

OPERATOR'S MANUAL

This manual provides information on installation, operating, maintenance, trouble shooting & replacement parts for

PIZZA HUT MAKETABLE

PH120F

PH96F



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.



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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Unified Brands customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by some of the best warranties in the food service industry and by our professional staff of service technicians.

Retain this manual for future reference.

NOTICE: Due to a continuous program of product improvement, Unified Brands 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.

| |
|----------------------------------------------------------------------------------------------------------|
| <p>MODEL NUMBER _____</p> <p>SERIAL NUMBER _____</p> <p>INSTALLATION DATE _____</p> |
|----------------------------------------------------------------------------------------------------------|

The serial number is located on the interior rear wall of the refrigerated base behind the far left door.



888.994.7636

**Randell Service and Parts
Hotline**

Warranty Policies

Unified Brands believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit is the peace of mind that this unit has been thoroughly engineered, properly tested and manufactured to excruciating tolerances, by a manufacturer with over 30 years of industry presence. On top of that front end commitment, Unified Brands has a dedicated staff of certified technicians that monitor our own technical service hotline at **1-888-994-7636** to assist you with any questions or concerns that may arise after delivery of your new Randell equipment.

PARTS WARRANTY

1. One year parts replacement of any and all parts that are found defective in material or workmanship. Unified Brands warrants all component parts of manufactured new equipment to be free of defects in material or workmanship, and that the equipment meets or exceeds reasonable industry standards of performance for a period of one year from the date of shipment from any Randell factory, assembly plant or warehouse facility.

NOTE: warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and set-up. In the event equipment was shipped to a site other than the final installation site, Unified Brands will warranty for a period of three months following installation, with proof of starting date, up to a maximum of fifteen months from the date of purchase.

2. Free ground freight of customer specified location for all in warranty parts within continental U.S. Component part warranty does not cover glass breakage or gasket replacement. Unified Brands covers all shipping cost related to component part warranty sent at regular ground rates (UPS, USPS). **Freight or postage incurred for any express or specialty methods of shipping are the responsibility of the customer.**

LABOR COVERAGE

In the unlikely event a Randell brand unit fails due to defects in materials or workmanship within the first ninety days, Unified Brands agrees to pay the contracted labor rate performed by an **Authorized Service Agent (ASA)**. Any warranty work performed by a non-ASA will not be honored by Unified Brands. Please consult Randell Technical Support for a complete listing of ASAs. A complete listing of ASAs may also be found on the Randell page of our web site at www.unifiedbrands.net. Warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and setup. Where equipment is shipped to any site other than final installation, Unified Brands will honor the labor warranty for a period of ninety days following installation

with proof of starting date, up to a maximum of six months from date of purchase.

Temperature adjustments are not covered under warranty, due to the wide range of ambient conditions.

To inquire if the equipment is within warranty, call our Field Service Department at: 1-88-994-7636.

WHEN OPTIONAL 5 YEAR COMPRESSOR WARRANTY APPLIES

1. Provide reimbursement to an ASA for the cost of locally obtained replacement compressor in exchange for the return of the defective compressor sent back freight prepaid. Note: Unified Brands does limit amount of reimbursement allowed and does require bill from local supply house where compressor was obtained (customer should not pay servicing agent up front for compressor).
2. Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Unified Brands freight prepaid. Perform repair at the expense of Unified Brands and ship the item back to the customer freight collect.
3. Furnish complete condensing unit freight collect in exchange for the return of the defective compressor sent back freight prepaid. (Decisions on whether or not to send complete condensing units will be made by Randell's in-house service technician).

WHEN OPTIONAL LABOR EXTENSION POLICY APPLIES

Unified Brands will provide reimbursement of labor invoiced to an ASA for any customer that has an optional labor extension of our standard warranty. (Contracted rates do apply) Unified Brands offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 9 months to 1 calendar year or 21 months to 2 calendar years from date of purchase. Please contact Randell technical service hotline at 1-888-994-7636 for details and any question on **Authorized Service Agents (ASA)**.

NOTE: Pizza Hut receives a standard 2 year labor warranty and 5 year compressor warranty as standard for the models listed within this manual. Export units do not qualify for this warranty.

WHEN EXPORT WARRANTIES APPLY

1. Unified Brands covers all non-electrical components under the same guidelines as our standard domestic policy.
2. All electrical components operated on 60 cycle power are covered under our standard domestic policy.
3. All electrical components operated on 50 cycle power are covered for 90 days from shipment only.
4. Extended warranty options are not available from the factory.

ITEMS NOT COVERED UNDER WARRANTY

1. Maintenance type of repairs such as condenser cleaning, temperature adjustments, clogged drains and unit leveling.
2. Unified Brands does not cover gaskets under warranty. Gaskets are a maintenance type component that are subject to daily wear and tear and are the responsibility of the owner of the equipment. Because of

the unlimited number of customer related circumstances that can cause gasket failure all gasket replacement issues are considered non-warranty. Unified Brands recommends thorough cleaning of gaskets on a weekly basis with a mild dish soap and warm water. With proper care Randell gaskets can last up to two years, at which time we recommend replacement of all gaskets on the equipment for the best possible performance.

NOTICE: FOOD LOSS IS NOT COVERED UNDER WARRANTY

3. Repairs caused by abuse such as broken glass, freight damage, or scratches and dents.
4. Electrical component failure due to water damage from cleaning procedures.

