

PREP STATIONS SPECIALTY CUSTOM REMOTE RECESSED COLDWALL REFRIGERATOR MODELS 53000P0

Remote refrigerator storage unit with mechanically cooled pan opening. Cold-wall conductive cooled pan opening w/ recessed pan ledge provides easy reach and cold above pans for optimal temperatures. Separate base and pan opening controllers give the operator precise control of the temperature in each zone and the ability to shut the pan opening off at night. Standard clean-out port allows pan opening to be easily cleaned and sanitized.

SHORT FORM SPEC: Randell 53000PO series preparation table with remote refrigeration system. Includes independently controlled mechanically cooled pan opening and refrigerated base, each controlled by their own control. Single pan opening with recessed pan ledge, adapter bars and oversized clean-out port. Base interior ends and door openings are high impact ABS plastic with coved corner stainless steel interior to form bottom, back and top of cabinet and are cooled with a blower coil located behind the mullion. Base cabinet doors have heavy duty 16 gauge top mounted handles and include press-fit magnetic gaskets. Shipped standard on adjustable legs mounted to full length leg rails. cUL, UL, NSF.

AVAILABLE MODELS:

| 53333P0 |
|----------|
| 53336P0 |
| 53339P0 |
| 53348P0 |
| 53351PO |
| 53354P0 |
| 53357PO |
| 53360P0 |
| 53369P0 |
| 53372P0 |
| 53375P0 |
| 53378P0 |
| 53381PO |
| 53387P0 |
| 533102P0 |
| 533114P0 |

STANDARD FEATURES:

- Cold-wall conductive cooled pan opening with recessed pan ledge for easy reach and cold above pans
- Base cooled by high capacity mullion coil refrigeration system with automatic defrost
- Filter dryer installed on each liquid line
- Independent temp control for pan opening and base allows precise temperature maintenance in each zone
- Easy maintenance press-fit gaskets (removable without tools)
- Exclusive completely sealed pan opening interior with clean-out port allows pan opening to be easily cleaned and sanitized
- Hinged mechanical compartment panel for access to cleanout port
- 6" high legs, adjustable and movable along full length leg rail
- Available up to 16' under one common assembly
- Adapter bars to accommodate a compliment of 1/6 size pans
- Interior lighting inside the base cabinet

CABINET EXTERIOR: Top to be one piece of die formed 16 gauge stainless steel with 2 1/2" nosing. Backsplash to be coved cornered, with 45° return at top and overall height of 6 3/4". Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Exterior body to be corrosion resistant steel. Door opening frames are ABS and contain magnetic strip for positive seal of door gaskets. 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: Base interior to be ABS thermoplastic at ends only. Stainless steel interior liner to be coved cornered to form bottom, back and top. Unit insulation to be CFC free foamed in place urethane.

DOORS: Door fronts to be 22-gauge stainless steel exterior front with 16 gauge stainless steel door pulls/handles. The interior liner is vacuumed formed ABS with integral gasket retainer for easy cleaning and accepts Randell's Exclusive Press Fit Gasket system. Doors are mounted on concealed hinges.

REFRIGERATION: Refrigerant to be specified by customer (Specification based on R-448a refrigerant). The base and pan opening are thermostatically controlled operating on independent solenoid and expansion valves. (located in the mechanical housing at the rear of the unit) The pan opening is conductively cooled by coldwall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. An on/off switch for the pan opening is provided. Interior fitted with Randell evaporator blower coil for cooling base. Condensing unit not provided. Unit prewired to junction box for 115V operation. Electric condensate evaporator is optional.



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



53360PO shown with modified pan opening and optional finished end

OPTIONS/ACCESSORIES:

