

OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

FREEZERS



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.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.



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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Randell customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design, to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance, will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by one of the best warranties in the food service industry and by our professional staff of service technicians. Retain this manual for future reference.

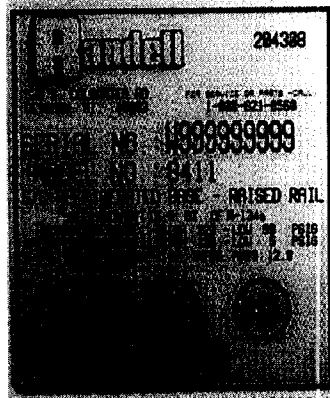
Notice: Due to a continuous program of product improvement, Randell Manufacturing reserves the right to make changes in design and specifications without prior notice.

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 _____

**Randell Manufacturing
Service and Parts
Hot Line
1-800-621-8560
or for our
Service Agent Listings
visit our web site at
www.randell.com**

**RANDELL MANUFACTURING
SERIAL NUMBER LOCATION**



This is a sample of a serial number tag.

Warranty Policies

Parts Warranty

Randell warrants all component parts of manufactured new equipment to be free of defects in material or workmanship, and that the equipment meets or exceeds reasonable industry standards of performance for a period of one year from the date of shipment from any Randell factory, assembly plant or warehouse facility.

Note: Warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and set up. In the event equipment was shipped to a site other than the final installation site, Randell will warranty for a period of three months following installation, with proof of starting date, up to a maximum of eighteen months from date of purchase.

Component parts warranty does not cover glass breakage or gasket replacement. Randell covers all shipping cost related to component part warranty sent at regular ground rates (UPS, USPS). **Freight or postage incurred for any express or specialty methods of shipping are the responsibility of the customer.**

Labor Coverage

In the unlikely event a Randell manufactured unit fails due to defects in materials or workmanship within the first ninety days, Randell agrees to pay reasonable labor incurred. During the first ninety days work authorizations are not required for in warranty repairs. However, repair times are limited to certain flex rate schedules and hours will be deducted from service invoices if they exceed allowed times without prior approval and a work authorization number. Warranties are effective from date of shipment, with a 30 day window to allow for shipment, installation and setup.

Where equipment is shipped to any site other than final installation Randell will honor the labor warranty for a period of ninety days following installation with proof of starting date, up to a maximum of nine months from date of purchase. Travel time is limited to one hour each direction or two hours per invoice.

Any travel time exceeding two hours will be the responsibility of the customer.

Note: Temperature adjustments are not covered under warranty, due to the wide range of ambient conditions.

Five Year Extended Compressor Warranty

United States installations only:

Randell will pay for the replacement compressor only. Freight, labor, refrigerant, handling and all other miscellaneous charges are the responsibility of the customer. Randell will fulfill its warranty obligation by using one of the four methods provided below, which will be selected by the Randell in-house service technician:

1. Provide reimbursement to servicing customer for the cost of the locally obtained replacement compressor in exchange for the return of the defective compressor returned to Randell freight prepaid. Randell does limit the amount of reimbursement allowed and does require a copy of the local supply house bill for replacement compressor.

Customer should not pay servicing agent up front for compressor.

2. Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Randell freight prepaid. Perform repair at the expense of Randell and ship the item back to job location freight collect.
3. Furnish a replacement compressor freight collect in exchange for the return of the defective compressor sent back freight prepaid.
4. Furnish complete condensing unit or replacement package freight collect in exchange for the return of the defective compressor sent back freight prepaid. (decisions based on whether or not to send complete condensing unit will be made by Randell in-house service technician).

Export Warranty

Our export warranties will cover all non electrical parts for the period of one year from the date of shipment to be free of defects in material or workmanship. Electrical parts are also covered if ordered and operated on 60 Hz. Electrical components, ordered and operated on 50 Hz, are warranted for the first 90 days from shipment only. Service labor is covered for the first 90 days with authorization from factory prior to service. Warranty is automatically initiated 60 days from ship date. Inbound costs on any factory supplied items would be the responsibility of the customer. Adherence to recommended equipment maintenance procedures, according to the owners manual provided with each unit, is required for this warranty to remain in effect, and can have a substantial effect on extending the service life of your equipment. Equipment abuse voids any warranty. Extended warranties are not available for parts, labor or compressors on units shipped outside the United States.

