



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636
randell.com

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.

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:

DROP-IN SERIES HEATED WELLS MODELS 9560/9570/EHI



9560-4 / EHI-4



9570-2

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 is located on the control panel. An example is shown here.



SERIAL NUMBER XXXXXXXXX
MODEL NUMBER XXXXXXXXX
DESCRIPTION

EQUIPMENT DESCRIPTION

MODEL	LENGTH	DEPTH	12' x 20' PAN CAPACITY	CUT OUT SIZE		# ELEMENTS	WATTAGE	AMPERAGE @ 60HZ/1PH			SHIP WT (LBS)
				UNIT	CONTROL PANEL			120V	208V	240V	
9560-1	18.5"	26"	1	16.5" x 22.63"	14.25" x 5.75"	1	1100	9.2	5.3	4.6	60
9560-2	31.75"	26"	2	30.125" x 22.63"	14.25" x 5.75"	2	2200	18.3	10.6	9.2	85
9560-3	45.5"	26"	3	43.75" x 22.63"	20" x 5.75"	3	3300	27.5	15.9	13.8	103
9560-4	59.25"	26"	4	57.375" x 22.63"	26" x 5.75"	4	4400	36.7	21.2	18.3	170
9560-5	73"	26"	5	71" x 22.63"	32" x 5.75"	5	5500	45.8	26.4	22.9	230
9560-6	86.75"	26"	6	84.625" x 22.63"	38" x 5.75"	6	6600	55	31.7	27.5	290

MODEL	LENGTH	DEPTH	12' x 20' PAN CAPACITY	CUT OUT SIZE		# ELEMENTS	WATTAGE	AMPERAGE @ 60HZ/1PH		SHIP WT (LBS)
				UNIT	CONTROL PANEL			208V	240V	
9570-2	31.25"	26"	2	28.25" x 22.63"	14" x 5.75"	1	3000	14.4	12.5	110
9570-3	43.75"	26"	3	40.75" x 22.63"	14" x 5.75"	1	3000	14.4	12.5	135
9570-4	56.5"	26"	4	53.375" x 22.63"	14" x 5.75"	2	6000	28.8	25	160
9570-5	69.25"	26"	5	66.25" x 22.63"	14" x 5.75"	2	6000	28.8	25	185
9570-6	82"	26"	6	79.9375" x 22.63"	14" x 5.75"	2	6000	28.8	25	210

MODEL*	LENGTH	DEPTH	12' x 20' PAN CAPACITY	CUT OUT SIZE		AMPERAGE			SHIP WT (LBS)
				UNIT	CONTROL PANEL	120V / 500W	208V / 500W	240V / 666W	
EHI-1-xxx	18.5"	26"	1	16.125" x 22.5"	14.25" x 5.75" x 6"	4.17	2.40	2.78	60
EHI-2-xxx	31.75"	26"	2	29.875" x 22.5"	14.25" x 5.75" x 6"	8.33	4.81	5.55	100
EHI-3-xxx	45.5"	26"	3	43.5" x 22.5"	20" x 5.75" x 6"	12.50	7.21	8.33	140
EHI-4-xxx	59.25"	26"	4	57.125" x 22.5"	26" x 5.75" x 6"	16.67	9.62	11.10	180
EHI-5-xxx	73"	26"	5	70.75" x 22.5"	32" x 5.75" x 6"	20.83	12.02	13.88	220
EHI-6-xxx	86.75"	26"	6	84.375" x 22.5"	38" x 5.75" x 6"	25.00	14.42	16.65	260
EHI-2N-xxx	47.6"	18.5"	2	45.264" x 16.125"	14.25" x 5.75" x 6"	8.33	4.81	5.55	100
EHI-3N-xxx	69.2"	18.5"	3	66.327" x 16.125"	20" x 5.75" x 6"	12.50	7.21	8.33	140

*Power supply requires hard wiring to "J" box. *Note: xxx represents voltage; 120, 208, 240



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INSTALLATION

RECEIVING SHIPMENT

Upon arrival, examine the exterior of the shipping crate for signs of abuse. It is advisable that the shipping crate be partially removed, in order to examine the cabinet for any possible concealed damages which might have occurred during shipment. If no damages are evident, replace the crate in order to protect the unit during storage and local delivery. If the unit is damaged, the damage should be noted on the delivery slip or bill of lading and signed to that effect. A claim must be filed immediately against the carrier indicating the extent and estimated cost of damage occurred.

