



CHEF STAND

SELF-CONTAINED REFRIGERATED BASE MODEL 20000-513

32 1/2" deep self-contained refrigerated cooking equipment stand with reinforced stainless steel top. 12 gauge steel subtop, and full marine edge. Expansion valve refrigeration system with thermostatic control for operator adjustability. R-513a refrigerant is "CFC free". Unit on 6" high adjustable legs or 4" casters (-C4 models). These units feature our Patented Drawer Cartridge Assembly. A fully welded, unitized drawer cartridge assembly with a quick release that allows the refrigerated drawers to be easily removed for cleaning. 3 year warranty on the entire drawer system.

SHORT FORM SPEC: Randell 20000-513 series model refrigerated chef stand with R513 refrigeration system. Includes one-piece stainless steel marine top reinforced with 12 gauge steel subtop and refrigerated base. Expansion valve refrigeration system with thermostatic control. Drawers to be fully welded, unitized cartridge assembly with quick release to allow easy removal of drawers, cartridge removable without tools. Base interior constructed of anodized aluminum with coved corners, drawer opening frames shall be high impact ABS plastic and be cooled with a blower coil located behind the mullion. Drawers have stainless steel fronts with easy to grasp handles and press-fit magnetic gaskets. Unit to be shipped on standard 6" adjustable legs mounted to full length leg rail which allows legs to be relocated to avoid floor obstacles (-C4 models shipped on 4" casters in lieu of legs)

AVAILABLE MODELS:

27" DRAWER, LEGS:	27" DRAWER, CASTERS:
20048-513	20048-513-C4
20072-513	20072-513-C4
20078-513	20078-513-C4
20105-513	20105-513-C4
32" DRAWER, LEGS:	32" DRAWER, CASTERS:
20048-32-513	20048-32-513-C4
20072-32-513	20072-32-513-C4
20105-32-513	20105-32-513-C4

STANDARD FEATURES:

- SNAP compliant R-513a "CFC free" refrigerant
- Expansion valve
- Hot gas condensate evaporator
- Drawer Cartridge Assemblies are fully removable with Quick Release feature
- Foamed in place "CFC" free urethane insulation
- Marine edge stainless steel top with 12 gauge steel subtop to hold the heaviest cooking equipment (225 lbs/ft.)
- Removable 14 gauge drawer tracks on 1 5/8" heavy duty stainless steel bearings
- Drawers to accommodate (2) 12"x 20"x 4" pans per drawer (pans not included)
- 6" high adjustable legs mounted to full length leg rails allow relocating legs to avoid floor obstacles
- 4" high casters on -C4 models, front two locking

CABINET EXTERIOR: Cabinet body is constructed of all metal. The top, front, and louver panel are stainless steel. Full length, 12 gauge steel subtop beneath one piece stainless steel top with 1/2" high single thickness marine edge. Body ends are stainless steel. 6" stainless steel legs with adjustable bullet feet are mounted to full length heavy gauge steel leg rails integrally welded to bottom of assembly. 4" high casters, front two locking, on -C4 models. Unit totally prewired to junction box. 9' cordset for 115V operation.

CABINET INTERIOR: Interior of cabinet is fully coved to meet NSF standard #7. The interior is constructed of anodized aluminum with coved corners for easy clean-up. Drawer opening frames are ABS and contain magnetic strip for positive seal of drawer gaskets. Unit insulated with CFC free, foamed in place polyurethane.

REFRIGERATED DRAWERS: Fully welded, unitized drawer cartridge assembly - patented. Heavy duty full extension 14 gauge drawer tracks on 1 5/8" heavy duty stainless steel bearings. Will accommodate (2) 12" x 20" x 4" deep pans per drawer (pans not included). Quick release allows drawers to be easily removed for cleaning. Stainless fronts, mounted to drawer cartridge assembly with easy to grasp drawer handles. Drawers with press fit magnetic gaskets - (designed for installation & removal without tools).

REFRIGERATION: The system will utilize SNAP compliant, (0) ozone depletion (ODP) and (631) global warming potential (GWP), R-513a expansion valve refrigeration system to include condensing unit, and thermostatic control for field adjustability. Compressor housing to allow maximum airflow and includes standard condensate evaporator. Mullion coil, is coated to resist corrosion, and offers maximum air flow.

ORIGIN OF MANUFACTURE:

Designed and manufactured in the United States.



