



PREP STATIONS

SPECIALTY CUSTOM REMOTE ICE CREAM CABINET MODELS 68000

Remote refrigerated ice cream storage and dipping cabinet. 16 gauge stainless steel top, and integral backsplash with 45° return. Die-stamped openings in top with insulated lids, refrigerated syrup rail with jars, lids, and pumps. Stainless steel fronts, stainless steel interior. Unit to be shipped on standard 6" adjustable legs mounted to full length channel frame assembly allowing movement of legs to avoid floor obstacles.

SHORT FORM SPEC: Randell 68000 series high capacity flip top ice cream dipping cabinet with remote refrigeration system. Includes mechanically cooled storage compartment and syrup rail complete with syrup pumps and fruit jars with ladles. All units include stainless steel front panel along with coved corner stainless steel interior storage compartment. Unit to be shipped standard on adjustable legs mounted to full length leg rails. cUL, UL, NSF.

AVAILABLE MODELS:

- 68331
- 68343

STANDARD FEATURES:

- Expansion valve and refrigeration lines provided and installed for field connection
- Refrigerated syrup rail supplied with pumps, jars and lids
- Superb low temperature unit for ice cream storage and dipping
- Stainless steel interior allows double stacking of standard 3 gallon containers
- Foamed in place "CFC free" urethane insulation.
- 6" high legs—adjustable and movable
- 45° integral stainless backsplash is standard. 90° stainless backsplash is optional.

CABINET EXTERIOR: Top to be one piece of die formed 16 gauge stainless steel with 2 5/8" nosing. Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top to have die-stamped cut-outs with raised rims, fitted with removable, hinged, insulated lids. 6" high insulated syrup rail furnished with syrup pumps, lids with ladles, and plastic jars. Exterior body to be corrosion resistant steel. Front panels to be removable, constructed of 22 gauge die-stamped stainless steel. Work surface to be at 36" work height. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

CABINET INTERIOR: Unit interior to be stainless steel, with interior sides to be wrapped with refrigerating lines held firmly in place with holding clips welded to unit body. Unit insulation to be CFC free foamed in place urethane.

REFRIGERATION: Refrigerant to be specified by customer (Specification based on R-448a refrigerant). Expansion valve and refrigeration lines provided and installed for connection at rear of unit. Base storage and syrup rail cooled by refrigeration lines installed and attached to sealed stainless interior liner. Thermostatic control and solenoid provided. Condensing unit not provided. Unit prewired to junction box for 115V operation.



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



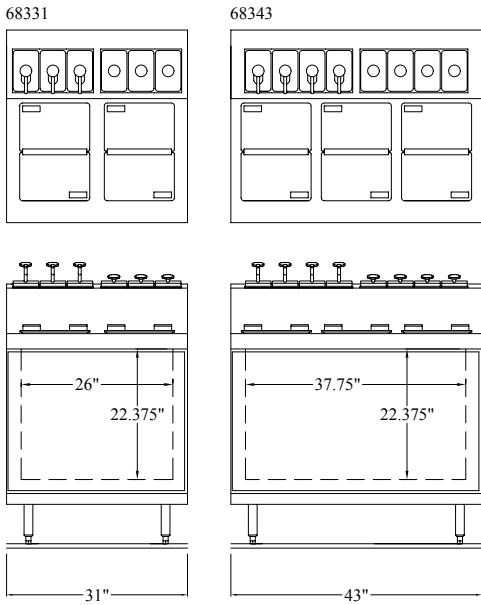
Model 68343 shown with optional finished end

OPTIONS/ACCESSORIES:

- 14 Gauge Top
- Stainless Riser/Divider, End Splash
- Sinks; Handwash, Utility, Dipperwell
- Additional Pumps/Jars
- Stainless Steel End(s)
- Stainless Steel Back Panel
- Laminate End(s)
- Laminate Back Panel
- Laminate Front Panel
- Curb Mount
- Channel Base
- Dimensional Modification

ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)



MODEL	LENGTH	DEPTH	WORK HEIGHT	STORAGE CAPACITY	COVER STYLE	SYRUP RAIL PUMPS/JARS	VOLT/CYCLE/ PHASE	AMPS	BTU'S*	SHIP WT.
68331	31"	33"	36"	24 GAL.	FLIP	3P/3J	115/60/1	1	726	308
68343	43"	33"	36"	36 GAL.	FLIP	4P/4J	115/60/1	1	1020	350

*BTU load based on 100°F ambient, 7° ice cream, 45° rail temperature.

DIMENSIONAL DETAIL:

