

OPERATORS MANUAL

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



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.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.



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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Randell 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, Randell Manufacturing 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 _____

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

888-994-7636

**Randell Manufacturing Service
and Parts Hotline**

Randell Manufacturing
Serial Number Location For RanServe Equipment

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

Warranty Policies

PARTS WARRANTY

Randell 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, Randell will warranty for a period of three months following installation, with proof of starting date, up to a maximum of eighteen months from date of purchase.

Component part warranty does not cover glass breakage or gasket replacement. Randell 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 responsibility of the customer.**

LABOR COVERAGE

In the unlikely event a Randell manufactured unit fails due to defects in materials or workmanship within the first ninety days, Randell agrees to pay reasonable labor incurred. During the first ninety days work authorizations are not required for in warranty repairs. However, repair times are limited to certain flex rate schedules and hours will be deducted from service invoices if they exceed allowed times without prior approval and a work authorization number. Warranties are effective from date of shipment, with a 30 day window to allow for shipment, installation and setup. Where equipment is shipped to any site other than final installation Randell will honor the labor warranty for a period of ninety days following installation with proof of starting date, up to a maximum of nine months from date of purchase. Travel time is limited to one hour each direction or two hours per invoice. **Any travel time exceeding two hours will be the responsibility of the customer.**

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

FIVE YEAR EXTENDED COMPRESSOR WARRANTY

United States Installations only

Randell will pay for the replacement compressor only. Freight, labor, refrigerant, handling and all other miscellaneous charges are the responsibility of the customer. Randell will fulfill its warranty obligation by using one of the four methods provided below, which will be selected by the Randell in-house service technician:

1. Provide reimbursement to servicing customer for the cost of the locally obtained replacement compressor in exchange for the return of the defective compressor returned to Randell freight prepaid. Randell does limit the amount of reimbursement allowed and does require a copy of the local supply house bill for replacement compressor.

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 Randell freight prepaid. Perform repair at the expense of Randell and ship the item back to job location freight collect.

3. Furnish a replacement compressor freight collect in exchange for the return of the defective compressor sent back freight prepaid.

4. Furnish complete condensing unit or replacement package freight collect in exchange for the return of the defective compressor sent back freight prepaid. (decisions based on whether or not to send complete condensing unit will be made by Randell in-house service technician)

Warranty Policies (continued)

EXPORT WARRANTY

Our export warranties will cover all non electrical parts for the period of one year from the date of shipment to be free of defects in material or workmanship. Electrical parts are also covered if ordered and operated on 60 Hz. Electrical components, ordered and operated on 50 Hz, are warranted for the first 90 days from shipment only. Service labor is covered for the first 90 days with authorization from factory prior to service. Warranty is automatically 60 days from ship date. Inbound costs on any factory supplied items would be the responsibility of the customer. Adherence to recommended equipment maintenance procedures, according to the owners manual provided with each unit, is required for this warranty to remain in effect, and can have a substantial effect on extending the service life of your equipment. Equipment abuse voids and warranty. Extended warranties are not available for parts labor or compressors on units shipped outside the United States.

FREIGHT DAMAGE

Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered 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 (**note all damages on freight bill at time of delivery**).

GASKET COVERAGE

Randell 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. Randell 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

Frequently Asked Questions:

1. Do you offer 14 G SS Models?

ANSWER: Yes

2. Is it possible to plug in one unit to run my entire line?

ANSWER: Yes, we offer an electrical distribution system vs a duct system. With the Randell Electrical Distribution System (EDS), you can bank several units together so a common electrical connection point is possible.

3. Are the Randell casters non-skid type?

ANSWER: Yes,

5. Why is my unit leaking all over the floor?

ANSWER: Your units drain valve is open and needs to be shut.

6. Why is there tape on my brand new units casters?

ANSWER: At the factory the tape is applied to the casters to protect them. Please remove any tape that you see on your casters.

