage temperature.

NOTE: All motors are oiled and sealed.

NOTE: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

Unit Installation con't

ELECTRICAL SUPPLY: Any 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 tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located inside the mechanical housing.

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

NOTE: it is important that your unit has 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 tag. Burn out of a condensing unit due to exceeding voltage limits will void the warranty.

PRODUCT PLACEMENT AND MAXIMUM LOAD LEVELS

1. This unit's insulated drawer insert is provided and designed to hold food products with or without containers.
2. Refrigerated or freezer tempered air is introduced into the insulated drawer insert from above and circulates around the product for even temperature distribution.
3. For the unit to operate at full efficiency the drawer seals should be maintained in good condition. It is essential that product is not stored above the Max Fill line as this can damage the seals and affect the operation of the unit.
4. This unit is designed for *holding* products at temperatures -5°F to 40°F. Products placed in unit should be pre-chilled to the holding temperature. This unit is not intended for use as a *pull down* cabinet.
5. The unit is capable of storing any food product. However, products which may give off acidic odors like vinegar, onions, etc should be suitably sealed. Randell also recommends containers with liquid food products be stored with lids.
6. The drawer system is designed for easy unobstructed access to the product in the insulated drawer insert. The track should run smoothly with little resistance during the motion of opening and closing the drawer. The drawer will have more resistance when the unit is warm and not operating in either the refrigeration or freezer mode, this is normal as the gasket will contract slightly when the unit is cooling and allow smooth travel of the drawer.

Unit Operation con't

AMBIENT CONDITIONS

1. This unit is designed for operation in a room ambient of 86°F / 55% relative humidity. It should never be used outside or located in direct sunlight.

Randell has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type and your type of operation, you may need to alter this temperature.



Your Flexi-Cold Series Unit is equipped with an electronic temperature control. Figure one, left, illustrates the control location on the front above the louvered panel. The control type with “fnc” button is shown.

Before making temperature adjustments:

- A. Make sure that you are allowing adequate time for the cabinet temperature to equalize. When initially started or when first loaded, it can take a long time for temperatures in the display area to stabilize.
- B. Make sure that unit operation is not being effected by room ambient conditions. (See Ambient Conditions section above). If there are any significant ambient issues, adjusting the temperature setting may not help.

To raise temperature:

- A. Push and hold the “**SET**” button until set point 33 appears then release the “**SET**” button. 33 is the current set point temperature.
- B. Push and release the up arrow 2 times until 35 is displayed. Push and release the “**SET**” button one time. The new set point, 35, will flash 3 times and then will be locked in.

To lower temperature:

- A. Push and hold the “**SET**” button until 33 appears and then release the “**SET**” button. 33 is the current set point temperature.
- B. Push and release the up arrow 1 time until 32 is displayed. Push and release the “**SET**” button one time. The new set point, 32, will flash 3 times and then will be locked in.

Unit Operation con't

If your temperature control is a type with “fnc” button, follow these instructions:

To raise temperature:

- A. Push and quickly release the “set” button. “**SET**” should appear. Press and release the “**SET**” button again. 34 should appear. 34 is the current set point temperature.
- B. Press the “^” button (up arrow) 2 times until 36 is displayed. Press the “**SET**” button again to enter the change. Press the “fnc” button to return to regular temperature display.

To lower temperature:

- A. Push and quickly release the “set” button. “**SET**” should appear. Press and release “**SET**” button again. 34 should appear. 34 is the current set point temperature.
- B. Press the “v” button (down arrow) 2 times until 32 is displayed. Press the “**SET**” button again to enter the change. Press the “fnc” button to return to regular temperature display.

NOTE: The FX Series Unit is designed to operate in both refrigerated or freezer mode by adjusting the “**SET**” point to the desired temperature. The maximum highest setting is 40°F and the minimum lowest setting is -5°F. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.

