



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636
unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING R290 flammable refrigerant in use. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

This manual provides information for:

SERVING LINES



RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Randell reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

The serial number tag on Randell refrigerated equipment is located in the mechanical housing. The serial number tag on Randell hot food and silverware stand are located on the far left front side of the unit. The serial number tag on Randell cashier stands and cold pans are located on the far left side.



SERIAL NUMBER XXXXXXXXX
MODEL NUMBER XXXXXXXXX
DESCRIPTION

EQUIPMENT DESCRIPTION

RECESSED COLD PANS									
MODEL	LENGTH	DEPTH	HEIGHT	12 X 20" PAN CAPACITY	HP	VOLTS	AMPS	NEMA	SHIP WT
Closed Base - Steel									
RS SSC-RCP-2	36"	30"	35.5"	2	1/4	115/60/1	3.5	5-15P	250
RS SSC-RCP-3	48"	30"	35.5"	3	1/4	115/60/1	3.5	5-15P	300
RS SSC-RCP-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	350
RS SSC-RCP-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	400
RS SSC-RCP-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	450
Open Base - Steel									
RS SSO-RCP-2	36"	30"	35.5"	2	1/4	115/60/1	3.5	5-15P	250
RS SSO-RCP-3	48"	30"	35.5"	3	1/4	115/60/1	3.5	5-15P	300
RS SSO-RCP-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	350
RS SSO-RCP-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	400
RS SSO-RCP-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	450
Closed Base - Fiberglass									
RS FGC-RCP-2	36"	30"	35.5"	2	1/4	115/60/1	3.5	5-15P	250
RS FGC-RCP-3	48"	30"	35.5"	3	1/4	115/60/1	3.5	5-15P	300
RS FGC-RCP-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	350
RS FGC-RCP-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	400
RS FGC-RCP-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	450
Open Base - Fiberglass									
RS FGO-RCP-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	350
RS FGO-RCP-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	400
RS FGO-RCP-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	450



Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2025 Electrolux Professional, Inc. All Rights Reserved.

RECESSED FROST TOPS									
MODEL	LENGTH	DEPTH	HEIGHT	12 X 20" PAN CAPACITY	HP	VOLTS	AMPS	NEMA	SHIP WT
Closed Base - Steel									
RS SSC-RFT-2	36"	30"	35.5"	2	1/4	115/60/1	3.5	5-15P	190
RS SSC-RFT-3	48"	30"	35.5"	3	1/4	115/60/1	3.5	5-15P	225
RS SSC-RFT-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	265
RS SSC-RFT-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	310
RS SSC-RFT-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	355
Open Base - Steel									
RS SSO-RFT-2	36"	30"	35.5"	2	1/4	115/60/1	3.5	5-15P	190
RS SSO-RFT-3	48"	30"	35.5"	3	1/4	115/60/1	3.5	5-15P	225
RS SSO-RFT-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	265
RS SSO-RFT-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	310
RS SSO-RFT-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	355
Closed Base - Fiberglass									
RS FGC-RFT-2	36"	30"	35.5"	2	1/4	115/60/1	3.5	5-15P	190
RS FGC-RFT-3	48"	30"	35.5"	3	1/4	115/60/1	3.5	5-15P	225
RS FGC-RFT-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	265
RS FGC-RFT-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	310
RS FGC-RFT-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	355
Open Base - Fiberglass									
RS FGO-RFT-4	60"	30"	35.5"	4	1/4	115/60/1	3.5	5-15P	265
RS FGO-RFT-5	72"	30"	35.5"	5	1/4	115/60/1	3.5	5-15P	310
RS FGO-RFT-6	84"	30"	35.5"	6	1/4	115/60/1	3.5	5-15P	355

ICE COOLED COLD PANS							
MODEL	LENGTH	DEPTH	HEIGHT	12 X 20" PAN CAPACITY	COLD PAN INTERIOR DIMENSIONS	SHIP WT	
Closed Base - Steel							
RS SSC-ICP-2	36"	30"	35.5"	2	25" x 20" x 6"	140	
RS SSC-ICP-3	48"	30"	35.5"	3	38" x 20" x 6"	175	
RS SSC-ICP-4	60"	30"	35.5"	4	52" x 20" x 6"	215	
RS SSC-ICP-5	78"	30"	35.5"	5	67" x 20" x 6"	260	
RS SSC-ICP-6	86"	30"	35.5"	6	76.5" x 20" x 6"	310	
Open Base - Steel							
RS SSO-ICP-2	36"	30"	35.5"	2	25" x 20" x 6"	140	
RS SSO-ICP-3	48"	30"	35.5"	3	38" x 20" x 6"	175	
RS SSO-ICP-4	60"	30"	35.5"	4	52" x 20" x 6"	215	
RS SSO-ICP-5	78"	30"	35.5"	5	67" x 20" x 6"	260	
RS SSO-ICP-6	86"	30"	35.5"	6	76.5" x 20" x 6"	310	
Closed Base - Fiberglass							
RS FGC-ICP-2	36"	30"	35.5"	2	25" x 20" x 6"	250	
RS FGC-ICP-3	48"	30"	35.5"	3	38" x 20" x 6"	300	
RS FGC-ICP-4	60.25"	30"	35.5"	4	52" x 20" x 6"	350	
RS FGC-ICP-5	78"	30"	35.5"	5	67" x 20" x 6"	400	
RS FGC-ICP-6	86"	30"	35.5"	6	76.5" x 20" x 6"	450	
Open Base - Fiberglass							
RS FCO-ICP-3	48"	30"	35.5"	3	38" x 20" x 6"	275	
RS FCO-ICP-4	60.25"	30"	35.5"	4	52" x 20" x 6"	325	
RS FCO-ICP-5	78"	30"	35.5"	5	67" x 20" x 6"	375	
RS FCO-ICP-6	86"	30"	35.5"	6	76.5" x 20" x 6"	425	

