Interactive Price Guide





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Raised Rail "Pizza" Prep Tables



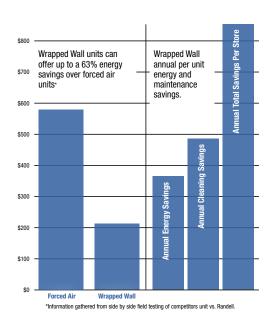
In this fast-paced market, it's more important than ever to adapt quickly and attract highly selective customers while continuing to grow the bottom line. Our complete lineup of Randell prep tables and holding cabinets are designed for large pizza chains and independent operators alike — with features such as oversized rail drains for more time-saving cleanup and flexible, intuitive layouts that keep pizza toppings and ingredients front and center for busy staff.

Randell pizza prep table models with cold-wall conductive cooling set the standard for performance in commercial kitchens. This cooling method creates a cold blanket to act as a barrier to high heat environments, assuring the food products are maintained fresher and longer.

Standard features for all cold-wall models, such as independent temperature control between the base and pan areas, give operators unparalleled performance and flexibility. Randell prep tables are also designed and built for maximum durability and easy maintenance, from hinged louvers for drain access to condenser coils within easy reach for cleaning.

FEATURES & BENEFITS:

- Temperature control with reliable, worry-free performance ensures the highest levels of food safety/quality
- · Cold-wall conductive cooling models create a blanket of cold above prep table pans so food products stay fresher longer
- Simple cleaning and sanitizing plus quick, easy access to preventative maintenance areas
- Press-fit door gasket makes removal and replacement easy
- Ergonomic pan location puts ingredients within arm's reach
- Customer-specific customization that fits your menu and operation
- Built-in cooling capacity ensures temperature performance during peak hours
- Adaptable designs and multiple configurations to suit your changing lineup, including solutions for large or small operational footprints
- Available in traditional, dual tier or mega top capacities





Downloads





8268N-290, with Optional Drawers and See-Thru Cover

8383N-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/3 SIZE	NEMA	HP	Approx. Weight
8148N-290	\$15,891	48"	33"	42.9"	(1) 27"	9	6	5-15P	1/3	405
8260N-290	\$20,203	60"	33"	42.9"	(2) 24"	14.8	8	5-15P	1/3	459
8268N-290	\$21,290	68"	33"	42.9"	(2) 27"	17.8	9	5-15P	1/3	484
8383N-290	\$27,459	83"	33"	42.9"	(2) 24" & (1) 21"	23.5	11	5-15P	(2) 1/4	585
8395N-290	\$28,154	95"	33"	42.9"	(3) 27"	28.2	13	5-15P	(2) 1/4	630
84111N-290	\$34,362	111"	33"	42.9"	(3) 24" & (1) 21"	32.8	15	5-15P	(2) 1/4	675
				WITH 16"	POLY CUTTING BOAR	RD				
8148N-290-PCB	\$16,759	48"	33"	42.9"	(1) 27"	9	6	5-15P	1/3	405
8260N-290-PCB	\$21,176	60"	33"	42.9"	(2) 24"	14.8	8	5-15P	1/3	459
8268N-290-PCB	\$22,472	68"	33"	42.9"	(2) 27"	17.8	9	5-15P	1/3	484
8383N-290-PCB	\$28,963	83"	33"	42.9"	(2) 24" & (1) 21"	23.5	11	5-15P	(2) 1/4	585
8395N-290-PCB	\$29,809	95"	33"	42.9"	(3) 27"	28.2	13	5-15P	(2) 1/4	630
84111N-290-PCB	\$36,157	111"	33"	42.9"	(3) 24" & (1) 21"	32.8	15	5-15P	(2) 1/4	675

 $May \ not \ have \ lift-gate \ delivery \ available \ in \ some \ areas-contact \ factory \ for \ assistance. \ Consult \ factory \ for \ available \ options. \ Pans \ not \ included.$

^{*}Depth dimension does not include cutting board overhang or 1" bumper at rear of unit.

^{**}Height dimension is to top of rail; 44" to top of hinged cover bracket.



Downloads







8148D-290

8272D-290

8396D-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/3 SIZE	NEMA	HP	Approx. Weight
8148D-290	\$21,926	48"	33"	64"	(1) 24"	9	11	5-15P	1/4 & 1/3	495
8272D-290	\$30,485	72"	33"	64"	(2) 27"	17.8	17	5-15P	1/4 & 1/3	725
8396D-290	\$39,044	96"	33"	64"	(1) 24", (2) 27"	20.61	25	5-15P	1/4 & 1/3	925
				WIT	TH CATCH PANS					
8148D-290CP	\$23,747	48"	33"	64"	(1) 24"	9	11	5-15P	1/4 & 1/3	495
8272D-290CP	\$33,242	72"	33"	64"	(2) 27"	17.8	17	5-15P	1/4 & 1/3	725

Consult factory for available options. Pans not included.

^{*}Depth dimension does not include 1" bumper at rear of unit.

^{**}Height to top of hood cover.



Downloads



8268W-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	NEMA	HP	Approx. Weight
8148W-290	\$17,709	48"	33"	53.5"	(1) 27"	9	21	5-15P	1/3	355
8268W-290	\$23,935	68"	33"	53.5"	(2) 27"	17.8	30	5-15P	1/3	450
8395W-290	\$33,668	95"	33"	53.5"	(3) 27"	28.2	42	5-15P	(2) 1/4	625

May not have lift-gate delivery available in some areas – contact factory for assistance. Consult factory for available options. Pans not included.

^{*}Depth dimension does not include cutting board overhang or 1" bumper at rear of unit.

^{**}Height to top of hood cover.

PREP STATIONS / RAISED RAIL / OPTIONS & ACCESSORIES



See-Thru Covers



Pull-Out Shelves



Removable Pan Slides



Pizza Preparation Racks With Pull-Out Catch Pans



Hood Style Cover



Drawers



21" Drawers 24" Drawers



27" Drawers

	Model No.		Lis	t Price* fo	r Unit Len	gth	
Description	x denotes section xx denotes unit length z corresponds with letter at right	48"	09	89		95"	111"
SEE-THRU COVERS (8000N ONLY, CONSULT FACTORY FOR OTHER)	PTCVRHSTxx	\$211	\$256	\$298	\$344	\$394	\$1,01
PULL-OUT SHELVES IN LIEU OF STANDARD - 24" (PER SECTION)	PTSHELF-24		\$1,154		\$1,154		\$1,15
PULL-OUT SHELVES IN LIEU OF STANDARD - 27" (PER SECTION)	PTSHELF-27	\$1,227		\$1,227		\$1,227	
POLY CUTTING BOARD, 1/2" THICK, 16" WIDE (EXCLUDES 8000W)	PTB0R50Pxx	\$819	\$962	\$1,170	\$1,487	\$1,636	\$1,89
POLY CUTTING BOARD, 1/2" THICK, 19" WIDE (EXCLUDES 8000W)	PTB0R50Pxx-19	\$981	\$1,154	\$1,403	\$1,784	\$1,964	\$2,27
RICHLITE CUTTING BOARD, 1/2" THICK, 16" WIDE (EXCLUDES 8000W)	PTB0R50Rxx	\$1,841	\$2,145	\$2,604	\$3,282	\$3,711	\$4,22
RICHLITE CUTTING BOARD, 1/2" THICK, 10" WIDE (REPLACES STANDARD 10" POLY BOARD ON 8000W)	PTWB0R50Rxx	\$411		\$581		\$813	
REMOVABLE PAN SLIDES, (8) 18" X 26" PAN CAPACITY (FITS IN 24" & 27" SECTIONS ONLY)	PTRCKWRx	\$647	\$647	\$647	\$647	\$647	\$647
ADDITIONAL SHELVES, 21" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTRFSxWR21				\$312		\$312
ADDITIONAL SHELVES, 24" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTRFSxWR24	\$312		\$312		\$312	
ADDITIONAL SHELVES, 27" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTRFSxWR27		\$312		\$312		\$312
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6" (CONSULT FACTORY FOR 8000D)	PTLEGS	\$0	\$0	\$0	\$0	\$0	\$0
PIZZA PREPARATION RACKS WITH PULL-OUT CATCH PANS (EXCLUDES 8000W)	PTRCKPRPxx	\$1,820	\$3,830	\$4,554	\$5,263	\$6,071	\$6,76
PIZZA PREPARATION RACKS (EXCLUDES 8000W)	PTRCKPRWxx	\$967	\$1,273	\$1,286	\$1,591	\$1,745	\$2,30
STAINLESS STEEL BACK PANEL	PTBCKSSxx	\$1,435	\$1,503	\$1,586	\$1,770	\$2,033	\$2,31
HOOD STYLE COVER (STANDARD ON 8000W & 8000D)	PTCVRHODxx	\$1,345	\$1,570	\$1,827	\$2,034	\$2,281	\$2,50
LIFT-OFF COVER	PTCVRLF0xx	\$525	\$785	\$785	\$785	\$785	\$1,01
SLIDE-BACK COVER	PTCVRHSBxx	\$1,908	\$1,908	\$1,908	\$1,908	\$1,908	\$2,10
CANTILEVER MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (EXCLUDES 8000D)	PTCSTxx	\$1,556	\$1,967	\$2,377	\$2,787	\$3,193	\$3,60
CANTILEVER MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (EXCLUDES 8000D)	PTCDTxx	\$2,689	\$3,936	\$4,752	\$5,568	\$6,391	\$6,79
SET OF (4) 3" CASTERS IN LIEU OF STANDARD 6", 32" WORK HEIGHT	PTCAS3IN	\$0	\$0	\$0			
SET OF (6) 3" CASTERS IN LIEU OF STANDARD 6", 32" WORK HEIGHT	PTCAS3INA				\$0	\$0	\$0
SET OF (4) 4" CASTERS IN LIEU OF STANDARD 6", 33" WORK HEIGHT	PTCAS4IN	\$0	\$0	\$0			
SET OF (6) 4" CASTERS IN LIEU OF STANDARD 6", 33" WORK HEIGHT	PTCAS4INA				\$0	\$0	\$0
(2) 21" DRAWERS TO REPLACE (1) 21" DOOR, EACH HOLDS (1) 12" X 20" X 6" PAN	PTRDxDBL21				\$3,536		\$3,53
(2) 24" DRAWERS TO REPLACE (1) 24" DOOR, EACH HOLDS (1) 12" X 20" X 6" PAN AND (3) 1/9 SIZE	PTRDxDBL24		\$3,536		\$3,536		\$3,53
(2) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 6" PAN (FOR 48", 68", 95")	PTRDxEXT27	\$4,344		\$4,344		\$4,344	
(3) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 4" PAN (4" DEEP PANS)	PTRDxTPL27	\$5,241		\$5,241		\$5,241	
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); NCLUDES EXPORT APPROVED SLAT-STYLE CRATE FOR 8000N & 8000W ONLY)	V0L230- 50/60-290z	\$943	\$943	\$943	\$943	\$943	\$94
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$515	\$515	\$515	\$515	\$515	\$51
GASKET GUARD (PER DOOR)	GASxGUARD-xx			Consul	tFactory		
SELF CLOSING DOOR HINGE (PER DOOR)	DRHDSFCL-xx	\$228	\$228	\$228	\$228	\$228	\$22
STAINLESS STEEL INTERIOR	PTINTLNRxx	\$1,290	\$1,611	\$1,938	\$2,252	\$2,665	\$3,10
COMPRESSOR LEFT	CMPLFT-xx	\$1,086	\$1,086	\$1,086	\$1,086	\$1,086	\$1,0

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Flat Top "Sandwich/Salad" Prep Tables



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Traditional Rear Compressor Options & Accessories, page 10

Mega Top, page 11

Mega Top Cold Wall Options & Accessories, page 12

Mega Top Forced Air Options & Accessories, page 13

Randell provides the most standard sizes from 27" up to 84" to suit operator needs. Available only in Randell mega top prep tables, the extra-large interior is 26" deep to accommodate sheet pans (in most models) and mega top drawers that can hold as many as two 12"x20" pans per drawer in the 27" sections.

By designing the pans to set recessed into the cold area — and combined with our exclusive air duct that directs the air over the pans on our PT-W series — our mega top prep tables have cold air blanketing the top surface of the products while combating hot ambient conditions. This assures the product surface is in NSF standard 7 compliance.

FORCED AIR FEATURES & BENEFITS:

- Meets NSF/ANSI standard 7, 41°F product temperature requirements
- Full-depth interiors allow full-size sheet pans in 24" and 27" sections (side-compressor models)
- · Recessed pan cooling assures NSF standard temperature compliance in hot ambient conditions
- Side compressor models feature evaporator coil mounted behind the door mullions and provides balanced air distribution throughout the cabinet while
 protecting the coil against damage from overloading
- Press-fit gaskets on doors and drawers offer tight seals and tool-less replacement in minutes

Our cold wall models have 100% sealed cold-wall tanks and recessed pan holding for superior temperature performance to address three specific environments where a forced air cooled mega-top does not fit the application:

- 1) breading stations, where spillage gets into the evaporator coil and air ducts on forced air units, causing premature failure;
- 2) high-heat environments where forced air units don't have enough cooling capacity to keep product at safe temps;
- 3) front of the house, where the use of covers is not ideal.

COLD WALL FEATURES & BENEFITS:

- Recessed, wrapped cold-wall sealed pan opening with exclusive separate electronic temperature controls for base and pan opening
- Separate dual control system for upper pan opening and base allows precise control of each zone and shutting pan opening off at night for up to 60% energy savings
- Pan opening is completely sealed from base so any product that falls between pans cannot enter the base compartment
- Standard oversized clean-out valve makes for the easiest cleaning mega top available
- Hinged, louvered panel for easy access to cleanout valve and the condenser coil for regular cleaning that can improve performance and reduce maintenance costs



Downloads





9210-513

9401-290

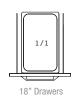
Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
				SIDE COM	IPRESSOR				
9210-513	\$13,426	48"	33"	36"	(2) 18"	10.1	8	1/3	325
9200-513	\$14,546	60"	33"	36"	(2) 24"	14.7	10	1/3	423
9230-513	\$16,627	72"	33"	36"	(2) 27"	19.3	16	3/8	520
9220-513	\$22,041	84"	33"	36"	(2) 24" & (1) 18"	23.9	16	3/8	573
				REAR CON	/IPRESSOR				
9401-290	\$8,356	27"	30"	36"	(1)27"	5.7	6	1/4	175
9801-290	\$11,286	36"	30"	36"	(2)18"	7.8	8	1/4	245
9303-290	\$11,662	48"	30"	36"	(2)24"	10.8	8	1/4	280
9305-290	\$12,808	48"	30"	36"	(2)24"	10.8	12	1/4	280
9601-290	\$13,994	60"	30"	36"	(2)27"	13.8	14	1/4	300

Pans not included.