Control Settings

	Randell Control Settings	FX-Series	
	XR60C-4N1F0	Freezer	
	Randel Part No.	RF CNT0604	
Code	Locked	NO	Code
SET	Thermostat set point	-1	SET
HY	Thermostat Differential (hysteresis)	2	HY
LS	Lower Set Point	-4	LS
US	Upper Set Point	59	US
Ot	Offset Room Temp	0	Ot
P2P	2nd Probe Present	Y	P2P
OE	Evaporator Probe Calibration	0	OE
OdS	Output delay @ Startup	0	OdS
AC	Anti-Cycle Time (min off after cycle)	1	AC
CCt	Comp Continuous time, (Fast Freeze)	3	CCt
COt	Compressor ON time (probe failure)	5	COt
COF	Compressor OFF (probe failure)	5	COF
CH	Type of action	-	CH
CF	°C /°F	F	CF
Lod	Probe Displayed (P1 or P2)	P1	Lod
rES	Resolution 0.0°C (only °C)	IN	rES
Prd	2nd Probe readout	-	Prd
tdF	Defrost Type	EL	tdF
dtE	Defrost Termination Temp	45	dtE
ldF	Interval between Defrosts	12	ldF
ndF	(Maximum) length of Defrost	30	ndF
dSd	Start defrost delay	0	dSd
dFd	Display during Defrost	dEF	dFd
dAd	Max display delay after defrost	12	dAd
Fdt	Drip time after defrost end	3	Fdt
dPo	First defrost after startup	Y	dPo
dAF	Defrost delay after Fast Freezing	0	dAF
FnC	Fan Operating Mode	o-n	FnC
Fnd	Fan Delay after Defrost	4	Fnd
Fct	Fan Temperature Differential	0	Fct
FSt	Fan Stop Temperature (coil temp)	65	FSt
ALc	Alarm Configuration	Ab	ALc
ALU	Alarm Upper (max alarm)	65	ALU
ALL	Alarm Lower (minimum alarm)	-10	ALL
ALd	Alarm Delay (min)	90	ALd
dAO	Alarm Delay at startup (hrs/.10min)	1.3	dAO
iIP	Digital Input Polarity (Door Switch)	OP	iIP
iIF	Digital Input Configuration	dor	iIF
did	Digital Input Delay (Door Open)	10	did
nPS	Switch Action	0	nPS
odC	Compressor and Fan Status	F_C	odC
PbC	Probe Selection PTC/NTC	ntc	PbC
dP1	Display Probe 1 (Room Probe)	-	dP1
dP2	Display Probe 2 (Coil Probe)	-	dP2
rEL	Software Info	-	rEL
Ptb	Software info	-	Ptb
bold = hidden Parameters			

DIXELL CONTROL SETTING INSTRUCTIONS

HOW TO CHANGE A PARAMETER VALUE

To change the parameter's values operate as follows:

1. - Enter the Programming mode by pressing the Set and Down Arrow for 3 seconds (the defrost and water drops symbol will start blinking)
2. - Select the required parameter.
3. - Press the "SET" key to display its value. (Now only the defrost symbol is blinking).
4. - Use up or down arrow to change its value.
5. - Press "SET" to store the new value and move to the following parameter.

To Exit: Press SET + up arrow or wait 15 seconds without pressing a key.

THE HIDDEN MENU

The hidden menu includes all the parameter of the instrument.

HOW TO ENTER THE HIDDEN MENU

1. - Enter the Programming mode by pressing the set + down arrow key for 3 seconds (the defrost and water drops symbol will start blinking)
2. - When a parameter is displayed; keep pressed the Set + down arrows for more than 7 seconds. The Pr2 label will be displayed immediately followed from the HY parameter. **NOW YOU ARE IN THE HIDDEN MENU.**
3. - Select the required parameter.
4. - Press the "SET" key to display its value (Now only the defrost symbol LED is blinking).
5. - Use up or down arrow to change its value.
6. - Press "SET" to store the new value and move to the following parameter.

