



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636
unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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.

This manual provides information for:

REFRIGERATORS

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.

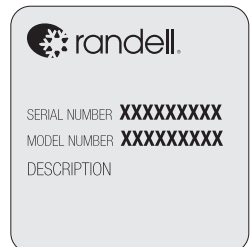
NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

The serial number is located inside the refrigerated base on the far left side of the unit. An example is shown here.



INSTALLATION

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

WARNING: IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION, TO VERIFY THAT THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.

WARNING: 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 PLATE. BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.

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 occurred.

LOCATING YOUR NEW UNIT

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

1. Floor and Countertop 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 - The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid placing the unit near heat generating equipment such as ovens, ranges, heaters, fryers, steam kettles, etc. and out of direct sunlight. Avoid locating the make table in an unheated room or where the room temperature may drop below 55° F or above 90° F.

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 compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located inside the far-left door.



Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2023 Electrolux Professional, Inc. All Rights Reserved.

DOOR INSPECTION

NOTE: FOR UNITS SUPPLIED WITH SELF-CLOSING DOORS.

1. Check doors/drawers to ensure that they are sealing properly.
2. Check doors for proper alignment.
3. Check doors to ensure that they open and shut freely.

INSTALLATION CHECKLIST

NOTE: ALL MOTORS ARE OILED AND SEALED.

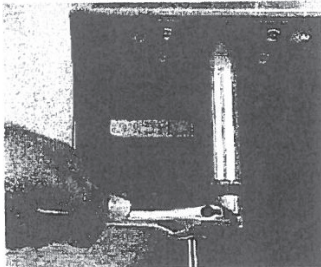
NOTE: ALL SELF-CONTAINED MODELS ARE SHIPPED FROM THE FACTORY WITH THE SERVICE VALVES OPEN READY FOR OPERATION.

After the final location of the unit 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 condenser and evaporator fans rotate freely without striking any stationary members.
3. Unit must be properly leveled.
4. Plug in unit and turn on main on/off switch.
5. Turn on cold control located inside the base and rail power switch located on front compressor panel.
6. Refer to the front of this manual for serial number location. Please record this information in your manual. It will be necessary when ordering replacement parts or requesting warranty service.
7. Confirm that unit is holding temperature. Set controls to desired temperature for your particular ambient and altitude.
8. Allow your unit to operate for approximately 2 hours before putting in food this allows interior to cool down to storage temperature.

BULLET FEET ADJUSTMENT

The legs are equipped with bullet-type leveling bolts. Turn bolts clockwise or counterclockwise until the unit is level (both right to left and front to back). This can be done by hand or with an open end wrench.



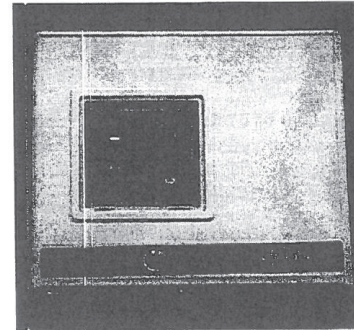
TEMPERATURE CONTROL ADJUSTMENTS

NOTE: NUMBERS ARE POUNDS OF PRESSURE NOT DEGREES F.

WARNING: DO NOT ADJUST THE DIFFERENTIAL SCREW.

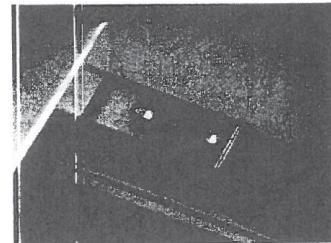
The control knob allows for temperature adjustments, within the cabinet only. Turning the knob clockwise will result in increased cooling. Keep the arrow on the knob pointed within the green arc. Turning it clockwise beyond the green can result in freeze-up, while turning it counterclockwise beyond the green will shut the compressor off. If your cabinet temperature remains too warm and your temperature control is at the maximum setting you may need to adjust the pressure control.

Your unit's pressure control should be set at the time of installation by a qualified installation contractor. If minor adjustments are needed at a later date, adjust control by turning the right adjusting screw clockwise (1/4 turn at a time) to a lower number for colder temperature and counterclockwise to a higher number for warmer temperature.



DOOR ADJUSTMENT

The doors are mounted to the cabinet with two screws on the upper hinge, and a hinge pin on the bottom. To adjust the door first open it 90° and remove the two screws, leaving the center adjusting screw loose enough to reposition door. Once repositioned, install all screws and tighten.



OPERATION

NOTE: ALL INDIVIDUAL CONDIMENT PANS NEED TO BE IN THE RAIL AT ALL TIMES. IF NO PRODUCT IS AVAILABLE OR NECESSARY FILL EMPTY PANS WITH 1" OR 2" OF WATER AS AN INSULATING BARRIER, WHEN CONDIMENT RAIL IS ON.

