

RANDELL RanSpec Chef Tables

Randell RanSpec Chef Tables focus on refrigeration performance and leverage the strengths of standard products into the flexible design of Chef Tables to meet customer-specific needs. Don't put your customers at risk with local regulatory officials. Specify Randell where NSF and UL approvals are exceeded on each and every design.

RANSPEC Competitive Features and Benefits:

Flexible Designs

Randell Chef Tables can be designed using hundreds of standard component-driven designs at nearly unlimited sizes to provide a unique product specific to the building space, operator preferences or menu variations, all with time-proven and regulatory tested products. This allows custom aesthetics with the benefit of standardized parts that can easily be replaced. Competitive custom tables require part replacement by a sheet metal fabricator or from-scratch part manufacturing.

NSF Standard 7 Performance Requirements

Recessed pans, set into the cold area of the prep table, 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.

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 to clean prep rail available. With the oversized and easy to use drain valve in the compressor housing, clean-up has never been more convenient.

Operator Friendly – Energy Efficient

The split refrigeration design that operates the rail independent of the base allows the Operator to adjust rail temperatures as needed without compromising the storage base temperatures. Reduce energy consumption 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.



Frost line cools surface of pans for safe food temperatures



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



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

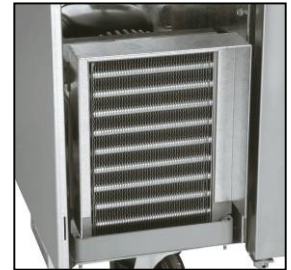


RanSpec Chef Table, Chef Side shown

Exclusive Hinged Louver is 100% Front Breathing

All refrigerators and freezers come standard with a hinged louver so the Operator has easy access for regular cleaning of the condenser coil, and on prep top units, access to the rail's on/off switch (no more inadvertently bumping the rail switch into the off position) and rail thermostat for simple adjustment of pan temperatures and full access to the oversized rail drain.

The fresh-air/exhaust-air louver design is also 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. Units typically run 25°F 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

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 resulting in energy loss.



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

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 easy removal of the entire assembly, with no tools required for full cleaning of the base and access to the evaporator coil.

Mullion Coil Design Offers Superior Cooling and Maximum Storage

Randell refrigerators use 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.



Drawer cartridge system with 3-year warranty

UL Listed Central Power Panels for Single-Point Connections

Control your on-site electrical installation costs by having your chefs' island pre-wired to a UL listed breaker panel. This panel allows a single-point connection for all the power in the chef's island, controlling on-site preparation costs as well as individual circuit connections. This provides a safety factor in allowing the Operator to shut down individual breakers right at the location.



Breaker panels are factory wired and tested

Heavy-Duty Over-Shelves with Integral Wiring Chases

All Randell over-shelf assemblies are pre-mounted and fitted at the factory to allow for easy installation in the field. With their sleek 1" square stainless tubular posts, durability comes without sacrificing space. All shelf systems come with wiring chase-ways to keep electrical components protected and separated. Wiring is UL listed from the factory to assure safety and reliability in every shipment.

HACCP Compliant Integral Sink Option

Hand sinks are welded into the countertop allowing the Operator point-of-use accessibility. Sinks are easy to clean and have long-lasting durability. Available with optional side splashes with fully covered wipe-able corners.

Beauty is Not Skin Deep

The beauty of Randell's standardized components are designed to fit your specific needs while keeping the design looking like it's a production-type product. You can count on Randell's smooth lines, easy to clean surfaces, and proven integrated components.



Openings are built into the top of the unit as one-piece