HOW TO LOCK THE KEYBOARD

1. - Keep pressed for more than 3 seconds the up and down arrow keys.
2. - The "POF" message will be displayed and the keyboard will be locked. At this point it will be possible only to see the set point or the **MAX** or **Min** temperature stored.
3. - If a key is pressed more than 3 seconds the "POF" message will be displayed.

TO UNLOCK THE KEYBOARD

1. - Keep pressed together for more than 3 seconds the up and down arrow keys till the "POn" message will be displayed.

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 fan blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and bleach.
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 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.

NOTE: Do not pressure wash equipment as damage to electrical components may result.

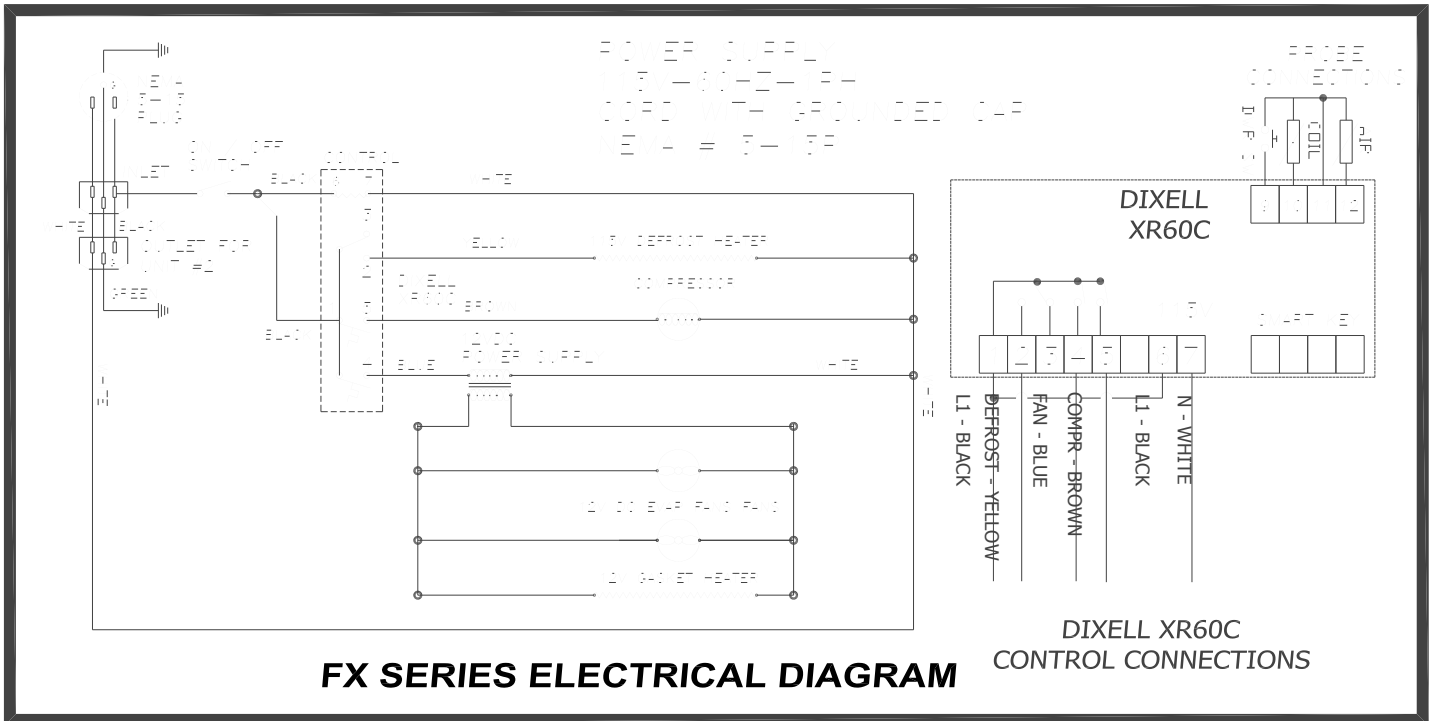
Preventive Maintenance (cont.)