QUOTATIONS

Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Unified Brands are valid for 30 days from quote date unless otherwise specified. Unified Brands assumes no liability for dealer quotations to end-users.

SPECIFICATION & PRODUCT DESIGN

Due to continued product improvement, specification and product design may change without notice. Such revisions do not entitle the buyer to additions. Changes or replacements for previously purchased equipment.

SANITATION REQUIREMENTS

Certain areas require specific annotation requirements other than N.S.F. & U.L. standards. Unified Brands must be advised of these specifications before fabrication of equipment. In these special circumstances, a revised quotation may be required to cover additional costs. Failure to notify Unified Brands before fabrication holds the dealer accountable for all additional charges.

CANCELLATIONS

Orders canceled prior to production scheduling entered into engineering/production and cancelled are subject to a cancellation charge (contact factory for details).

STORAGE CHARGES

Unified Brands makes every effort to consistently meet our customer's shipment expectations. If after the equipment has been fabricated, the customer requests delay in shipment, and warehousing is required:

2. Equipment held for shipment at purchasers request for a period of 30 days beyond original delivery date specified will be invoiced and become immediately payable.
3. Equipment held beyond 30 days after the original delivery date specified will also include storage charges.

SHIPPING & DELIVERY

Unified Brands will attempt to comply with any shipping, routing or carrier request designated by dealer, but reserves the right to ship merchandise via any responsible carrier at the time equipment is ready for shipment. Unified

Brands will not be held responsible for any carrier rate differences; rate differences are entirely between the carrier and purchaser. Point of shipping shall be determined by Unified Brands (Weidman, MI/Jackson, MS). At dealer's request, Unified Brands will endeavor whenever practical to meet dealer's request. Freight charges to be collect unless otherwise noted.

DAMAGES

All crating conforms to general motor carrier specifications. To avoid concealed damage, we recommend inspection of every carton upon receipt. In the event the item shows rough handling or visible damage to minimize liability, a full inspection is necessary upon arrival. Appearance of damage will require removing the crate in the presence of the driver. **A notation must be placed on the freight bill and signed for by the truck driver at the time of delivery.** Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered under warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier. Consignee is responsible for filing of freight claims when a clear delivery receipt is signed. Claims for damages must be filed immediately (within 10 days) by the consignee with the freight carrier and all cartons and merchandise must be retained for inspection.

RETURNED GOODS

Authorization for return must first be obtained from Unified Brands before returning any merchandise. Any returned goods shipment lacking the return authorization number will be refused, all additional freight costs to be borne by the returning party. Returned equipment must be shipped in original carton, freight prepaid and received in good conditions. Any returned merchandise is subject to a minimum handling charge (consult factory for rate).

INSTALLATION

Equipment installation is the responsibility of the dealer and/or their customer. Unified Brands requires all equipment to be professionally installed.

PENALTY CLAUSES

Dealer penalty clauses, on their purchase order or contractually agreed to between the dealer and their clients are not binding on Unified Brands. Unified Brands does not accept orders subject to penalty clauses. This agreement supersedes any such clauses in dealer purchase orders.

***FOOTNOTES IN REFERENCE TO PARAGRAPHS ABOVE**

1. Herein called Randell.
 2. NET means list price less discount, warranty, labor policy, freight, Randell delivery and other miscellaneous charges.
- CASH DISCOUNTS WILL BE CALCULATED ON NET ONLY.

Unit Specifications



| Model | L | D | H | Work Hgt. | Doors | H.P. | Voltage | Amps | Ref/ Qty | NEMA | Ship Wt. |
|------------|------|-----|-----|-----------|---------|------|----------|------|------------|----------|----------|
| PH96F | 96" | 40" | 55" | 35" | (3) 24" | ¾ | 115/60/1 | 16 | R404a/40oz | 5-20P | 980lb |
| PH96F-SS | 96" | 40" | 55" | 35" | (3) 24" | ¾ | 115/60/1 | 16 | R404a/40oz | 5-20P | 980lb |
| PH120F | 120" | 40" | 55" | 35" | (4) 24" | ¾ | 115/60/1 | 16 | R404a/40oz | Hardwire | 1450lb |
| PH120F-SS | 120" | 40" | 55" | 35" | (4) 24" | ¾ | 115/60/1 | 16 | R404a/40oz | 5-20P | 1450lb |
| PH120F-220 | 120" | 40" | 55" | 35" | (4) 24" | ¾ | 220/50/1 | 7 | R404a/40oz | Hardwire | 1450lb |

* 33" with work surface removed.

** Overall dimension to top of hood w/ standard 4" casters. Optional Ticket Rail adds approximately 17" to height.

Unit Installation

SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **Floor Load:** 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 (PH120F) max floor load = 1870 lbs.).
2. **Clearance:** There must be a combined total of at least 3" clearance on all sides of the unit.
3. **Ventilation:** The air cooled self-contained unit requires a sufficient amount of cool clean air. Avoid surrounding your equipment stand around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 55°F or above 86°F.

INSTALLATION CHECKLIST

After the final location 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 that the condenser and evaporator fans rotate freely without striking any stationary members.
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 shimmying 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 if improperly installed.**
4. Locate and install rear stand offs to unit.
5. Plug in unit and turn on main on/off power switch and the rail switch.
6. Allow unit time to cool down to temperature. If temperature adjustments are required in the lower cabinet, the temperature control is located within the cabinet on the front face, near the top, of the evaporator coil.
7. 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.
8. Confirm that the unit is holding temperature. Set controls to desired temperature for your particular ambient and altitude.
9. Allow your unit to operate for approximately 2 hours before putting in food to allow interior of unit to cool down to storage temperature.

