

FX Series



randell™

Incorporating Adande® Technology



Cooler by Design.

PRECISE TEMPERATURE CONTROL
FROM -4°F TO 40°F

FX — thinking outside the box to keep the cold inside the box.

When the FX patented technology was developed over ten years ago, it was the first major and significant innovation in refrigeration since the ice box.

And ever since, the same issue has hampered precise temperature maintenance on all refrigerated appliances regardless of brand or design. We call it the “pour-out” effect; cold air is denser than warm air, so every time you open your refrigerator or freezer, the cold air pours out onto the floor. Designed using Adande® technology, the **FX holds food colder because the insulation around it keeps it protected** even when accessing the food product.

It's that simple.

FX works like no other refrigerator or freezer, giving you precise temperature control and better food quality.



HOW FX WORKS:



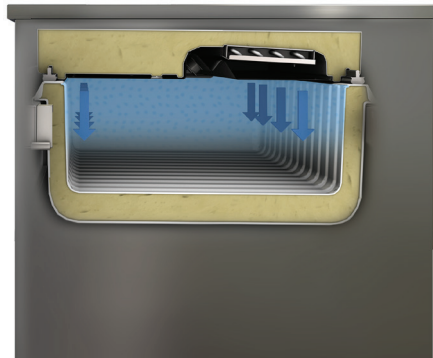
The tub is the heart of the FX design, keeping the cold with the food.

Features:

- Cold stays with food when accessing
- Large 100% usable space
- Air grooves assure full air flow
- Easy to clean in place or remove for more thorough sanitation

Benefits:

- Stable temperatures in low or heavy use
- Offers larger bulk storage as well as fractional pan use
- Saves up to 60% on overall energy by creating a cold blanket of air that does not pour-out when accessing the compartment, and keeps ambient conditions from entering the food zone
- Less stress = longer life on all mechanical components



The lid provides low velocity cooling.

Features:

- Cold stays in place inside the cabinet
- Patented horizontal seal keeps cold air in
- Fans draw the warm air up and over the evaporator for efficient heat removal
- Super cooled air drops around content of tub

Benefits:

- Little to zero dehydration, unlike conventional refrigeration
- Food stays fresher longer
- Consistent temperatures throughout cavity
- Holds seafood without ice; reduces ice costs, labor and mess while improving quality of food product
- No hot spots



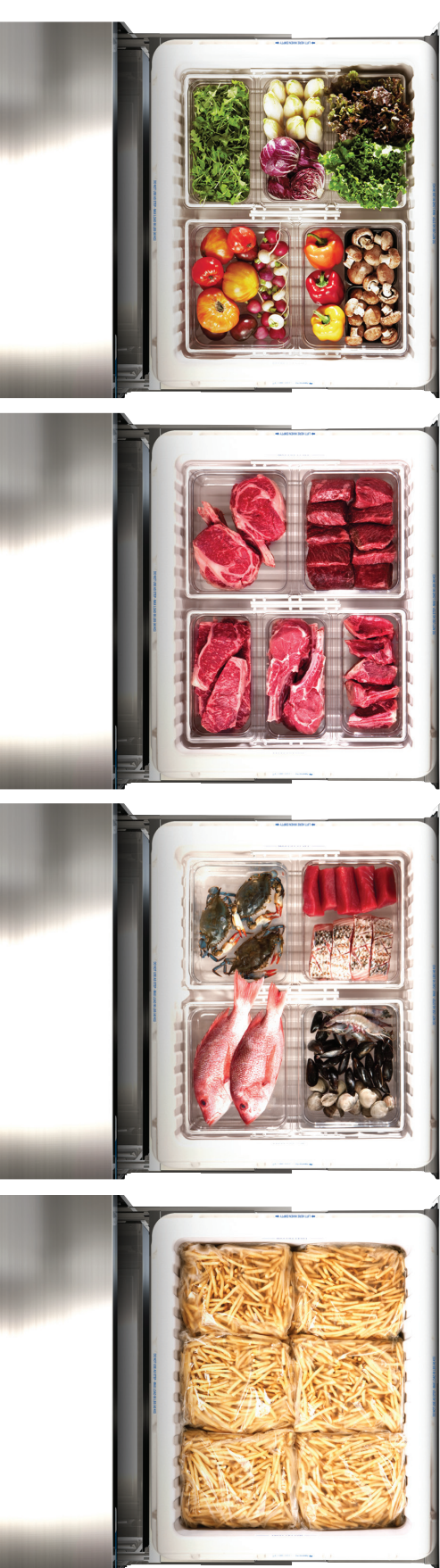
The drawer slides are outside the refrigerated space.

Features:

- Easier to keep clean
- Can operate as a freezer (-4°F)
- Full access to 100% of the storage from above

Benefits:

- Cleaner slides last longer and work better
- No other drawer system can hold these temperatures
- No more stooping and back pain, and no more forgotten food product in the back of the shelf
- In freezer mode, the drawers will not stick due to frost, or freeze shut — a common problem with traditional designs



WHAT SETS FX APART:

1. FX manages temperatures precisely where you set them.

Because not all food requires the same cold, the FX can be set at any temperature between -4°F and +40°F, acting as a refrigerator or a freezer, or anywhere in-between.

2. It holds your set temperature at +/- 2°F.

You can't do that with any other refrigeration system. Nothing degrades food quality more than temperature change. Every 1° change can cost you days of shelf life. Perfect for healthcare operations where temps are critical in patient meal satisfaction.

3. Hold seafood at 32°F without ice.

Seafood holds fresh up to three days longer than with standard refrigeration. There is no ice, which means less mess, less cost, no more backaches from hauling ice, no more slippery wet floors, and no more smell. FX tackles seafood, no ice needed.

4. Better temperature maintenance with lower energy use.

The evaporator coil and fans turn off when the unit is open, saving energy and preventing cold air from being poured out. Not only is it energy efficient, its design makes end-of-life recycling four times easier than traditional refrigeration because FX is green.

5. Ultimate in flexibility.

Install modules in counters, stack to create work-surfaces, or stack three high to provide maximum storage capacity and ultimate flexibility. Each module draws a maximum of 3.9 amps, so even a three-stack can run on a standard 15 amp outlet.