Freight Damage

Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier (note all damages on freight bill at time of delivery). Internal or concealed damage may fall under Randell's responsibility dependent upon the circumstances surrounding each specific incident and are at the discretion of the Randell in-house service technician.

Gasket Coverage

Randell does not cover gaskets under warranty. Gaskets are a maintenance type component that are subject to daily wear and tear and are the responsibility of the owner of the equipment. Because of the unlimited number of customer related circumstances that can cause gasket failure all gasket replacement issues are considered non-warranty. Randell recommends thorough cleaning of gaskets on a weekly basis with a mild dish soap and warm water. With proper care Randell gaskets can last up to two years, at which time we recommend replacement of all gaskets on the equipment for the best possible performance.

NOTICE: FOOD LOSS IS NOT COVERED UNDER WARRANTY

Unit Installation

A. 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.

B. 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.

C. 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.

Note: 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.

Note: 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.

D. Door Inspection

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.

Note: For units supplied with self closing doors.

E. Installation Checklist

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 on page 3 now. 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.

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.

Note: 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.

Figure B - Temperature control adjustments

The control knob allows for temperature adjustments, with in 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 to warm and your temperature control is at the maximum setting you may need to adjust the pressure control.

Your units 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.

Note: Numbers are pounds of pressure not degrees F.

Note: Do not adjust the differential screw.

Resetting self-closing hinge Loosen set screw, using flat tip screwdriver turn bottom hinge (2) turns. Turn clockwise on left hinged doors, counterclockwise on right hand doors. Hold hinge in wound position with screwdriver and tighten set screw.

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.

Reach In hinge adjustment and alignment



To adjust reach in hinge open door to approximately 90° . Then remove hinge cover and loosen the three machine screws and adjust hinge plate as necessary to align door with cabinet front for proper gasket sealing (to make door tighter move adjustment plate forward, to loosen move adjustment plate out. Tighten hinges, replace hinge cover and reinstall door.

BASIC PROGRAMMING

The Display

The display normally shows the current temperature. There are also 3 Red LED's; the upper right indicates cooling, the upper left indicates defrost, and the bottom right is used for programming.

The Buttons



There are two double buttons, each having 2 actions. To use them you must press either the left or right hand side of the button as appropriate. Up   Down

Manual Defrost  SET Set

To Display the Set Point

Press and release the SET button and the Set Point will be displayed for 5 seconds.

To alter the Set Point

Press and hold the SET button for at least 3 seconds and Set Point change mode is entered, the 2 small LED's will start flashing indicating you are now in programming mode. Use the  and  buttons

to alter the Set Point. The new value can then be stored either by pressing the SET button or by waiting 15 seconds until the exit time out has expired.

If defrost adjustments are required, consult factory for detailed programming instructions.

Press any button to silence alarm

Alarm Codes

DISPLAY FLASHING

EE

P1

P2

HA

LA

EA

CA

PROBLEM

Data or memory corruption

Fault with thermostat probe or probe wiring

Fault with evaporator probe or probe wiring

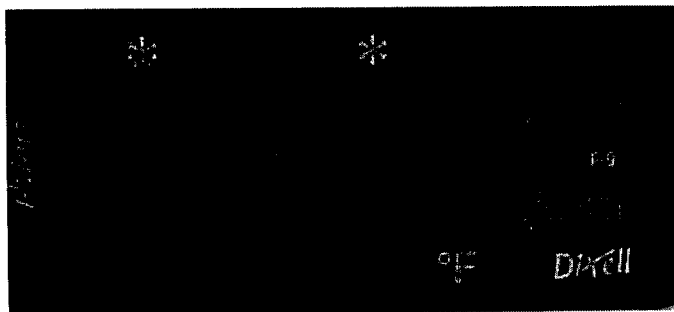
High temperature alarm

Low temperature alarm

External alarm

Serious external alarm

If any alarm codes appear, consult factory. If P1 or P2 alarms are displayed, check probe connections at control.
CAUTION – Disconnect power supply before attempting any servicing on the control wiring.