NOTE: All motors are oiled and sealed.

NOTE: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

Unit Installation (con't.)

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 located inside the mechanical housing.

NOTE: 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.

NOTE: 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.

Unit Operation

MORNING STARTUP

1. Rail cleaning may be performed at this time.
2. Turn on the rail with the switch located on the front mechanical panel of the unit.
3. Allow 45 minutes to one hour for your unit to cool down before loading product.
4. Load the product and proceed with food preparation.

NOTE: Product entering unit must be at 37°F or less .

NOTE: Lids should be kept closed during periods of inactivity to keep product temperatures as cool as possible.

NOTE: If pans are left empty when condiment rail is on, fill empty pans with 1" or 2" of water as an insulating barrier.

NOTE: Although your maketable was designed for heavy use, excessive door openings should be avoided in order to maintain proper base temperature and reduce the possibility of coil freeze-up.

EVENING SHUT DOWN

1. Remove product from rail at the end of the day's preparation. The product may be stored in the refrigerated base compartment or another cooler.
2. Turn off rail with the switch located on the front mechanical panel of the unit.
3. Rail cleaning and sanitizing may be performed at this time.

Randell has attempted to preset the cold controls to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food product as well as type of operation, you may need to alter this temperature.

Your maketable was equipped with a temperature adjustment control for the refrigerated rail located in the mechanical housing (Figure 1, item A).



Figure 1 illustrates the inside of the mechanical housing behind the louvered panel. Item **A** is pointing out the temperature control for refrigerated rail. Item **B** is pointing out the temperature control for the refrigerated base.

Unit Operation (con't.)

To raise temperature in the refrigerated rail:

- A. Push and hold the “set” button until 33 appears then release the “set” button. 33 is the current set point temperature.
- B. Push and release the up arrow 2 times until 35 is displayed. Push and release the “set” button one time. The new set point, 35, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated rail:

- A. Push and hold the “set” button until 33 appears and then release the “set” button. 33 is the current set point temperature.
- B. Push and release the up arrow once until 32 is displayed. Push and release the “set” button one time. The new set point, 32, will flash 3 times and then will be locked in.

The base temperature can also be adjusted by the temperature control dial located on the front of the refrigeration coil inside the refrigerated base. The thermometer for the base temperature is located in the mechanical housing (Figure 1, item b).

To raise temperature in the refrigerated base:

- C. Push and hold the “set” button until 35 appears then release the “set” button. 35 is the current set point temperature.
- D. Push and release the up arrow 2 times until 37 is displayed. Push and release the “set” button one time. The new set point, 37, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated base:

- C. Push and hold the “set” button until 35 appears and then release the “set” button. 35 is the current set point temperature.
- D. Push and release the up arrow once until 33 is displayed. Push and release the “set” button one time. The new set point, 33, will flash 3 times and then will be locked in.

NOTE: It is recommended to only make changes of 1 or 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 28 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-888-994-7636.

Rail Cleaning Guide

The Randell Maketable refrigerated condiment rail compartment is provided with a clean out drain. It is recommended that this compartment is cleaned **daily**. Estimated time to clean the rail compartment is 15 minutes.

Note: Never use bleach or other harsh chemicals in cleaning the prep rail.

Daily Cleaning Operation / Refrigerated Rail Compartment:

- 1 Remove product from the rail compartment at the end of each day. The product can be stored in the lower base refrigerated compartment or any other suitable refrigeration cabinet.
- 2 Turn off the rail switch located inside the mechanical compartment hinged panel.
- 3 Unit rail cleaning may be performed at this time. ***It is recommended that cleaning of the rail take place at nightly shut down so remaining food in the bins does not spoil.***
- 4 Pick out large pieces of food spillage and discard. The remaining spillage can be washed down the large rail drain located on the left side of the Maketable. Use a mild soap and water mixture or properly diluted sanitizer to clean the rail compartment. Drain the Cleaning water solution into a suitable container by opening the drain valve located in the mechanical compartment. Close the valve once the rail has fully drained. Repeat this process until all areas are clean and free of food spillage.

Caution: Be careful to not overflow the side walls of the center area of the rail compartment. Do not spray water or sanitizer outside of the center area of the rail compartment.



The Maketable also has 2 additional drains for evaporator coil condensation located behind the front and rear wall panels of the refrigerated rail compartment.

The refrigerated rail is designed to minimize food spillage from entering the evaporator coil area. It is recommended that the panels located in the front and back wall be removed **quarterly** by an authorized service agent to clean any spillage that may occur in this area; this includes the condensation drain pans and drain tubes. Estimated time to clean the condensate drains is 30 minutes.