LOCATING YOUR NEW UNIT

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

1. Floor and Counter top load - The area on which the unit will rest must be free of vibration and suitably strong enough to support the combined weights of the unit plus the maximum product load weight.
2. Clearance - There must be a combined total of at least 3" clearance on all sides of the unit.

ELECTRICAL SUPPLY

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired, and grounded outlet is required for proper operation. Consult the data plate attached to the control panel for the correct supply voltage and amperage requirements of the unit.

INSTALLATION CHECKLIST

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

1. Check all wiring to ensure that there are no kinked, bare, or loose wires.
2. Check that unit fits properly in cabinet and ensure that it is properly leveled.
3. Refer to the front of this manual for serial number location. Please record this information in your manual. It will be necessary when ordering replacement parts or requesting warranty service.
4. Confirm that the unit is holding temperature. Set controls to desired temperature.
5. Check unit for any signs of leaking.

9560/EHI INSTALLATION

1. When installing Model 9560/EHI Drop-in Hot Food unit, a clearance of 1/4" on all sides and 4-1/4" below unit must be maintained from all combustible materials.
2. Control panel must be inserted into cutout before main unit is installed.
3. Secure unit to top and seal with NSF approved silicone.

9570 INSTALLATION

1. When installing Model 9570 Drop-in Hot Food unit, a clearance of 1.5" on all sides and 6" clearance below the unit must be maintained from all combustible materials.
2. Control panel must be inserted into front cutout before main unit is installed.
3. Secure unit to top and seal with NSF approved silicone.

OPERATION

All units are designed to operate up to 175°F product temperature under normal conditions. 9XXX series are designed for wet operation only. EHI models can be used in wet or dry operation. Dry operation can reduce product temperatures in some conditions.

For wet operation:

9560/EHI - Add less than 1.0 gallon of hot tap water to each well at start up and maintain level as necessary due to evaporation.

9570 - Add up to 1" of hot tap water to well at start up and maintain level as necessary due to evaporation. **Note:** all 9570 models are wet only operation.

Plumbing: Units with drains must have an outlet to an appropriate drainage area or container.

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

Caution: Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. When making electrical connections refer to the amperage data listed on the units data plate. Your local code or the national electrical code handbook to be sure the unit is connected to the proper power source.

PREVENTATIVE MAINTENANCE

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

1. Clean your hot food unit with a solution of warm water and a mild detergent. The stainless steel portion of your unit can be polished with any quality polish.
2. Drain water from wells daily and wipe them out. Clean wells thoroughly twice a week to help insure a longer life for your wells.

Note: Do not use chemicals, steel wool or scrapers to clean unit.

Caution: Do not use abrasive cleaning solvents.

Proper maintenance of equipment is necessary to prevent costly repairs. By evaluating each unit on a regular schedule you can often catch and repair minor problems before they completely disable the unit. For more information on preventive maintenance consult your local service company or www.CFESA.com. 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 of maintenance for your convenience. We believe with the proper maintenance and use you will realize a profitable return on your investment and years of satisfied service.