SECTION 1

Randell Refrigerated Equipment

UNIT SPECIFICATIONS FOR: *THE RANDELL FRA RanServe SERIES*



RANFG FRA SHOWN

FRA SERIES

Model	L	D	H	Storage Cu. Ft.	Gallon Capacity	H.P.	Volts	Amps	NEMA	Ship Wt.
RAN FRA-1 24"	27"	35"	1.8	6	1/3	115/60/1	6.3	5-15P	200	
RAN FRA-2 36"	27"	35"	3.6	12	1/3	115/60/1	6.3	5-15P	230	
RANFG FRA-1	26"	30"	35"	-	-	-	-	-	5-15P	200
RANFG FRA-2	36"	30"	35"	-	-	-	-	-	5-15P	230

*14G models available with 14Gauge SS tops

UNIT SPECIFICATIONS FOR: *THE RANDELL SCA SERIES*



RANFG SCA SHOWN

RAN SCA SERIES

Model	L	D	H	12" x 20" Pan		Coldpan		HP	Volts	Amps	NEMA	Ship Wt.
				Capacity	Interior Dimensions	Capacity	Interior Dimensions					
RAN SCA-2 36"	30"	35"	2	26 1/4" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	250			
RAN SCA-3 48"	30"	35"	3	39 1/8" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	300			
RAN SCA-4 60"	30"	35"	4	52 1/16" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	350			
RAN SCA-5 72"	30"	35"	5	64 15/16" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	400			
RAN SCA-6 84"	30"	35"	6	77 7/8" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	400			
<i>Open Base</i>												
RAN SCA-2S	36"	30"	35"	2	28 1/8" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	275		
RAN SCA-3S	48"	30"	35"	3	39 1/8" x 21" x 8 3/4"	1/4	115/60/1	5	5-15P	325		
RAN SCA-4S	60"	30"	35"	4	52 1/16" x 21 7/8" x 8 3/4"	1/4	115/60/1	5	5-15P	375		
RAN SCA-5S	72"	30"	35"	5	64 15/16" x 21 7/8" x 8 3/4"	1/4	115/60/1	5	5-15P	425		

COMMON DATA FOR SCA SERIES (INCLUDES THE STANDARD SCA SERIES AND THE "S" STORAGE BASE SERIES)

RANFG SCA-2	36"	30"	35"	2	26 1/4" x 21" x 8 3/4"	1/4	115V	5	5-15P	230
RANFG SCA-3	48"	30"	35"	3	39 1/8" x 21" x 8 3/4"	1/4	115V	5	5-15P	300
RANFG SCA-4(S)	60"	30"	35"	4	52 1/16" x 21" x 8 3/4"	1/4	115V	5	5-15P	350
RANFG SCA-5(S)	72"	30"	35"	5	64 15/16" x 21" x 8 3/4"	1/4	115V	5	5-15P	400
RANFG SCA-6(S)	86"	30"	35"	6	77 7/8" x 21" x 8 3/4"	1/4	115V	5	5-15P	450

STORAGE SHELF INFORMATION FOR SCA "S" SERIES

2 & 3 pan not available with storage shelf (too small)

Model	L(A)	W(B)	H(C)	Ship Wt
RANFG SCA-4S	60"	25.5"	14.5"	375
RANFG SCA-5S	72"	37.5"	14.5"	425
RANFG SCA-6S	86"	51.5"	14.5"	475

Amp loads may change when adding incandescent light options.

UNIT SPECIFICATIONS FOR: *THE RANDELL FTA SERIES*



RANFG FTA SHOWN

FTA & FTA "S" SERIES

Model	L	D	H	H.P.	Volts	Amps	NEMA	Ship Wt.
RAN FTA-3	48"	27"	35"	1/3	115/60/1	6.5	5-15P	225
RAN FTA-4	60"	27"	35"	1/3	115/60/1	6.5	5-15P	265
RAN FTA-5	78"	27"	35"	1/3	115/60/1	6.5	5-15P	310
RAN FTA-3S	48"	27"	35"	1/3	115/60/1	6.5	5-15P	225
RAN FTA-4S	60"	27"	35"	1/3	115/60/1	6.5	5-15P	265
RAN FTA-5S	78"	27"	35"	1/3	115/60/1	6.5	5-15P	310

Note: Frost area is 7" less than overall dimension.