Quarterly Cleaning Operation / Refrigerated Rail Compartment Condensate Drains:

1. Remove product from the rail compartment at the end of the day. The product can be stored in the lower base refrigerated compartment or any other suitable refrigeration cabinet.
2. Turn off the rail switch located inside the mechanical compartment hinged panel.
3. Turn off the main power switch located inside the mechanical compartment.
4. Unplug unit from wall.
5. Locate two rail drain hoses at rear of compressor area and remove them from the catch tray. Place end of drain hoses into pan or other device to hold water. **Figure A**
6. Remove three air ducts located at each end and center of the rail by pulling up on the front of the air duct. **Figure B**
7. Use Phillips screwdriver to remove two screws one on each end of rear evaporator cover. **Figure C**
8. Pull rear evaporator cover out at bottom. Once pulled out far enough the top will release and item can be removed from the compartment. **Figure D**
9. Repeat step 8 for front evaporator cover.
10. Wipe away any debris from front condensate pan. **Figure E.**
Caution: Fins of coil are sharp. Be cautious not to come in contact with fins of coil.
11. Rinse condensate pan with minimal amount of mild soap and water or properly diluted sanitizer. **Note: The condensate drain is 1/2" diameter. Large debris is not intended to be washed down this drain. Figure F**
12. Repeat step 10 & 11 on rear condensate pan. **Note: Be cautious to not interfere with fan motors or wiring on rear of rail area.**
13. Install front evaporator cover by holding bottom out and inserting top edge above coil into stainless channel. The top will catch when properly inserted and the bottom can be lowered into position. Look at both ends to ensure the panel is centered left to right with no air gaps to the coil area. **Figure G.**
14. Repeat step 13 for rear evaporator cover. **Figure H**
15. Insert screws at each end of rear evaporator cover. Do not over-tighten.
16. Install three air ducts into rail opening.
17. Remove drain hoses from temporary pan and re-insert into the condensate tray of the condensing unit.
18. Plug unit into wall.
19. Turn on main power switch.
20. The rail switch can be turned on the next day of operation.

Figure A



Figure B



Figure C



Figure D



Figure E



Figure F



Figure G



Figure H



Preventive Maintenance

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

4. 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 blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and mild soap.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild soap. Disconnect each end of the drain line and run the solution through it. Do not allow the bleach water to be put into the condensate pan in the compressor compartment.
5. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
6. Remove stainless steel air baffle panels in the front and rear of the prep rail. Once the panels are removed the condensate drain troughs below the coils may be cleaned of any debris that could have accumulated. **Caution: Fins of coils are sharp. Note: This is recommended to be performed by a service agent to any potential damage to the finned coils**
7. Inspect all silicone seams at interior of the rail and refrigerated base cabinet. Re-apply food grade silicone sealant as needed to any seams where silicone has peeled away or cracked

NOTE: DO NOT USE SHARP UTENSILS.

NOTE: Do not pressure wash equipment as damage to electrical components may result.

Preventive Maintenance (cont.)

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.

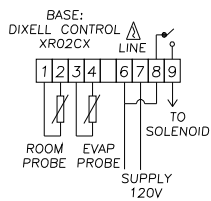
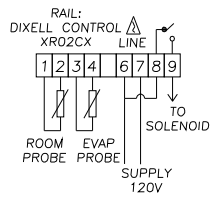
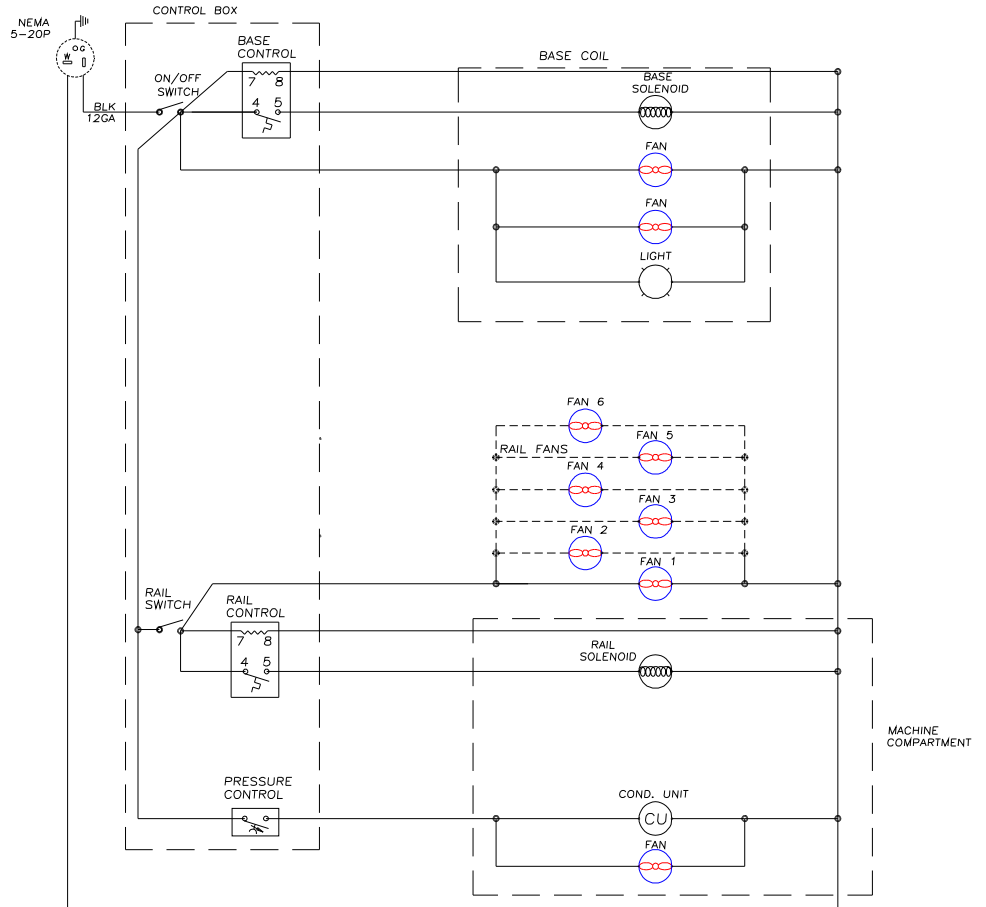
NOTE: Do not use steel pads, wire brushes, scrapers, or chloride cleaners to clean your stainless steel. CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL

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.