Unit Operation

Allow your freezer to operate for approximately 2 hours before putting in food. This allows the interior to cool down to the correct storage temperature. During normal operation, a freezer continuously circulates below freezing cabinet air through the coil. Defrosting the coil requires a periodic supply of heat. This is accomplished by an automatic, time activated, temperature terminated, electric defrost system. The programmable time clock is preset at the factory for four defrost cycles every 24 hours and the non-programmable type 6 cycles every 24 hours. However, this may easily be changed to suit climatic conditions and usage, by adding or subtracting the number of cycles. To set up defrost cycles: open time clock cover and read the instructions on the back of the cover, set defrost cycles as desired. Adjustments made to defrost timers are not covered under warranty.

At the start of the defrost cycle, both the compressor and evaporator fans are off. The electric defrost heater (attached to coil) and drain pan heater (attached to drain pan below coil) are energized.

When the defrost termination senses 58 degrees, the coil is fully defrosted and the compressor operation is automatically resumed; defrost and drain pan heaters are automatically de-energized and the compressor is activated. The coil fans are delayed from starting at the termination of a defrost cycle. When the thermostat senses a coil temperature of 35 degrees, fan operation is automatically resumed. The freezer operation is now completely resumed.

During the defrost operation, heat is confined to the coil housing to prevent any significant rise in air temperature in the food zone, the fan delay action of the termination thermostat is twofold. First to prevent blowing of warm air into the food storage area. Second, to prevent any condensate retained on the defrosted coil, from being blown into the food storage area.

Normal defrosting which is terminated by the temperature sensors will average 10 to 15 minutes. A fail safe provision to the defrost cycle with resulting damage to food storage is provided by an override timer in the defrost clock. Setting the maximum duration of the override timer at 25 minutes provides a fail safe system in the event that the defrost terminator malfunctions.

Manual defrost - to turn freezer into manual defrost, with the non-programmable timer, turn center shaft 90 degrees, with a flat tip screwdriver, clockwise until a click is heard. If your unit is equipped with a programmable timer turn the reset knob until a pin in the timer dial passes the reset knob.

Automatic defrost - Each Randell freezer equipped with an automatic defrost timer, shuts the compressor for a specified number of times each day. When the unit is on defrost time, water will drain from the evaporator through a tube onto the condensate evaporator pan at the bottom or to a designated floor drain. The defrost timer cycle may be altered to a different number of cycles if your unit is equipped with a programmable timer.

Note: Both timers allow customer chosen defrost times.

Randell suggests a preventive maintenance program which would include the following:

1. Clean condenser coils. 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.

Note: Brush coil in direction of fins.

2. Clean fan blades.
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 gaskets on a weekly basis with a solution of warm water and a mild detergent to extend gasket life.

NOTE: DO NOT USE SHARP UTENSILS WHILE CLEANING EQUIPMENT.

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.

Preventive Maintenance

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.

Note: Brush coil in direction of fins, normally vertically as to not damage or restrict air flow from passing through condenser.

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.

NOTE: DO NOT USE SHARP UTENSILS

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, De-grease It, Oven aid | Excellent removal on all finishes |
| Grease and oil | Any good commercial detergent | Apply with a sponge or cloth |
| Restoration/Passivation | Benefit, Super Sheen | Good idea monthly |

Reference: Nickel Development Institute, DiverseyLever, Savin, Ecolab, NAFEM

Do not use steel pads, wire brushes, scrapers or chloride cleaners to clean your stainless steel.

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

**EASY TO FOLLOW
TROUBLE SHOOTING CHART
WITH
ILLUSTRATIONS**

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 ¼" 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.

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, warping.

