



# COLD AND FRESH

## Randell Raised Rail 8000N Pizza Prep Table

Designed to operate in the harshest kitchen environments. The split cooling system provides two temperature zones – giving independent control of the base and rail so temps in either zone are never compromised. And because the rail is sealed to the base and comes standard with an oversized drain, cleanup is a snap and contamination from spills is eliminated. Turn the rail off at night for savings of up to 50%. It's the easiest to control and easiest to clean prep table available. It's no wonder 3 of the 4 top pizza chains rely on Randell to keep their food cold and fresh!

To watch a video demonstration of the Randell Raised Rail 8000N Pizza Prep Table, scan here



# FRESH AND HOT

## Randell Pizza Hot Holding Cabinet

Designed to keep pizza hot with urethane insulated cabinet sides and dual-pane insulated glass door panels – both standard features help reduce heat loss, provide even temperature holding top to bottom, and make the exterior of the box cool to the touch. Urethane insulation also adds additional structural strength to the cabinet.

Unit only requires a standard 115 volt outlet to operate. Randell keeps your pizza ingredients cold and fresh, and now keeps your cooked pizzas fresh and hot as well!

To download information on the Randell Pizza Hot Holding Cabinet, scan here.



For more information visit [unifiedbrands.net](http://unifiedbrands.net) or call 888.994.7636