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.

Electrical Diagram



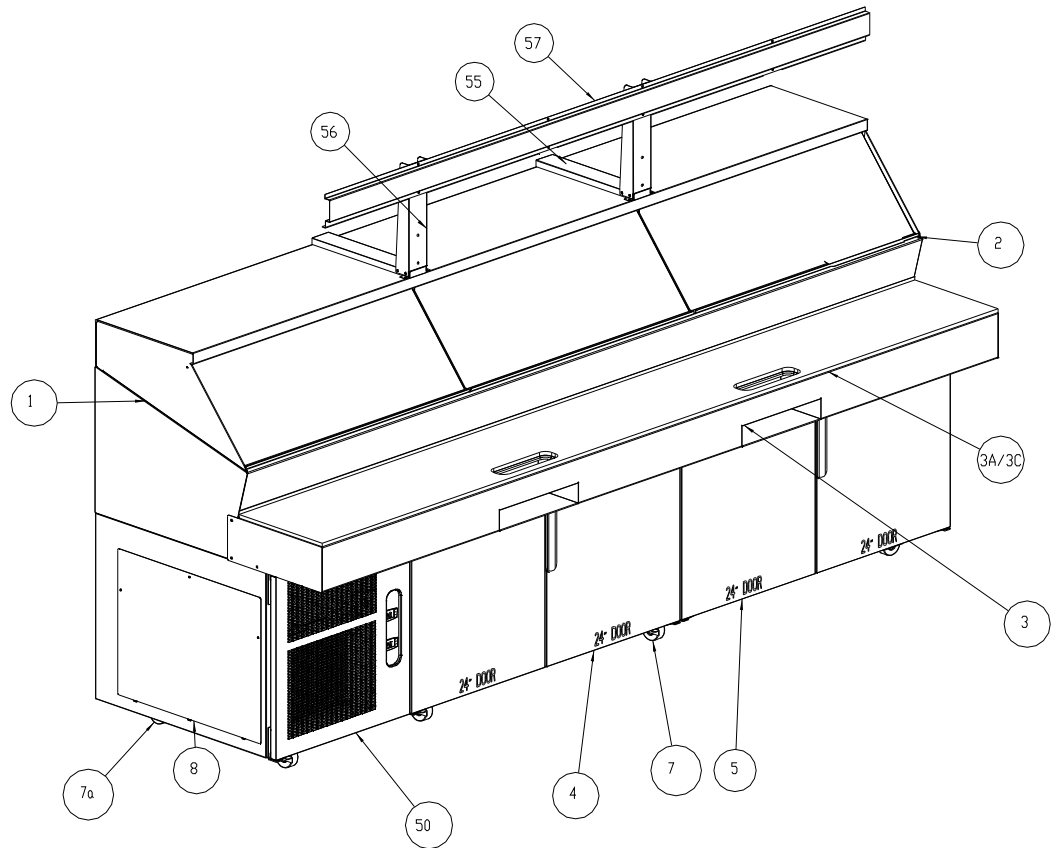
Trouble Shooting Guide

| SYMPTOM | POSSIBLE CAUSE | PROCEDURE |
|----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Unit doesn't run | <ol style="list-style-type: none"> 1. No power to unit 2. Temperature control turned off 3. Temperature control faulty 4. Compressor overheated 5. Condenser fan faulty 6. Overload protector faulty 7. Compressor relay faulty 8. Compressor faulty | <ol style="list-style-type: none"> 1. Plug in unit 2. Check temperature control 3. Test temperature control 4. Clean condenser coil 5. Service condenser fan 6. Test overload 7. Test relay 8. Call ASA for service |
| Unit short cycles | <ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 5. Pressure control settings | <ol style="list-style-type: none"> 1. Clean coil 2. Service fan and motor. 3. Call ASA for service 4. Check outlet voltage 5. 30 cut in / 20 diff. |
| Unit runs constantly | <ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty | <ol style="list-style-type: none"> 1. Clean coil 2. Service condenser motor |
| Unit not cold enough | <ol style="list-style-type: none"> 1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil dirty 4. Refrigerant leaking or contaminated | <ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Call ASA for service |
| Unit too cold | <ol style="list-style-type: none"> 1. Temperature control set too low 2. Temperature control faulty | <ol style="list-style-type: none"> 1. Adjust control to raise setting 2. Test control |
| Unit noisy | <ol style="list-style-type: none"> 1. Compressor mountings loose or hardened. 2. Condenser fan damaged or hitting fan shroud | <ol style="list-style-type: none"> 1. Tighten or replace compressor mountings 2. Inspect condenser fan |
| Dixell control error | <ol style="list-style-type: none"> 1. Sensing probes not making solid connection 2. P1 or P2 | <ol style="list-style-type: none"> 1. Check terminal connections where probes attach 2. Check probes |
| Rail coils frozen | <ol style="list-style-type: none"> 1. Defrost probe in position 2. Evaporator fans 3. Air gaps | <ol style="list-style-type: none"> 1. Probe to be in fins of left front coil 2. Check 5 rail fans for operation 3. Assure all access panels are in proper position |