COMMON DATA FOR FTA SERIES

(Includes the standard FTA series and the "S" storage base series)

Model	L (A)	Top Depth	Work Height	Size of Frosted Surface	H.P.	Volts	Amps	NEMA	Ship Wt.
RANFG FTA-2	36"	30"	35"	23 x 18"	1/4	115V	5-5P	5	250
RANFG FTA-3	48"	30"	35"	35 x 18"	1/4	115V	5-5P	5	300
RANFG FTA-4(S)	60"	30"	35"	47 x 18"	1/4	115V	5-5P	5	350
RANFG FTA-5(S)	72"	30"	35"	59 x 18"	1/4	115V	5-5P	5	400
RANFG FTA-6(S)	86"	30"	35"	71 x 18"	1/4	115V	5-5P	5	450

STORAGE SHELF INFORMATION FOR FTA "S" SERIES

36" & 48" not available with storage shelf (too small)

Model	L(A)	W(B)	H(C)	Ship Wt.
RANFG FTA-4S	60"	25.5"	14.5"	375
RANFG FTA-5S	72"	37.5"	14.5"	425
RANFG FTA-6S	86"	51.5"	14.5"	475

*14G models available with 14Gauge SS tops

Amp loads may change when adding incandescent light options.

UNIT SPECIFICATIONS FOR: *THE RANDELL IC SERIES*



RANFG IC SHOWN

RAN IC SERIES

Model	L	D	H	12" x 20" Pan	Coldpan	Ship Wt.
				Capacity	Interior Dimensions	
RAN IC-2	36"	30"	35"	2	25" x 20" x 6"	140
RAN IC-3	48"	30"	35"	3	38" x 20" x 6"	175
RAN IC-4	60"	30"	35"	4	52" x 20" x 6"	215
RAN IC-5	78"	30"	35"	5	67" x 20" x 6"	260
RAN IC-6	86"	30"	35"	6	76.5" x 20" x 6"	310
Open Base						
RAN IC-2S	36"	30"	35"	2	25" x 20" x 6"	140
RAN IC-3S	48"	30"	35"	3	38" x 20" x 6"	175
RAN IC-4S	60"	30"	35"	4	52" x 20" x 6"	215
RAN IC-5S	72"	30"	35"	5	67" x 20" x 6"	260
RAN IC-6S	86"	30"	35"	6	76.5" x 20" x 6"	310
RANFG IC-2	36"	30"	35"	2	-	250
RANFG IC-3	48"	30"	35"	3	-	300
RANFG IC-4	60"	30"	35"	4	-	350
RANFG IC-5	72"	30"	35"	5	-	400
RANFG IC-6	86"	30"	35"	6	-	450
RANFG IC-3S	48"	21.5"	14.5"	3	-	275
RANFG IC-4S	60"	33.5"	14.5"	4	-	325
RANFG IC-5S	72"	45.5"	14.5"	5	-	375
RANFG IC-6S	86"	59.5"	14.5"	6	-	425

*14G models available with 14Gauge SS tops

UNIT INSTALLATION

A. 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, it 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.

B. LOCATING 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 free of vibration and suitably strong enough to support the combined weights of the unit plus the maximum product load weight, which are provided in the table below:

MODEL	CU. FT.	FACTOR	WEIGHT POUNDS	TOTAL CAPACITY
RAN FRA-1	1.8	35	200	263
RAN FRA-2	3.6	35	230	356
RAN SCA-3	6	35	175	385
RAN SCA-4	8	35	215	495
RAN SCA-5	10	35	260	610
RAN FTA-3	N/A	N/A	225	225
RAN FTA-4	N/A	N/A	265	265
RAN FTA-5	N/A	N/A	310	310
RAN IC-3	6	35	175	385
RAN IC-4	8	35	215	495
RAN IC-5	10	35	260	610

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 placing the unit near heat generating equipment such as ovens, ranges, heaters, fryers, steam kettles, etc. and out of direct sunlight. Avoid locating the make table in an unheated room or where the room temperature may drop below 55° or above 90° F.

UNIT INSTALLATION

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 plate 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 far left door.

NOTE: It is important that a voltage reading be made at the compressor motor electrical connections, while the unit is in operation, to verify that 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 plate. Burn out of a condensing unit due to exceeding voltage limits will void the warranty.