SIDE COMPRESSOR OPTIONS & ACCESSORIES REAR COMPRESSOR OPTIONS & ACCESSORIES



PREP STATIONS / FLAT TOP / TRADITIONAL SIDE COMPRESSOR OPTIONS & ACCESSORIES





27" Drawers

	Model No.	List	t Price* fo	r Unit Len	gth
Description	x denotes section xx denotes unit length	48"	09	72"	84"
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 12" WIDE	SM92B0R50Rxx	\$411	\$509	\$615	\$712
DRAWERS, (2) 18" DRAWERS, FOR 18" DOOR REPLACEMENT, EACH HOLDS (1) 12" X 20" X 6" DEEP PANS	SMRDxDBL18	\$3,150			\$3,150
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH 27" HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxDBL27			\$4,200	
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 27" DOORS ONLY)	SMRCKWRx		\$826	\$826	\$826
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,435	\$1,503	\$1,586	\$1,770
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,642	\$2,046	\$2,471	\$2,870
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,286	\$4,089	\$4,942	\$5,791
GASKET GUARD (PER DOOR)	GASxGUARD-xx		Consult	Factory	
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$515	\$515	\$515	\$515
STAINLESS STEEL INTERIOR	SMINTLNRxx	\$1,290	\$1,611	\$1,938	\$2,252
MODIFIED TOP OPENING	CUTTOP-9K	\$1,692	\$1,692	\$1,692	\$1,692

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

PREP STATIONS / FLAT TOP / TRADITIONAL REAR COMPRESSOR OPTIONS & ACCESSORIES



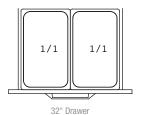
18" Drawers



24" Drawers



27" Drawers



			Lis	t Price* fo	r Unit Len	gth	
Description	Model No. x denotes section xx denotes unit length	27"	32"	32" Drawer	36"	48"	09
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL18				\$3,176		
DRAWERS, (2) 24" DRAWERS, EACH HOLDS (1) 18" X 13" X 6" DEEP PAN	RMRDxDBL24					\$3,176	
DRAWERS, (2) 27" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	RMRDxDBL27	\$3,176					\$3,176
ADDITIONAL SHELVES, 18" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18				\$274		
ADDITIONAL SHELVES, 24" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR24					\$274	
ADDITIONAL SHELVES, 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$274					\$274
ADDITIONAL SHELVES, 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32		\$274				
BACKSPLASH ADDITION (ADD)	RMBKSADDxx		\$700	\$700	\$700	\$700	\$700
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$502	\$502	\$502	\$502	\$502	\$502
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$502	\$502	\$502	\$502	\$502	\$502
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$671			\$671	\$671	\$671
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$881	\$962	\$962	\$1,113	\$1,435	\$1,503
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	RMSTxx16	\$989	\$1,173	\$1,173	\$1,322	\$1,734	\$2,192
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	RMDTxx16	\$2,040	\$2,415	\$2,415	\$2,722	\$3,569	\$4,518
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$424	\$424	\$424	\$424	\$424	\$424
GASKET GUARD (PER DOOR OR DRAWER; DRAWER REQUIRES 2)	GASxGUARD-xx	Consult Factory					
STAINLESS STEEL DOOR LINER (PER DOOR)	RMDRSLNR-xx	\$515	\$515		\$1,031	\$1,031	\$1,546
STAINLESS STEEL INTERIOR	RMSSLNR-xx	\$955	\$1,280	\$1,280	\$1,371	\$1,697	\$1,866

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Downloads







9148W-290

PT72-30W-L with Optional Drawers

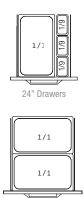
9412-32D-290

Model No.	List Price	Length	Depth*	Work Height	Overall Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
					COLD WALL					
9148W-290	\$18,383	48"	33"	35"	46.5"	(1) 27"	5.5	18	1/3	355
9260W-290	\$20,666	60"	33"	35"	46.5"	(2) 24"	9.8	24	1/3	400
9272W-290	\$23,153	72"	33"	35"	46.5"	(2) 27"	11.2	30	1/3	475
					FORCED AIR					
9412-32-290	\$12,803	32"	32.8"	36"	46"	(1) 32"	8.6	12	1/4	252
9412-32D-290	\$15,970	32"	32.8"	36"	46"	(2) DRAWERS	-	12	1/4	300
PT48-18W-L	\$13,847	48"	33"	34.75"	49"	(2) 18"	10.1	18	1/5	411
PT60-24W-L	\$14,996	60"	33"	34.75"	49"	(1) 21" & (1) 27"	14.7	24	1/4	456
PT72-30W-L	\$17,472	72"	33"	34.75"	49"	(2) 27"	19.2	30	1/4	502
PT84-36W-L	\$21,520	84"	33"	34.75"	49"	(1) 18" & (2) 27"	24.15	36	1/4	565

Pans not included.

COLD WALL OPTIONS & ACCESSORIES FORCED AIR OPTIONS & ACCESSORIES

PREP STATIONS / FLAT TOP / MEGA TOP COLD WALL OPTIONS & ACCESSORIES



27" Drawers

	Model No.	List Price* for Unit Lengt			
Description	x denotes section xx denotes unit length	188	09	72"	
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, $1/2$ " THICK, 10 " WIDE	SM92B0R50Rxx	\$411	\$509	\$615	
DRAWERS, (2) 24" DRAWERS, FOR 24" DOOR REPLACEMENT, EACH DRAWER HOLDS (1) 12" X 20" AND (3) 1/9 SIZE PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL- EXT-24		\$3,103		
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH DRAWER HOLDS (2) 12" X 20" PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL- EXT-27	\$4,137		\$4,137	
24" INTERIOR SHELF FOR 24" DOOR (MAX OF 2 RECOMMENDED, COMES STANDARD WITH 1)	RFSxWR-24		\$333		
27" INTERIOR SHELF FOR 27" DOOR (MAX OF 2 RECOMMENDED, COMES STANDARD WITH 1)	RFSxWR-27	\$333		\$333	
STAINLESS STEEL BACK PANEL	BCKSS-xx	\$1,435	\$1,503	\$1,586	
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,642	\$2,046	\$2,471	
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,286	\$4,089	\$4,942	
CASTERS IN LIEU OF LEGS, 3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	PTCAS3IN	\$0	\$0	\$0	
CASTERS IN LIEU OF LEGS, 4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	PTCAS4IN	\$0	\$0	\$0	
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Co	onsult Facto	ıry	
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$515	\$515	\$515	
STAINLESS STEEL INTERIOR	INTSS-xx	\$454	\$454	\$454	
LIFT-OFF COVER(S)	1CVRLF0-20-xx	\$502	\$502	\$502	
HINGED SLIDE-BACK COVER	1CVRHSB-20-xx	Co	onsult Facto	ıry	
COMPRESSOR RIGHT MODIFICATION	CMPRGT-9KW	\$1,086	\$1,086	\$1,086	
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); INCLUDES EXPORT APPROVED SLATSTYLE CRATE (FOR 9000W ONLY)	VOL230-50/60- 290z	\$943	\$943	\$943	

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



PREP STATIONS / FLAT TOP / MEGA TOP FORCED AIR OPTIONS & ACCESSORIES





Hinged Glass Cover (Doubles as a Breath Guard)

Lift-assist design
 Insulated glass panel
 Counter protector (optional w/cover)





27" Drawer



Removable Pan Slides

	Model No.	Lis	t Price* fo	r Unit Len	gth
Description	x denotes section xx denotes unit length	48"	09	72"	84"
HINGED GLASS COVER WITH COUNTER PROTECTOR, LED LIGHTS (2ND 120V PLUG REQUIRED FOR LIGHTS)**	SMCVRHGCPxx	\$9,232	\$9,841	\$10,449	
HINGED GLASS COVER**	SMCVRHGGxx	\$6,727	\$7,242	\$7,619	
HOOD COVER**	SMCVRHOODxx	\$998	\$1,050	\$1,279	\$1,290
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, $1/2$ " THICK, 10 " WIDE	SMB0R50Rxx	\$411	\$509	\$615	\$712
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$3,150			
DRAWERS, (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27		\$4,344	\$4,344	\$4,344
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 27" DOORS ONLY)	SMRCKWRx		\$826	\$826	\$826
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6"	SMLEGS	\$0	\$0	\$0	\$0
STAINLESS STEEL BACK PANEL	SMBCKSSWSxx	\$1,435	\$1,503	\$1,586	\$1,770
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDSTxx	\$1,642	\$2,046	\$2,471	\$2,870
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDDTxx	\$3,286	\$4,089	\$4,942	\$5,791
GASKET GUARD (PER DOOR)	GASxGUARD-xx		Consult	Factory	
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$515	\$515	\$515	\$515
STAINLESS STEEL INTERIOR	SMINTLNRxx	\$1,290	\$1,611	\$1,938	\$2,252
MODIFIED TOP OPENING	CUTTOP-9K	\$1,692	\$1,692	\$1,692	\$1,692

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



Approx. Weight Model No. List Price Length Depth Work Overall Integrated HP Voltage Amps NEMA Height Height Scale RCS-24-WS \$21,321 24" 33" 35" 43.125" Yes 0.2 115/60/1 1.8 5-15P 195 RCS-24 \$15,957 24" 33" 35" 43.125" 0.2 115/60/1 1.8 5-15P 185 No



CR9074-290

Model No.	List Price	Length	Depth	Height*	Pan Capacity 1/3 SIZE	HP	Approx. Weight
CR9039-290	\$11,710	39"	18"	23.5"	3	1/5	123
CR9046-290	\$11,916	46"	18"	23.5"	4	1/5	162
CR9060-290	\$12,162	60"	18"	23.5"	6	1/5	220
CR9067-290	\$12,467	67"	18"	23.5"	7	1/5	249
CR9074-290	\$12,719	74"	18"	23.5"	8	1/5	278

Pans not included. 208V/240V option not available.

^{*}Height listed is with cover open.



DCST-44-SR9

Model No.	List Price	Cover Style	Length	Depth	Height	Storage Capacity	Syrup Rail Pump (P) / Jar (J) Capacity	HP	Voltage	Amps	NEMA	Approx. Weight
DCST-36-SR7	\$30,811	SLIDE	36"	30"	36"	12 GAL	3P/4J	1/3	115/60/1	3.2	5-15P	385
DCST-44-SR9	\$32,365	SLIDE	44"	30"	36"	18 GAL	4P/5J	1/3	115/60/1	3.2	5-15P	418
DCST-54-SR11	\$33,921	SLIDE	54"	30"	36"	24 GAL	5P/6J	1/3	115/60/1	3.2	5-15P	452
DCFT-36-SR7	\$30,035	FLIP	36"	30"	36"	12 GAL	3P/4J	1/3	115/60/1	3.2	5-15P	385
DCFT-44-SR9	\$31,590	FLIP	44"	30"	36"	18 GAL	4P/5J	1/3	115/60/1	3.2	5-15P	418
DCFT-54-SR11	\$33,144	FLIP	54"	30"	36"	24 GAL	5P/6J	1/3	115/60/1	3.2	5-15P	452

Chef Bases



Traditional, page 18

Traditional Options & Accessories, page 19

Precise Temp, page 32

Precise Temp Options & Accessories, page 34

With valuable kitchen assets in the balance, Randell self-contained chef bases are engineered to take on the challenge. Every unit from these lines of commercial foodservice equipment comes with our patented heavy-duty drawer cartridge system and a three-year warranty on the entire drawer system. These professional-grade designs feature the top-side strength and support to handle even the heaviest kitchen equipment.

With elements like reinforced 12-gauge sub-tops, Randell equipment bases can hold up to 225 pounds per linear foot, making them an indispensable workhorse in every corner of the kitchen. By giving operators the option to configure the cooking area without modifying more expensive units like the hood, Randell's equipment stands add convenience and value to kitchens of all sizes when space is at a premium.

FEATURES & BENEFITS:

- Easy-to-remove press-fit gaskets in each drawer require no tools and can be replaced in just minutes
- All Randell kitchen equipment stands are 100% front-breathing, allowing customers to seal units on the back and sides, or curb-mount the unit for a cleaner installation
- Typically runs 25°F cooler than traditionally designed condenser housings
- RES models accommodate 6" deep pans in both top and bottom drawers, LPRES models accommodate 4" deep pans in both top and bottom drawers
- Reinforced tops designed with 12-gauge sub-tops below stainless steel finished top, support up to 225 pounds per linear foot
- Fully balanced evaporator coils located in between drawer sections to provide unparalleled air circulation and temperature balance throughout base cabinet
- Self-closing drawers come with Randell's patented fully welded 14-gauge unitized cartridge assembly, heavy-duty full extension tracks and quick release
- Designed and manufactured in the United States
- Click here to see the FX Series features and benefits







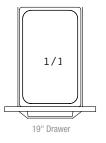
LPRES1R2-72C4

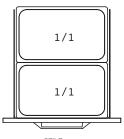
MODEL*	List Price	LENGTH	DEPTH	HEIGHT	PAN STORAGE CAPACITY	DRAWERS	HP	VOLT/CYCLE/ PHASE	AMPS	NEMA PLUG	SHIP WT.
					4" DEEP PAN CA	PACITY					
LPRES1x1-38C4	\$20,592	38	32.5	23.5	(2) 12"x20"X4"	(2) 19"	1/4	115/60/1	6	5-15P	365
LPRES1x1-48C4	\$21,836	48	32.5	23.5	(4) 12"x20"X4"	(2) 27"	1/4	115/60/1	6	5-15P	400
LPRES1x1-53C4	\$22,698	53	32.5	23.5	(4) 12"x20"X4"	(2) 32"	1/4	115/60/1	6	5-15P	415
LPRES1x2-72C4	\$25,093	72	32.5	23.5	(8) 12"x20"X4"	(4) 27"	1/4	115/60/1	6	5-15P	530
LPRES1x2-82C4	\$26,817	82	32.5	23.5	(8) 12"x20"X4"	(4) 32"	1/4	115/60/1	6	5-15P	560
LPRES1x3-105C4	\$31,606	105	32.5	23.5	(12) 12"x20"X4"	(6) 27"	1/3	115/60/1	7	5-15P	665
LPRES1x3-120C4	\$34,191	120	32.5	23.5	(12) 12"x20"X4"	(6) 32"	1/3	115/60/1	7	5-15P	695
					6" DEEP PAN CA	PACITY					
RES1x1-38C4	\$21,405	38	32.5	27.5	(2) 12"x20"X6"	(2) 19"	1/4	115/60/1	6	5-15P	375
RES1x1-48C4	\$22,651	48	32.5	27.5	(4) 12"x20"X6"	(2) 27"	1/4	115/60/1	6	5-15P	410
RES1x1-53C4	\$23,512	53	32.5	27.5	(4) 12"x20"X6"	(2) 32"	1/4	115/60/1	6	5-15P	425
RES1x2-72C4	\$25,907	72	32.5	27.5	(8) 12"x20"X6"	(4) 27"	1/4	115/60/1	6	5-15P	545
RES1x2-82C4	\$27,630	82	32.5	27.5	(8) 12"x20"X6"	(4) 32"	1/4	115/60/1	6	5-15P	575
RES1x3-105C4	\$32,419	105	32.5	27.5	(12) 12"x20"X6"	(6) 27"	1/3	115/60/1	7	5-15P	685
RES1x3-120C4	\$35,005	120	32.5	27.5	(12) 12"x20"X6"	(6) 32"	1/3	115/60/1	7	5-15P	715