| SYMPTOM | POSSIBLE CAUSE | PROCEDURE |
|--|--|---|
| FREEZER NOT RUNNING | 1. CIRCUIT BREAKER TRIPPED. | 1. RESET. |
| | 2. POWER CORD UNPLUGGED. | 2. PLUG IN. |
| | 3. THERMOSTAT TURNED OFF. | 3. TURN ON. |
| | 4. UNKNOWN. | 4. CONTACT SERVICE. |
| CONDENSING UNIT RUNS FOR LONG PERIODS OR CONTINUOUSLY. | 1. EXCESSIVE HEAT LOAD PLACED INTO UNIT. | 1. ALLOW UNIT SUFFICIENT TIME TO REMOVE HEAT. |
| | 2. PROLONGED OR TOO FREQUENT DOOR OPENINGS. | 2. MAKE SURE DOOR IS CLOSED. |
| | 3. GASKET NOT SEALING | 3. CHECK GASKET. |
| | 4. DIRTY CONDENSOR COIL. | 4. CLEAN COIL. |
| | 5. EVAPORATOR COIL FROZEN. | 5. UNPLUG UNIT, DEFROST COIL. |
| | 6. UNKNOWN | 6. CALL FOR SERVICE. |
| UNIT SHORT CYCLES | 1. CONDENSER COIL DIRTY. | 1. CLEAN COIL. |
| | 2. CONDENSER FAN FAULTY. | 2. SERVICE FAN AND MOTOR. |
| | 3. COMPRESSOR FAULTY. | 3. CALL FOR SERVICE AT 1-800-621-8560. |
| | 4. OVERLOAD REPEATEDLY TRIPPING. | 4. CHECK OUTLET VOLTAGE. |
| UNIT NOT COLD ENOUGH | 1. TEMPERATURE CONTROL SET TOO HIGH. | 1. LOWER SETTING. |
| | 2. TEMPERATURE CONTROL FAULTY. | 2. TEST CONTROL. |
| | 3. CONDENSER COIL DIRTY. | 3. CLEAN COIL. |
| | 4. DOOR NOT SEALING PROPERLY. | 4. CHECK DOOR. |
| | 5. DOOR GASKET DAMAGED. | 5. REPLACE DOOR GASKET. |
| | 6. EVAPORATOR FAN FAULTY. | 6. SERVICE EVAPORATOR FAN. |
| | 7. EVAPORATOR ICED UP. | 7. CHECK DOOR. |
| | 8. REFRIGERANT LEAKING OR CONTAMINATED. | 8. CALL FOR SERVICE AT 1-800-621-8560. |
| MOISTURE AROUND DOOR OR FRAME. | 1. BREAKER STRIPS FAULTY. | 1. INSPECT STRIPS. |
| | 2. TEMPERATURE SET TOO LOW | 2. RAISE SETTING. |
| UNIT NOISY | 1. UNIT NOT LEVEL | 1. ADJUST LEVELING FEET. |
| | 2. COMPRESSOR MOUNTINGS LOOSE OR HARDENED. | 2. TIGHTEN OR REPLACE COMPRESSOR MOUNTINGS. |
| | 3. CONDENSER FAN DAMAGED OR FITTING FAN SHROUD. | 3. INSPECT CONDENSER FAN. |
| | 4. EVAPORATOR FAN DAMAGED OR HITTING FAN SHROUD. | 4. INSPECT EVAPORATOR FAN. |
| | 5. MECHANICAL COMPARTMENT LOUVER RATTLING. | 5. BEND OR ALIGN TABS TO REDUCE NOISE. REPLACE IF NECESSARY |

COMMON
PARTS LIST
FOR
CUSTOM FREEZERS

AFTER SERIAL NUMBER W000000121766

| ITEM | DESCRIPTION | PART# |
|------|----------------------------------|--------------|
| 1 | Castors 6" (set of 4) | 1455 |
| 2 | Castors 6" (set of 6) | 1655 |
| 3 | Caster non-lock (6") | HD CST061 |
| 4 | Caster - lock (6") | HD CST060 |
| 5 | Leg w/bullet ft 6" [opt] | RP LEG035 |
| 6 | Unit power cord 16/3 9' | EL WIR461-90 |
| 7 | Door right hand 18" | RP DOR654R |
| 8 | Door right hand 21" | RP DOR0013 |
| 8A | Door right hand 24" | RP DOR657R |
| 8B | Door right hand 27" | RP DOR628R |
| 9 | Door left hand 18" | RP DOR654L |
| 9A | Door left hand 21" | RP DOR0012 |
| 9B | Door left hand 24" | RP DOR657L |
| 9C | Door left hand 27" | RP DOR628L |
| 10 | Door gasket 27" | IN GSK1015 |
| 10A | Door gasket 24" | IN GSK1010 |
| 10B | Door gasket 21" | IN GSK1006 |
| 10C | Door gasket 18" | IN GSK1005 |
| 11 | Door hinge non-self closing | RP HNG9900 |
| 12 | Door bushing | HD BSH050 |
| 13 | Shelf 13" x 25" | HD SHL015 |
| 13A | Shelf 16" X 25" | HD SHL9912 |
| 13B | Shelf 19" x 25" | HD SHL060 |
| 13C | Shelf 22 x 25 | HD SHL180 |
| 14 | Shelf support pin | HD PIN0102 |
| 15 | Shelf support- Frt & Bck of coil | RP BRK0107 |
| 15A | Shelf support Between doors | RP BRK0108 |
| 16 | 21" Dwr cartridge | 11043-21 |
| 16A | 24" Dwr cartridge | 11043-24 |
| 16B | 27" Dwr cartridge | 11043-27 |
| 16C | 27" Trip- Dwr cartridge | 11043-27T |
| 17 | 21" Dwr Assy | RP DWR0206 |
| 17A | 24" Dwr Assy | RP DWR0201 |
| 17B | 27" Dwr Assy | RP DWR0202 |
| 17C | 27" Trip - Dwr Assy | RP DWR0123 |
| 18 | 21" Dwr Front | RP FRT921 |