WATERBATH HOT FOOD WELLS																
MODEL	LENGTH	DEPTH	HEIGHT	NO. OF WELLS	NO. OF ELEMENTS	120V				208V				240V		SHIP WT.
						500W		1100W		865W		1100W		1100W		
						AMPS*	NEMA	AMPS*	NEMA	AMPS*	NEMA	AMPS*	NEMA	AMPS*	NEMA	
Closed Base - Steel																
RAN HTD-2	30"	27"	35.5"	2	2	8.33	5-15P	18.33	5-30P	8.32	6-15P	10.58	6-15P	9.17	6-15P	175
RAN HTD-3	48"	27"	35.5"	3	3	12.50	5-20P	27.5	5-50P	12.48	6-20P	15.87	6-20P	13.75	6-20P	215
RAN HTD-4	60"	27"	35.5"	4	4	16.67	5-30P	36.67	5-50P	16.63	6-30P	21.15	6-30P	18.33	6-30P	260
RAN HTD-5	72"	27"	35.5"	5	5	20.83	5-30P	N/A	N/A	20.79	6-30P	26.44	6-50P	22.92	6-30P	325
RAN HTD-6	86"	27"	35.5"	6	6	25	5-50P	N/A	N/A	24.95	6-50P	31.73	6-50P	27.5	6-50P	390
Open Base - Steel																
RAN HTD-2S	30"	27"	35.5"	2	2	8.33	5-15P	18.33	5-30P	8.32	6-15P	10.58	6-15P	9.17	6-15P	175
RAN HTD-3S	48"	27"	35.5"	3	3	12.50	5-20P	27.5	5-50P	12.48	6-20P	15.87	6-20P	13.75	6-20P	215
RAN HTD-4S	60"	27"	35.5"	4	4	16.67	5-30P	36.67	5-50P	16.63	6-30P	21.15	6-30P	18.33	6-30P	260
RAN HTD-5S	72"	27"	35.5"	5	5	20.83	5-30P	N/A	N/A	20.79	6-30P	26.44	6-50P	22.92	6-30P	325
RAN HTD-6S	86"	27"	35.5"	6	6	25	5-50P	N/A	N/A	24.95	6-50P	31.73	6-50P	27.5	6-50P	390
Heated Base - Steel																
RAN HTD-3B	48"	27"	35.5"	3	3	20.83	5-30P	35.83	5-50P	N/A	N/A	20.03	6-30P	17.92	6-30P	230
RAN HTD-4B	60"	27"	35.5"	4	4	25	5-50P	N/A	N/A	N/A	N/A	25.32	6-50P	22.5	6-30P	275
RAN HTD-5B	72"	27"	35.5"	5	5	N/A	N/A	N/A	N/A	N/A	N/A	30.61	6-50P	27.09	6-50P	350
RAN HTD-6B	86"	27"	35.5"	6	6	N/A	N/A	N/A	N/A	N/A	N/A	35.9	6-50P	31.67	6-50P	415
Closed Base - Fiberglass																
RANFG HTD-2	30"	30"	35.5"	2	2	8.33	5-15P	18.33	5-30P	8.32	6-15P	10.58	6-15P	9.17	6-15P	175
RANFG HTD-3	48"	30"	35.5"	3	3	12.50	5-20P	27.5	5-50P	12.48	6-20P	15.87	6-20P	13.75	6-20P	215
RANFG HTD-4	60"	30"	35.5"	4	4	16.67	5-30P	36.67	5-50P	16.63	6-30P	21.15	6-30P	18.33	6-30P	260
RANFG HTD-5	72"	30"	35.5"	5	5	20.83	5-30P	N/A	N/A	20.79	6-30P	26.44	6-50P	22.92	6-30P	325
RANFG HTD-6	86"	30"	35.5"	6	6	25	5-50P	N/A	N/A	24.95	6-50P	31.73	6-50P	27.5	6-50P	390
Open Base - Fiberglass																
RANFG HTD-3S	48"	30"	35.5"	3	3	12.50	5-20P	27.5	5-50P	12.48	6-20P	15.87	6-20P	13.75	6-20P	215
RANFG HTD-4S	60"	30"	35.5"	4	4	16.67	5-30P	36.67	5-50P	16.63	6-30P	21.15	6-30P	18.33	6-30P	260
RANFG HTD-5S	72"	30"	35.5"	5	5	20.83	5-30P	N/A	N/A	20.79	6-30P	26.44	6-50P	22.92	6-30P	325
RANFG HTD-6S	86"	30"	35.5"	6	6	25	5-50P	N/A	N/A	24.95	6-50P	31.73	6-50P	27.5	6-50P	390
Heated Base - Fiberglass																
RANFG HTD-3B	48"	30"	35.5"	3	3	20.83	5-30P	35.83	5-50P	N/A	N/A	20.03	6-30P	17.92	6-30P	230
RANFG HTD-4B	60"	30"	35.5"	4	4	25	5-50P	N/A	N/A	N/A	N/A	25.32	6-50P	22.5	6-30P	275
RANFG HTD-5B	72"	30"	35.5"	5	5	N/A	N/A	N/A	N/A	N/A	N/A	30.61	6-50P	27.09	6-50P	350
RANFG HTD-6B	86"	30"	35.5"	6	6	N/A	N/A	N/A	N/A	N/A	N/A	35.9	6-50P	31.67	6-50P	415

*Note: Amperage for base unit only. Any accessory heat lamp or display illumination loads must be added to the total amperage.