D. INSTALLATION CHECKLIST

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 that condenser fans rotate freely without striking any stationary members.
3. Unit must be properly leveled.
4. Plug in unit.
5. Turn on cold control located by the compressor.
6. 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.
7. Confirm that unit is holding temperature. Set controls to desired temperature for your particular ambient and altitude (See figure B).
8. Allow your unit to operate for approximately 2 hours before putting in food this allows interior to cool down to storage temperature.

NOTE: All motors are oiled and sealed.

UNIT OPERATION

Randell has attempted to preset the cold control 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. Additional adjustments can be made (within limits) by turning the control dial up or down until the desired temperature is reached. Control dial is located next to the compressor (See figure A).

MORNING STARTUP

1. Unit Cleaning may be performed at this time.
2. Turn on 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.

EVENING SHUT DOWN

1. Remove product from unit at the end of the day's preparation.
2. Turn off unit.
3. Unit cleaning maybe performed at this time if the frost has melted off the surface.

PREVENTIVE MAINTENANCE

Randell strongly suggests a preventive maintenance program which would include the following **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 flow from passing through condenser.

2. Clean fan blade on the condensing.
3. Clean and disinfect drains with a solution of warm water and bleach.

NOTE: DO NOT USE SHARP UTENSILS

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/Passivation		Benefit, Super Sheen, Good idea monthly

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

Do not use steel pads, wire brushes, scrapers or chloride cleaners to clean your stainless steel.

PREVENTIVE MAINTENANCE (continued)

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, 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 enable the unit and become burdensome on your entire operation.

For more information on preventive maintenance consult your local service company or CEFSA 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 of 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.

EASY TO FOLLOW TROUBLE SHOOTING CHART

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. See #4 4. Clean condenser coil. See #1 5. Service condenser fan 6. Test overload. See #10 7. Test relay. See #10 8. Call for service at 888-994-7636
Unit Short Cycles	<ol style="list-style-type: none"> 1. Condenser coil dirty. 2. Condenser fan faulty. 3. Compressor faulty. 4. Overload repeatedly tripping 	<ol style="list-style-type: none"> 1. Clean coil. See #1 2. Service fan and motor. See #9 3. Call for service at 888-994-7636 4. Check outlet voltage
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. See #1 2. Service condenser motor. See #9
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. Lower setting. 2. Test control. See #4 3. Clean coil. See #1 4. Call for service at 888-994-7636
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 2. Test control. See #4
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. See #9

REPLACEMENT PARTS LIST

RANDELL REFRIGERATED UNITS

ITEM	DESCRIPTION	PART #	COLD PAN	FROST TOP	FREEZER	IC UNIT
	Caster Set	001450	X	X	X	X
4	Non Locking Caster	HD CST3050	X	X	X	X
5	Locking Caster	HD CST3051	X	X	X	X
7	Stainless Steel Panel, Specify Dimensions	RP PNL001	X	X	X	X
17	Power Cord	EL WIR461	X	X	X	X
102	Louver	RP LVRSCF	X	X		
102A	Louver	RP LVRFRA			X	
108	Expansion Valve	RF VLV134AIAZ	X			
109	Male Power Cord	EL WIR469	X	X	X	
110	Female Power Cord	EL WIR471	X	X	X	
112	Cap Tube .042 120"	RF CAP003			X	
116	Thermostat Ranco	HD CNT100		X	X	
116A	Thermostat High Temp Adj. Range	HD CNT225	X			
117	Pressure Control Dual	HD CNT725		X		
121	Accumulator	RF ACM005	X		X	
130	Condensing Unit, AEA2410YX	RF CON495	X			
130A	Condensing Unit, AEA2413Z	RF CON254		X		
131	Compressor	RF CMP495	X			
131A	Compressor	RF CMP031		X	X	
134	Start Components	RF STR495	X	X		
134A	Start Components	RF STR254			X	
135	Receiver Tank	RF TNK254		X		
136	Condenser Coil	RF COI495	X			
136	Condenser Coil	RF COI254		X	X	
137	Condenser Fan w/Blade	RF FAN001	X	X	X	
138	Condenser Fan Blade Only	RF FAN495	X	X	X	
140	Filter Drier	RF FLT250A	X	X	X	X
141	Condensate Evap Pan	RP PANRAN	X	X	X	
210	Adapter Bar	RP BAR020	X			X
220	Cover, Insulated Cover	HD LID001			X	
223	Hinge, Insulated Cover	HD LID001			X	
230	Rocker Switch	EL SWT200	X	X	X	
231	Cold Pan Drain 1" Brass	HD DRN100	X			
233	Inserts, Perforated	RP INS001				
232	Cold Pan Drain Screen	RP DSC001	X			
316	Handle, Extended Ball Valve	RP HDLHTD				
614	Drain Valve 1" Ball Valve	PB VLV650	X			

