

RANDELL 8000N Raised Rail Prep Tables

When selecting a refrigerated prep table, see why 3 of the top 4 pizza chains in the world rely on Randell for their refrigerated prep table solutions.

8000N Competitive Features and Benefits: **NSF Standard 7 Performance Requirements**

Recessed pans set into the cold area allow cold air to blanket the top surface of the product to combat hot ambient conditions and to ensure the product surface is in compliance while minimizing freezing.



Frost line cools surface of pans for safe food temperatures

Energy Efficient – Operator Friendly

The split refrigeration design that operates the rail independently of the base allows the Operator to adjust rail temperatures as needed without compromising the storage base temperatures. Energy consumption is reduced by as much as 50% by shutting the rail off at night after storing food pans in the base or in other storage refrigeration. Your HACCP program is improved at the same time.



Rail thermostat and on/off switch are independent of base for energy savings

Randell Exclusive Hinged Louver is 100% Front Breathing

With the 8000N series standard hinge louver, the Operator has easy access for regular cleaning of the condenser coil, the rail's on/off switch, oversized rail drain and the rail's thermostat for simple adjustment of pan temperatures. Competitive units can inadvertently be switched to the off position when bumping the rail causing unsafe temperatures and 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 25⁰F cooler than traditionally designed condenser housings offered by other competitors.



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

The Industry's Strongest Drawers Come with 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.



Drawer cartridge system with 3-year warranty

Mullion Coil Design Offers Superior Cooling and Maximum Storage

Randell's 8000N series prep tables uses a proprietary design balanced evaporator Coil that is safely mounted behind the door mullions to provide superior air distribution throughout the full depth and height of the cabinet interior and behind the doors. This protects the coil against damage from over-loading the unit with products.



Full depth interior accommodates sheet pans

Exclusive Press-Fit Gaskets

Refrigeration runs more efficiently with proper maintenance and the replacement of gaskets that remove easily without tools in a matter of *minutes* for each door or drawer. Competitive units require screws that allow for the seals to break down for energy loss.



Press-fit gaskets can be cleaned or replaced easily — without tools

More Standard Sizes

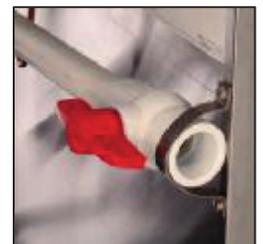
Randell provides the most standard sizes of prep tables than any manufacturer, from 48" up to 111" to suit most Operator needs. We can also design and build virtually any size unit for multiple pan capacities as part of our RansSpec product offering.

Ease of Cleaning

The integral pan ledge and smooth interior of the rail, along with the industry's only standard drain provides the Operator with the easiest prep rail to clean in the industry.



Smooth interior to easily remove debris in the drain area beneath pans



Spills wash right through industry's only standard over-sized rail drain

8000N RAISED RAIL PREP TABLE COMPETITIVE POINTS

	No. of Standard Lengths Available	Cooling of Rail	Recessed Pans	Low-Profile Rail	Rail T-Stat	Rail Drain	Press-Fit Gasket	Hinged Louver	Fresh Air Flow to Condenser
	6	Wrapped Cold Wall	Yes	Yes	Yes	Yes	Yes	Yes	Yes
	5	Wrapped Cold Wall	Yes	Yes	No	No	Yes	No	No
	5	Air*	No	Yes	No	No	No	No	No
Beverage-Air	4	Air-Over	Yes	Yes	No	No	No	No	No
	4	Wrapped Cold Wall	Yes	No	No	No	No	No	No
McCall	3	Wrapped Cold Wall	Yes	No	No	No	No	No	No

* TRUE does not duct air over; claims air “burps” over top pans through gaps in pans