

RANDELL Equipment Stands

Reliability and Flexibility. The two most important features when specifying or purchasing a refrigerated equipment stand. Randell delivers both - - without compromise.

Equipment Stands Competitive Features and Benefits: Reliability & Flexibility **Patented Drawer Cartridge**

The Randell unitized drawer system assures quality is built into the design by creating a solid framework that is free-standing and slides into the base after it is completely assembled. This provides a consistent construction process that outlasts any design that is assembled inside the unit, typical of most drawer systems.

The entire cartridge is removable, without tools to allow full access to the base for cleaning or working on the evaporator coil.

3-Year Parts and Labor Warranty!

The most comprehensive warranty on drawers in the industry covers 100% of the patented removable cartridge, not just parts of the slides.

Exclusive Press-Fit Gaskets

Keep your refrigeration running more efficiently by proper maintenance and replacement of gaskets with the easy to remove (without tools) design of our gaskets in a matter of *minutes* for each drawer.

100% Front Breathing

All Randell equipment stands are 100% front breathing allowing the customer to seal the units on the back and sides or curb mount the unit for a cleaner installation. In high-heat areas, it is even more critical that fresh air circulates through the condenser coil and our 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 and typically runs 25^oF cooler than traditionally designed condenser housings.



Randell's patented removable drawer cartridge



Exclusive press-fit gaskets



20105SC Equipment Stands

Reinforced Top to Handle the Heaviest Loads

Our tops are designed with 11-gauge sub-tops below the stainless steel finished top and are supported through its structural front design to support up to 225 pounds per lineal foot, more than enough for the heaviest pieces of cooking equipment.

Temperature Performance

The Randell designed, manufactured and fully balanced evaporator coils are located in between the drawer sections to provide unparalleled air-circulation throughout the base cabinet, especially important in drawer units as the essence of the drawer slides can block air-flow.

Standard Lengths

Randell offers several standard lengths in our price list to fit most needs.

Special Lengths

With tight kitchens, especially in remodels, Randell exclusively offers special lengths to fit your space. **Virtually any length** from 4' long (self-contained) upwards of 12' – 13' are available to meet specific size requirements for the available space or specific equipment configuration. *An **exclusive offering from Randell without high costs or long lead-times.***

Drawer Configurations

Randell's standard space savings 27" wide drawer sets hold two, 12"x20" (full-size) **pans back-to-back** in each drawer; tremendous value and added capacity in space-conscious lengths.

For designs requiring more space or greater length to accommodate longer cooking equipment configurations, 32" wide drawers are an alternative whereas the pans can be rotated 90° for a **side-by-side set-up**, which is especially useful when using fractional pans in the drawers.

Standard configurations accommodate **4" deep pans** in both the bottom and top drawers. When more capacity is required and flexibility in equipment work height is available, Randell offers **6" deep pan capacity** in both the top and bottom pan - - another Randell **exclusive**.

When mobility is desired, Randell can supply any of its self-contained equipment stands with **heavy-duty casters** that support the heaviest loads and reduce working height of the counter-top equipment.

If excess heat in the kitchen is a concern, all models can be ordered remote for field connection by the refrigeration contractor to a **remote refrigeration system** or rack.

Freezer units are also available for those applications when the menu calls for going from frozen products direct to the cooking appliance. This is especially useful in tight applications where counter-top fryers are used as well as other applications.