TROUBLESHOOTING

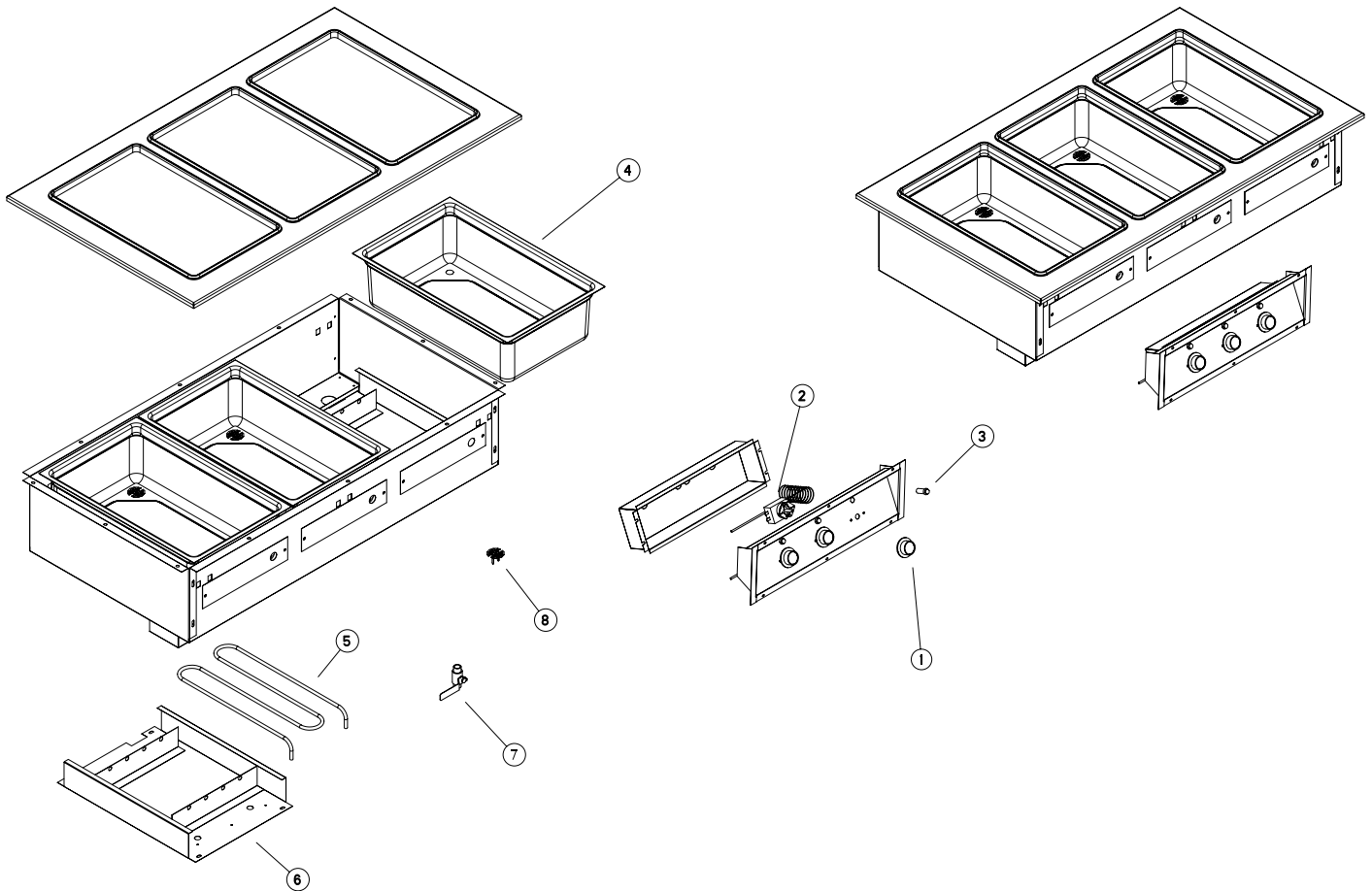
An electric hot food table operates on 120V, 208V or 240V circuits. It draws power through either a fuse or circuit breaker panel; if you suspect an electrical problem, check there first. The heating elements are controlled by electrical temperature controls which sense and regulate temperature.

The following trouble shooting guide list the most common malfunctions in order from most to least likely.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit will not heat	Thermostat off	Turn on
	Unit unplugged	Plug in unit
	Circuit breaker tripped	Replace breaker
	Unknown problem	Contact Randell Technical Support
	Hard wire power connections	Contact electrician to review connection
Individual well will not heat	Thermostat off	Turn on
	Unknown problem	Contact Randell Technical Support