WATERLESS HOT FOOD WELLS											
MODEL	LENGTH	DEPTH	HEIGHT	NO. OF WELLS	120V-500W		208V-500W		240V-666W		SHIP WT.
					AMPS*	NEMA	AMPS*	NEMA	AMPS*	NEMA	
Closed Base - Steel											
RS SSC-EHI-2	30"	30"	35.5"	2	8.33	5-15P	4.81	6-15P	5.55	6-15P	175
RS SSC-EHI-3	48"	30"	35.5"	3	12.50	5-15P	7.21	6-15P	8.33	6-15P	215
RS SSC-EHI-4	60"	30"	35.5"	4	16.67	5-30P	9.62	6-15P	11.10	6-15P	260
RS SSC-EHI-5	72"	30"	35.5"	5	20.83	5-30P	12.02	6-20P	13.88	6-20P	325
RS SSC-EHI-6	86"	30"	35.5"	6	25.00	5-50P	14.42	6-30P	16.65	6-30P	390
Open Base - Steel											
RS SSO-EHI-2	30"	30"	35.5"	2	8.33	5-15P	4.81	6-15P	5.55	6-15P	175
RS SSO-EHI-3	48"	30"	35.5"	3	12.50	5-15P	7.21	6-15P	8.33	6-15P	215
RS SSO-EHI-4	60"	30"	35.5"	4	16.67	5-30P	9.62	6-15P	11.10	6-15P	260
RS SSO-EHI-5	72"	30"	35.5"	5	20.83	5-30P	12.02	6-20P	13.88	6-20P	325
RS SSO-EHI-6	86"	30"	35.5"	6	25.00	5-50P	14.42	6-30P	16.65	6-30P	390
Heated Base - Steel											
RS SSH-EHI-3	48"	30"	35.5"	3	20.83	5-30P	10.82	6-20P	12.49	6-20P	230
RS SSH-EHI-4	60"	30"	35.5"	4	25.00	5-50P	13.22	6-20P	15.27	6-20P	275
RS SSH-EHI-5	72"	30"	35.5"	5	29.17	5-50P	15.63	6-30P	18.04	6-30P	350
RS SSH-EHI-6	86"	30"	35.5"	6	33.33	5-50P	18.03	6-30P	20.82	6-30P	415
Closed Base - Fiberglass											
RS FGC-EHI-2	30"	30"	35.5"	2	8.33	5-15P	4.81	6-15P	5.55	6-15P	175
RS FGC-EHI-3	48"	30"	35.5"	3	12.50	5-15P	7.21	6-15P	8.33	6-15P	215
RS FGC-EHI-4	60"	30"	35.5"	4	16.67	5-30P	9.62	6-15P	11.10	6-15P	260
RS FGC-EHI-5	72"	30"	35.5"	5	20.83	5-30P	12.02	6-20P	13.88	6-20P	325
RS FGC-EHI-6	86"	30"	35.5"	6	25.00	5-50P	14.42	6-30P	16.65	6-30P	390
Open Base - Fiberglass											
RS FGO-EHI-2	30"	30"	35.5"	2	8.33	5-15P	4.81	6-15P	5.55	6-15P	175
RS FGO-EHI-3	48"	30"	35.5"	3	12.50	5-15P	7.21	6-15P	8.33	6-15P	215
RS FGO-EHI-4	60"	30"	35.5"	4	16.67	5-30P	9.62	6-15P	11.10	6-15P	260
RS FGO-EHI-5	72"	30"	35.5"	5	20.83	5-30P	12.02	6-20P	13.88	6-20P	325
RS FGO-EHI-6	86"	30"	35.5"	6	25.00	5-50P	14.42	6-30P	16.65	6-30P	390
Heated Base - Fiberglass											
RS FGH-EHI-3	48"	30"	35.5"	3	20.83	5-30P	10.82	6-20P	12.49	6-20P	230
RS FGH-EHI-4	60"	30"	35.5"	4	25.00	5-50P	13.22	6-20P	15.27	6-20P	275
RS FGH-EHI-5	72"	30"	35.5"	5	29.17	5-50P	15.63	6-30P	18.04	6-30P	350
RS FGH-EHI-6	86"	30"	35.5"	6	33.33	5-50P	18.03	6-30P	20.82	6-30P	415

*Note: Amperage for base unit only. Any accessory heat lamp or display illumination loads must be added to the total amperage.

