



# PREPARATION TABLE

## MEGA-TOP COLD-WALL PREP TABLE MODEL 9000W-290

The 9000W series addresses three specific environments where a forced air cooled mega-top does not fit the application: 1) Breeding station: coating and milk-wash combine to create messes. Spillage gets into the evaporator coil and air ducts on forced air units, causing premature failure, which is alleviated by the 9000W series 100% sealed cold-wall tank with drain allowing for easy clean up. 2) High heat environments: close proximity to a solid fuel char-broiler, where forced air units don't have enough cooling capacity to keep product at safe temps. 3) Front of the house: when use of covers are not desired, the gentle cold blanket of air created by the recessed cold wall provides superior temp holding over forced air units. Meets the 1998 NSF/ANSI standard 7, for 41°F pan temps.

**SHORT FORM SPEC:** Randell 9000W-290 series model preparation table with natural R290 refrigeration system. Includes independently controlled mechanically cooled pan opening and refrigerated base, each controlled by their own electronic control. Single opening, 20" deep, flat top pan opening to come standard with recessed pan ledge and oversized clean-out port for ease of cleanability. Base interior ends and door openings shall be high impact ABS plastic and be cooled with a blower coil located behind the mullion. Base cabinet doors to have recessed handles and include press-fit magnetic gaskets. Unit to be shipped on standard 6" high casters.

### AVAILABLE MODELS:

- 9148W-290
- 9260W-290
- 9272W-290

### STANDARD FEATURES:

- R290 SNAP compliant refrigerant
- Cold-wall conductive cooling
- Recessed pan-ledge ensures cold above the pans
- Visible externally mounted electronic controllers to monitor pan opening and base settings
- Independent temp control for pan opening and base allows precise temperature maintenance in each zone
- Base controller features automatic adaptive defrost
- Pan opening on/off allows nightly shutdown for up to 60% energy savings
- Exclusive completely sealed pan opening interior with clean-out port
- Hinged compressor compartment panel for access to cleanout port and condenser coil cleaning
- 10" poly cutting board
- 6" casters

**REFRIGERATION SYSTEM:** All models will utilize state of the art, energy efficient R290 compressor systems with (0) ozone depletion (ODP) and (3) global warming potential meeting SNAP (CA) compliance. The pan opening is conductively cooled by coldwall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. Independently controlled pan opening and base temperatures are managed by externally mounted visible electronic controllers metered using capillary tube systems. Independent pan opening control (separate from the base cabinet temperature control) allows the operator precise control of the pan opening and the ability to shut the pan opening off at night for energy savings up to 60% of the daytime usage. Independent base control featuring adaptive defrost allows precise control of the base cabinet.

**CABINET CONSTRUCTION:** The unit top is one-piece construction non-magnetic stainless steel to support a 10" poly cutting board work surface. The completely sealed water tight pan opening liner constructed of non-magnetic smooth finish stainless steel with coved corners and an integral recessed pan ledge (3" at front and rear) includes inter-locking adaptor bar grid (accommodates any size pan up to 6" deep) and standard oversized clean-out port with valve (located in compressor compartment) for easy clean-up. Exterior fronts and ends are stainless steel for long lasting and easy to care for benefit. The interior floor and rear wall are anodized aluminum for easy care and long life. The interior sidewalls and door openings are thermoformed high-impact ABS to create cleanable corners and surfaces. All units provided with hood style covers that allow for easy access to pans when in use. Unit bottom and exterior back are galvanized metal. Exterior ends are finished in stainless steel. Unit mounted on 6" (overall) high swivel casters (front two with locks).

**ELECTRICAL:** The units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

### ORIGIN OF MANUFACTURE:

Designed and manufactured in the United States.

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



Model 9260W-290 shown

### OPTIONS/ACCESSORIES:

#### Cabinet:

- Two-tier drawers (4" deep pan capacity top drawer 6" deep pan capacity bottom drawer)
- Tray racks for 18"x26" sheet pans
- Stainless steel finished back
- 6" adjustable legs (for 35"-37" work-surface height)
- 4" casters (for 33" work-surface height)

#### Pan Rail Covers:

- Slide-back cover(s)
- Lift-off cover(s)

#### Work-Surface:

- Richlite cutting board, 1/2" or 3/4" thick (10" deep), extended depth available (consult factory)

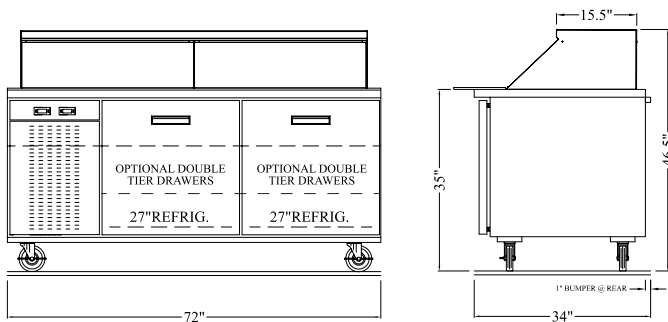
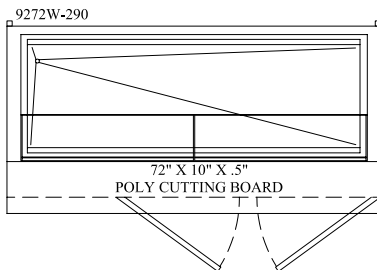
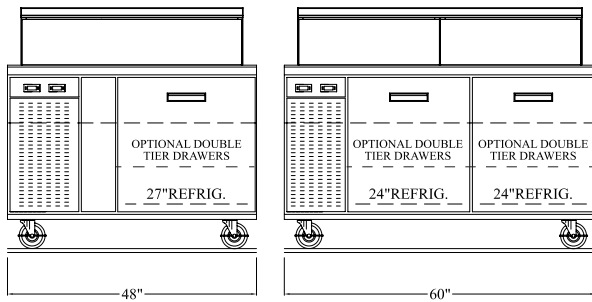
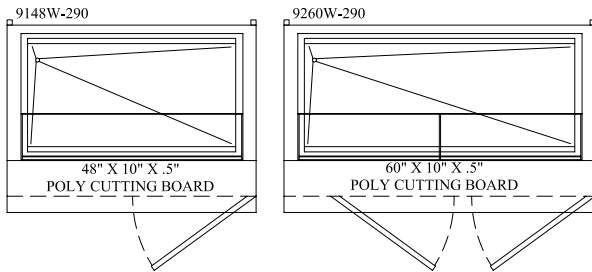
#### Additional Storage:

- Single over-shelf, cantilever type
- Double over-shelf, cantilever type



**DOOR OPENING SIZE - INTERIOR DEPTH**

Door Width	Clearance (Lt to Rt)	Clearance (Tp to Btm)	Interior depth behind door
24"	19"	15.625"	26"
27"	22"	15.625"	26"



Model	Pan Capacity 1/6 Size	L	D	H		Doors	Storage Cu. Ft.	HP	Volt	Amps	NEMA	Ship Wt.
				Work Surface (No Cutting Board)	Overall							
9148W-290	18	48"	33"	35"	46.561"	(1)27"	5.5	1/3	115/60/1	6	5-15P	355
9260W-290	24	60"	33"	35"	46.561"	(2)24"	9.8	1/3	115/60/1	6	5-15P	400
9272W-290	30	72"	33"	35"	46.561"	(2)27"	11.2	1/3	115/60/1	6	5-15P	475