

## RANDELL 9000K Sandwich/Salad Prep Tables

*Randell's 9000K prep tables are high-capacity pan top units. Randell is the only manufacturer offering a full range of side-mount cooled units with the industry's best design features.*

### 9000K Competitive Features and Benefits:

#### Full-Depth Interiors

Randell offers an exclusive combination of side-mount refrigeration systems with a mullion coil design that allows for full-depth interior - - 26" in depth! This extra large interior, available only in Randell units, accommodates sheet pans in most models and high-capacity drawers that can hold as many as two, 12"x20" pans per drawer in the 27" sections of the 9045K-7 models.

#### Recessed Pan Cooling

By designing the pans to set into the cold area and combining with our exclusive air-duct that directs the air over the pans, Randell 9000K sandwich/salad prep tables have cold air blanketing the top surface of the products while combating hot ambient conditions. This assures the product surface is in NSF standard 7 compliance while minimizing freezing.

#### Organized Pan Layout

The interlocking pan adaptor bar grid assures products stay in place, even when loading and unloading pans in the center of the unit. Pans are prevented from falling into the unit and contaminating the products stored below.

#### Mullion Coil Design Offers Superior Cooling and Maximum Storage

Randell 9000K series tables incorporate an exclusive designed and balanced evaporator coil that is safely mounted behind the door mullions. The evaporator coil provides superior air distribution throughout the cabinet, full depth and full height of the interior behind the doors, while protecting the coil against damage from overloading.

#### Operator Friendly – Efficient Cooling

The mullion-coil design provides superior cooling for the base as well as the pans above and is safely located behind the door jam, between the door or the optional drawers. This allows for even cooling of the interior while preventing blockage of air flow typical in many rear-system mega-top units. The thermostatic control is conveniently located in the mullion coil out of harms way, but easy to access by the Operator.



Full depth interior accommodates sheet pans



Cold air is moved above the pan line without risk of freezing



Inter-locking pan adaptor bar grid to assure pans stay in place

### Randell Exclusive Lift-Off Louver is 100% Front Breathing

With the 9000K series standard easy lift-off louver, the Operator has easy access to the condenser coil for regular cleaning. Regular cleaning can minimize costly maintenance and the potential for food spoilage.

The fresh-air/exhaust-air louver design is combined with our exclusive fresh-air duct that prevents recycling of the exhaust air through the condenser allowing the Randell units to be 100% front breathing. Randell units typically run 25°F cooler than traditionally designed condenser housings offered by other manufacturers.

### Exclusive Press-Fit Gaskets

Tight seals are important when it comes to refrigerator operation and efficiency. Randell units have an exclusive press-fit gasket for each door or drawer which can easily be replaced by any Operator in a matter of *minutes* without any tools. Most competitors require the use of tools which can be more time consuming and difficult.

### The Industry's Strongest Drawers and the Most Comprehensive Warranty Available

Randell's patented unitized design provides the most consistent and durable construction available and is backed by an all-exclusive 3-year parts and labor warranty on the entire assembly. Competitors offer warranties on parts of the assemblies. Randell's design allows for the easy removal of the entire assembly with no tools for full cleaning of base and access to evaporator coil.

### More Standard Sizes

Randell provides the most standard sizes from 48" up to 84" to suit Operator needs. Randell designs and builds nearly unlimited sizes and pan capacities as part of the RanSpec product offering.

***When selecting a prep table, look to the leaders to see why 3 of the top 4 pizza chains in the world rely on Randell for their prep table needs.***



Side-mounted air duct exhausts out the front to use less space and cool more efficiently



Easy to remove press-fit gaskets