| ITEM | DESCRIPTION | PART# |
|------|---|-------------|
| 18A | 24" Dwr Front | RP FRT924 |
| 18B | 27" Dwr Front | RP FRT927 |
| 18C | 27" Trip-Dwr Front | RP FRM0117 |
| 19 | 21" Dwr Frm Assy | RP FRM9903 |
| 19A | 24" Dwr Frm Assy | RP FRM9904 |
| 19B | 27" Dwr Frm Assy | RP FRM9905 |
| 19C | 27" Trip Dwr Frm Assy | RP FRM0117 |
| 19D | Extendable Dwr Tracks | RP TRK05SM |
| 19E | Drawer Handle | HD HDL130 |
| 19F | Drawer Bearing | HD BRG210 |
| 20 | Gasket Dwr 18" | IN GSK1035 |
| 20A | Gasket Dwr 21" | IN GSK1036 |
| 20B | Gasket Dwr 24" | IN GSK1040 |
| 20C | Gasket Dwr 27" | IN GSK1045 |
| 20D | Gasket Dwr 32" | IN GSK1050 |
| 21 | Hinged Louver 14" | RP LVR011 |
| 22 | Louver Magnet | HD CTH9901 |
| 22A | Louver Magnet Strike | HD STR9901 |
| 23 | Louver Mtg Hng Brk [1pc] | RP BRK0109 |
| 24 | Solenoid Valve [120v] | RF SOL9801 |
| 25 | TXV [Rail] | RF VLV404 |
| 26 | TXV [Base] | RF VLV404 |
| 27 | Power cord/condensing unit | EL WIR470 |
| 28 | Hanging Thermometer 4" | HD THR100 |
| 29 | Base Thermostat | HD CNT100 |
| 30 | Three wire thermo disk | RF TRM001 |
| 31 | Cond unit [aea2411zxa] one door unit | RF CON0003 |
| 31A | Cond unit [m4pl0051-iaa-140]2&3 door unit | RF CON9901 |
| 32 | Comp [ae2411zxa] | RF CMP031P |
| 32A | Comp [m4pl0051-iaa-140] | RF CMP9902P |
| 33 | Digital control dixell | RF CNT750 |
| 34 | Temperature sensor 2 | RF CNT750-1 |

| ITEM | DESCRIPTION | PART# |
|------|----------------------------|-------------|
| 36 | Condenser fan motor | EL MTR0101P |
| 36A | Condenser fan motor | RF ASY0101P |
| 36B | Condenser fan motor | RF ASY0101P |
| 37 | Condenser fan blade | RF FAN300 |
| 37A | Condenser fan blade | RF ASY0101P |
| 37B | Condenser fan blade | RF ASY0101P |
| 38 | Filter Drier | RF FLT251 |
| 38A | Filter Drier | RF FLT377 |
| 39 | Coil Assy | RP CSY0202 |
| 40 | Coil Mtg Brk | RP BRK 1050 |
| 41 | Evaporator Coil | RF COI107 |
| 42 | Evaporator drain pan S/S | RP DRP0201 |
| 43 | Evap coil vinyl drain tube | PL TBG075 |
| 44 | Evap fan motor | EL MTR057 |
| 45 | Cutting Board locator pin | HD PIN210 |
| 46 | Locator pin riv-nut | FA NUT0124 |
| 47 | Condensing Unit Dog House | RP DGH0101 |
| 47A | Condensing Unit Dog House | RP DGH0102 |
| 47B | Condensing Unit Dog House | RP DGH0103 |
| 48 | Defrost heater | EL ELM9904 |