SERVING					
MODEL	LENGTH	DEPTH	HEIGHT	NO OF 5 1/4" DIA VERTICAL SILVERWARE BINS	SHIP WT
RAN SW-8	30"	30"	35.5"	8	110
RAN SW-12	36"	30"	35.5"	12	120
RAN CA	30"	30"	35.5"	-	135
RAN FGSW-8	30"	30"	35.5"	8	135
RAN FGSW-12	36"	30"	35.5"	12	135
RANFG CA	30"	30"	35.5"	-	135

IMPORTANT - READ FIRST - IMPORTANT

INTERIOR EVAPORATOR COVER



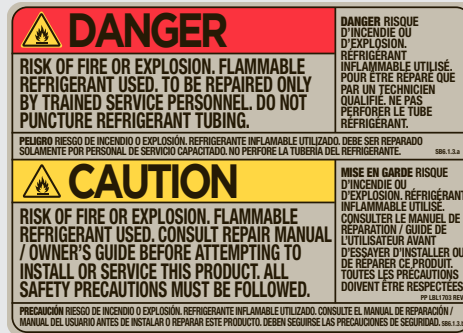
EXTERIOR OF UNIT



NEAR EXPOSED REFRIGERANT TUBING



NEAR MACHINE COMPARTMENT AND NAMEPLATE



INSTALLATION

- CAUTION:** THIS UNIT CONTAINS R290 FLAMMABLE REFRIGERANT. SEE ABOVE CAUTION.
- CAUTION:** UNIT MUST BE INSTALLED INTO ITS OWN COMPARTMENT TO PROPERLY CONTAIN ANY REFRIGERANT LEAK. IT IS REQUIRED THAT NO ARCHING POTENTIAL COMPONENTS (GFCI) OR ELECTRICAL CONNECTIONS ARE BELOW 14.5" FROM THE BOTTOM OF THE CABINET.
- WARNING:** FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.
- WARNING:** IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG. BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.
- THE DANFOSS CONTROLLER HAS LOW VOLTAGE PROTECTION AND WILL NOT OUTPUT VOLTAGE TO THE COMPRESSOR IF VOLTAGE IS LESS THAN 104V.
- WARNING:** IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION TO VERIFY THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.
- WARNING:** THIS UNIT IS INTENDED FOR USE IN LABORATORIES IN COMMERCIAL, INDUSTRIAL, OR INSTITUTIONAL OCCUPANCIES AS DEFINED IN THE SAFETY STANDARD FOR REFRIGERATION SYSTEMS, ASHRAE 15.

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

1. Floor: The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight.
2. Clearance: Do not place any object that can block the ventilation exhaust from the machine compartment register. 20 inch clearance at the louvered end of the unit. Area of equipment must be free of all combustible materials.
3. Ventilation: Avoid surrounding your unit around other heat generating equipment and out of direct sunlight. Avoid locating in an unheated room or where the room temperature may drop below 70° F (21°C) or above 86°F (32°C).

ELECTRICAL SUPPLY

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please

consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag.

INSTALLATION CHECKLIST - REFRIGERATED UNITS

After the final location of the unit has been determined refer to the following checklist prior to start up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented or rubbing together.
2. Check all visible components for any potential damage.
3. Check that condenser fans rotate freely without striking any stationary members.
4. Unit must be properly leveled.
5. Unit must be properly leveled; Check all legs or casters ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet height or shimming casters may be necessary if the floor is not level. NOTE: Damage to equipment may result if not followed. Randell is not responsible for damage to equipment in improperly installed.
6. Plug unit into power source. Unit will come on. If unit does not turn on, refer to controller operation section of this manual to manually turn on the unit.
7. Allow unit 50-60 minutes to cool down to temperature. If temperature adjustments are required, refer to controller operation section of this manual to adjust the temperature. Confirm that the unit is holding the desired temperature.
8. Refer to the front of this manual for serial number location. Please record this information in your manual now. It will be necessary when ordering replacement parts or requesting warranty service.

INSTALLATION CHECKLIST - HOT UNITS

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all exposed power cords and plugs to ensure that they are not kinked, damaged, or show exposed wires.
2. Check that the thermostat knobs turn on/off and stop at the designated position.
3. Unit must be properly leveled; check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet heights or shimming casters may be necessary if the floor is not level.
4. Plug in unit and turn on thermostats.

5. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
6. Confirm that the unit is holding temperature. Set controls to desired temperature for your particular ambient and altitude.
7. Allow your unit to operate for approximately 60 minutes before putting in food to allow of unit to heat to storage temperature.

OPERATION - COLD

AMBIENT CONDITIONS

Unit is designed for normal operating temperatures are between 70°F (21°C) and 86°F (32°C). Operating outside of those temperatures may cause premature product wear or failure. Randell has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type and your type of operation, you may need to alter this temperature using control adjustment until desired temperature is reached.






MORNING STARTUP

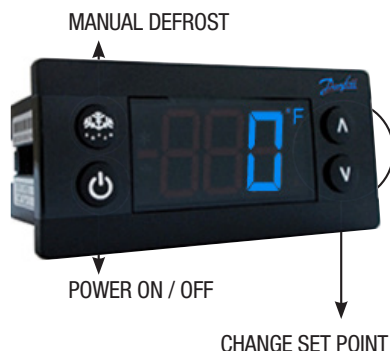
1. Unit cleaning may be performed at this time.
2. Turn on power to unit by pushing the controller power button.
3. Allow 50-60 minutes for your unit to cool down before loading product.
4. Load the product and proceed with food preparation. NOTE: Product entering the cold pan must be at 37°F +/- 2°F or less. All pans should be in position.

EVENING SHUT DOWN

1. Remove product from the unit at the end of the day's preparation. The product may be discarded or stored in any commercial refrigerator.
2. Turn off power to unit by pushing the controller power button.
3. Unit cleaning may be performed at this time once the frost has melted off the surface. NOTE: Water may form small pools and have to be pushed to the drain for 100% draining.