NOTE: EVEN THOUGH YOUR MAKE TABLE 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.

Randell has attempted to preset the cold control for an average interior temperature of 38°F at the factory 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. The control dial is located on the evaporator housing inside the base. Your condiment pans will maintain proper temperatures when utilized properly. It is strongly recommended that the covers be kept in the closed position when the unit is not in use and between rush periods.

This is especially important in the summer and in kitchens exceeding 80°F. Do not leave the covers open for prolonged periods of time. Close after using. Your table is equipped with a refrigerated base unit and a static evaporator condiment rail. Each is controlled independently of the other. The base unit's temperature is adjusted by the thermostat control on the front surface of the mullion coil assembly located in the base. The rail temperature is controlled by the factory set pressure control and will maintain 41°F or lower when operated according to your owner manual. There is also a factory set anti-freezing thermostat that will prevent the product from freezing when the lids are closed for extended periods of time. The best utilization of your make table is to use the base as a refrigerated holding compartment, it is not intended to be utilized only during business hours. We do not recommend over night storage of products in the rail. The rail may be turned off and on easily by the switch located on the end panel of the unit. The rail should be cleaned either at night after the unit has been shut down long enough to allow the frost to melt, or the following morning before starting for the day.

PREVENTIVE MAINTENANCE

WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

WARNING: BRUSH COIL IN DIRECTION OF FINS, NORMALLY VERTICALLY AS TO NOT DAMAGE OR RESTRICT AIR FLOW FROM PASSING THROUGH CONDENSER.

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

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.
2. Clean all fan blades, both on the condensing unit and the evaporator assembly.
3. Lubricate door hinges with lithium grease.
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.

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

Do not use steel pads, wire brushes, scrapers or chloride cleaners to clean your 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 your local service company or CEFSA 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 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.

REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

CONTACT US

If you have questions pertaining to the content in this manual, contact Randell at 888-994-7636.

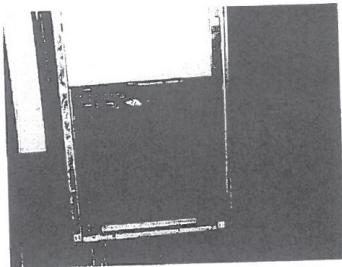
TROUBLESHOOTING

This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit not cold enough	Temperature control set too high	Lower setting
	Temperature control faulty	Test control
	Condenser coil dirty	Clean coil
	Door not sealing properly	Check door
	Door gasket damaged	Replace door gasket
	Evaporator fan faulty	Service evaporator fan
	Evaporator iced up	Check door
Unit too cold	Refrigerant leaking CR contaminated	Call for service at 1-800-621-8560
	Temperature control set too low	Adjust control
Moisture around door or frame	Temperature control faulty	Test control
	Breaker strips faulty	Inspect strips
Ice in drain pan or water in bottom of unit or floor	Temperature set too low	Raise setting
	Drain tube clogged	Clean drain
Unit noisy	Unit not level	Adjust leveling feet
	Compressor mountings loose or hardened	Tighten or replace compressor mountings
	Condenser fan damaged or fitting fan shroud	Inspect condenser fan
	Evaporator fan damaged or hitting fan shroud	Inspect evaporator fan
	Mechanical compartment louver rattling	Bend or align tabs to reduce noise. Replace if necessary.

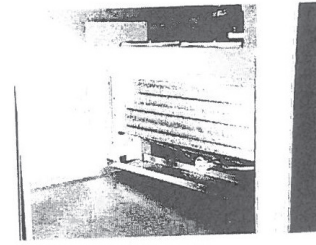
1. Cleaning condenser coil.

An accumulation of dirt and dust prevents the condenser coil from removing heat, making your unit cool poorly, run constantly, or even stop completely if the compressor overheats. Clean coil using a vacuum cleaner with a wand attachment. If the coil is greasy, wash it with warm soapy water and a bristle brush, taking care not to drip water on other parts of your unit.



2. Cleaning drain and drain pan.

Clean the drain using an oven baster to force a solution of hot water and baking soda or bleach into the opening. To clear a stubborn clog, insert a length of 1/4" round plastic tubing into the drain and push it through to the drain pan, then pull it out. Wash the pan regularly with a solution of warm baking soda and water.



3. Checking the door seal.

Open the door and examine all four sides of the door gasket for tears. Feel the gasket for brittleness or cracks. If the gasket shows damage replace it. If not, close the door and check the seal between gasket and cabinet for obvious gaps. Next, open the door and shut it on a dollar bill, slowly pull it out of the door. If the gasket seals properly, you will feel tension as it grips the bill. Repeat this test all around the door. If the gasket doesn't seal tightly, replace gasket after first checking the door for sagging and warping.