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 or maintenance for your convenience.

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.

Electrical Diagram

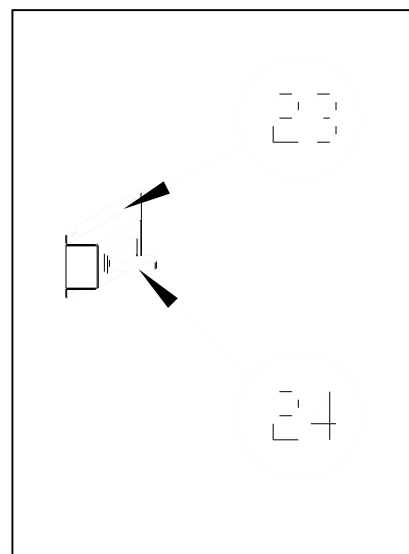
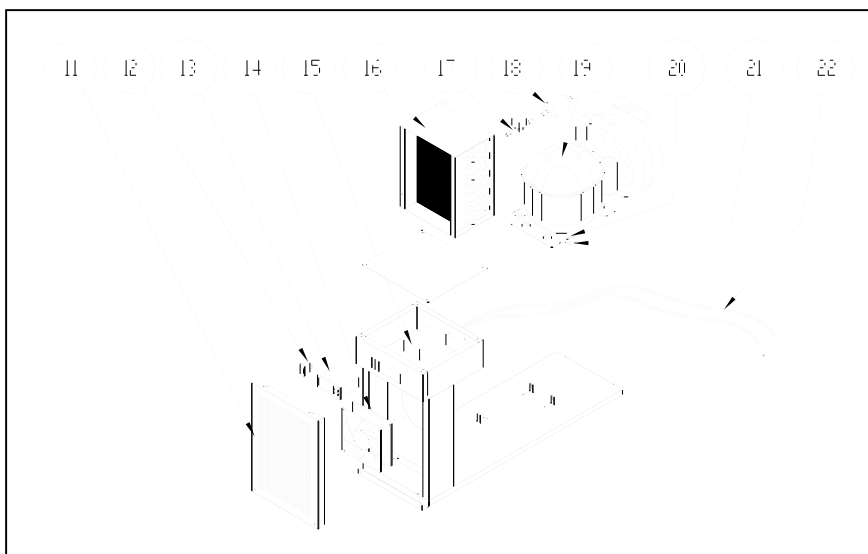
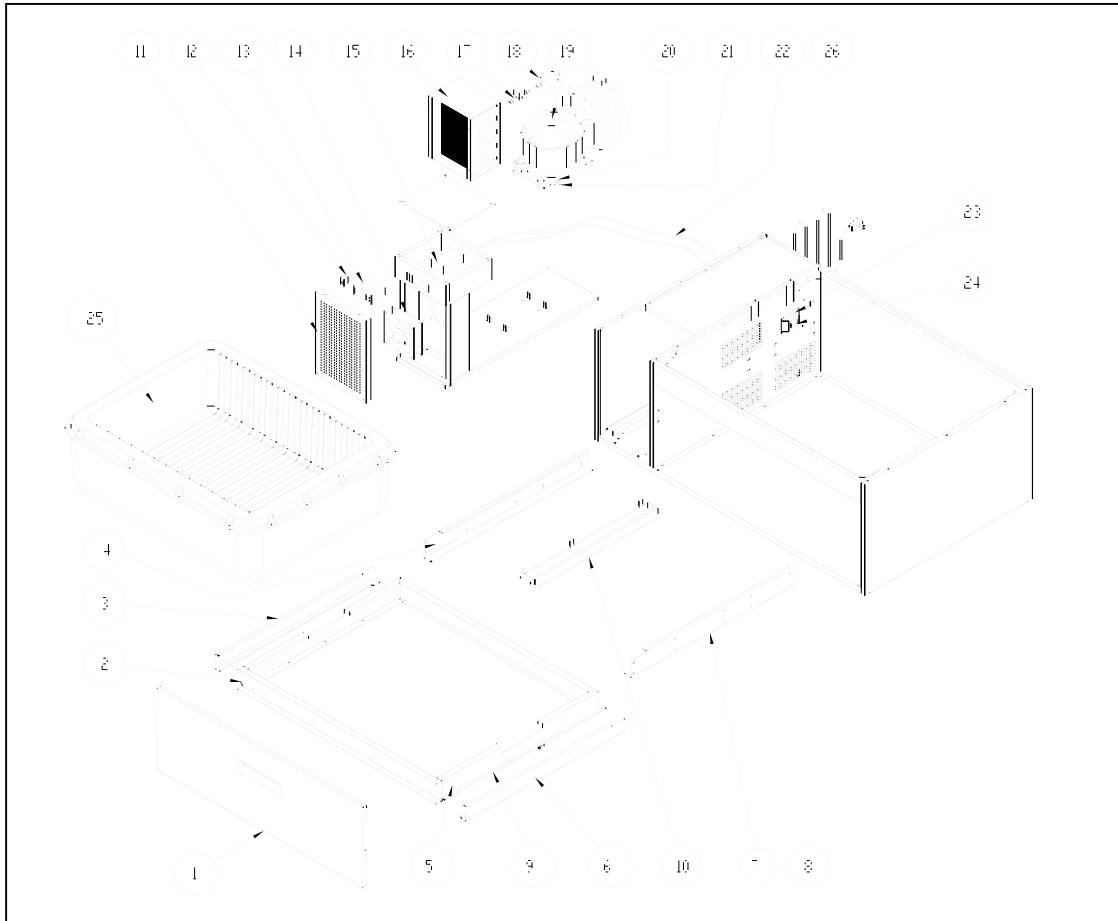