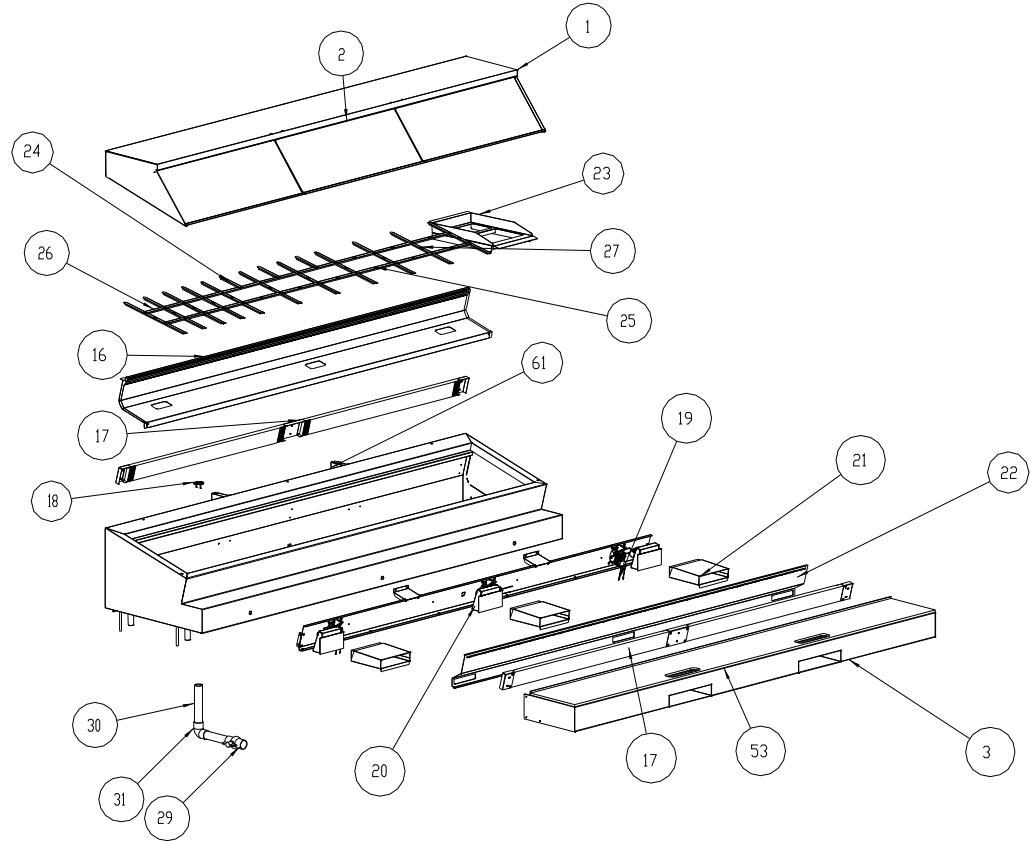
Replacement Parts

Pizza Hut Maketable PH120F / PH96F

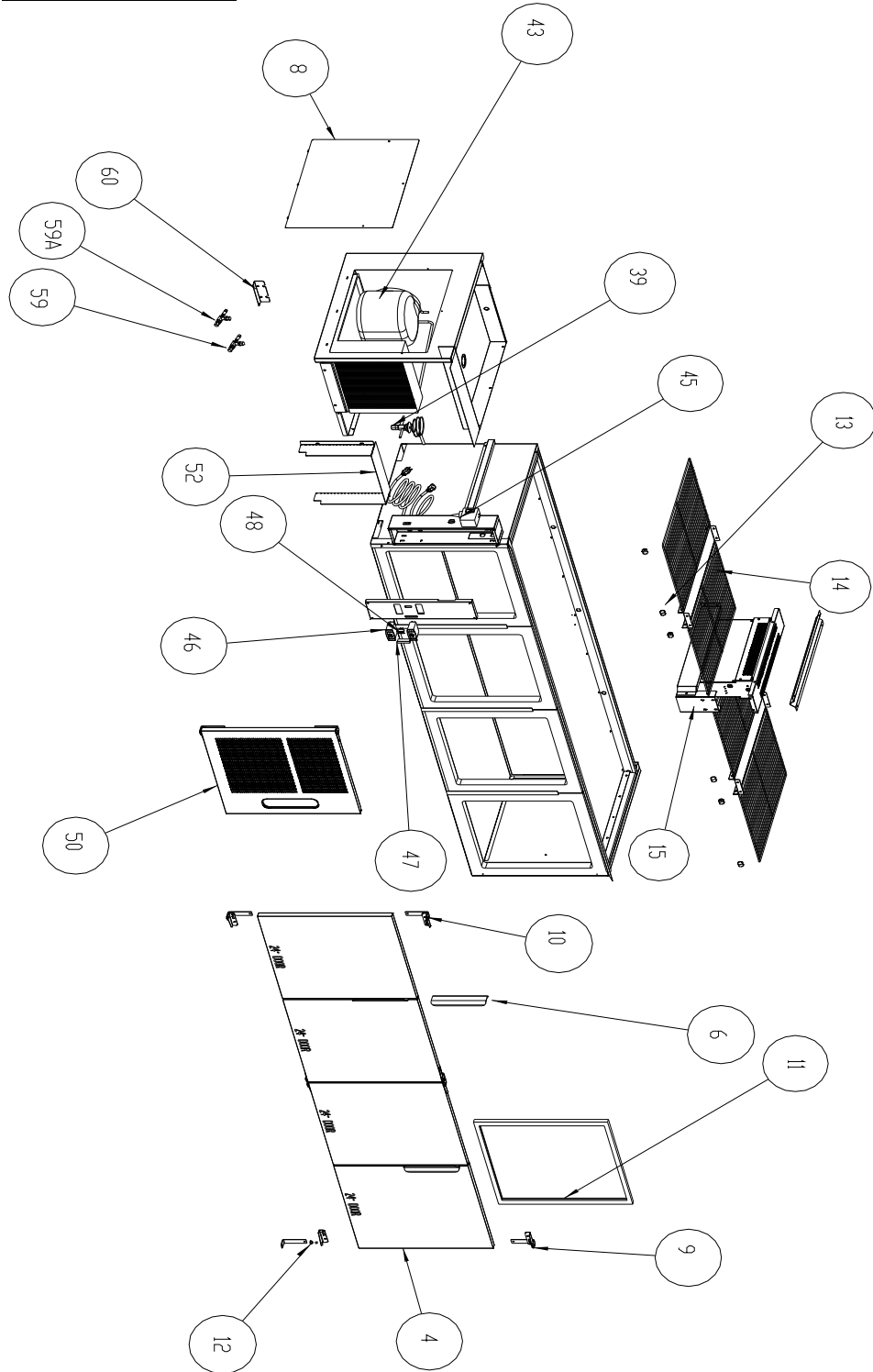
Unit Exterior



Refrigerated Rail Top Section

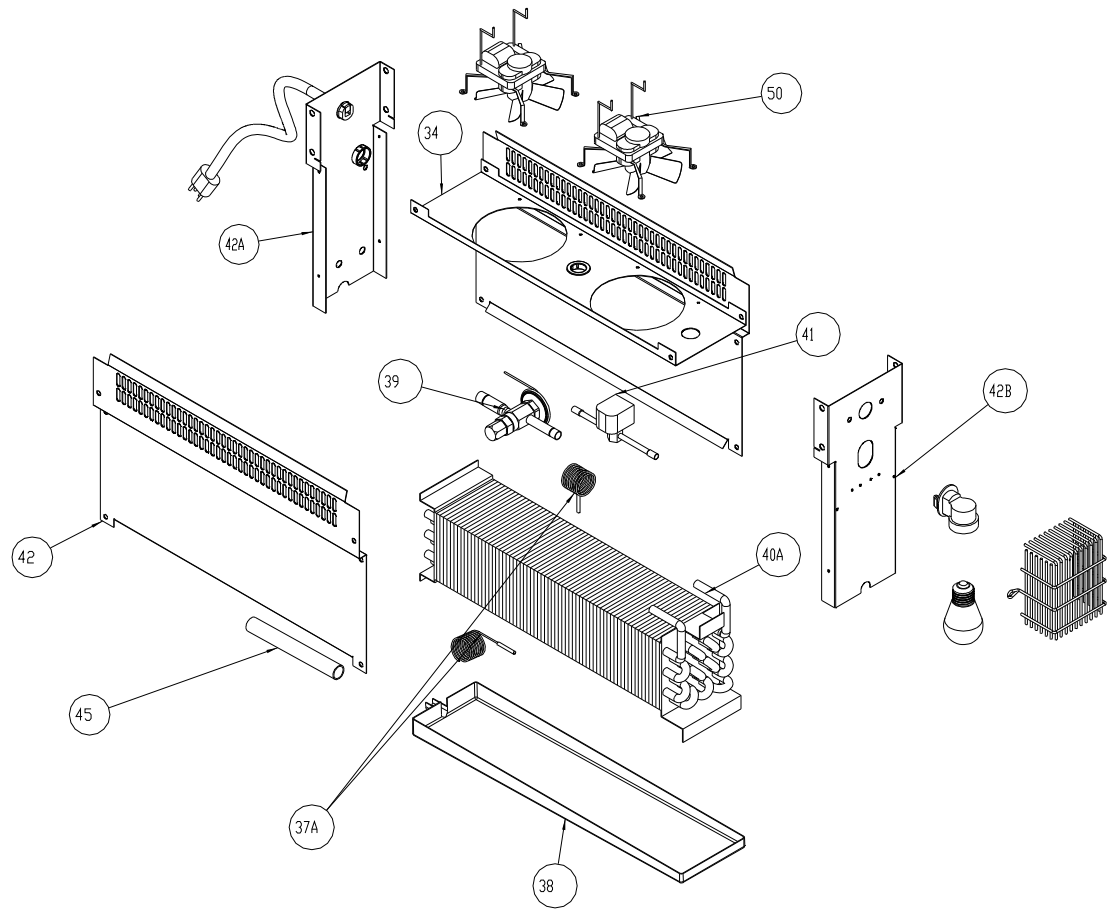


Condensing Unit



Door and Shelf Components

Coil Assembly



Replacement Parts List

Pizza Hut Maketables PH120F / PH96F

| ITEM | DESCRIPTION | PART # |
|-------|---------------------------------------------------|---------------|
| 1 | Hood Assy Complete – PH120 models | PH HOD0101 |
| 1A | Hood Assy complete – PH96 models | PHHOD1300 |
| 2 | Lid for Rail Hood, 38" x 13 ½" – PH120 models | PH HOD038 |
| 2A | Lid for Rail Hood, – PH96 only | PH HOD1301 |
| 3 | Removable Nosing S/S – PH120 models | PH NOS001 |
| 3A | Removable Nosing w/ Evercor – PH120 models | PH NOS1601 |
| 3B | Removable Nosing S/S – PH96 only | PH NOS003 |
| 3C | Removable Nosing w/ Evercor – PH96 models | PH NOS1701 |
| 4 | Door with handle, right hinged 23 ¾" x 24 ½" | RP PHDOR24SCR |
| 5 | Door with handle, left hinged 23 ¾" x 24 ½" | RP PHDOR24SCL |
| 6 | Door Handle, 10" x 2" | RP HDL037 |
| 7 | Caster, 4" Overall with locking mechanism | HD CST030 |
| 7A | Caster, 4" Overall without locking mechanism | HD CST031 |
| 8 | Access Panel | RP PNL0517 |
| 9 | Hinge Assembly for Right Hinging | RP HNG9901 |
| 10 | Hinge Assembly for Left Hinging | RP HNG9902 |
| 11 | Door Gasket, 22 ½" x 21 ½" | IN GSK1010 |
| 12 | Door Hinge Bushing | HD BSH050 |
| 13 | Shelf Holding Pin | HD PIN0102 |