DANFOSS CONTROLLER OPERATION

LED	FUNCTION
	Compressor energized & Evaporator fan de-energized
	Defrost in progress
	Fans delay after defrost completion
	Evaporator fan energize
	An alarm is occurring
°C / °F	Temperature unit



POWER ON / OFF: Press and hold the power button until LED display turns On / Off

MANUAL DEFROST: Press and hold "Defrost" Button

CHANGE SET POINT: To raise temperature

1. Press and hold "Λ" to access set point.
2. When set point start flashing, Press "Λ" to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE SET POINT: To lower temperature

1. Press and hold "v" to access set point.
2. When set point start flashing, Press "v" to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE FROM °F / °C :

1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. Password is 000.
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the "diS" level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the "CFu" level. Press the bottom left button to OK the selection.
 - a. "-F" designates Fahrenheit.
 - b. "-C" designates Celsius.
6. Press the top left button repeatedly to return to exit and return to the home screen.

OPERATION - RAN/FG HTD MODELS

CAUTION: MOISTURE COLLECTING FROM IMPROPER DRAINAGE CAN CREATE A SLIPPERY SURFACE ON THE FLOOR AND HAZARD TO EMPLOYEES. WHEN MAKING ELECTRICAL CONNECTIONS REFER TO THE AMPERAGE DATA LISTED ON THE UNIT'S DATA PLATE. REFERENCE YOUR LOCAL CODE OR THE NATIONAL ELECTRICAL CODE HANDBOOK TO ENSURE THE UNITS CONNECTED TO THE PROPER POWER SOURCE.

All units are design for 145 to 175°F operation or 140 to 170°F product temperature. The RAN/FG HTD models must have water in them at all times. RS EHI models are designed for use as wet or dry operation.

Failure to use water or to add water when the unit is heating may cause damage to the unit.

WET OPERATION

1. Add 1" to 2" of water to holding tank. Hot water is recommended.
2. Turn thermostat to #4
3. Red indicator light will energize to show corresponding well that is heating.
4. Wait 1 hour before loading product or adjusting thermostat. Higher number will increase temperature. Lower number will decrease temperature.
5. Turn thermostat to off position when operation is completed.

Refilling of wet operation units is required periodically if the water level is lower than 1." NOTE: Do not add water to an empty hot well that is at holding temperature.

PLUMBING

The units drain must have an outlet to an appropriate drainage area or container.

NOTE: Electric Elements are not submersible.

NOTE: Drains must be plumbed according to all applicable local code requirements.

MAINTENANCE

WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

WARNING: DO NOT USE STEEL PADS, WIRE BRUSHES, SCRAPERS, OR CHLORIDE CLEANERS TO CLEAN YOUR STAINLESS STEEL.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

WARNING: DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.

Randell strongly suggests a preventive maintenance program which would include the following monthly procedures:

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic Preventative Maintenance.

MONTHLY PROCEDURES

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum cleaner and brush. NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.
2. Clean fan blades on the condensing unit.
3. Clean and disinfect drain lines with a solution of warm water and mild detergent.
4. Check silicone seal around drop in flange for peeling and cracks. Reapply with food grade silicone as necessary.

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience. For a complete listing of current Randell ASA please visit www.unifiedbrands.net.

Randell believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

CONTACT US

If you have questions pertaining to the content in this manual, contact Randell at 888-994-7636.

TROUBLESHOOTING

This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual. When in doubt, turn unit off and contact service at 888-994-7636.

SYMPTOM - COLD	POSSIBLE CAUSE	PROCEDURE
Unit does not run	No power to unit	Plug in unit
	Control in OFF position	Turn controller on
	Faulty control	Call for service at 888-994-7636
Unit too cold	Incorrect set point	Adjust control set point
Unit too warm	Incorrect set point	Adjust control set point
Unit noisy	Vibration in the cabinet	Inspect for loose parts

SYMPTOM - HOT	POSSIBLE CAUSE	PROCEDURE
Unit doesn't heat	No power to unit	Plug in unit
	Temperature control turned off	Check temperature control
	Temperature control faulty	Test temperature control
	Element does not heat	Test element for continuity
Unit too hot	Thermostat not shutting off	Test thermostat
Unit runs constantly	Too much water in tank	1" - 2" of water in the tank
	Thermostat sensing bulb	Check location of sensing bulb
Unit leaking water	Drain	Check drains for leaks
	Pan cracked	Call ASA for repair

DANFOSS CONTROLLER CODES

DISPLAYED ALARM CODE	ALARM	ACTION
Hi	High Temperature Alarm	Inspect door/drawer sealing Contact service
Lo	Low Temperature Alarm	Contact service
CON	Condenser Temperature High Limit	Clean condenser coil Inspect coil for any objects obstruction hindering airflow Contact service
uHi	Line Voltage Too High	Verify voltage of power source, to be performed by qualified technician Contact service
uLi	Line Voltage Too Low	Verify voltage of power source, to be performed by qualified technician Contact service
LEA	Continuous Compressor Runtime	Inspect door/drawer sealing Inspect condenser coil, clean if necessary Contact service
E01	S1 Sensor Failure	Contact service
E02	S2 Sensor Failure	Contact service
E03	S3 Sensor Failure	Contact service
E04	S4 Sensor Failure	Contact service

SERVICE - COLD

CAUTION: COMPONENT PARTS SHALL BE REPLACED WITH FACTORY OEM PARTS. SERVICE WORK SHALL BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, SO AS TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

CAUTION: BEFORE MAKING ANY REPAIRS, ENSURE THE UNIT IS DISCONNECTED FROM ITS POWER SOURCE.

This piece of equipment uses a R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also a warning labels stating that the unit contains R290 refrigerant. R290 is safe to use as long as you follow these warning labels.