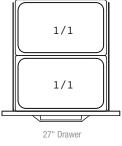
 $^{^*}x = compressor location: R = right, L = left.$

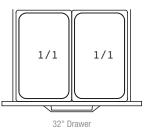


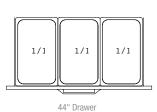
REFRIGERATORS & FREEZERS / CHEF BASE / TRADITIONAL OPTIONS & ACCESSORIES











Model No. Description List Price x denotes section DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO LPRDxDBL19 19" - (1) 12X20" PAN PER DRAWER (SHORTENS UNIT BY 8" PER SECTION) DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO LPRDxDBL32 32" (ROTATES PANS TO BE SIDE-BY-SIDE) (ADDS 5" IN LENGTH PER SECTION) Consult DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO LPRDxDBL44 Factory 44"- (3) 12X20" PANS PER DRAWER SIDE BY SIDE (ADDS 17" IN LENGTH PER SECTION) REPLACE DRAWER CARTRIDGE SYSTEM WITH DOOR (19" & 27" SECTIONS, LPRES MODELS ONLY) LPRDxD00R ONE DRAWER OR DOOR LOCK (TWO REQUIRED PER SET OF DRAWERS) **LPDRLOCK**x EXTEND LENGTH OF UNIT BY 12" OR LESS (130" MAXIMUM LENGTH) LPLENMOD \$1,574 6" CASTERS IN LIEU OF 4" CASTERS LPCAS6IN \$0

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Worktops



Traditional Side Compressor, page 21

Traditional Side Compressor Options & Accessories, page 22

Traditional Rear Compressor, page 23

Traditional Rear Compressor Options & Accessories, page 24

Precise Temp, page 33

Precise Temp Options & Accessories, page 34

Side mounted refrigeration out performs rear mounted systems due to the accessibility and ease of cleaning the condenser. The condenser location allows for full depth bases, providing more storage capacity in the doors and drawers, and some models even accept full sizes sheet pans.

Each side-mount series cabinet body features all-metal construction: the top, front, sides and louver panel are stainless steel, while the bottom and back of the unit are corrosion resistant steel. The cabinet interior is fully coved to meet NSF standard #7, while the interior bottom, back and top are anodized aluminum with coved corners for easy clean-up.

The doors have stainless steel fronts with easy-to-grasp recessed handles and are mounted on heavy-duty concealed hinges, also made of stainless steel with bronze pivot pins in nylon bushings.

FEATURES & BENEFITS:

- Exclusive designed evaporator coil mounts safely behind the door mullions and provides balanced air distribution throughout the cabinet while protecting the coil against damage from overloading
- Press-fit gaskets on each door and drawer offer tight seals and tool-less replacement in minutes





Downloads

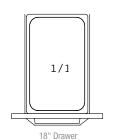


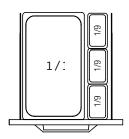
9205-513

Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight				
SIDE COMPRESSOR REFRIGERATORS WITH BACKSPLASH												
9215-513	\$13,117	48"	33"	36"	(2)18"	11.6	1/4	325				
9205-513	\$14,898	60"	33"	36"	(2)24"	16.2	1/4	450				
9235-513	\$16,680	72"	33"	36"	(2)27"	20.1	1/4	465				
9225-513	\$18,547	84"	33"	36"	(1)18" (2)24"	23.2	1/4	510				
			SIDE COMPRES	SSOR FREEZERS WITH	BACKSPLASH							
9215F-290	\$15,204	48"	33"	36"	(2)18"	11.56	1/2	325				
9205F-290	\$16,411	60"	33"	36"	(2)24"	16.2	1/2	450				

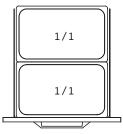


REFRIGERATORS & FREEZERS / WORKTOPS / TRADITIONAL SIDE COMPRESSOR OPTIONS & ACCESSORIES





24" Drawers



27" Drawer

	Model No.	List Price* for Unit Length					
Description	x denotes section xx denotes unit length	48"	09	72"	84"		
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$3,150			\$3,150		
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 24" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN & (3) 1/9 SIZE PANS	SMRDxDBL24		\$3,150		\$3,150		
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27			\$4,344			
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 24" $\&$ 27" DOORS ONLY)	SMRCKWRx		\$826	\$826	\$826		
BACKSPLASH REMOVAL	SMBKSDELxx	\$747	\$747	\$747	\$747		
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,435	\$1,503	\$1,586	\$1,770		
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,642	\$2,046	\$2,471	\$2,870		
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,286	\$4,089	\$4,942	\$5,791		
3" CASTERS FOR 32" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS3IN/A	\$1,007	\$1,007	\$1,007	\$1,007		
4" CASTERS FOR 33" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS4IN/A	\$1,007	\$1,007	\$1,007	\$1,007		
6" CASTERS FOR 35" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS6IN/A	\$1,007	\$1,007	\$1,007	\$1,007		
GASKET GUARD (PER DOOR OR DRAWER; DRAWER REQUIRES 2)	GASxGUARD-xx		Consult	Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$515	\$515	\$515	\$515		
STAINLESS STEEL INTERIOR	INTLNR-xx	\$1,290	\$1,611	\$1,938	\$2,252		

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Downloads





9402-290

9404-32D-290

Model No.	List Price	Length	Depth**	Height	Doors	Storage	HP	Approx. Weight
	2.500	_09	20pa.	gt	200.0	(Cu. Ft.)		, pp. o.a. rro.g.a.
			REAR COMPRESSOR	REFRIGERATORS V	VITH BACKSPLASH			
9402-290	\$7,541	27"	30"	36"	(1)27"	5.7	1/4	185
9802-290	\$10,751	36"	30"	36"	(2)18"	7.9	1/4	220
9302-290	\$11,017	48"	30"	36"	(2)24"	10.8	1/4	265
9602-290	\$12,779	60"	30"	36"	(2)27"	13	1/4	300
9604-290	\$14,998	72"	30"	36"	(3)24"	16.8	1/4	330
			REAR COMPRESS	OR FREEZERS WITH	H BACKSPLASH			
9402F-290	\$8,790	27"	30"	36"	(1)27"	5.7	1/3	185
9802F-290	\$12,548	36"	30"	36"	(2)18"	7.9	1/3	220
9302F-290	\$12,264	48"	30"	36"	(2)24"	10.8	1/3	265
		Ri	EAR COMPRESSOR R	EFRIGERATORS WI	THOUT BACKSPLASH			
9404-290	\$7,554	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290R*	\$7,554	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290-DW	\$10,982	27"	30"	35"	(2) DRAWERS	-	1/4	205
9404-32-290	\$10,252	32"	32.8"	36"	(1)32"	8.6	1/4	252
9404-32D-290	\$13,678	32"	32.8"	36"	(2) DRAWERS	-	1/4	300
9301-290	\$10,536	48"	30"	35"	(2)24"	10.8	1/4	265
			REAR COMPRESSO	R FREEZERS WITHO	OUT BACKSPLASH			
9404F-290	\$8,229	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-290R*	\$8,229	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-32-290	\$11,611	32"	32.8"	36"	(1)32"	8.6	1/3	252
9404F-32D-290	\$14,526	32"	32.8"	36"	(2) DRAWERS	-	1/3	300
9301F-290	\$11,912	48"	30"	35"	(2)24"	10.8	1/3	265

^{*&}quot;R" denotes right hinged. **Depth does not include 1" bumpers at rear of unit if applicable.



REFRIGERATORS & FREEZERS / WORKTOPS / TRADITIONAL REAR COMPRESSOR OPTIONS & ACCESSORIES



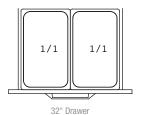
18" Drawers



24" Drawers



27" Drawers



	Madel No		Lis	t Price* fo	r Unit Lenç	gth	
Description	Model No. x denotes section xx denotes unit length	27"	32"	36"	48"	09	72"
(2) 18" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL18			\$3,176			
(2) 24" DRAWERS**, EACH HOLDS (1) 18" X 13" X 6" DEEP PAN	RMRDxDBL24				\$3,176		\$3,176
(2) 27" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL27	\$3,176				\$3,176	
ADDITIONAL 18" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2) $$	RMRFSxWR18			\$274			
ADDITIONAL 24" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2) $$	RMRFSxWR24				\$274		\$274
ADDITIONAL 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2) $$	RMRFSxWR27	\$274				\$274	
ADDITIONAL 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2) $$	RMRFSxWR32		\$274				
BACKSPLASH, REMOVAL	RMBKSDELxx	\$705	\$705	\$705	\$705	\$705	\$705
BACKSPLASH, ADDITION	RMBKSADDxx		\$700				
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$502		\$502	\$502	\$502	\$502
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$502		\$502	\$502	\$502	\$502
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$664		\$664	\$664	\$664	\$664
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$881	\$962	\$1,113	\$1,435	\$1,503	\$1,586
STAINLESS STEEL BACK PANEL FOR UNITS WITH BACKSPLASH	RMBCKSSxxSPL	\$881	\$962	\$1,113	\$1,435	\$1,503	\$1,586
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMSTxx16	\$989	\$1,173	\$1,322	\$1,734	\$2,192	\$2,500
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMDTxx16	\$2,040	\$2,415	\$2,722	\$3,569	\$4,518	\$4,518
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$424	\$424	\$424	\$424	\$424	\$424
GASKET GUARD (ALL DOORS)	GASXGUARD-XX	X Consult Factory					
STAINLESS STEEL DOOR LINER (PER DOOR)	RMDRSLNR-XX	\$515	\$515	\$1,031	\$1,031	\$1,031	\$1,546
STAINLESS STEEL INTERIOR	RMSSLNR-XX	\$955	\$1,280	\$1,371	\$1,697	\$1,866	\$2,009

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

^{**}Not available on freezer units.







9404-32DT-RTFBL

Model No.	List Price	Length	Depth	Height	Sections	No. of Doors	Hinged	HP	NEMA	Amps	Approx. Weight	
DUAL TEMP (TR= Top Refrigerator, TF=Top Freezer, BR=Bottom Refrigerator, BF= Bottom Freezer)												
9404-27DT-RTFBR	\$16,769	27"	31"	67"	TR / BF	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	380	
9404-27DT-RTFBL	\$16,769	27"	31"	67"	TR / BF	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	380	
9404-27DT-RBFTR	\$16,769	27"	31"	67"	TF / BR	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	380	
9404-27DT-RBFTL	\$16,769	27"	31"	67"	TF / BR	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	380	
9404-32DT-RTFBR	\$23,829	32"	33.8"	67"	TR / BF	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	504	
9404-32DT-RTFBL	\$23,829	32"	33.8"	67"	TR / BF	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	504	
9404-32DT-RBFTR	\$23,829	32"	33.8"	67"	TF / BR	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	504	
9404-32DT-RBFTL	\$23,829	32"	33.8"	67"	TF / BR	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	504	

Blast Chillers



Traditional, page 27

Options & Accessories, page 28

With Randell blast chillers, operators enjoy enhanced product quality, high-volume production accuracy, increased savings and — most importantly — improved food safety. This category of commercial foodservice equipment is engineered to sense product temperature through a standard food probe. Federal food safety regulations require cooked products be lowered from 135°F to 70°F in two hours or less, and from 135°F to 40°F in four hours or less, but Randell's blast chillers meet and even exceed safe cooling of pre-cooked products by cooling most food to 40°F within 90 minutes.

Randell offers a variety of blast chiller equipment designed to fit in place of a host of other normally found kitchen equipment, including under-counter, worktop and upright refrigerators, making the addition to existing facilities easier than ever. Randell also makes it easy to record operational performance and provide food safety documentation, through the USB port for direct downloading of data. Easy-to-use intuitive touch-screen controls allow busy kitchen staff to quickly and accurately monitor cooling progress while tending to more urgent tasks.

FEATURES & BENEFITS:

- Press-fit gasket makes removal and replacement easy to avoid air leakage
- · Stainless steel front, sides, top, and interior
- Factory installed casters standard on all models
- IP54 rated touch screen display with easy to use intuitive controls
- Color coded probe identification (multi-probe models)
- Built-in electric condensate evaporator
- · Racks adjustable by 1" increments to hold combination of 12"x20" style pans and sheet pans simultaneously
- Simple turn on, probe and start operation (unit goes into hold mode for unsupervised hours)
- High-impact ABS door jams and door/drawer liners for superior thermal break (less sweating in humid conditions)
- Stepped door profile provides improved seal (minimizes air gaps)
- Under-counter, worktop and reach-in models available
- · Designed and manufactured in the United States





Downloads







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BC-918RI

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity (12" x 20" x 2.5")	Pan Capacity (18" x 26")	NEMA	HP	Approx. Weight
BC-003UC	\$21,199	Undercounter	27"	30"	35"	3	-	5-20P	1/2	320
BC-510WT	\$37,178	Worktop	59"	34"	36"	10	5	5-20P	3/4	565
BC-918RI	\$47,831	Upright	40"	38.7"	71"	18	9	L14-20P	1-1/2	858



REFRIGERATORS & FREEZERS / BLAST CHILLERS / OPTIONS & ACCESSORIES

Description	Model No.	List Price
STAINLESS STEEL FINISH BACK PANEL FOR BC-003UC	BCKSS3-BCH	\$1,503
STAINLESS STEEL FINISH BACK PANEL FOR BC-510WT	BCBCKSS-510	\$1,503
STAINLESS STEEL FINISH BACK PANEL FOR BC-918RI	BCKSS18-BCH	\$1,926
DOOR LOCK	2DRLOCK-1	\$424

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Precise Temp FX Series



Undercounter, page 30

Built-In, page 31

Chef Base, page 32

Worktop, page 33

Options & Accessories, page 34

Engineered to be the superior refrigeration solution for a variety of menu items, the FX Series provides precise temperature control at the operator's fingertips — making it easy to keep food safely within the proper range. Whether refrigerating or freezing, the FX Series delivers reliable performance when holding fish (without ice), red meats and poultry at just the right temperatures for repeatable grilling, and frozen smoothie ingredients or even milk at coffee bars to ensure consistent steaming times. Chill at precise temperatures for equipment that requires precision such as rapid cook ovens.