| 14 | Wire Shelf, 19 1/8" x 25 ¼" – | HD SHL060 |
| 15 | Bracket for shelf support | RP BRK0107 |
| 16 | Fan Register, Back | RP REG0508 |
| 17 | Rail Evaporator Coil, 51.75"x4"x1" - PH120 models | RF COI0002 |
| 17A | Rail Evaporator Coil, 83.86"x4"x1" - PH96 models | RF COI1202 |
| 18 | Drain Screen, 2" | RP DSN002 |
| 19 | Evaporator Fan Motor, Rail | EL MTR0101 |
| 20 | Fan Mounting Box | RP BRK0501 |
| 21 | Air Duct Box | RP DCT0501 |
| 23 | Sauce Pan Insert | PH PAN0101 |
| 24 | Adaptor Bar 6 ¼" – | PH BAR625 |
| 25 | Adaptor Bar 10 ½" – | PH BAR105 |
| 26 | Adaptor Bar 12 ½" | PH BAR125 |
| 27 | Adaptor Bar 20 ¾" 3 slot | PH BAR2075 |
| 23-27 | Complete Set of Adaptor Bars – 23-27 | PH BAR0100 |
| 28 | Scrap Pan 1/3 size 2 ½" deep | HD PAN037 |
| 29 | Ball Valve, 1 1/2" PVC Female | PB VLV9901 |
| 30 | Pipe, 1 1/2" PVC | PB PIP150 |
| 31 | Elbow, 1 1/2" PVC Fem x Glue | PB ELB9905 |
| 32 | Fan Register, Middle | RP REG0508 |
| 33 | Fan Shroud, Rail | RP SHD0510 |
| 34 | Fan Mounting Bracket for Base Coil Assembly | RP SHD107 |
| 35 | Mounting Support for Base Coil Assembly | RP SPT0500 |
| 36 | Evaporator Fan Motor | EL MTR2338 |
| 37 | Digital Temperature Control for Base | RP CNT1104 |
| 37A | Probes for Digital Temp Control (Base) | RF CNT1103 |
| 38 | Plastic Bottom for Base Coil Assembly Box | RP DRP107 |

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| 39 | Refrigeration Valve for Base Coil Assembly | RF VLV414 |