Trouble Shooting Guide

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	<ol style="list-style-type: none"> 1. No power to unit 2. Power switch in OFF position 3. Temperature control turned off 4. Temperature control faulty 5. Compressor overheated 6. Condenser fan faulty 7. Overload protector faulty 8. Compressor relay faulty 9. Compressor faulty 	<ol style="list-style-type: none"> 1. Plug in unit 2. Switch power switch to ON 3. Check temperature control 4. Test temperature control 5. Clean condenser coil 6. Service condenser fan 7. Test overload 8. Test relay 9. Call for service at 800-621-8561
Unit short cycles	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 	<ol style="list-style-type: none"> 1. Clean coil 2. Service fan and motor. 3. Call for service at 800-621-8560 4. Check outlet voltage
Unit runs constantly	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Room ambient too high 4. Room humidity too high 	<ol style="list-style-type: none"> 1. Clean coil 2. Service condenser motor 3. Reduce room temp to 75F 4. Set room lower
Unit not cold enough	<ol style="list-style-type: none"> 1. Temp control set too high 2. Temperature control faulty 3. Condenser coil dirty 4. Refrigerant leaking or contaminated 5. Room ambient too high 6. Room humidity too high 7. Display area is over-filled 	<ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Call for service at 800-621-8560 5. Reduce room temp to 75F 6. Set room lower 7. Remove items to load level To 2" below sides and front
Unit too cold	<ol style="list-style-type: none"> 1. Temperature control set too low 2. Temperature control faulty 	<ol style="list-style-type: none"> 1. Adjust control to raise setting 2. Test control
Unit noisy	<ol style="list-style-type: none"> 1. Compressor mountings loose or hardened. 2. Condenser fan damaged or hitting fan shroud 	<ol style="list-style-type: none"> 1. Tighten or replace compressor mountings 2. Inspect condenser fan

