



CUSTOM FABRICATION

SOLUTIONS FOR *absolutely anything*

SPECIALTY PREP STATIONS | CHEF SERVICE COUNTERS | SERVING LINES | MOBILE CARTS



Randell takes great pride in being part of an industry where people throughout the world and throughout history gather to celebrate and remember. It is an industry built around individuals and relationships. And it is these relationships that uniquely distinguish us among food equipment companies in our industry.

We are a leader in professional food equipment design, manufacturing and service. Supporting an extensive portfolio of premium branded product lines, we deliver unique solutions that inspire creativity, elevate food quality and enhance experiences.

Randell is the standard in commercial refrigeration equipment across the country, building our reputation on quality, reliability and performance.

We began building prep tables in 1975 to support franchised pizza chains — and have never stopped improving our refrigeration: from developing intense temperature holding that exceeds industry standards and real-world scenarios, to highly customized equipment that's built specifically for you.

We are dedicated to mise en place — setting up everything perfectly for organized prepping and serving. From simple to complex, we offer flexible options for equipment that solves your most difficult challenges.

Reliability

Randell has built its reputation designing, engineering and manufacturing dependable refrigeration and serving equipment. With something as important as maintaining proper food temperature, you need a name you can rely on.

Flexibility

No kitchen layout is alike. That's why Randell fabricates custom equipment specifically for the intricacies of your kitchen. If our standard product offering isn't the perfect fit for your kitchen, we are always willing to discuss a more flexible solution.

Experience

It doesn't matter if you're a large national chain or a single mom-and-pop location. We can leverage our design elements and experienced engineering to customize anything you need — from simple to complex and anything in-between.

Quality

The Randell logo on each piece of equipment is something we take pride in. We want that to symbolize the time and care it took to make something that will stand the test of time. Most of all, we want its quality to exceed your expectations.

Consistency

Every custom fabricated solution is different, but the satisfaction from our customers is always the same. We hold ourselves to that consistent standard. Randell has been a trusted name for decades, and we want to answer the call every time to keep it that way.

Applications

We've built custom equipment for a wide range of foodservice operations, including casual dining chains, full-service restaurants, quick-service restaurants and institutional facilities. Regardless of your application, we take the time to understand your best possible solution and build around that.



SPECIALTY PREP STATIONS

Our design engineers have the experience and imagination to create whatever you need to solve your prepping issues. Whether you need something built to appeal to front-of-the-house customers, or designed precisely for your menu, contact us to begin the process.

See below examples of how we created specialized prep stations designed for specific applications.



COLD-WALL
Cheeser Station®



COLD-WALL
Dipping Cabinet



COLD-WALL
Countertop Rail



CHEF SERVICE COUNTERS

The easier the flow from kitchen to server, the healthier your operation will be. As the final touch-point of plates before they are served, a well-planned service counter saves valuable minutes on ticket times.

Create the ultimate singular line-up by having your Chef Service Counter custom fabricated from the ground up. Design chef and server sides that fit both your work flow and food prep.

SERVING LINES

Aesthetics meets practicality with Randell serving lines. Build a beautiful serving line with a wide range of finishes — including the base/body and countertops — to wow your customers.

Your serving line is also manufactured to optimize workflow and serving — including breath guards, tray slides and other subtle (but important) construction characteristics.

When it comes to serving lines, you can have both beautiful and functional.





Testimonial

See how schools use Randell mobile carts on-the-go.

MOBILE CARTS

Reach more customers by offering grab-and-go with Randell's versatile and multi-functional mobile serving carts.

Whether you need to serve breakfast, lunch, dinner, snacks or concessions, a Randell mobile serving cart promotes portability, versatility and efficiency – three essential characteristics to keep your operation moving.

Accessible features, such as dishware storage, hot soup wells and beverage service areas, offer the convenience and functionality to serve anytime, anywhere.

Other Randell products and features, such as the precise temperature FX series drawers or our exclusive drawer cartridge system, can be easily added to boost your Randell mobile cart even more.



INTEGRATE EXISTING COMPONENTS & FEATURES

One of the benefits of using Randell for custom fabrication is the proven history of reliability, performance and food safety found in our pre-existing product lines and features.

RANDELL DROP-IN COMPONENTS

Randell's hot and cold drop-ins are specifically designed to keep products within their safe temperature zone for extended periods of time. Add them to any custom designed unit for added performance and food safety.



COLD PAN
Cold Wall

- Narrow pans, 2-4 pan capacity
- Standard pans, 1-9 pan capacity
- Curved pans, 2-6 pan capacity
- Electronically controlled
- High efficiency R-290 refrigeration system



COLD PAN
Ice Cooled

- Includes perforated bottom
- Custom sizes available



FROST TOP
Mechanically Cooled

- Recessed top to accommodate sheet pans
- Custom sizes available



HOT & COLD COMBO
Mechanically Cooled/Waterbath Heated

- 2-5 pan capacity
- Auto water fill available



HOT FOOD WELL
Sealed Well

- Thermostatically controlled
- 1-6 pan capacity
- Auto water fill available
- Low wattage available



HOT FOOD WELL
Waterbath Heated

- Thermostatically controlled
- 2-6 pan capacity
- Auto water fill available



CHILLED
Ice Cream/Plate Chillers

- Electronically controlled
- High efficiency R-290 refrigeration system



WATER & ICE STATION
Water, Ice, Combo, and Glass Fillers

RANDELL FEATURES

Refrigeration

Lower compressor operating temps prolong the life and efficiency of refrigeration. Randell systems traditionally run 25°F cooler than competitor designs.

- Fresh-air shroud enclosure ensures the freshest and coolest air is directed across the condenser coil
- Controlled flow of fresh and exhausted air improves cooling capacity and prevents recycling of super-heated air
- High impact ABS door openings (jambs) provide superior durability and greater operating efficiency while minimizing thermal transfer and reducing sweating (typical of steel fabricated fronts)
- Hinged louver provides easy access for cleaning
- Factory designed and assembled mullion coils increase storage capacity, improve air flow and cooling capacity, and protect fans

Factory-Wired

Single point main power connection to factory-wired and factory-tested UL listed breaker panels.

- Decreased inspection issues
- Field installation costs are better controlled
- Single floor or ceiling connection
- Faster installation
- Increased safety



Patented Drawer Cartridge System

- All stainless steel welded construction
- The entire cartridge system is easily removable without tools for easy cleaning and preventative maintenance — watch our “how to” video to see how easy it is
- Quick-release and fully extendable drawer slides
- 3-year parts and labor warranty on the entire assembly



One-Piece Designs

Hot food well, cold pan and sink openings are designed to be built into the top as one piece for a seamless work surface that's simple to clean.

Exclusive Conductive Cooling

The “cold-wall” is encased in a layer of frost above the pans, creating a blanket of cold over your ingredients.



Exclusive Drains

Randell's exclusive drain is conveniently located under the pans for easy cleaning. Spill-over is swept away in the oversized drain line which is accessed through the hinged louver or mechanical housing.



Exclusive Gaskets

Our press-fit gaskets are designed so you can easily remove, clean and replace the gaskets — no tools required.

Heavy-Duty Shelving

- Overshelves are factory assembled and have a welded leg design with set-on installation
- Fully-enclosed UL listed raceways conceal electrical runs and accommodate any accessory
- Standard 16-gauge top and under shelves have heavy gauge u-channel supports that provide additional strength and durability





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888.994.7636 unifiedbrands.net

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