The complete FX Series line is designed to work seamlessly with a variety of commercial foodservice equipment — streamlining workflow and increasing efficiency with every shift, every day. In a time when adding value is critical for foodservice operations of all sizes and scopes, the FX Series line of commercial foodservice equipment delivers reliability and versatility on a scale never before possible.

The tub is removable for cleaning or clean in place allows for the most thorough cleaning and disinfecting for enhanced food safety available on the market, while its flexible design accommodates installation directly at the point of preparation — lessening the chances of contamination from moving ingredients around the kitchen.

FEATURES & BENEFITS:

- Holds precise temperatures +/- 2°F from -4°F to +40°F, or anywhere in between
- · Holds fish at 32°F without ice, no more mess
- Drawer delivery system features tub that moves the cold with the product, ensuring better temperature holding and provides full and easy
 access to loading and retrieving of product no more slouching over and reaching to back of door units
- Gasket in a horizontal position, eliminating damage caused by loading of product
- Drawer tracks on outside of food zone ensure no freezing, allowing 100% of the insulated insert to be used for food storage
- Full-capacity tub holds only product, with no coil, fan or other parts to get in the way of storage
- Drawers allow users to put bagged product directly in the unit, eliminating extra handling
- FX is noticeably quieter compared to traditional refrigeration, allowing it to be used in areas where traditional self-contained refrigeration designs would be too loud
- Designed and manufactured in the United States





Videos

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Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1UC-290	\$11,098	Finished	Bottom	27"	29.4"	33.8"	2.5	1	115	5-15P	422
FX-1UCB-290	\$13,015	Finished	Bottom	27.1"	29.5"	43.5"	2.5	1	115	5-15P	450
FX-2UCB-290	\$26,275	Finished	Bottom	54"	29.5"	43.5"	5	2	115	5-15P	900

UDITIONS & VOCESSUDIE

Videos

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FX-1-290

FX-1RE-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1-290	\$16,798	Unfinished	Side	43.3"	28"	16.4"	3	1	115	5-15P	245
FX-1A-290	\$16,798	Unfinished	Side	43.3"	28"	14.8"	2.5	1	115	5-15P	245
FX-1RE-290	\$17,475	Unfinished	Rear	35"	34.5"	16.4"	3	1	115	5-15P	245
FX-1REA-290	\$17,475	Unfinished	Rear	35"	34.5"	14.8"	2.5	1	115	5-15P	245

Videos

Downloads



FX-1CS-290 FX-2CS-290 FX-1CSRE-290 FX-2CSRE-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1CS-290	\$21,684	Marine Edge	Side	48"	33"	23.3"	3	1	115	5-15P	385
FX-2CS-290	\$37,574	Marine Edge	Side	96"	33"	23.3"	6	2	115	5-15P	770
FX-1CSRE-290	\$21,684	Marine Edge	Rear	38.6"	36"	23.3"	3	1	115	5-15P	385
FX-2CSRE-290	\$37,574	Marine Edge	Rear	76.1"	36"	23.3"	6	2	115	5-15P	770

Contact factory representative for additional models and sizes available.

Videos

Downloads





FX-2WS-290

FX-2WSRE-290

FX-3SS-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-2WS-290	\$34,783	Finished	Side	43.3"	28"	36.3"	6	2	115	5-15P	635
FX-2WSA-290	\$34,783	Finished	Side	43.3"	28"	33"	5	2	115	5-15P	635
FX-2WSRE-290	\$34,783	Finished	Rear	35"	34.5"	36.3"	6	2	115	5-15P	635
FX-2WSREA-290	\$34,783	Finished	Rear	35"	34.5"	33"	5	2	115	5-15P	635
FX-3SS-290	\$50,737	Finished	Side	43.3"	28"	51.1"	9	3	115	5-15P	891

Contact factory representative for additional models and sizes available.



REFRIGERATORS & FREEZERS / PRECISE TEMP / OPTIONS & ACCESSORIES



Pan racks



Powder coated pan racks



Thawing racks



Thawing racks in use



Poly board divider

Description	Model No.	List Price
FLANGE KIT FOR BUILT-IN FX-1-290 ONLY, SHIPPED LOOSE FOR FIELD INSTALLATION	FX-FLANGE	\$319
ONE STAINLESS STEEL RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-SSRACK-1	\$640
TWO STAINLESS STEEL RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-SSRACK-2	\$1,130
ONE POWDER-COATED RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-PCRACK-1	\$580
TWO POWDER-COATED RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-PCRACK-2	\$1,000
TWO-TIER STAINLESS STEEL THAWING RACKS	FX-SSTHAW-2	\$1,390
DIVIDER, 3/4" POLY BOARD WITH HANDLE, STANDARD HEIGHT, LOW HEIGHT (A) OR UNDERCOUNTER (UC)	FX-PCBDIVIDER/A/UC	\$300
LEG KIT, IN LIEU OF CASTERS	FX-LEG	\$0
ADDITIONAL WHITE ABS INSERT FOR FX UNITS	FX-INSERT	\$1,025
STAINLESS STEEL BACK PANEL, EACH	FX-1SSBCK	\$590
STAINLESS STEEL BACK PANEL, PRICED FOR (2), REQUIRED	FX-1SSBCK@2	\$1,180
DRAWER LOCK, CYLINDER (1) EACH, PER DRAWER	FX-DRLOCK	\$424

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Chef Service Counters



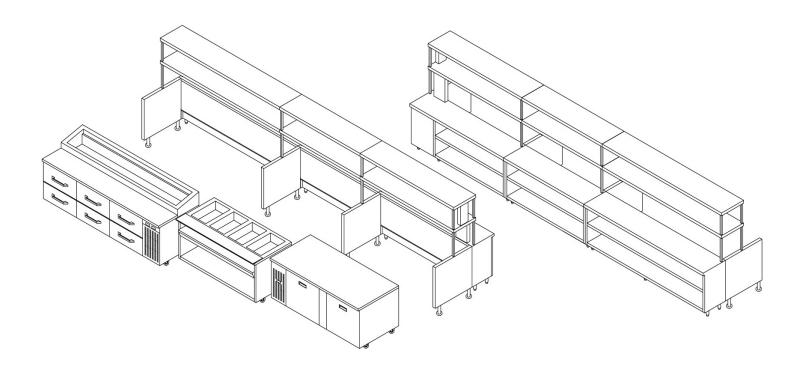
Left, page 36 Center, page 37 Right, page 38

We combine decades of proven kitchen performance with modular designs to provide unlimited flexible size and capacity options for roll-in independent refrigeration and hot food holding equipment. Roll ANY independent equipment into the divider walls. Bundle a chef table with any matching Randell roll-in equipment at an additional discount from standard net.

FEATURES & BENEFITS:

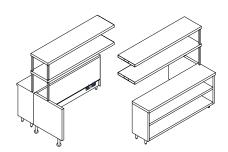
- 36 standard modules with storage shelving, over-shelf systems and wing-walls that make up to 1620 combinations from just over 7ft. to 24.5ft
- Pre-configured modules sized to accommodate Randell prep tables, work top refrigerators/ freezers, and hot food tables
- Engineered with field adaptability in mind, with chaseways for running electrical through cabinets and over-shelving
- Pre-assembled at factory to ensure proper fit and easy re-assembly in field

- Standard electrical circuits accommodate both refrigeration and hot food tables
- All models listed in Auto Quotes for easy access to pricing
- CAD blocks and Revit families available for all models
- Shipped and assembled in easy to manage component sizes allow equipment to be moved into the space easier than ever
- Heavy duty construction with high grade materials ensure long life expectancy





Downloads

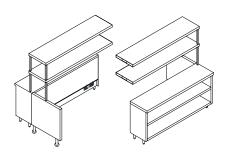


RCL (Left End of Chef Side / Right End of Server Side)

Model No.	List Price	Cabinet Length	Interior Length	120V Receptacle NEMA	208V Receptacle NEMA				
SECTION 1 (LEFT) OF A 2-SECTION OR 3-SECTION UNIT									
RCL-35.5	\$17,214	35.5"	33.5"	5-15R	6-15R				
RCL-50.5	\$18,018	50.5"	48.5"	5-15R	6-20R				
RCL-62.5	\$18,804	62.5"	60.5"	5-15R	6-30R				
RCL-65.5	\$18,961	65.5"	63.5"	5-15R	6-30R				
RCL-70.5	\$19,265	70.5"	68.5"	5-15R	6-30R				
RCL-74.5	\$19,485	74.5"	72.5"	5-15R	6-30R				
RCL-80.5	\$19,881	80.5"	78.5"	5-15R	6-30R				
RCL-86.5	\$20,176	86.5"	84.5"	5-15R	6-15R				
RCL-97.5	\$21,283	97.5"	95.5"	5-15R	6-15R				



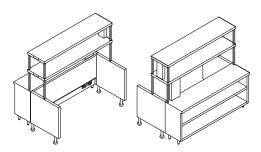
Downloads



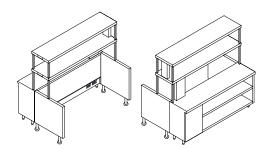
RCC (Center of Chef Side / Center of Server Side)

Model No.	List Price	Cabinet Length	Interior Length	120V Receptacle NEMA	208V Receptacle NEMA			
SECTION 2 (CENTER) OF A 3-SECTION UNIT								
RCC-35.5	\$16,421	35.5"	33.5"	5-15R	6-15R			
RCC-50.5	\$17,320	50.5"	48.5"	5-15R	6-20R			
RCC-62.5	\$18,024	62.5"	60.5"	5-15R	6-30R			
RCC-65.5	\$18,176	65.5"	63.5"	5-15R	6-30R			
RCC-70.5	\$18,479	70.5"	68.5"	5-15R	6-30R			
RCC-74.5	\$18,697	74.5"	72.5"	5-15R	6-30R			
RCC-80.5	\$19,094	80.5"	78.5"	5-15R	6-30R			
RCC-86.5	\$19,387	86.5"	84.5"	5-15R	6-15R			
RCC-97.5	\$20,465	97.5"	95.5"	5-15R	6-15R			

Downloads







RCRBP (Right End of Chef Side / Left End of Server Side)

Model No.	List Price	Cabinet Length	Interior Length	120V Receptacle NEMA	208V Receptacle NEMA
	SECTION 2 (F	IGHT) OF A 2-SECTION UNIT (OR SECTION 3 (RIGHT) OF A 3-S	ECTION UNIT	
RCR-37.5	\$23,492	37.5"	33.5"	5-15R	6-15R
RCR-52.5	\$24,304	52.5"	48.5"	5-15R	6-20R
RCR-64.5	\$25,102	64.5"	60.5"	5-15R	6-30R
RCR-67.5	\$25,314	67.5"	63.5"	5-15R	6-30R
RCR-72.5	\$25,547	72.5"	68.5"	5-15R	6-30R
RCR-76.5	\$25,894	76.5"	72.5"	5-15R	6-30R
RCR-82.5	\$26,163	82.5"	78.5"	5-15R	6-30R
RCR-88.5	\$26,461	88.5"	84.5"	5-15R	6-15R
RCR-99.5	\$27,605	99.5"	95.5"	5-15R	6-15R
	SECTION 2 (RIGHT) OF A 2	2-SECTION UNIT OR SECTION	3 (RIGHT) OF A 3-SECTION UNIT	T, WITH BREAKER PANEL*	
RCRBP-37.5	\$50,065	37.5"	33.5"	5-15R	6-15R
RCRBP-52.5	\$50,912	52.5"	48.5"	5-15R	6-20R
RCRBP-64.5	\$51,668	64.5"	60.5"	5-15R	6-30R
RCRBP-67.5	\$51,840	67.5"	63.5"	5-15R	6-30R
RCRBP-72.5	\$52,114	72.5"	68.5"	5-15R	6-30R
RCRBP-76.5	\$52,329	76.5"	72.5"	5-15R	6-30R
RCRBP-82.5	\$52,727	82.5"	78.5"	5-15R	6-30R
RCRBP-88.5	\$53,036	88.5"	84.5"	5-15R	6-15R
RCRBP-99.5	\$54,172	99.5"	95.5"	5-15R	6-15R

*RCRBP section outlets wired directly to the breaker panel. Breaker Panel pre-wired and numbered for field connection to J-box at each section. 120/208V-3PH, 125 AMP panel (Q0324L125G). Additional capacity in panel for circuits to be added in field. 2-section design = 18 additional spaces / 3-section design = 15 additional spaces.

Serving Lines



Utility, page 40

Worktop, page 41

Cold Pan, page 42

Frost Top, page 43

Hot Well, page 44

Breath Guard, page 45

Options & Accessories,

As a premier kitchen equipment manufacturer, Randell designs commercial foodservice equipment systems that are easy to set up and shut down, taking the guesswork out of assembling and dismantling serving stations before and after meal service.

Engineered with the K-12 school foodservice equipment market in mind, Randell Serving Lines provide true point-of-use versatility for the more simplistic elementary school cafeteria, to larger and more complex foodservice operations needed to meet the growing appetites and preferences of middle school and high school students.

Each unit is easy to maintain, featuring thermostatically controlled hot wells that constantly monitor temperatures and cycle on and off to hold more precise levels. And with options like removable body panels on all sides and convenient open shelving, parts are easy to remove and replace as needed — making Randell Serving Lines an ideal choice for busy cafeterias and dining areas across the institutional and school foodservice equipment markets. Operators can create their own signature product that truly reflects their business, plus enjoy the peace of mind of a standard 1-year parts/labor/compressor warranty. Whether it's messaging, signage, branding and graphics or accessories like menu boards, lighting and canopies, Randell helps you serve customers with confidence.