No smoking or open flames when servicing this equipment. If needed, use a CO2 or dry-powder type fire extinguisher.

Replacement parts used on any R290 Refrigeration system cabinet must have specific UL certification for non-sparking components.

Only authorized service technician, certified in R290 system should service this equipment.

MANIFOLD SET

A R134A manifold set can be used for servicing this equipment.

REFRIGERANT RECOVERY

Follow all national and local regulations for R-290 refrigerant recovery.

LEAKING CHECKING AND REPAIR

Leak check an R-290 system the same way you would an R-134a or R-404A system with the following exceptions.

1. Do not use a Halid leak detector on a R290 system.
2. Electronic leak detector must be designated specifically for combustible gas.

Use of a bubble solution or an ultrasonic leak detector are acceptable.

When repairing a leak, it is recommended using oxygen free dry nitrogen with a trace gas not exceeding 200PSI.

When accessing an R290 system, piercing valves are not to remain on the equipment in a permanent manner. After charge is recovered, Schrader valves are to be installed on the process stubs. Proper charge is to be weighed into the system and the system is to be leak checked afterwards.

The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If marking is removed, it must be replace and extend at least 2.5 centimeters (1") from the compressor.

CHARGING

Follow the charge amount specified on the data tag. It is recommended to use the shortest hoses possible to prevent undercharging.

- Ensure the system is sealed and leak checked
- Evacuate system to a minimum 500 micron
- Weigh in correct charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps

COLD

**CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636**

Parts List

DESCRIPTION	PART NUMBER	Cold Pan	Frost Top	Ice Cooled
NON-LOCKING CASTER	HD CST1702	X	X	X
LOCKING CASTER	HD CST1701	X	X	X
LOUVER - FIBERGLASS ONLY, HINGED	RP LVR1901	X	X	-
LOUVER - FIBERGLASS ONLY, REMOVABLE	RP LVR1902	X	X	-
POWER CORD, 9' 16/3 W/90*	EL WIR1703	X	X	X
DRAIN, 1" , GREY	HD DRN1702	X	X	-
DRAIN VALVE	PB VLV0102	X	X	-
DRAIN SCREEN	RP DSN001	X	X	-
ADAPTER BARS	RP BAR020	X	-	-
LOCKING MECHANISM, RANSERVE	HD LCK0201	X	X	X
MOUNT, COMPRESSOR BASE SKID	RP MNT1901	X	X	-
ACCUMULATOR	RF ACM1701	X	X	-
FILTER DRYER	RF FLT9902	X	X	-
FAN GUARD	RF FAN1602	X	X	-
FAN GUARD	RF FAN0703	-	X	-
FAN, AXIAL, CONDENSER	RF FAN0601	X	-	-
FAN, AXIAL, CONDENSER	RF FAN1401	-	X	-
SHROUD, FAN	RP HSG1803	-	X	-
CONDENSER COIL	RF COI1603	X	X	-
CAP TUBE WRAP W/ HEAT EXCHANGE	RP WRP1802	X	X	-
COMPRESSOR, 1/4HP, R290, EMBRACO EM2X3125U	RF CMP1604	X	X	-
START COMPONENTS	RF CMP1604SC	X	X	-
DANFOSS CONTROL, PROGRAMMED - RCP	RP CNT1803	X	-	-
DANFOSS CONTROL, PROGRAMMED, - RFT	RP CNT1901	-	X	-
SENSOR, COIL	RF CNT1603	X	X	-
BRACKET, FOLDING TRAYSLIDE	HD BRK0201	X	X	X
BRACKET, FOLDING 3 RAIL TRAY SLIDE	HD BRK210	X	X	X
LIGHT FIXTURE	CONSULT FACTORY	X	X	X

HOT

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

DESCRIPTION	PART NUMBER
NON-LOCKING CASTER	HD CST1702
LOCKING CASTER	HD CST1701
LOCKING MECHANISM, RANSERVE	HD LCK0201
THERMOSTAT	EL HFT1601
CONTROL KNOB	HD KNB1701
BEZEL FOR THERMOSTAT	HD GRD0203
PILOT LIGHT	EL LGT500
CONTROL KNOB GUARD	RP GRD230
HEATING ELEMENT, 120V, 1100W	RP ELM1100B
HEATING ELEMENT, 208V, 1100W	RP ELM1172B
HEATING ELEMENT, 240V, 1100W	RP ELM1124B
HEATING ELEMENT, 120V, 500W	RP ELM500B
HEATING ELEMENT, 208V/240V, 500W/666W	EL ELM2401
BAR HEATING ELEMENT, 240V, 1000W	EL HTR750
BAR HEATING ELEMENT, 120V, 1000W	EL HTR2401
ELEMENT PAN / NO ELEMENT, 750W AND LARGER	RP EPN005
ELEMENT PAN / NO ELEMENT, 500W	RP PAN005-500W
ELEMENT PAN / WITH ELEMENT - 208V, 1100W	RP EPN208
ELEMENT PAN / WITH ELEMENT - 240V, 1100W	RP EPN240
ELEMENT PAN / WITH ELEMENT - 120V, 500W	RP EPN500
ELEMENT PAN / WITH ELEMENT - 208V/240V, 500W/666W	RP EPN501
WELL ASSY, 120V, 1100W ELEMENT, W/ DRAIN	RP WEL0001
WELL ASSY, 208V, 1100W ELEMENT, W/ DRAIN	RP WEL0003
WELL ASSY, 240V, 1100W ELEMENT, W/ DRAIN	RP WEL0004
WELL ASSY, 120V, 500W ELEMENT, W/O DRAIN	RP WEL0005
WELL ASSY, 208V/240V, 500W/666W ELEMENT, W/O DRAIN	RP WEL0006
DRAIN SCREEN, HFW	RP SCN001
BALL VALVE - 1/2"	PB VLV501
BALL VALVE - 1/2" W/ EXT HANDLE	RP VLV501
EXTENDED HANDLE ONLY - DRAIN VALVE	RP HDL1701
PAN WITH DRAIN, 12 X 20	RP PAN0005
POWER CORD	CONSULT FACTORY
PLUG FOR POWER CORD	CONSULT FACTORY
BRACKET, FOLDING TRAYSLIDE	HD BRK0201
BRACKET, FOLDING 3 RAIL TRAY SLIDE	HD BRK210
SWITCH, HI LIMIT, HTD-B MODELS ONLY	EL SWT1902