Replacement Parts List

FX SERIES REFRIGERATION SYSTEMS



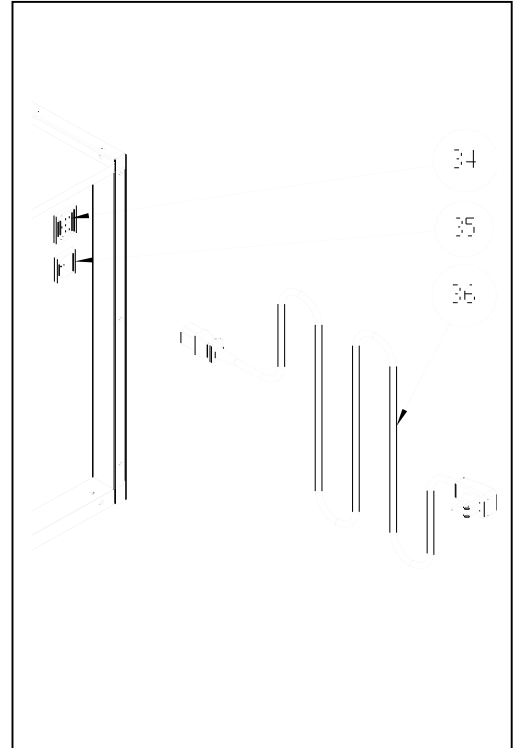
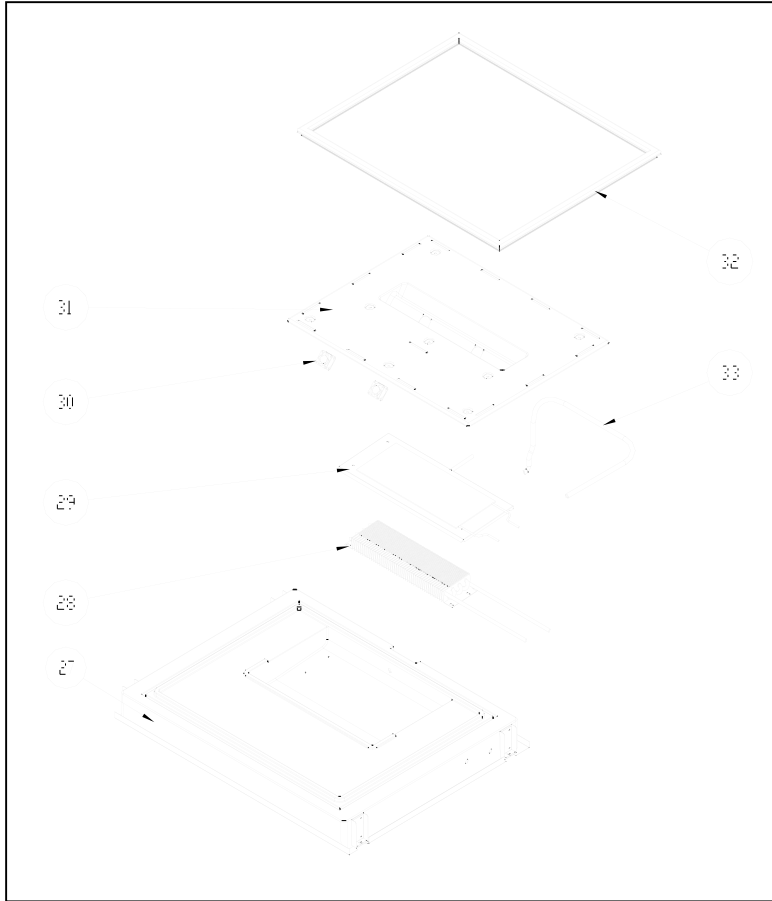
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ITEM	DESCRIPTION	PART #
1	DRAWER FRONT PANEL	RP FRT0602
2	DRAWER SLIDE LEFT TOP EXT	HD TRK0602-1L
3	DRAWER SLIDE MIDDLE PIECE LEFT	HD TRK0602-2L
4	DRAWER SLIDE MOUNTING PIECE LEFT	HD TRK0602-3L
5	DRAWER CARRIAGE FRAME	RP FRM0604
6	DRAWER SLIDE MIDDLE PIECE RIGHT	HD TRK0602-2R
7	DRAWER SLIDE MOUNTING PIECE RIGHT	HD TRK0602-3R
8	DRAWER SLIDE RIGHT TOP EXT	HD TRK0602-1R
9	DRAWER SLIDE TRACK ASSEMBLY COMPLETE LEFT AND RIGHT SET. STAINLESS STEEL	HD TRK0602
10	CONDENSATE DRAIN PAN	RP CPN0601
11	LOUVER FRONT PANEL	RP LVR0616
12	SWITCH, ROCKER RSCA201-VB-B-1VN	EL SWT0502
13	DIXELL CONTROL, 115V, XR60, COMPR,DEFROST,FAN RELAY	RF CNT0604
14	CONDENSER FAN. AXIAL, 127 X 38MM 120 CFM,115V	RF FAN0601
15	POWER SUPPLY, 115V TO 12VDC, 14.4VA MIN	EL TRN0601
16	CONDENSER COIL, 3.46"x9.00"x5.90" 1x.866, 3/8 TUBE	RF COI0602
17	SOLENOID, VALVE & 120V COIL 063455 ALCO 50RBT22SML N*	RF SOL9801
18	DRYER, 1/4"FILTER W/2ND 1/4 INECPGD62741032S N*	RF FLT251
19	COMPRESSOR, R404A, 3/8 LO, 115V DANFOSS NF5.5CLX	RF CMP0601
20	PIN, HAIR COTTER, WIRE .072D L=1-1/8" ZINC PLATED	HD PIN0601
21	WASHER, 3/8" FLAT ZINC	FA WSH056
22	PROBE, DIXELL NTC DEFROST & FAN RELAY W/ 8' BLACK LEADS	RF CNT0505
23	SWITCH BOX	RP SWT0601
24	SWITCH, DRAWER, 1" ACUATOR	EL SWT0601
25	INSULATED DRAWER INSERT	HD PAN0601
26	CAP TUBING, .031X.081 X 236" LONG (NOT SHOWN ON PARTS DRAWING)	RP TUB0602