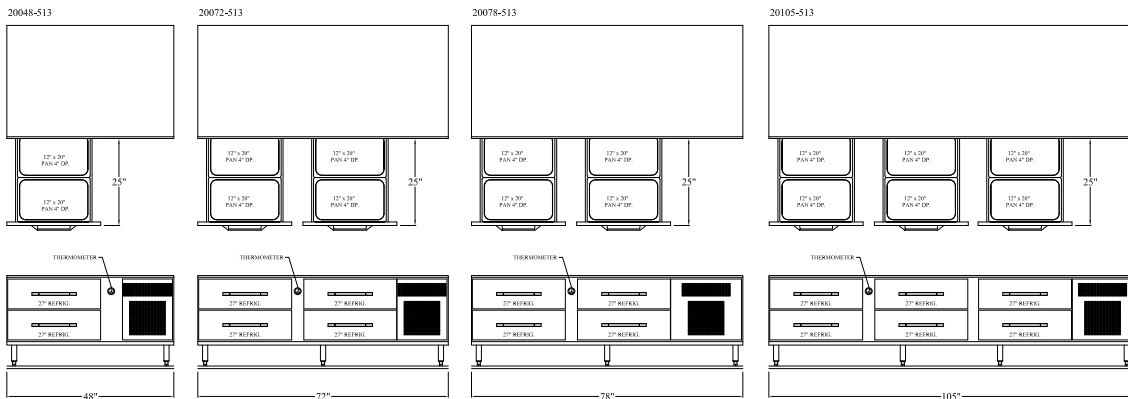
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CSI SECTION:	11400



32 1/2" deep self-contained refrigerated cooking equipment stand with reinforced stainless steel top. Model 20072-513 shown.

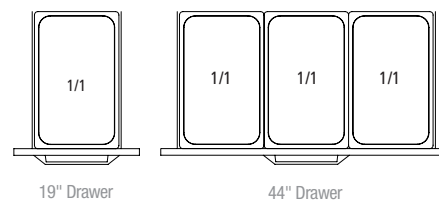
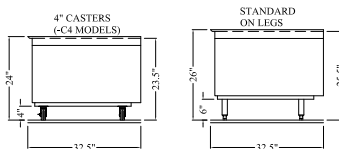
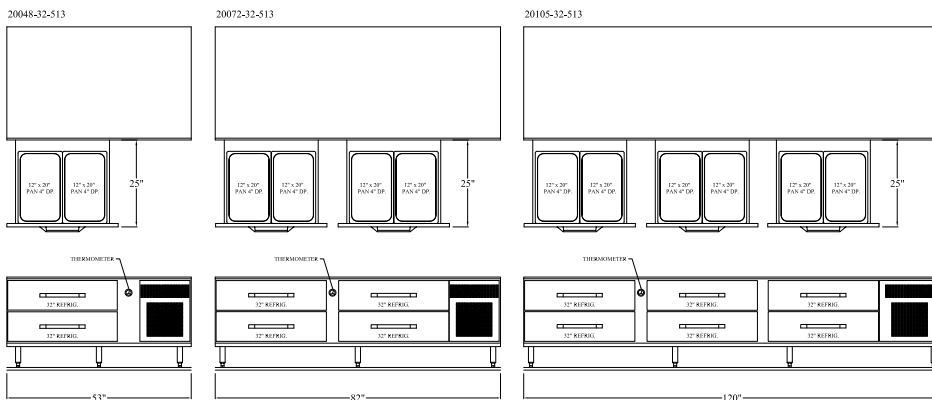
OPTIONS/ACCESSORIES:

- Flat top
- Length modification of:
- Compressor on left
- Drawer sets to accept 6" deep pans (applies to all drawers/ sections of unit; adds 4" to unit height)
- Optional drawer size:
 - 19"
 - 44"



The Randell Patented Cartridge System

- Fully welded 14 gauge unitized Drawer Cartridge assembly.
- 14 gauge drawer tracks on 1 5/8" heavy duty stainless steel bearings.
- Heavy duty full extension tracks to accommodate 12" x 20" x 4" deep pans, two per drawer. Pans by others.
- Drawers with stainless steel drawer fronts & easy to grasp drawer handles.
- Quick release allows drawers and cartridges, removable without tools.



Model	L	D	H on Legs	H on Casters	Drawers	Pan Capacity	HP	Volt	Amp	NEMA	Ship Wt.
20048-513 / -C4	48"	32 1/2"	26"	24"	(2) 27"	(4) 12" x 20"	1/4	115/60/1	6	5-15P	400
20072-513 / -C4	72"	32 1/2"	26"	24"	(4) 27"	(8) 12" x 20"	1/3	115/60/1	7.4	5-15P	530
20078-513 / -C4	78"	32 1/2"	26"	24"	(4) 27"	(8) 12" x 20"	1/3	115/60/1	7.4	5-15P	540
20105-513 / -C4	105"	32 1/2"	26"	24"	(6) 27"	(12) 12" x 20"	1/2	115/60/1	10.9	5-15P	675
20048-32-513 / -C4	53"	32 1/2"	26"	24"	(2) 32"	(4) 12" x 20"	1/4	115/60/1	6	5-15P	420
20072-32-513 / -C4	82"	32 1/2"	26"	24"	(4) 32"	(8) 12" x 20"	1/3	115/60/1	7.4	5-15P	550
20105-32-513 / -C4	120"	32 1/2"	26"	24"	(6) 32"	(12) 12" x 20"	1/2	115/60/1	10.9	5-15P	695