FEATURES & BENEFITS:

- Thermostatically controlled hot well with independent controls
- · Front-access for maintenance of hot well elements and thermostatic control
- Hot well elements power wattage 500 or 1100 watt
- Replaceable body panels on all sides of stainless steel and laminate products
- Optional integral kick plate (stainless steel body units only)
- Body finish options stainless steel, laminate, powder-coated body panels and fiberglass bodies





Downloads









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RANFG CA

RAN SW-8

RANFG SW-8PS

Model No.	List Price	Body Style	Length	Depth	Height	No. of Bins (If Applicable)	Approx. Weight
			CASHIE	R STAND			
RAN CA	\$6,715	STAINLESS STEEL	30"	30"	35.5"	+	135
RANFG CA	\$7,357	FIBERGLASS	30"	30"	35.5"	+	135
			TRAY & SILVE	RWARE STAND			
RAN SW-8	\$5,966	STAINLESS STEEL	30"	30"	35.5"	8 Round	110
RAN SW-12	\$6,280	STAINLESS STEEL	36"	30"	35.5"	12 Round	120
RANFG SW-8	\$4,338	FIBERGLASS	30"	30"	35.5"	8 Round	135
RANFG SW-12	\$4,594	FIBERGLASS	36"	30"	35.5"	12 Round	145
RANFG SW-8PS	\$4,703	FIBERGLASS	36"	30"	35.5"	(4) 1/3, (4) 1/6	135

Downloads









RAN ST-4

RANFG ST-4 with Optional Inverted V Trayslide

RAN ST-4S

RANFG ST-4S with Optional Tubular Trayslide

ENCLOSED	BASE	OPEN E	BASE	Body Style	Length	Depth	Height	Approx. Weight
Model No.	List Price	Model No.	List Price					
RAN ST-2	\$4,495	RAN ST-2S	\$6,910	STAINLESS STEEL	24"	30"	35.5"	100
RAN ST-3	\$4,921	RAN ST-3S	\$7,334	STAINLESS STEEL	36"	30"	35.5"	125
RAN ST-4	\$5,964	RAN ST-4S	\$8,373	STAINLESS STEEL	48"	30"	35.5"	150
RAN ST-5	\$6,617	RAN ST-5S	\$9,025	STAINLESS STEEL	60"	30"	35.5"	175
RAN ST-6	\$7,087	RAN ST-6S	\$9,627	STAINLESS STEEL	72"	30"	35.5"	200
RAN ST-7	\$8,240	RAN ST-7S	\$10,480	STAINLESS STEEL	86"	30"	35.5"	225
RANFG ST-2	\$4,607	RANFG ST-2S	\$7,120	FIBERGLASS	26"	30"	35.5"	150
RANFG ST-3	\$5,069	RANFG ST-3S	\$7,556	FIBERGLASS	36"	30"	35.5"	175
RANFG ST-4	\$6,142	RANFG ST-4S	\$8,790	FIBERGLASS	48"	30"	35.5"	200
RANFG ST-5	\$6,785	RANFG ST-5S	\$9,299	FIBERGLASS	60"	30"	35.5"	225
RANFG ST-6	\$7,440	RANFG ST-6S	\$9,919	FIBERGLASS	72"	30"	35.5"	250
RANFG ST-7	\$8,490	RANFG ST-7S	\$11,005	FIBERGLASS	86"	30"	35.5"	275

UDITIONS & VOCESSUDIE

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ENCLOSED	BASE	OPEN B	ASE	Body Style	Length	Depth	Height	Pan Capacity	HP	Approx. Weight
Model No.	List Price	Model No.	List Price					12" x 20"		
					COLD WALL					
RS SSC-RCP-2	\$13,984	RS SSO-RCP-2	\$14,619	STAINLESS STEEL	36"	30"	35.5"	2	1/4	250
RS SSC-RCP-3	\$14,551	RS SSO-RCP-3	\$15,465	STAINLESS STEEL	48"	30"	35.5"	3	1/4	300
RS SSC-RCP-4	\$15,022	RS SSO-RCP-4	\$16,896	STAINLESS STEEL	60"	30"	35.5"	4	1/4	350
RS SSC-RCP-5	\$16,967	RS SSO-RCP-5	\$18,471	STAINLESS STEEL	72"	30"	35.5"	5	1/4	400
RS SSC-RCP-6	\$18,558	RS SSO-RCP-6	\$19,826	STAINLESS STEEL	86"	30"	35.5"	6	1/4	450
RS FGC-RCP-2	\$14,618	-	-	FIBERGLASS	36"	30"	35.5"	2	1/4	250
RS FGC-RCP-3	\$15,214	-	-	FIBERGLASS	48"	30"	35.5"	3	1/4	300
RS FGC-RCP-4	\$17,035	RS FGO-RCP-4	\$16,974	FIBERGLASS	60"	30"	35.5"	4	1/4	350
RS FGC-RCP-5	\$18,535	RS FGO-RCP-5	\$19,050	FIBERGLASS	72"	30"	35.5"	5	1/4	400
RS FGC-RCP-6	\$19,770	RS FGO-RCP-6	\$20,728	FIBERGLASS	86"	30"	35.5"	6	1/4	450
					ICE COOLED					
RAN IC-2	\$7,018	RAN IC-2S	\$10,193	STAINLESS STEEL	36"	30"	35.5"	2	-	140
RAN IC-3	\$8,461	RAN IC-3S	\$11,266	STAINLESS STEEL	48"	30"	35.5"	3	-	175
RAN IC-4	\$9,779	RAN IC-4S	\$12,408	STAINLESS STEEL	60"	30"	35.5"	4	-	215
RAN IC-5	\$11,083	RAN IC-5S	\$13,104	STAINLESS STEEL	72"	30"	35.5"	5	-	260
RAN IC-6	\$11,277	RAN IC-6S	\$14,307	STAINLESS STEEL	86"	30"	35.5"	6	-	310
RANFG IC-2	\$8,160	-	-	FIBERGLASS	36"	30"	35.5"	2	-	275
RANFG IC-3	\$8,844	RANFG IC-3S	\$11,596	FIBERGLASS	48"	30"	35.5"	3	-	325
RANFG IC-4	\$10,221	RANFG IC-4S	\$13,617	FIBERGLASS	60.25"	30"	35.5"	4	-	375
RANFG IC-5	\$11,584	RANFG IC-5S	\$15,663	FIBERGLASS	72"	30"	35.5"	5	-	425
RANFG IC-6	\$12,751	RANFG IC-6S	\$17,489	FIBERGLASS	86"	30"	35.5"	6	-	475

Downloads



ENCLOSED		OPEN B		Body Style	Length	Depth	Height	Pan Capacity 13" x 18"	HP	Approx. Weight
Model No.	List Price	Model No.	List Price					10 X 10		Wolght
RS SSC-RFT-2	\$13,531	RS SSO-RFT-2	\$15,273	STAINLESS STEEL	36"	30"	35.5"	2	1/4	190
RS SSC-RFT-3	\$14,310	RS SSO-RFT-3	\$16,328	STAINLESS STEEL	48"	30"	35.5"	3	1/4	225
RS SSC-RFT-4	\$14,862	RS SSO-RFT-4	\$17,199	STAINLESS STEEL	60"	30"	35.5"	4	1/4	265
RS SSC-RFT-5	\$15,545	RS SSO-RFT-5	\$17,954	STAINLESS STEEL	72"	30"	35.5"	5	1/4	310
RS SSC-RFT-6	\$16,849	RS SSO-RFT-6	\$18,990	STAINLESS STEEL	86"	30"	35.5"	6	1/4	355
RS FGC-RFT-2	\$14,646	-	-	FIBERGLASS	36"	30"	35.5"	2	1/4	250
RS FGC-RFT-3	\$15,488	-	-	FIBERGLASS	48"	30"	35.5"	3	1/4	300
RS FGC-RFT-4	\$16,086	RS FGO-RFT-4	\$18,616	FIBERGLASS	60"	30"	35.5"	4	1/4	350
RS FGC-RFT-5	\$16,826	RS FGO-RFT-5	\$19,435	FIBERGLASS	72"	30"	35.5"	5	1/4	400
RS FGC-RFT-6	\$18,235	RS FGO-RFT-6	\$20,556	FIBERGLASS	86"	30"	35.5"	6	1/4	450



Downloads



ENCLOSED	BASE	OPEN BA	SE	Body Style	Length	Length Depth		No. of	Available Voltage		tage	NEMA			Approx.
Model No.	List Price	Model No.	List Price					Wells	120	208	240	120	208	240	Weight
RAN HTD-2	\$8,501	RAN HTD-2S	\$10,243	STAINLESS STEEL	30"	30"	35.5"	2	✓	✓	✓	5-30P	6-15P	6-15P	175
RAN HTD-3	\$9,788	RAN HTD-3S	\$11,463	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RAN HTD-4	\$10,978	RAN HTD-4S	\$12,562	STAINLESS STEEL	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-30P	6-30P	260
RAN HTD-5	\$12,707	RAN HTD-5S	\$14,369	STAINLESS STEEL	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RAN HTD-6	\$14,539	RAN HTD-6S	\$16,327	STAINLESS STEEL	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390
RANFG HTD-2	\$10,286	-	-	FIBERGLASS	30"	30"	35.5"	2	✓	✓	✓	5-30P	6-15P	6-15P	175
RANFG HTD-3	\$11,719	RANFG HTD-3S	\$14,831	FIBERGLASS	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	225
RANFG HTD-4	\$13,057	RANFG HTD-4S	\$16,774	FIBERGLASS	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-30P	6-30P	275
RANFG HTD-5	\$14,576	RANFG HTD-5S	\$18,654	FIBERGLASS	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RANFG HTD-6	\$16,395	RANFG HTD-6S	\$20,208	FIBERGLASS	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	375

HEATED CAE	HEATED CABINET BASE		Body Style Length [Depth Height		Available Voltage		NEMA			Approx.	
Model No.	List Price					Wells	120	208	240	120	208	240	Weight
RAN HTD-3B	\$14,724	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RAN HTD-4B	\$15,914	STAINLESS STEEL	60"	30"	35.5"	4		✓	✓	-	6-30P	6-30P	260
RAN HTD-5B	\$17,523	STAINLESS STEEL	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RAN HTD-6B	\$19,697	STAINLESS STEEL	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390
RANFG HTD-3B	\$15,556	FIBERGLASS	48"	30"	35.5"	3		✓	✓	-	6-30P	6-30P	400
RANFG HTD-4B	\$17,791	FIBERGLASS	60"	30"	35.5"	4		✓	✓	-	6-50P	6-30P	433
RANFG HTD-5B	\$18,702	FIBERGLASS	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	466
RANFG HTD-6B	\$20,626	FIBERGLASS	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	500



Downloads



RSB-STSSNA



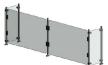
RSB-DTSSFF



RSB-DTSSAF



RSB-DTDSNA



RS-VFP



RSW-STSSFF



RSW-STSSAF



RSW-DTSSNA



RSW-STDSNA



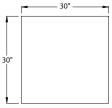
RSW-AFP

Description			Li	st Price* for	Unit Lengt	h	
1" diameter bent-tubing (RSB only)Stainless steel #4 "satin" finish	Model No. xx denotes						
1.25" X 3" surface flange (standard) with capConsult factory for pricing of heat lamps or lights	unit length	30	36"	48 _"	09	72"	98
BREATH GUARD DESIGNER SERIES-BENT CORNERS							
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE FULL SERVICE FRONT & GLASS TOP	RSB-STSSFF-xx	\$3,934	\$4,130	\$4,523	\$4,916	\$6,165	\$6,651
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-STSSNA-xx	\$3,988	\$4,185	\$4,610	\$5,019	\$6,291	\$6,803
SINGLE TIER, SINGLE SIDED, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP	RSB-STSSAF-xx	\$6,585	\$6,782	\$7,174	\$7,562	\$10,928	\$11,413
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE FULL SERVICE ON FRONT & GLASS TOP	RSB-DTSSFF-xx	\$9,384	\$9,679	\$10,268	\$10,862	\$15,936	\$16,815
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-DTSSNA-xx	\$11,692	\$11,986	\$12,570	\$13,170	\$18,244	\$19,123
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP ON BOTTOM TIER	RSB-DTSSAF-xx	\$11,752	\$12,046	\$12,663	\$13,274	\$18,381	\$19,281
SINGLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT ON BOTH SIDES & GLASS TOP	RSB-STDSNA-xx	\$7,425	\$7,720	\$8,304	\$8,893	\$12,155	\$13,034
DOUBLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE GLASS ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-DTDSNA-xx	\$13,225	\$13,612	\$14,398	\$15,189	\$22,385	\$23,558
27" HIGH VERTICAL FRONT PARTITION	RS-VFP-xx	\$4,174	\$4,294	\$4,523	\$4,752	\$6,727	\$7,071
BREATH GUARD DESIGNER SERIES-WELDED CORNERS							
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE FULL SERVICE FRONT & GLASS TOP	RSW-STSSFF-xx	\$5,205	\$5,461	\$5,980	\$6,498	\$8,156	\$8,800
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-STSSNA-xx	\$5,270	\$5,527	\$6,078	\$6,623	\$8,304	\$8,975
SINGLE TIER, SINGLE SIDED, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP	RSW-STSSAF-xx	\$8,718	\$8,980	\$9,504	\$10,017	\$14,463	\$15,118
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE FULL SERVICE ON FRONT & GLASS TOP	RSW-DTSSFF-xx	\$12,423	\$12,810	\$13,590	\$14,371	\$21,098	\$22,260
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-DTSSNA-xx	\$15,484	\$15,702	\$16,646	\$17,426	\$24,153	\$25,320
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP ON BOTTOM TIER	RSW-DTSSAF-xx	\$15,538	\$15,773	\$16,744	\$17,546	\$24,295	\$25,484
SINGLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT ON BOTH SIDES & GLASS TOP	RSW-STDSNA-xx	\$9,826	\$10,219	\$10,993	\$11,774	\$16,089	\$17,257
DOUBLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE GLASS ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-DTDSNA-xx	\$17,508	\$18,020	\$19,062	\$20,099	\$29,630	\$31,191
23" HIGH ANGLED VERTICAL FRONT PARTITION	RSW-AFP-xx	\$4,234	\$4,348	\$4,583	\$4,807	\$6,814	\$7,158

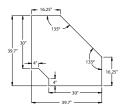
^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