SECTION 2

Randell RanServe Hot Food Equipment

UNIT SPECIFICATIONS FOR: *THE RANDELL HTD SERIES*



RAN HTD SHOWN

HTD SERIES

Enclosed Base Models	No. of			No. of			120V		208V		240V		Ship		Wt.	
	L	D	H	Wells	Elements	KW	Amps*	NEMA	KW	Amps*	NEMA	KW	Amps*	NEMA		
RAN HTD-2	30"	27"	35"	2	2	2.2	18.4	5-30P	2.2	10.6	6-15P	2.2	9.2	6-15P	175	
RAN HTD-3	48"	27"	35"	3	3	3.3	27.6	5-50P	3.3	15.9	6-20P	3.3	13.8	6-20P	215	
RAN HTD-4	60"	27"	35"	4	4	4.4	36.8	5-50P	4.4	21.2	6-30P	4.4	18.4	6-30P	260	
RAN HTD-5	72"	27"	35"	5	5	5.5	46	N/A	5.5	27.5	6-50P	5.5	23.0	6-30P	325	
RAN HTD-6	86"	27"	35"	6	6	N/A	N/A	N/A	6.6	31.7	6-50P	6.6	27.5	6-50P	390	
Dry Storage Base																
RAN HTD-2S	30"	27"	35"	2	2	2.2	18.4	5-30P	2.2	10.6	6-15P	2.2	9.2	6-15P	175	
RAN HTD-3S	48"	27"	35"	3	3	3.3	27.6	5-50P	3.3	15.9	6-20P	3.3	13.8	6-20P	215	
RAN HTD-4S	60"	27"	35"	4	4	4.4	36.8	5-50P	4.4	21.2	6-30P	4.4	18.4	6-30P	260	
RAN HTD-5S	72"	27"	35"	5	5	5.5	46	N/A	5.5	27.5	6-50P	5.5	23.0	6-30P	325	
RAN HTD-6S	86"	27"	35"	6	6	N/A	N/A	N/A	6.6	31.7	6-50P	6.6	27.5	6-50P	390	
Heated Storage Base																
RAN HTD-2B	30"	27"	35"	2	2	3.3	27.6	5-50P	3.03	14.6	6-20P	3.3	13.8	6-15P	175	
RAN HTD-3B	48"	27"	35"	3	3	4.4	36.8	5-50P	4.125	19.8	6-30P	4.4	18.4	6-30P	215	
RAN HTD-4B	60"	27"	35"	4	4	5.5	46	N/A	5.225	25.1	6-50P	5.5	23	6-30P	260	
RAN HTD-5B	72"	27"	35"	5	5	N/A	N/A	N/A	6.325	30.4	6-50P	6.6	27.5	6-50P	325	
RAN HTD-6B	86"	27"	35"	6	6	N/A	N/A	N/A	7.6	36.5	6-50P	7.6	31.7	6-50P	390	

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

COMMON DATA FOR HTD SERIES (INCLUDES THE STANDARD HTD SERIES AND THE "S" STORAGE BASE SERIES)