CONTACT US

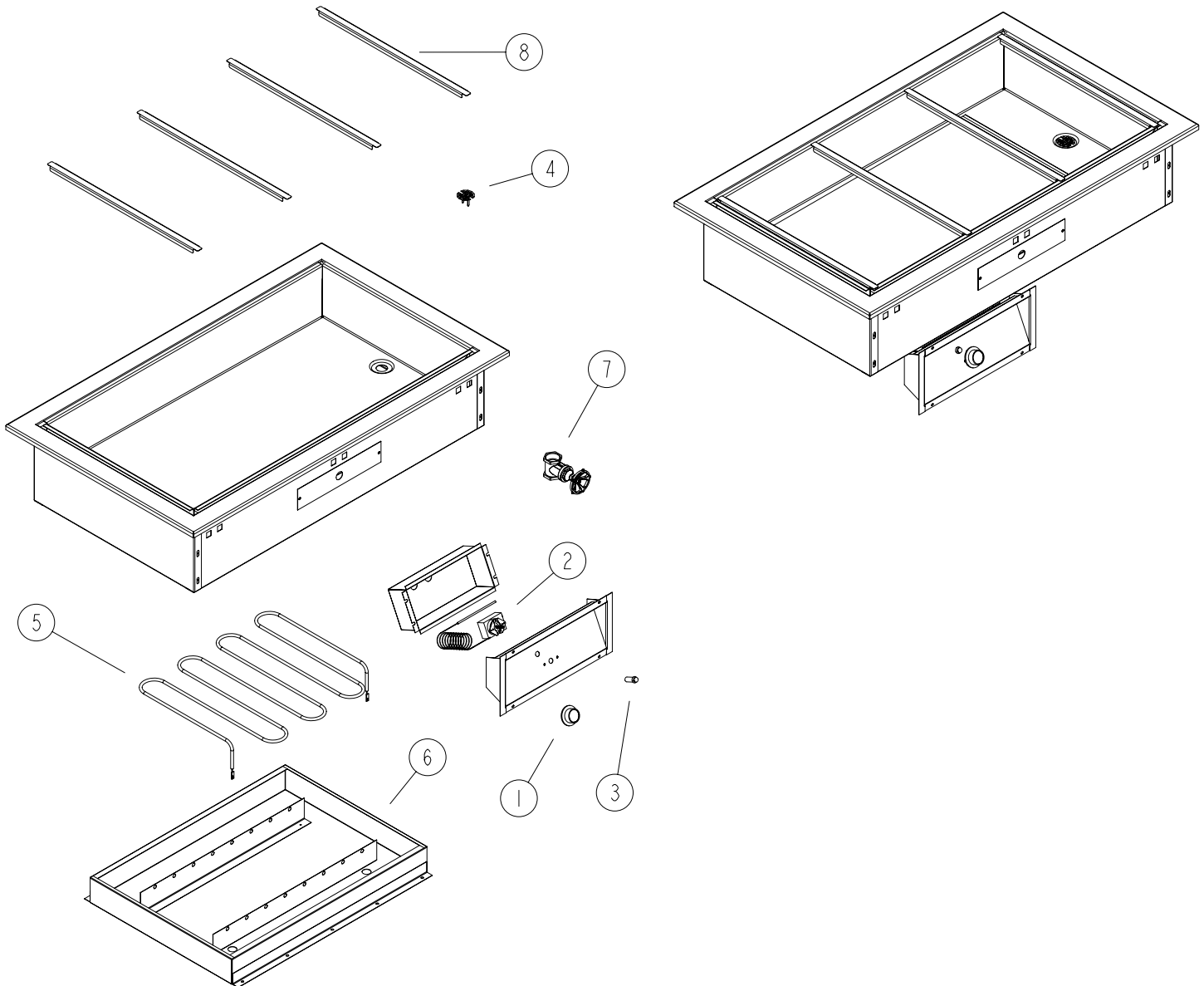
If you have questions pertaining to the content in this manual, contact Randell at 888-994-7636.



ITEM	PART NUMBER	DESCRIPTION
1	HD KNB1701	CONTROL KNOB
2	EL HFT1601	TEMPERATURE CONTROLLER
3	EL LGT500	INDICATOR LIGHT
4A	RP PAN9560WD	PAN, 12X20 SS W/DRAIN
4B	RP PAN9560ND	PAN, 12X20 SS, W/OUT DRAIN
5A	RP ELM1100B	1100W ELEMENT, 120V
5B	RP ELM1172B	1100W ELEMENT, 208V
5C	RP ELM1124B	1100W ELEMENT, 240V
5D	RP ELM500B	EHI ELEMENT, 120V, 500W
5E	RP ELM2401	EHI ELEMENT, 208V/240V, 500W/666W
6A	RP EPN120	ELEMENT PAN ASSY W/120V 1100W ELEMENT
6B	RP PAN015	ELEMENT PAN ASSY W/208V 1100W ELEMENT
6C	RP EPN240	ELEMENT PAN ASSY W/240V 1100W ELEMENT
6D	RP PAN017	ELEMENT PAN ASSY W/OUT 1100W ELEMENT
6E	RP EPN500	ELEMENT PAN, 120V ELEMENT, 500W
6F	RP EPN501	ELEMENT PAN, 208V/204V ELEMENT, 500W/666W
6G	RP PAN005-500W	ELEMENT PAN, NO ELEMENT, 500W
7	PB VLV9907	VALVE, 1/2", GATE
7A	PB VLV501	VALVE, 1/2", BALL
8	RP DSN001	DRAIN STRAINER