SERVING STATIONS / SERVING LINES / OPTIONS & ACCESSORIES

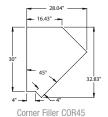




Corner Filler COR90



Corner Filler COR90M



	Model No.	List Price* for Unit Length								
Description	xx denotes unit length	24"	30"	36"	48"	09	72"	84"	98	96
INVERTED V TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, INVERTED V, STAINLESS STEEL TRAYSLIDE WITH (2) RIBS, 10" DEEP	RAN INVxx	\$1,465	\$1,511	\$1,557	\$1,633	\$1,714	\$1,766	\$1,853	\$1,929	\$2,004
TUBULAR TRAYSLIDES WITH FOLD DOWN BRACKETS, STAINLESS STEEL TUBULAR TRAYSLIDE WITH (3) BARS, 12" DEEP	RAN TUBxx	\$1,212	\$1,297	\$1,390	\$1,471	\$1,531	\$1,669	\$1,752	\$1,858	\$1,911
FLAT TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, FLAT STAINLESS STEEL TRAYSLIDE, 10" DEEP	RAN FLTxx	\$1,191	\$1,262	\$1,337	\$1,419	\$1,504	\$1,593	\$1,705	\$1,755	\$1,844
HEAT LAMPS WITH BUILT-IN TOGGLE (INSTALLED) OR RIC	-				Cor	ntact Fact	ory			
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"LX30"DX35"H, 125LB)	RAN COR90					\$5,190				
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR FIBERGLASS UNITS (30"LX30"DX35"H, 125LB)	RANFG COR90 \$5,328									
90 DEGREE CORNER FILLER WITH MITERED CORNER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 145LB)	RAN COR90M	\$5,190								
90 DEGREE CORNER FILLER WITH MITERED CORNER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 165LB)	RAN COROPEN90M					\$6,818				
45 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 105LB)	RAN COR45					\$5,283				
45 DEGREE CORNER FILLER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 135LB)	RAN COROPEN45					\$6,039				
PERSONALIZED BREATHGUARDS AND CANOPIES	-				Cor	ntact Fact	ory			
GRAPHICS (FULL COLOR AND ONE COLOR DECALS)	-	Contact Factory								
ELEMENTARY SCHOOL HEIGHT COUNTERS PER UNIT (30.5" VS. STANDARD 35.5")	RSHGTMOD	\$676								
KICK PLATES FOR STAINLESS STEEL AND LAMINATED UNITS ONLY	-				Cor	ntact Fact	ory			

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Drop-In Components



Cold Pan Cold Wall, page 48

Cold Pan Ice Cooled page 49

Cold Pan Options & Accessories, page 50

Freezer & "Plate" Chiller, page 51

Frost Top, page 52

Hot & Cold Combo, page 53

Hot Well Sealed, page 54

Hot Well Waterbath, page 55

Hot & Cold Combo & Hot Well Options & Accessories, page 56

Water & Ice Stations, page 57

Water & Ice Stations Options & Accessories, page 58

Randell offers a wide range of styles for this type of commercial foodservice equipment, including mechanical cold-wall conductive cooling, mechanical frost tops to display non-hazardous foods such as desserts (Jell-O and pies), matching hot food wells and dual-temperature hot/cold wells — so there's an option that's sure to fit any application or space. Also available are water and ice stations, glass fillers and drop-in plate or ice cream freezers.

Randell's cold food units feature a rotating refrigeration system that allows operators to drop in the unit in any direction, then shift the refrigeration unit 90 degrees to exhaust from the front or side of the counter.

For kitchens that require both hot and cold options, Randell offers combination wells that help operators maximize valuable space while catering to different dayparts that may overlap. With Randell, it's easy to be prepared whenever customers arrive.

SAMPLE FEATURES & BENEFITS:

- . Universal hold-down brackets make it easy to install in any countertop with tight seal against counter-top
- Coved corners for easy cleaning
- Drain and gate valve provided (perforated bottom strainer plates provided on ice-cooled models)
- Water and ice stations with glass filler and wire grate drain trough
- Freezers/plate chillers come with coved corners for easy cleaning; one (6-gallon) or two (12-gallon) openings available
- Split-hinged lid is standard (freezer/plate chillers only)
- Raised rims for sanitation
- Heated wells feature individual well thermostatic temperature controls
- 120-, 208- or 240-volt versions available
- 1100 watts per well standard; 500- or 750-watt available for low power retrofits
- Designed and manufactured in the United States



Downloads





RCP-5C-R050

Model No.	List Price	Length	Width	He	eight	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight	
	TRADITIONAL									
RCP-1	\$10,324	17.5"	26"	2	5.5"	1	16" x 24.75"	1/4	110	
RCP-2	\$11,154	30.25"	26"	2	5.5"	2	28.75" x 24.75"	1/4	140	
RCP-3	\$12,238	43.375"	26"	2	5.5"	3	41.875" x 24.75"	1/4	175	
RCP-4	\$13,156	56.25"	26"	2	5.5"	4	54.75" x 24.75"	1/4	210	
RCP-5	\$14,307	69.25"	26"	2	5.5"	5	67.75" x 24.75"	1/4	245	
RCP-6	\$15,428	82.125"	26"	2	5.5"	6	80.625" x 24.75"	1/4	280	
RCP-7	\$16,354	95"	26"	2	5.5"	7	93.5" x 24.75"	1/3	315	
RCP-8	\$17,497	108"	26"	2	5.5"	8	106.5" x 24.75"	1/3	350	
RCP-9	\$18,721	120"	26"	2	5.5"	9	118.5" x 24.75"	1/3	385	
				SLIM	ı					
RCP-2N	\$11,154	46"	18.3125"	2	5.5"	2	44.5" x 17"	1/4	140	
RCP-3N	\$12,238	66.75"	18.3125"	2	5.5"	3	65.4375" x 17"	1/4	175	
RCP-4N	\$13,156	87.5"	18.3125"	2	5.5"	4	86.1875" x 17"	1/4	210	
50" RADIUS	250)" RADIUS	Length	Depth	Height	Pan Capacity	Cut Out Size	HP	Approx. Weight	

50" RA	DIUS	250" RA	DIUS	Length Depth		Height	Pan Capacity	Cut Out Size	HP	Approx. Weight
Model No.	List Price	Model No.	List Price				12" x 20"			
					CUR	/ED				
RCP-2C-R050	\$35,027	RCP-2C-R250	\$33,602				2		1/4	140
RCP-3C-R050	\$36,077	RCP-3C-R250	\$34,651				3	Flange Size Minus 1"	1/4	175
RCP-4C-R050	\$36,964	RCP-4C-R250	\$35,539	SI	EE SPEC SHEE	T	4	· · · · · · · · · · · · · · · · · · ·	1/4	210
RCP-5C-R050	\$38,077	RCP-5C-R250	\$36,650				5	SEE SPEC SHEET	1/4	245
RCP-6C-R050	\$39,162	RCP-6C-R250	\$37,736				6		1/4	280



Downloads



9743IC

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight
9718IC	\$4,454	18.125"	26"	11"	1	16.75" x 24.625"	-	65
9728IC	\$4,922	30.75"	26"	11"	2	29.5" x 24.625"	-	85
9743IC	\$5,659	43.5"	26"	11"	3	42.25" x 24.625"	-	105
9757IC	\$6,522	56.25"	26"	11"	4	55" x 24.625"	-	125
9772IC	\$7,383	7125"	26"	11"	5	70" x 24.625"	-	145
9786IC	\$8,421	85.25"	26"	11"	6	84" x 24.625"	-	165



SERVING STATIONS / DROP-INS / COLD PAN OPTIONS & ACCESSORIES

Description	Model No.	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$100
ADAPTOR BAR, (1) 20", NOT AVAILABLE ON WRAPPED COLD WALL COLD PAN SLIM MODELS	DIADBR20	\$114
REMOTE ON/OFF SWITCH FOR 115V COLD PANS, WITH 8' CORD, PLUG & RECEPTACLE, NOT AVAILABLE ON ICE COOLED COLD PAN MODELS	DISWTRCK	\$1,057

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



Downloads





Model No.	List Price	Width	Opening	Cut Out Size	Flange Size	Gallon Capacity	HP	Approx. Weight
9550-290	\$10,542	17.2"	20.8" x 10.5" x 11"	26" x 15.8"	28.4"/17.2"	6.3	1/3	165
9552-290	\$14,052	28.4"	21.3" x 21.3" x 11"	26" x 26"	28.4"/28.4"	11.2	1/3	207

Downloads



RFT-5

Model No.*	List Price	Length	Width	1/2 Size Sheet Pan Capacity	Cut Out Size	HP	Amps	Approx. Weight
RFT-2	\$12,009	29.25"	21.75"	2	27.75" x 20.25"	1/4	3.5	140
RFT-3	\$12,471	42.25"	21.75"	3	40.75" x 20.25"	1/4	3.5	175
RFT-4	\$13,538	55.25"	21.75"	4	53.75" x 20.25"	1/4	3.5	210
RFT-5	\$14,331	68.25"	21.75"	5	66.75" x 20.25"	1/4	3.5	245
RFT-6	\$15,411	81.25"	21.75"	6	79.57" x 20.25"	1/4	3.5	280

For display of non-hazardous foods only. This unit is not designed to hold products at 41 $^\circ\! F$

^{*}Not all new models are an exact size replacement to old models; refer to spec sheet for sizing information.



Downloads



Model No.*	List Price	Length	Width	Pan Capacity	Body Size	Control Panel Size	Amps 120V (Refrig)	Amps 208V (Heated)	Amps 240V (Heated)	Approx. Weight
RCHB-2	\$20,203	31.1"	27.375"	(2) 1/1	29.5" x 25"	14" x 5.8" x 6"	3.5	5.3	4.5	110
RCHB-3	\$21,751	43.6"	27.375"	(3) 1/1	42.5" x 25"	14" x 5.8" x 6"	3.5	10.6	9.2	135
RCHB-4	\$23,124	56.5"	27.375"	(4) 1/1	55.5" x 25"	14" x 5.8" x 6"	3.5	15.9	13.8	160
RCHB-5	\$24,739	69.3"	27.375"	(5) 1/1	65.5" x 25"	14" x 5.8" x 6"	3.5	21.2	18.3	185
				Al	UTO-WATER FILL					
RCHB-2-AF	\$25,110	33.7"	27.375"	(2) 1/1	32.3" x 25"	14" x 5.8" x 6"	3.5	5.3	4.5	120
RCHB-3-AF	\$26,455	46.7"	27.375"	(3) 1/1	45.3" x 25"	14" x 5.8" x 6"	3.5	10.6	9.2	145
RCHB-4-AF	\$27,815	59.7"	27.375"	(4) 1/1	58.3" x 25"	14" x 5.8" x 6"	3.5	15.9	13.8	170
RCHB-5-AF	\$29,844	72.7"	27.375"	(5) 1/1	71.3" x 25"	14" x 5.8" x 6"	3.5	21.2	18.3	195

^{*}Not all new models are an exact size replacement to old models; refer to spec sheet for sizing information.

DROP-INS

Product Info

Downloads



Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Body Size	Control Panel Size	Amps 120V	Amps 208V	Amps 240V	Approx. Weight
					AUTO-WATER FILL					
9560-1AWF	\$6,779	20.3"	26"	1	18.3" x 23.2"	14.3" x 6"	9.2	5.3	4.6	60
9560-2AWF	\$9,093	34"	26"	2	32" x 23.2"	14.4" x 6"	18.4	10.6	9.2	100
9560-3AWF	\$11,744	47.8"	26"	3	45.8" x 23.2"	20" x 6"	27.6	15.9	13.8	140
9560-4AWF	\$14,244	61.5"	26"	4	59.5" x 23.2"	26" x 6"	36.8	21.2	18.4	180
9560-5AWF	\$16,891	75.2"	26"	5	73.2" x 23.2"	32" x 6"	46	27.5	23	220
9560-6AWF	\$19,620	89"	26"	6	86.9" x 23.2"	38" x 6"	55.2	31.7	27.6	260
	WITH DRAINS & MANIFOLD									
95601-DZ	\$4,072	18.5"	26"	1	16.2" x 22.5"	14.3" x 5.8" x 6"	9.2	5.3	4.6	60
95602-DMZ	\$6,385	31.9"	26"	2	29.5" x 22.5"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603-DMZ	\$9,036	45.6"	26"	3	43.1" x 22.5"	20" x 5.8" x 6"	27.6	15.9	13.8	140
95604-DMZ	\$11,535	59.3"	26"	4	56.7" x 22.5"	26" x 5.8" x 6"	36.8	21.2	18.4	180
95605-DMZ	\$14,183	73.1"	26"	5	70.3" x 22.5"	32" x 5.8" x 6"	46	27.5	23	220
95606-DMZ	\$16,913	86.7"	26"	6	84" x 22.5"	38" x 5.8" x 6"	55.2	31.7	27.6	260
	SLIM, WITH DRAINS & MANIFOLD									
95602N-DMZ	\$6,385	47.6"	18.5"	2	45.3" x 16.1"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603N-DMZ	\$9,036	69.2"	18.5"	3	66.3" x 16.1"	20" x 5.8" x 6"	27.6	15.9	13.8	140

Downloads



9570-2

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Body Size	Control Panel Size	Amps 208V	Amps 240V	Approx. Weight
				WITH I	DRAINS				
9570-2	\$5,673	31.25"	26"	2	27.75" x 22.25"	14.25" x 5.75"	14.4	12.5	110
9570-3	\$6,721	43.75"	26"	3	40.25" x 22.25"	14.25" x 5.75"	14.4	12.5	135
9570-4	\$7,469	56.5"	26"	4	53" x 22.25"	14.25" x 5.75"	28.8	25	160
9570-5	\$8,530	69.25"	26"	5	65.75" x 22.25"	14.25" x 5.75"	28.8	25	185
9570-6	\$9,748	82"	26"	6	78.5" x 22.25"	14.25" x 5.75"	28.8	25	210
				AUTO-W	ATER FILL				
9570-2AWF	\$8,434	35.25"	26.25"	2	30.375" x 23"	14.25" x 5.75"	14.4	12.5	120
9570-3AWF	\$9,431	48"	26.25"	3	43.125" x 23"	14.25" x 5.75"	14.4	12.5	145
9570-4AWF	\$10,176	60.75"	26.25"	4	55.875" x 23"	14.25" x 5.75"	28.8	25	170
9570-5AWF	\$11,323	73.5"	26.25"	5	68.625" x 23"	14.25" x 5.75"	28.8	25	195
9570-6AWF	\$13,507	86.25"	26.25"	6	81.375" x 23"	14.25" x 5.75"	28.8	25	220



SERVING STATIONS / DROP-INS / HOT & COLD COMBO & HOT WELL OPTIONS & ACCESSORIES

Description	Model No. x denotes number of sections	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$100
ADAPTOR BAR, (1) 20"	DIADBR20	\$114
EXTENDED THERMOSTATIC LEAD (FOR HOT DROP-INS ONLY)	DICTREXTX	\$1,212
FILL FAUCET, LEFT (NOT AVAILABLE ON RCHB UNITS)	DIHFFCTSGLLxW	\$1,224
FILL FAUCET, RIGHT (NOT AVAILABLE ON RCHB UNITS)	DIHFFCTSGLRxW	\$1,224

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.





