

Iceless Fish Processing Table model FX-2WSFSS

Description:

The Randell Iceless Fish Table is the industry's first total refrigerated solution that allows the operator to manage temperature throughout the steps from raw fish to portioned fish and staging for cooking. This is accomplished by utilizing the technology of FX for the bulk storage; the experience of Randell refrigerated designs in the cooled work-surface and the industry leading prep rail technology that has made Randell the #1 choice in prep tables for the staging / holding section. You can specify a array of options and accessories to make this system as integrated as you would like.

No one helps the seafood operator manage their food costs better than Randell while eliminating the costs, logistics and mess of using ice.

Specifications:

CÅBINET EXTERIOR: Unit top and raised rail will be formed from four piece 16 gauge stainless steel with a 2.625" nosing/top turndown. The raised refrigerated rail will be mechanically cooled and shall be provided with one single opening to allow flexible pan configurations. The interior of the rail will be constructed of three-piece construction with coved corners for easy cleaning. Rail will hold 6" deep pans - not included. The pans will set on an integral recessed pan ledge (1" at front and 3" at rear) making clean-up easy without requiring the removable of any pan supports. The unit provided with hinged removable stainless steel covers. Exterior ends are finished in stainless steel. New hinged louver for easier cleaning of the coil and draining the rail. Unit mounted on 6" legs.

REFRIGERATION SYSTEM: The system will utilize R-404a refrigerant and be provided with a hot gas condensate evaporation system. Dual refrigeration system with independent controls for the base and the rail. The base will have a blower coil with a dedicated metering device and solenoid valve allowing the thermostatic control to independently control the base temperature. The raised mechanically cooled rail will be controlled utilizing an expansion valve metering device with its own solenoid valve and thermostat. An on/off switch, located directly behind the hinged louver, is provided as standard to allow the rail to be shut off independently of the cooled work surface. A pressure control is provided to monitor the dual systems performance.

TEMPERATURE STATEMENT: The rail is designed to hold 41°F or lower during operation while the work surface is designed to maintain approximately 45°F, reducing the surfaces natural heat sink and keeping the product colder (fresher) during processing.

model RPC-2 shown



Refrigerated Storage:

REFRIĞERATION SYSTEM: The FX Series uses a patented in drawer cooling system that directs 100% of the cooling inside the insulated and removable drawer Insert (see below). The evaporator coil is mounted horizontally above the drawer Insert with an integral gasket that seals against the insulated drawer compartment when closed. The refrigeration system operates only when the drawer is closed, efficiently managing the airflow while reducing energy and humidity build-up. Press-fit removable gasket with magnet-tomagnet seal is standard.

REMOVABLE INSULATED INSERT: This exclusive design allows full removal of the refrigerated compartment for cleaning or pre-loading. Made of high impact ABS plastic with high density polyurethane insulation. Provides unparalleled insulation value with no air gaps.

TEMPERATURE STATEMENT: The unit is provided with a electronic temperature controller that can be easily adjusted by the operator to any temperature setting between 0°F (freezer) operation up to 40°F (refrigerator).

Standard Features:

- (2) FX Drawers for storage (freezer or refrigerator)
- · Mechanically cooled work surface
- · Mechanically cool elevated rail

Options & Accessories:

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Prep sink with cleaning trough at rear

☐ Tare scale shelf

☐ Cleaning faucet and hose reel