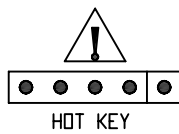
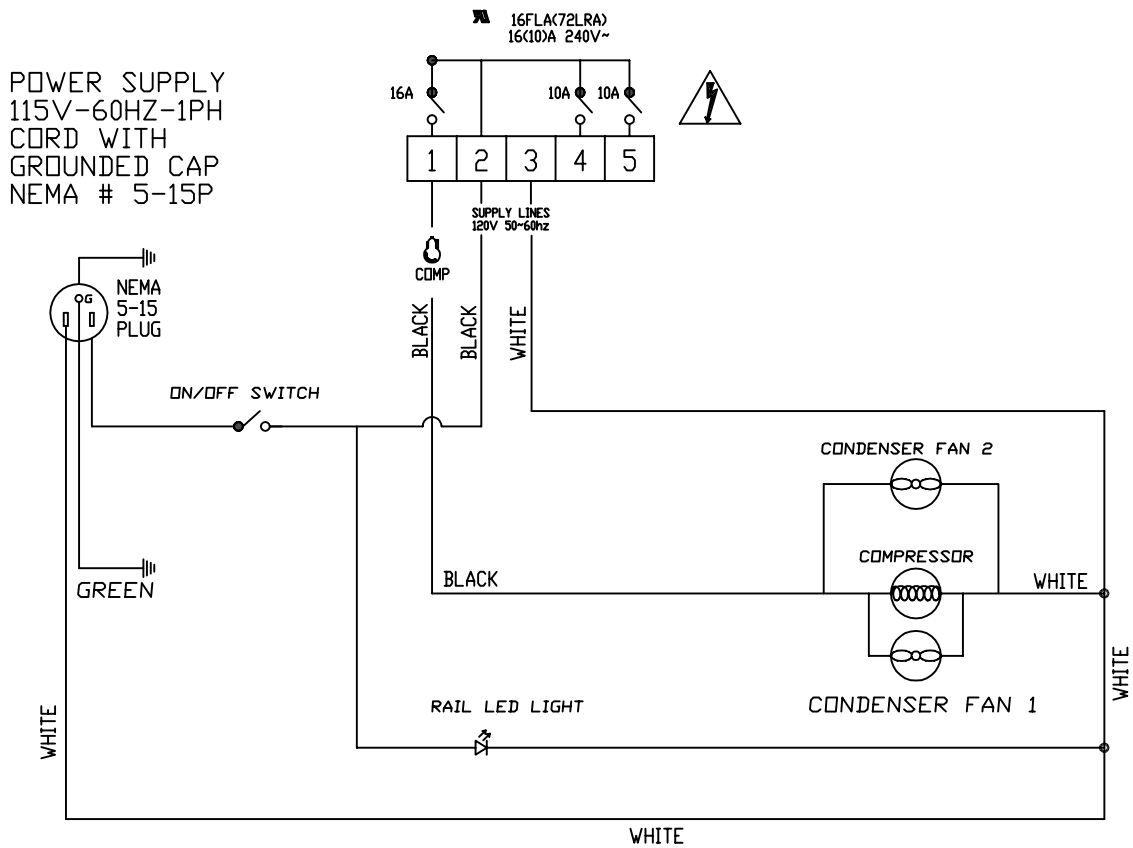
SERVING

**CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636**

Parts List

DESCRIPTION	PART NUMBER	CASHIER STAND	COUNTER PROTECTOR	S/S WORK TOP UNIT	TRAY & SILVERWARE STAND
NON-LOCKING CASTER	HD CST1702	X	-	X	X
LOCKING CASTER	HD CST1701	X	-	X	X
PANEL, STAINLESS - SPECIFY DIMENSIONS	RP PNL1604	X	-	X	X
PERFORATED SILVERWARE INSERT	HD INS100	-	-	-	X
LOCKING MECHANISM, RANSERVE	HD LCK0201	X	-	X	X
DRAWER ASSEMBLY	CONSULT FACTORY	X	-	-	-
DRAWER TRACKS, S35-1020	HD TRK004	X	-	-	-
HANDLE, DRAWER 4"	HD HDL010	X	-	-	-
PAMINATE PANEL, SPECIFICY DIMENSIONS, MFG OF LAMINATE, COLOR & COLOR CODE	RP PNL1605	X	-	X	X
GLASS W/ FRAME, SPECIFY DIMENSIONS	CONSULT FACTORY	-	-	-	-
GLASS, TEMPERED, SPECIFY DIMENSIONS	CONSULT FACTORY	-	X	-	-
BRACKET ADJ. SNEEZEGUARD	HD BRK215	-	X	-	-
BRACKET, FIXED GLASS	CONSULT FACTORY	-	X	-	-
BRACKET, FOLDING TRAYSLIDE	HD BRK0201	X	-	X	X
BRACKET, FOLDING 3 RAIL TRAY SLIDE	HD BRK210	X	-	X	X