**9570
DROP IN HOT FOOD TABLE**

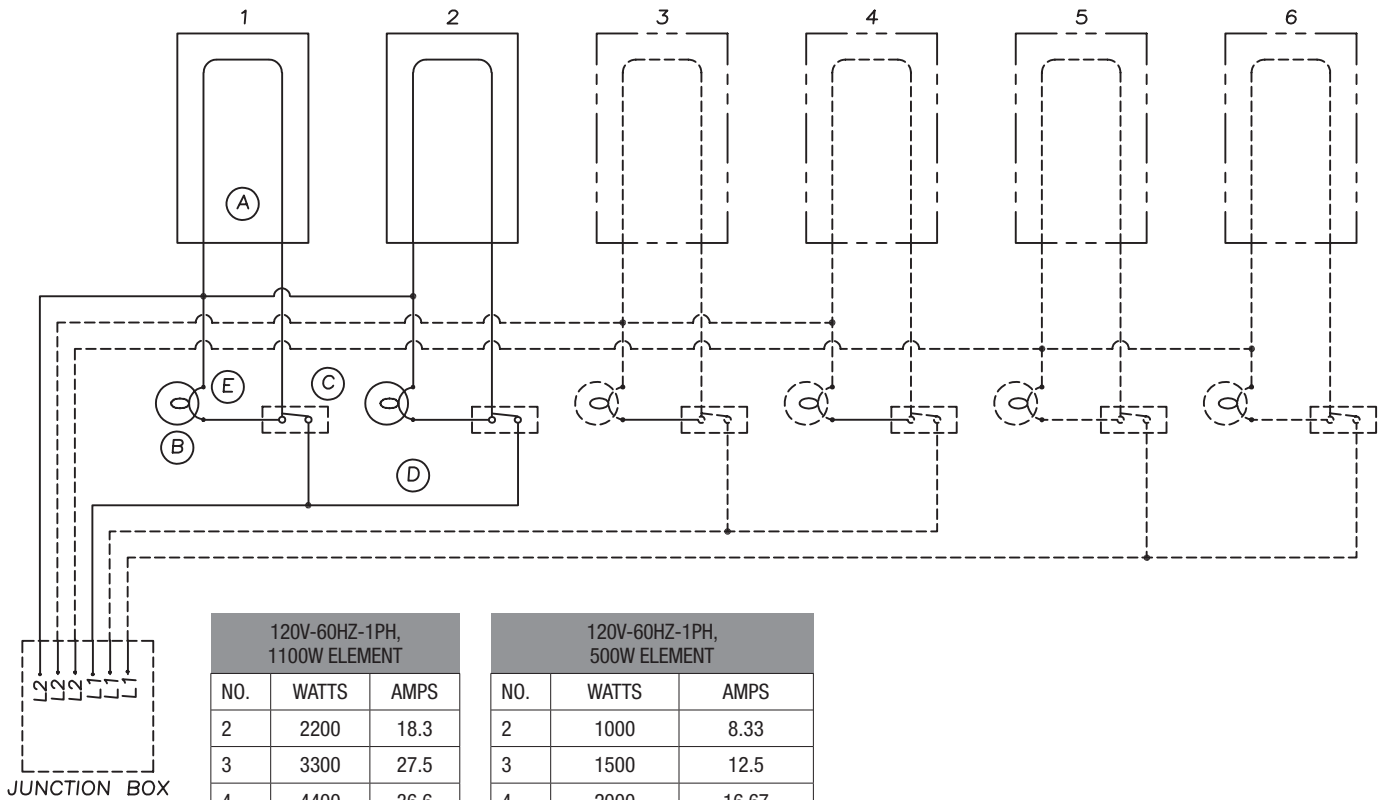
Parts List



ITEM	PART NUMBER	DESCRIPTION
1	HD KNB1701	CONTROL KNOB
2	EL HFT0201	TEMPERATURE CONTROLLER
3	EL LGT500	INDICATOR LIGHT
4	RP DSN001	DRAIN STRAINER
5A	RP ELM3207	ELEMENT, 208V, 3000W
5B	RP ELM3240	ELEMENT, 240V, 3000W
6A	RP EPN007	ELEMENT PAN -- 9570-2
6B	RP EPN008	ELEMENT PAN -- 9570-3
6C	RP EPN0005	ELEMENT PAN -- 9570-4
6D	RP EPN010	ELEMENT PAN -- 9570-5
6E	RP EPN011	ELEMENT PAN -- 9570-6
7	PB VLV1000	VALVE, 1", GATE
8	RP BAR0100	DIVIDER BAR, 20"

HOT

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	1000/1332	4.81/5.55
3	1500/1998	7.21/8.33
4	2000/2664	9.62/11.10
5	2500/3330	12.02/13.88
6	3000/3996	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]