| 39A | Refrigeration Valve for Rail Coils | RF VLV404 |
| 40 | Evaporator Coil Assembly | RP CSY1103 |
| 40A | Evaporator Coil | RF COI107 |
| 41 | Solenoid Valve for Base / Rail | RF SOL9801 |
| 42 | Shield Panel for Base Coil Assembly | RP PNL107 |
| 42A | Evap coil housing – rear panel | RP PNL108 |
| 42B | Evap coil housing – front panel | RP PNL109 |
| 43 | Compressor – 3/4HP / PH96/120E&F | RF CMP9901P |
| 44 | Condensing Unit / PH96/120E&F models | RF CON800E |
| 45 | Pressure Control | RF CNT700 |
| 46 | Dixell Temperature Control for Rail | RP CNT0101 |
| 46A | Sensing Probes for Dixell Control | RF CNT0505 |
| 47 | Magnet Striker Plate | HD STR9901 |
| 48 | Rocker On/Off Switch | EL SWT0502 |
| 50 | Louver Door | PH LVR120E |
| 50A | Hinge assembly for louver door | RP HNG9900 |
| 51 | Magnetic Catch for Louver Door | HD CTH9901 |
| 51A | Striker Plate for Magnetic Catch | HD STR9901 |
| 52 | Condensing Unit Shroud | RP SHD0510 |
| 53 | Condenser Fan Blade | RF FAN0101 |
| 54 | Condenser Fan Motor | EL MTR0102P |
| 55 | Ticket Minder Rail (PH120 only) | PH SUP001 |
| 56 | Ticket Minder Support Leg, Left | PH SUP002 |
| 57 | Ticket Minder Support Leg, Right | PH SUP003 |
| 58 | Clamp, 3/4" Single Pinch for Rail Drain Lines | PB CLM0901 |
| 59 | Service Valve, 3/8" port with 1/4" discharge line | RF VLV1004 |
| 59A | Service Valve, 3/8" port with 3/8" suction line | RF VLV0901 |
| 60 | Bracket, Service Valve Holder | RP BRK1009 |
| 61 | Standoff, 4" Set of 2 | RP SPC0804 |