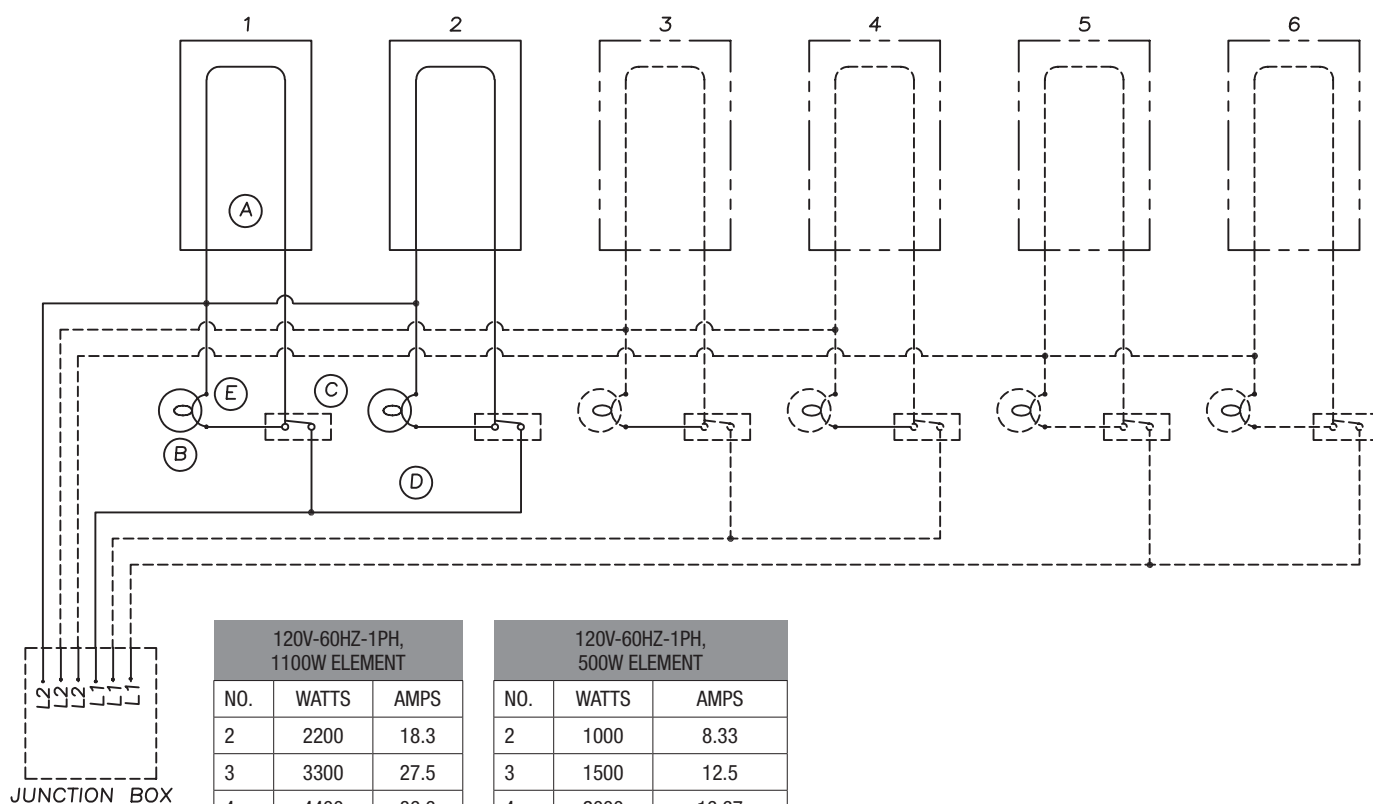
Wiring Diagram



ELECTRICAL DIAGRAM
RANSERV RAN SC R290
DANFOSS ERC112C CONTROL
115V W/FAN FUNCTIONS
ALL WIRES 18 AWG

NOTE:
BLACK (AIR) = S1

Wiring Diagram



120V-60HZ-1PH, 1100W ELEMENT		
NO.	WATTS	AMPS
2	2200	18.3
3	3300	27.5
4	4400	36.6
5	5500	45.9
6	6600	55.0

120V-60HZ-1PH, 500W ELEMENT		
NO.	WATTS	AMPS
2	1000	8.33
3	1500	12.5
4	2000	16.67
5	2500	20.83
6	3000	25

208V-60HZ-1PH, 1100W ELEMENT		
NO.	WATTS	AMPS
2	2200	10.6
3	3300	15.9
4	4400	21.2
5	5500	26.5
6	6600	31.8

208V/240V-60HZ-1PH, 500W/666W ELEMENT		
NO.	WATTS	AMPS
2	1000	4.81/5.55
3	1500	7.21/8.33
4	2000	9.62/11.10
5	2500	12.02/13.88
6	3000	14.42/16.65

240V-60HZ-1PH, 1100W ELEMENT		
NO.	WATTS	AMPS
2	2200	9.2
3	3300	13.8
4	4400	18.3
5	5500	23.0
6	6600	27.6

Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

[illegible]