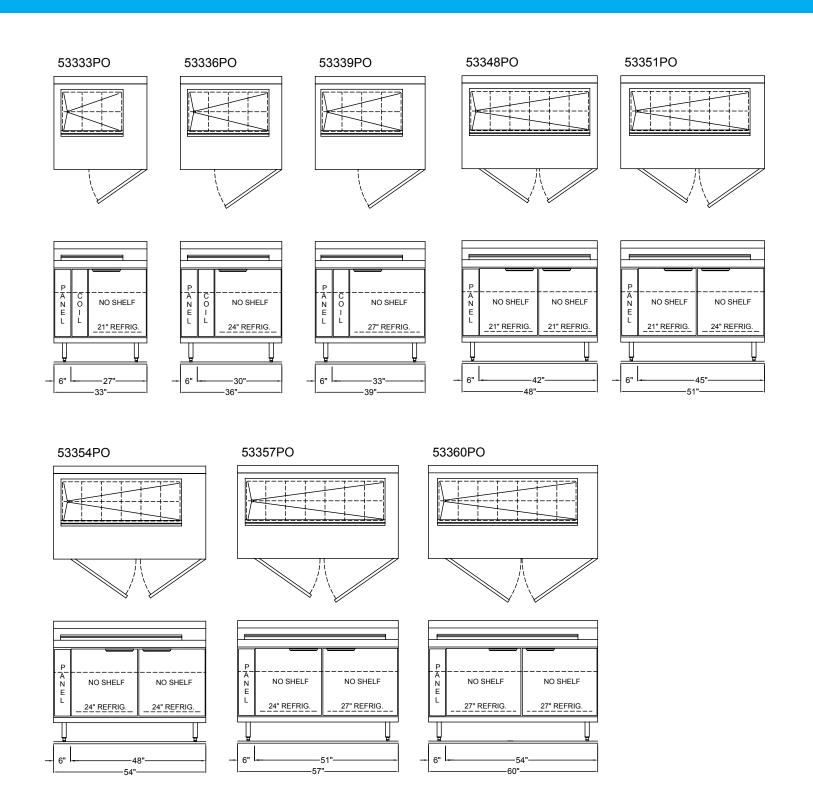
Remove backsplash Intermediate shelf Adjustable shelf Stainless steel finished back Stainless steel finished ends Laminated fronts, ends and back Stainless steel interior Mechanical housing location right Door lock(s) Electric condensate evaporator Hood cover with slide-back front Lift-off cover (removable) See-through hinged cover Hinged slide-back cover White poly cutting board, 1/2" or 3/4" Richlite cutting board, 1/2" or 3/4" Wire prep racks (for placement on stainless steel surface) Partial length pan opening Overshelving storage options

ADDITIONAL RESOURCES:



Prep Stations PPSPEC0135 RevD 02/25



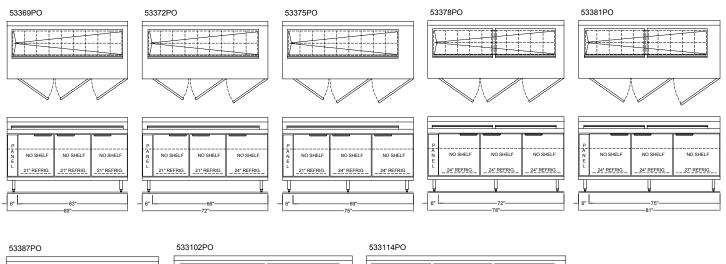


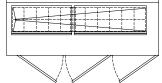
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NO SHELF

27" REFRIG

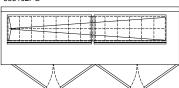
-81'

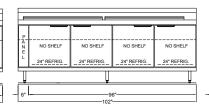
NO SHELF

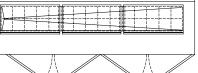
27" REFRIG

NO SHELF

27" REFRIG







| P A N | NO SHELF | NO SHELF | NO SHELF | NO SHELF | | | |
|-------------|-------------|------------|-------------|------------|--|--|--|
| E L | 27" REFRIG. | 27" REFRIG | 27" REFRIG. | 27" REFRIG | | | |
| <u> </u> | | | | | | | |
| 6"108" | | | | | | | |