Model No.	List Price	Ice Capacity	Overall Size	Cut Out Size	Approx. Weight		
		WATER & I	CE STATION				
9505	\$4,576	44 lbs	23.8" x 20"	18.9" x 22.4"	38		
9515	\$4,394	43 lbs	21.9" x 15.2"	20.5" x 14"	35		
		ICE ST	TATION				
9500IC	\$3,059	60 lbs	23" x 18"	21.5" x 16.4"	38		
9510IC	\$3,002	40 lbs	21" x 14.5"	19.8" x 13.1"	38		
GLASS FILLER							
9530	\$1,586	-	10" x 10" x 9.5"		20		



SERVING STATIONS / DROP-INS / WATER & ICE STATIONS OPTIONS & ACCESSORIES

Description	Model No.	List Price*
PITCHER FILLER IN LIEU OF GLASS FILLER	DIFILPTI	\$898
PITCHER FILLER (SHIPPED LOOSE)	DIFILPTL	\$1,182

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department

Hot Food Tables



Open Well, page 60

Sealed Well, page 61

Waterbath, page 62

Options & Accessories, page 63

Our hot food tables feature a standard plate shelf design providing handy storage of utensils for the operator, while additional available options like casters, counter protectors and tray slides make these units truly functional additions to the commercial kitchen. Our factory ensures every unit is properly assembled, saving your staff time and labor.

Each commercial kitchen table body is constructed from durable materials with fully enclosed stainless steel side panels and is easy to service, with quick-removing elements that are accessible from the front of the unit. With three standard well configurations available to suit a variety of needs, Randell hot food tables deliver true peace of mind for kitchens of all sizes.

Each well features specially designed thermostatic controls that offer more precise food temperatures, and is built to take food pans. No matter the application, Randell hot food tables add value at every meal.

FEATURES & BENEFITS:

- Dual-voltage elements make field installation easy (240/208 dual-voltage element)
- Additional options available include casters, counter protectors, over-shelf, finished backs, 3-phase power and more
- Plate shelf design engineered with cleanability and durability in mind
- Die-stamped, raised sanitary rim pan openings in stainless steel top
- · Thermostatic controls for more precise food temperatures (one per well) on some models
- · Drains manifolded to common gate valve
- · Full length, 8" wide NSF workboard
- Power cord included
- 6" high adjustable legs
- Designed and manufactured in the United States



Downloads



3513-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3512-120	\$4,985	33"	30.5"	36"	2	120	5-20P	116
3513-120	\$6,263	48"	30.5"	36"	3	120	5-30P	174
3514-120	\$7,542	63"	30.5"	36"	4	120	5-50P	232
3515-120	\$8,821	78"	30.5"	36"	5	120	5-50P	290
3512-240	\$4,985	33"	30.5"	36"	2	208/240	6-15P	116
3513-240	\$6,263	48"	30.5"	36"	3	208/240	6-20P	174
3514-240	\$7,542	63"	30.5"	36"	4	208/240	6-30P	232
3515-240	\$8,821	78"	30.5"	36"	5	208/240	6-30P	290

^{*}Depth dimensions do not include cutting board overhang.

For wet operation, spillage pans are required.

Downloads



3613-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3612-120	\$7,343	33"	30.5"	36"	2	120	5-20P	116
3613-120	\$9,671	48"	30.5"	36"	3	120	5-30P	174
3614-120	\$11,947	63"	30.5"	36"	4	120	5-50P	232
3615-120	\$14,239	78"	30.5"	36"	5	120	5-50P	290
3612-240	\$7,343	33"	30.5"	36"	2	208/240	6-15P	116
3613-240	\$9,671	48"	30.5"	36"	3	208/240	6-20P	174
3614-240	\$11,947	63"	30.5"	36"	4	208/240	6-30P	232
3615-240	\$14,239	78"	30.5"	36"	5	208/240	6-30P	290

^{*}Depth dimensions do not include cutting board overhang.

Downloads



Model No.	List Price	Length	Depth*	Height	No. of Openings	Voltage	NEMA	Approx. Weight
3312-208	\$9,055	33"	30"	36"	2	208	6-20P	116
3313-208	\$10,920	48"	30"	36"	3	208	6-20P	174
3314-208	\$12,783	63"	30"	36"	4	208	6-50P	232
3315-208	\$14,648	78"	30"	36"	5	208	6-50P	290
3312-240	\$9,055	33"	30"	36"	2	240	6-20P	116
3313-240	\$10,920	48"	30"	36"	3	240	6-20P	174
3314-240	\$12,783	63"	30"	36"	4	240	6-50P	232
3315-240	\$14,648	78"	30"	36"	5	240	6-50P	290

^{*}Depth dimensions do not include cutting board overhang.



SERVING STATIONS / HOT FOOD TABLES / OPTIONS & ACCESSORIES

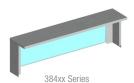


374xxS Series



374xx Series





	Model No.	List Price* for Unit Length			
Description	x denotes # of openings xx denotes unit length		48"	63"	18.
ADAPTOR PLATES, STAINLESS STEEL, (3) 6.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTA	\$698	\$698	\$698	\$698
ADAPTOR PLATES, STAINLESS STEEL, (2) 8.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTB	\$698	\$698	\$698	\$698
ADAPTOR PLATES, STAINLESS STEEL, (1) 6.5", (1) 10.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTC	\$698	\$698	\$698	\$698
STAINLESS STEEL FULL HEIGHT BACK	HFBCKSSxx	\$1,381	\$1,435	\$1,503	\$1,770
MANUAL FILL FAUCET AT LEFT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFFCTSGLL	\$1,224	\$1,224	\$1,224	\$1,224
MANUAL FILL FAUCET AT RIGHT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFFCTSGLR	\$1,224	\$1,224	\$1,224	\$1,224
CONVERT STANDARD 750 WATT TO 1100 WATT PER WELL, 120V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFV0L120H-x	\$472	\$712	\$943	\$1,175
CONVERT STANDARD 865 WATT TO 1100 WATT PER WELL, 208V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFV0L208H-x	\$472	\$712	\$943	\$1,175
3" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 32" WORK HEIGHT	HFCAS3IN	\$502	\$502	\$502	\$502
4" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 33" WORK HEIGHT	HFCAS4IN	\$502	\$502	\$502	\$502
6" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 35" WORK HEIGHT	HFCAS6IN	\$502	\$502	\$502	\$502
ALUMINUM SPILLAGE PANS FOR OPEN WELL ONLY	HFHFSPANx	\$1,308	\$1,960	\$2,611	\$3,264
COUNTER PROTECTORS, 18" X 15" WITH 12.8" STAINLESS STEEL TOP, GLASS BACK AND ENCLOSED ENDS	374xxS	\$4,344	\$5,171	\$5,999	\$6,826
COUNTER PROTECTORS, 18" X 15" WITH 12.8" GLASS TOP, BACK AND ENCLOSED ENDS	374xx	\$4,240	\$5,068	\$5,895	\$6,723
SINGLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDSTxx	\$1,733	\$2,286	\$2,839	\$3,392
DOUBLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDDTxx	\$3,491	\$4,629	\$5,766	\$6,904
BUFFET SHELF WITH PLEXI SHIELD, 22" X 20" STAINLESS STEEL CONSTRUCTED	384xx	\$3,112	\$4,302	\$5,492	\$6,681

^{*}Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

HOW TO PLACE AN ORDER

Information required for an order to be finalized:

Credit approval

☐ An authorized Purchase Order matching the quote or fixed pricing program must be received by the Randell Customer Service Department prior to processing an order. The Purchase Order should include: Customer name and address ☐ Purchase Order # Complete shipping address ☐ Job name and Installation location (if applicable) Pricing and Discounts by line item including all options and accessories desired ☐ Part numbers for standard items ordered. Part numbers should include a list of all characteristics including electrical (Voltage/Phase/Hertz), type of gas (Altitude if over 2,000 ft is required). Gas equipment prices are based on natural or propane (LP) gas ☐ Freight payment terms — all orders shipped FOB Origin ☐ Requested ship or delivery date $\ \Box$ Final signed approved drawings (SAD) including all revisions, if necessary

FAX ORDERS TO CUSTOMER SERVICE AT 888-200-4989

Purchase Order Receipt Acknowledgement – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. final signed approved drawings, may be required to fully process your order.

Sales Order Confirmation – Is a contract of acceptance of your Purchase Order and includes a committed ship date. It is subject to the terms and conditions contained within this document and outlined in our current price book. The Sales Order Confirmation supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

Revisions – Complex revisions to drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

Expedites – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. This may result in an up charge.

QUOTE & PURCHASE ORDER (PO) PROCESSING COMMITMENT

Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment lead-times. We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. The time includes any drawing requirements (if requested). Revision requests on an existing quote are treated as a new quote request.

The response processing time for a purchase order is named Preliminary Drawing Time (PDT). This time is measured from when a purchase order is received to the time a preliminary drawing is sent for approval. Preliminary Drawing Time does not begin until all PO required information and/or PO revisions are received.

All products for each product line are divided into levels that correspond with a response time. As the product complexity increases due to options and customization requirements, the level designation changes. As level changes, so does the response time in order to reflect the additional design and engineering time needed to produce an accurate representation of the requirement. Please keep in mind the stated response time begins when we have all information needed for processing.

Through response time management, we can be more flexible and better accommodate those customers that require responses in an expedited situation on an exception basis.

If after reviewing the information you have questions, we encourage you to contact your

Randell Regional Sales Manager or your Customer Service Associate.

The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:

- Dealer Name
☐ Job Name and Location (City, State, Country)
☐ Sales Rep/Manufacturer Rep
☐ Contact Name
☐ Product Number/Model Number (or similar Part Number/Model)
☐ Product Description
☐ Complete and detailed specifications
☐ Consultant Name and Contact information
☐ Requested turn around time
☐ Floor Plan and Elevation
☐ Does the line up (Chefs Counter) consist of standard catalog items
or custom?
☐ Are the units electric (voltage)? Or gas (natural or LP)?
☐ Are all units pre wired? If so are the units pre wired to a junction be
or breaker panel?

Doolor Namo

FULFILLMENT COMMITMENT

Our number one goal is to deliver the best possible service to our customers. The most fundamental aspect of "best service" is shipping quality products within clearly communicated lead times. Randell products are structured into a "product architecture" which allows us to commit and deliver on lead times based on the complexity of the product.

The lead times are based on actual cycle time for a given product to get through the entire order management, engineering, and production process. Our fulfillment commitment defines products in levels with corresponding lead-time dates that reflect the number of business days required to process, manufacture, and ship an order. As the product complexity increases due to options and customization requirements, the level designation changes. As levels change, so does the lead time in order to reflect the additional design, engineering, and manufacturing time to produce the quality crafted product. We also stock popular items for shipment from stock.

For more complex product orders, a Purchase Order Receipt Acknowledgement is provided. Please keep in mind the stated lead time begins when we have all information needed to process the order. An order is not available for processing and is not considered a finalized order until all required drawings and revisions have been completed. If we deem that major changes are required to drawings or quoted pricing the order could be subject to approval and validation requirements from the customer which could cause a delay in the start of the lead time. A Sales Order Confirmation that includes a committed ship date will be issued upon completion of the order entry process.

Through lead time management, we can be more flexible and better accommodate those customers that require products in an expedited situation on an exception basis.

We encourage you to contact your Customer Service Associate or Randell Regional Sales Manager for assistance with lead time and stock availability.

FREIGHT CLAIM POLICY & PROCESS

Randell ships products F.O.B (Free On Board) Origin. - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

Process to follow when receiving shipment:

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive
 a shipment with obvious freight damage, you have the right to refuse the entire shipment,
 or any part of the shipment that has been damaged, and contact Randell immediately for
 a replacement. Randell will repair, re-ship or supply a replacement at the original price,
 and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence
 of the delivery driver. If damage appears minor and can be corrected via field repair, you
 may elect to sign for the shipment as damaged, contact a Randell Authorized Service
 Agent to order and install replacement parts and to file a claim with the carrier for the
 cost of parts and repairs. Make notation of shortage or damage on all copies of the freight
 bill be as specific as possible when making your damage or shortage notation on the
 delivery receipt. (If you wish Randell to assist you with filing freight claim make sure you
 have available all documentation as mentioned above and contact your Customer Service
 Representative for assistance.)

- If you have any concerns regarding the integrity of the packaging or its contents, mark
 the delivery receipt as such. Example: "Carton torn open or creased possible damage
 to contents, subject to further inspection." or, "boards on crate broke off, possible internal
 damage, subject to further inspection." If the equipment is later found to be damaged,
 contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver's facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

Randell Assistance

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Randell is not liable for damages caused by freight, we can assist with claims processing as needed.

Freight damage is not covered under Randell product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

ORDER PLACEMENT TERMS & CONDITIONS

- This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
- 2) Prices and specifications are subject to change without notice.
- 3) All prices are F.O.B. plant Weidman, Michigan (48893) or Vicksburg, Mississippi (39183) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
- 4) Shipping weights are approximate.

- 5) Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
- 6) Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Randell pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
- 7) A restocking charge will be collected on all returned products. No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

SALES ORDER (SO) CONFIRMATION TERMS & CONDITIONS

If SO confirmations are not received within 24 hours of order submission, please contact Customer Service. Your order, an exact copy of which Randell has entered for shipment, is confirmed with thanks. The SO confirmation establishes that Randell has your purchase order and it has been entered. If there are discrepancies please advise us promptly. The confirmation constitutes acceptance of your order subject to the terms and conditions stated herein. We do not recognize terms and conditions printed on the purchase order that enlarge the liability or responsibility of the Seller in any way. Prices confirmed herein are current at the time of the confirmation and supersede any prices contained in the Buyer's purchase order. Confirmed prices are not binding on the Seller and are subject to review and revision at the time of delivery if deemed necessary by the Seller. Seller should under no circumstances be responsible for failure to fill any order or orders when due to strikes or other labor difficulties, labor

shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control.

- All cancellation requests must be submitted in writing prior to the scheduled ship date and require approval of the Regional Sales Manager.
- Cancellations may be subject to charges ranging from 20% to 80% of the order value dependent on the type of equipment and the progression of the order through the Manufacturing process.
- Contact Customer Support for details.

SPECIFICATION AIDS FOR RANDELL EQUIPMENT

- 1 Specification Sheets or Detailed Drawings are available for all standard Randell equipment and most special order variations. Specification sheets contain key unit dimensions, necessary wall clearances and utility connection requirements. Specification sheets for most part numbers are available on the Randell website at randell.com.
- ${\bf 2} \quad \hbox{The {\bf Randell AutoCAD \ Library} is available in {\bf KCL}}.$

- 3 Randell products are included in AutoQuotes.
- 4 Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Randell are valid for 30 days from quote date unless otherwise specified. Randell assumes no liability for dealer quotations to end-users.

TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC. Applicable To All Randell Customers

Following are the terms and conditions which apply to all your purchases from ELECTROLUX PROFESSIONAL, INC. Placement of any purchase order constitutes your acceptance of these Terms and Conditions (as in effect now and as they may be changed by us from time to time in the future).

1. Purchase Price and Payment Obligations

(a) Purchase Price The purchase price for and specifications relating to all orders are subject to change without notice to conform to the prices and specifications in effect on the date of shipment of your order. All prices are F.O.B. the manufacturing plant (currently Weidman, Michigan or Vicksburg, Mississippi, U.S.A.) unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC. and include only crating for domestic shipping. Extra charges will be added for special or export crating. All shipping weights described in our catalogs and elsewhere are approximate and shipping charges may vary. Our base prices do not include any sales excise use or other taxes applicable to your purchases, whether now or hereafter in effect - and you are responsible for paying all such taxes. All shipment will be made at your expense on a collect basis unless we otherwise agree in our written acceptance of your order.

(b) Invoices and Payment Obligations You will be sent an invoice for the full cost (purchase price and all applicable charges) of each order of standard equipment and/or parts at the time it is shipped to you, and you must pay the full amount of that invoice no later than 30 days after the date of the invoice, unless otherwise approved by ELECTROLUX PROFESSIONAL, INC. (Please note that long lead items and items built to the customer's specifications have different payment requirements and may be invoiced in a different manner, but payment is still required within 30 days of each invoice date unless otherwise approved by ELECTROLUX PROFESSIONAL, INC.). If you fail to pay any invoice by its due date, we reserve the right to charge you late charges on the amount unpaid from the issuance date of the invoice at a rate equal to 1.5% per month.

We also reserve the right to stop, limit or discontinue filling any or all of your orders or making any or all shipments of equipment and/or parts to you (whether or not orders with respect thereto have been accepted by us) if any of the following occur:

- (i) You fail to pay any invoice when due; or
- (ii) you become or are insolvent, admit your inability to pay your bills when due, begin any bankruptcy proceedings or any bankruptcy proceeding is begun against you; or
- (iii) any proceeding or action which could materially affect your business is begun against you; or
- (iv) ELECTROLUX PROFESSIONAL, INC. for any reason, in its sole judgment, decides that it is unwilling or uncomfortable about extending you credit and you are unable to pay for your orders in advance or provide sufficient security for such orders.

(c) Collection, Repossession and Costs of Collection If any of the events listed in Paragraph 1(b) above occur, ELECTROLUX PROFESSIONAL, INC. may, at its option, take any legal action against you it deems necessary or appropriate to collect the amounts of any invoices then outstanding and unpaid and the amounts you owe for which invoices have not yet been sent. In addition, by virtue of placing a purchase order with ELECTROLUX PROFESSIONAL, INC. you also thereby grant to ELECTROLUX PROFESSIONAL, INC., a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and ELECTROLUX PROFESSIONAL, INC. may foreclose such security interest and may also take any steps necessary or appropriate to repossess any equipment, parts and/ or other goods which have been shipped to you by ELECTROLUX PROFESSIONAL, INC., and ELECTROLUX PROFESSIONAL, INC. may exercise all other available rights and remedies under the Mississippi Uniform Commercial Code and other applicable law. You are responsible for the full costs of any such collection or repossession efforts, including legal fees, third party collection fees and other expenses in connection therewith. You agree that you must pay ELECTROLUX PROFESSIONAL, INC. all such fees and expenses immediately upon ELECTROLUX PROFESSIONAL, INC.'s demand therefore. In the event that legal action is taken for collection of any debt owed by you to ELECTROLUX PROFESSIONAL, INC., place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from ELECTROLUX PROFESSIONAL, INC. shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of ELECTROLUX PROFESSIONAL, INC.'s extension of credit to you or your placement of an order with ELECTROLUX PROFESSIONAL, INC. (unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC.).

2. Placement, Acceptance and Cancellation of Orders

RANDELL / 888-994-7636 / randell.com

(a) Placing an Order All equipment orders must contain all information necessary for our processing. Full details about equipment orders, and other information about ordering can be

obtained from our factory. Please pay careful attention to these requirements when ordering as you are responsible for any omissions or errors. All orders are subject to written acceptance and credit approval by us at ELECTROLUX PROFESSIONAL, INC. headquarters, and when so accepted shall result in a binding contract between us on the terms set forth in our acceptance and subject to these Terms and Conditions. Once an order has been accepted, neither you nor we may cancel that order except as specifically provided for in our acceptance or in these Terms and Conditions.

(b) Optional Devices; Customer's Design or Specifications The customer is responsible for purchasing and/or installing all optional or other safety devices appropriate to any item you purchase. Where a unit is manufactured to the customer's design or specifications, our sole responsibility is limited to the manufacture and delivery of such unit in accordance with the customer's approved drawings and specifications. Any recommendations we may make for use of equipment processes or materials are based on tests and evaluations believed reliable, but we are not responsible in any way for the correctness or reasonableness of such recommendations. Should any claim be brought by anyone against ELECTROLUX PROFESSIONAL, INC. arising out of a customer's design and specifications or a customer's failure to order and/or install optional or other safety devices, you agree to defend and indemnify ELECTROLUX PROFESSIONAL, INC. to the fullest extent legally possible, including for damages, expenses, and costs of counsel

(c) Return Items or Cancellation of Orders Written authorization is required for the return of any part or all of any order of standard equipment already shipped. Returns must be labeled with the applicable Return Material Authorization Number, you must include all RMA forms and the equipment must be shipped to ELECTROLUX PROFESSIONAL, INC. pre-paid within 30 days of authorization. Returns without prior written authorization will be refused and you will remain liable for the full amount of the purchase price (and other charges applicable thereto). There will be a restocking charge applied to all returned items, as determined appropriate by ELECTROLUX PROFESSIONAL, INC. No items may be returned more than 90 days after the date of the applicable invoice. Long lead items or special order equipment built to your specifications may NOT be returned. All orders for standard items may be cancelled with the written consent of ELECTROLUX PROFESSIONAL, INC. at any time up to seven (7) days prior to shipment; but you are responsible for the appropriate cancellation charges, and our agreement to cancellation is subject to your paying those cancellation charges. Long-lead and custom orders which have been accepted may be cancelled with our written consent, but you are still responsible for the full amount of the applicable purchase price reduced by the appropriate cancellation adjustment.

3. Delivery and Delays in Delivery

All requests for specific time of shipment must be accepted by us in writing. In the event of any conflict between the shipment time requested in an order and the shipment time specified in the acceptance we sent to you, the time specified in our acceptance will govern. You may change a shipment date only if we receive notice of such change at least seven days before the shipment date to be changed. All agreements as to time and method of shipment are subject to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control. In no event will ELECTROLUX PROFESSIONAL, INC. be liable for any consequential, special or contingent damages on account of delay in shipment, whether or not we have actual or implied knowledge of the importance or significance of the timing of such shipment and whether or not any employee or agent of ELECTROLUX PROFESSIONAL, INC. has given any assurances with respect to such shipment. If you request a shipment method other than our normal shipment for that equipment, we are in no way responsible for the condition of the equipment so shipped or the timeliness of its delivery.

4. Warranties, Limitations on Warranties, and Limitation of Remedies

The following Warranties, Limitation on Warranties, and Limitation of Remedies are included in the terms of sale for this product. Please read this entire warranty and all warranty modifications, disclaimers, and limitations of remedies set forth herein before accepting or using this equipment or product. Customer acknowledges and accepts the provisions of this notice by Customer's acceptance and use of the product. If these provisions are not acceptable and agreed to by Customer, then please return this product in its unused condition to ELECTROLUX

TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC. (Continued) Applicable To All Randell Customers

PROFESSIONAL, INC. or a ELECTROLUX PROFESSIONAL, INC. authorized dealer.

ELECTROLUX PROFESSIONAL, INC. warrants this product against defects in material and workmanship under normal use and services for which this product was designed. This warranty runs only to the original end user and is in lieu of any other liability for defects. THE WARRANTIES EXPRESSED IN THESE TERMS AND CONDITIONS ARE IN PLACE OF ANY AND ALL OTHER EXPRESS WARRANTIES (UNLESS SEPARATELY STATED IN PRINTED MATERIAL PREPARED BY US DESCRIBING OUR EQUIPMENT) AND EXCLUDE ALL IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE; NOR ARE THERE ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE. In no event shall ELECTROLUX PROFESSIONAL, INC. be liable for damages or delay or for any consequential, special or contingent damages arising out of any breach of our warranty, whether or not we have knowledge of specific needs or our employees or agents have given any specific assurances. Anyone claiming that there has been a breach of warranty by ELECTROLUX PROFESSIONAL, INC. must give us written notice within THIRTY (30) days after discovery of the relevant defect or the right to assert such claim will have been waived conclusively and provided further that any such claim must also be asserted within the general warranty period for such equipment and/or parts.

ELECTROLUX PROFESSIONAL, INC. will not be liable for any expense incurred without our prior written authorization for alterations made outside of our factory or for repairs which are not performed by ELECTROLUX PROFESSIONAL, INC. authorized service departments using ELECTROLUX PROFESSIONAL, INC. factory parts. Nor shall we be responsible for the performance of equipment as to which any repairs, revisions or alterations have been made by others.

THE EXCLUSIVE REMEDY OF THE USER OR BUYER AND THE EXCLUSIVE LIABILITY OF ELECTROLUX PROFESSIONAL, INC. OR ANY SELLER OF ELECTROLUX PROFESSIONAL, INC. PRODUCTS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES, OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY, OR OTHERWISE) RESULTING FROM OR ARISING OUT OF THE USE OF HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OR AN AMOUNT NOT TO EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF ELECTROLUX PROFESSIONAL, INC. OR THE SELLER, THE REPLACEMENT OF THE PRODUCT.

5. Repairs, Claims and Limitations on Claims

All repairs are to be made by factory authorized services using ELECTROLUX PROFESSIONAL, INC. factory parts only. A list of ELECTROLUX PROFESSIONAL, INC. authorized servicing centers is available from the factory. All claims relating to the quality, quantity or condition or merchandise you have received (such as shortages, equipment damaged in shipment, incorrect items, etc.) must be made within fourteen days after receipt of the relevant shipment either to us or the shipper, as appropriate.

WARRANTY

Applicable to U.S., Canadian & Puerto Rico Sales Only*

Congratulations on your purchase of a Randell manufactured piece of equipment. Randell believes strongly in the products it builds. Standard with every unit comes the peace of mind that this unit has been thoroughly engineered, properly tested, and manufactured to excruciating tolerances by a manufacturer with over 45 years of industry presence. On top of that front end commitment, Randell has a dedicated staff of certified technicians that monitor our own technical service hotline at 1-888-994-7636 to assist you with any questions or concerns that may arise after delivery of your new Randell equipment.

- 1-year parts replacement of any and all parts that are found defective in material or workmanship
- 1-year labor reimbursement for any repairs that are caused by Randell's use of defective material or workmanship (Repairs to be performed by a Randell Authorized Service Agent at contracted rate)
- Warranty begins at the time of installation or 3 months from factory shipment, whichever
 occurs first.

For warranty inquiries or questions regarding current ASAs please contact the Randell technical support hotline at 1-888-994-7636 or visit the Randell page of our web site.

When Optional 5-year Compressor Warranty Applies (not available for export)

Randell will provide to the original customer, that owns a Randell piece of equipment, and has the optional 5-year compressor warranty with one of the following options:

- Provide reimbursement to an ASA for the cost of locally obtained replacement compressor in exchange for the return of the defective compressor sent back freight prepaid.
 Note: Randell does limit amount of reimbursement allowed and does require bill from local supply house where compressor was obtained (customer should not pay servicing agent up front for compressor).
- 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 the customer freight collect.
- Furnish a complete condensing unit freight collect in exchange for the return of the
 defective compressor sent back freight prepaid. (Decisions on whether or not to send
 complete condensing units will be made by Randell's in-house service technician)

When Optional Parts and Labor Extension Policy Applies (not available for export)

Randell will provide reimbursement of parts and labor to an ASA for any customer that has an optional parts and labor extension of our standard warranty. Contracted rates do apply. Randell offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 21 months to 2 calendar years or 33 months to 3 calendar years from date of purchase. Please contact Randell technical service hotline at 1-888-994-7636 for details and any question on Authorized Service Agents (ASA).

*When Export Warranties Apply Outside the U.S, Puerto Rico and Canada

- Randell covers all non-electrical components under the same guidelines as our standard domestic policy.
- All electrical components operated on 60 cycle power are covered under our standard domestic policy.
- All electrical components operated on 50 cycle power are covered for 180 days from shipment only.
- Extended warranty options are not available from the factory.
- Labor and Travel restrictions to 100 miles radius, ground transport only, Monday through Friday, standard business hours.

Items Not Covered Under Warranty

- Maintenance (e.g. condenser cleaning, temperature adjustment, clearing clogged drains, unit leveling, gasket replacement and general cleaning)
- · Repairs caused by lack of maintenance
- · Repairs caused by abuse
- Repairs caused by improper installation
- Repairs caused by freight damage
- Cosmetic repairs (e.g. scratches and dents) after delivery of the product has been accepted
- Broken glass replacement after delivery of the product has been accepted
- Electrical repairs due to water damage