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ITEM	DESCRIPTION	PART #
27	EVAPORATOR COIL LID ASSEMBLY	RP CSY0601
28	COIL, EVAP, 1.50"x4.00"x15.75" 1x.75, 3/8 TUBE, STAGED FIN	RF COI0603
29	EVAPORATOR DRAIN PAN WITH DEFROST HEATER	RP DRP0602
30	FAN, AXIAL, 40 X 20MM 10.8 CFM, 12VDC EVAPORATOR	RF FAN0602
31	DIFFUSER, FAN MOUNTING PLATE	RP DIF0601
32	GASKET, MAGNETIC, SLIDE SEAL, 29.53" X 23.43" (750 X 595mm)	IN GSK0604
33	HOSE, .375" ID X 1/2" OD POLYETHYLENE FLEXIBLE TUBE	RP HSE0601
34	RECEPTACLE, SNAP-IN, IEC320, 10A, 250V, 1/4" QUICK CONNECTS	EL REC0601
35	PLUG, SNAP-IN, IEC320, 10A, 250V, 1/4" QUICK CONNECTS	EL PLG0601
36	POWER CORD, IEC320 10A FEMALE TO 5-15P 90 ON SIDE, 16-3 SJ*O	EL WIR0602
37	JUMPER CORD, 1M, 16/3 SJ*O IEC320 13A TO IEC320 13A (OPTION) *	EL WIR0606
38	COUNTERWEIGHT KIT 45LBS (OPTION) *	RP CTW0601
39	FX SERIES STACKING KIT INCLUDES JUMPER CORD (OPTION) *	FX-STX

OPTIONAL EQUIPMENT NOT SHOWN IN DRAWINGS

NOTES