| MODEL | LENGTH | DEPTH | HEIGHT | STANDARD TOP-PAN OPENING CAPACITY 1/6 SIZE PAN | STANDARD REF. BASE Configuration | BASE Storage Cubic Ft. Capacity | VOLT/ CYCLE/ Phase | AMPS | BTU LOAD* (-10°F) PAN OPENING, (+20°F) BASE | EVAP. BTU/TD** OPENING/ BASE | Ship Wt. |
|----------|--------|-------|--------|------------------------------------------------------|-------------------------------------|------------------------------------------|-----------------------|------|------------------------------------------------------|---------------------------------------|-------------|
| 53333P0 | 33 | 33 | 42.75 | 6 | (1) 21" DOOR | 3.49 | 115/60/1 | 5 | 302/437 | 16/120 | 352 |
| 53336P0 | 36 | 33 | 42.75 | 8 | (1) 24" DOOR | 4.12 | 115/60/1 | 5 | 378/473 | 19/120 | 369 |
| 53339P0 | 39 | 33 | 42.75 | 8 | (1) 27" DOOR | 4.78 | 115/60/1 | 5 | 378/509 | 19/120 | 385 |
| 53348P0 | 48 | 33 | 42.75 | 12 | (2)21" DOORS | 6.98 | 115/60/1 | 5 | 454/744 | 22/120 | 418 |
| 53351P0 | 51 | 33 | 42.75 | 12 | (1)21" DOOR, (1)24" DOOR | 7.62 | 115/60/1 | 5 | 454/780 | 22/120 | 435 |
| 53354P0 | 54 | 33 | 42.75 | 12 | (2)24" DOORS | 8.23 | 115/60/1 | 5 | 454/815 | 22/120 | 451 |
| 53357P0 | 57 | 33 | 42.75 | 14 | (1)24" DOOR, (1)27" DOOR | 8.91 | 115/60/1 | 5 | 605/851 | 27/120 | 479 |
| 53360P0 | 60 | 33 | 42.75 | 14 | (2)27" DOORS | 9.55 | 115/60/1 | 5 | 605/887 | 27/120 | 495 |
| 53369P0 | 69 | 33 | 42.75 | 18 | (3)21" DOORS | 10.47 | 115/60/1 | 5 | 680/1122 | 30/120 | 545 |
| 53372P0 | 72 | 33 | 42.75 | 18 | (1)24" DOOR, (2)21" DOORS | 11.11 | 115/60/1 | 5 | 680/1158 | 30/120 | 561 |
| 53375P0 | 75 | 33 | 42.75 | 18 | (2)24" DOORS, (1)21" DOOR | 11.72 | 115/60/1 | 5 | 680/1193 | 30/120 | 589 |
| 53378P0 | 78 | 33 | 42.75 | 20 | (3)24" DOORS | 12.4 | 115/60/1 | 5 | 756/1229 | 33/120 | 605 |
| 53381P0 | 81 | 33 | 42.75 | 20 | (1)27" DOOR, (2)24" DOORS | 13.01 | 115/60/1 | 5 | 756/1265 | 33/240 | 622 |
| 53387P0 | 87 | 33 | 42.75 | 22 | (3)27" DOORS | 14.33 | 115/60/1 | 5 | 832/1336 | 36/240 | 655 |
| 533102P0 | 102 | 33 | 42.75 | 26 | (4)24" DOORS | 16.46 | 115/60/1 | 5 | 1058/1643 | 44/240 | 721 |
| 533114P0 | 114 | 33 | 42.75 | 30 | (4)27" DOORS | 19.1 | 115/60/1 | 5 | 1134/1786 | 47/240 | 770 |

*BTU loads shown are based on 100° ambient plus 30% for usage and product loading in base. Final system selection should consider usage requirements and combined loads. **Evaporator BTU/*TD reflects NSF refrigerated base requirements when base is provided with +20° F system separate from -10°F pan opening system. ***Additional length added to mechanical housing



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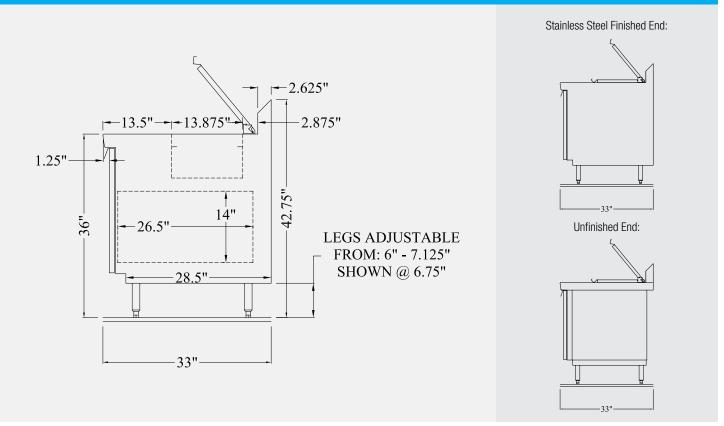


DOORS:

| DOOR OPENING SIZES | CLEARANCES 1 | THROUGH DOOR | INTERIOR DEPTH BEHIND DOOR | ACCEPTS SHEET |
|--------------------|--------------|---------------|-------------------------------|---------------|
| DOOR WIDTH | LT. TO RT. | ТОР ТО ВОТТОМ | FRONT TO BACK* | PAN SLIDES |
| 18" | 13 1/4" | 14" | 26.5" | No |
| 21" | 16 1/4" | 14" | 26.5" | No |
| 24" | 19 1/4" | 14" | 26.5" | Yes |
| 27" | 22 1/4" | 14" | 26.5" | Yes |

*Shelf depth is 25-1/4" on 33" deep equipment.

DIMENSIONAL DETAIL:

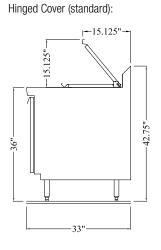


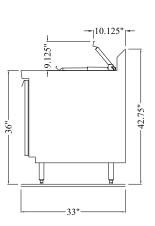


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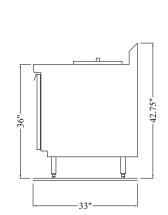


OPTIONAL COVERS:



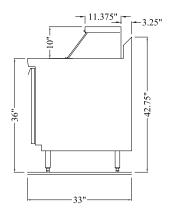


Hinged Slide-Back Cover:



Lift-Off Cover:





*Units shown with optional stainless steel end panels.