Models	Top Work			No. of 12x20 Wells	120V Operation			208V Operation			240V			Ship Wt.
	L	D	H		KW/well	Amps*	NEMA	KW/well	Amps*	NEMA	KW/well	Amps*	NEMA	
RANFG HTD-2	30"	30"	35"	2	2.2	18.4	5-30P	2.2	10.6	6-15P	2.2	9.2	6-15P	175
RANFG HTD-3(S)	48"	30"	35"	3	3.3	27.6	5-50P	3.3	15.9	6-20P	3.3	13.8	6-20P	225
RANFG HTD-4(S)	60"	30"	35"	4	4.4	36.8	5-50P	4.4	21.2	6-30P	4.4	18.4	6-30P	275
RANFG HTD-5(S)	72"	30"	35"	5	N/A	N/A	N/A	5.5	27.4	6-50P	5.5	23.0	6-30P	325
RANFG HTD-6(S)	86"	30"	35"	6	N/A	N/A	N/A	6.6	31.7	6-50P	6.6	27.5	6-50P	375

STORAGE SHELF INFORMATION FOR HTD "S" SERIES

2-well not available with storage shelf (too small)

Models	L (A)	W(B)	H(C)	Ship Wt.
RANFG HTD-2S	48"	23"	14.5"	250
RANFG HTD-3S	60"	35"	14.5"	300
RANFG HTD-4S	72"	47"	14.5"	350
RANFG HTD-5S	86"	61"	14.5"	400

HTD "B" HEATED BASE SERIES

Models	L (A)	Top D	Work H	No. of 12x20 wells tops	No. of 12x20 wells base	No. of 18x26 wells base	120V Operation	208V Operation			240V Operation			Ship Wt.
								KW/well	Amps*	NEMA	KW/well	Amps*	NEMA	
RANFG HTD-4B	60"	30"	35"	4	4	3	N/A	5.225	25.4	6-50P	5.5	23	6-30P	400
RANFG HTD-6B	86"	30"	35"	6	8	8	N/A	7.425	36	6-50P	7.7	32	6-50P	500

*Amp loads for base unit with light option-adding any Heat lamps or incandescent light options will change total load and/or number of electrical cords/connections (consult factory for clarification).

*14G models available with 14Gauge SS tops

UNIT INSTALLATION

A. 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, it 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.

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

NOTE: It is important to verify that the correct voltage. Supplying the incorrect voltage can detrimentally affect the unit and thereby void its warranty.

NOTE: It is important that your unit have its own dedicated line; hot food holding units are designed to operate with a voltage fluctuation of plus or minus 10% of the voltage indicated on the unit data plate. Burnout of electrical components due to exceeding voltage limits will void the warranty.

NOTE: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual for assistance or consult a qualified installer, service agency, or dealer.

UNIT OPERATION

All units are designed for 145 to 175° operation or 140 to 170° product temperature. When using the unit dry expect at least a 15° drop in product temperatures compared to using it wet. Hot food tables may be operated utilizing water or dry. However wet operation is usually recommended for higher efficiency.

Plumbing: The units drain 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.

PREVENTIVE MAINTENANCE

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

1. Clean your hot food table with a solution of warm water and a mild detergent. The stainless steel portions 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.
3. Visually check the color of the burner flames every 6 months. To adjust the flow of air to the burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed. The flames should burn steady with approximately 1" blue cones and should not extend out over the edges of the pan diverter.

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

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS.

NOTE : FOR MORE INFORMATION ON CLEANING YOUR Hot Food UNIT SEE TABLE 1.

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. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the piece 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.

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

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit will not heat.	<ol style="list-style-type: none">1. Thermostat off.2. Unit unplugged.3. Circuit breaker tripped.4. Thermostat defective.5. Unknown	<ol style="list-style-type: none">1. Turn on thermostat.2. Plug in unit.3. Reset or replace circuit breaker.4. Test and/or replace thermostat see Fig. 1.5. Call 888-994-7636 for service agency.
Individual well will not heat.	<ol style="list-style-type: none">1. Thermostat off.2. Thermostat defective.3. Defective element.4. Unknown	<ol style="list-style-type: none">1. Turn on thermostat.2. Test and/or replace thermostat see Fig. 1.3. Test and/or replace element.4. Call 888-994-7636 for service agency.

**REPLACEMENT
PARTS LIST**

**Randell RanServe
Hot Food Units**

ITEM	DESCRIPTION	PART #
3	Caster Set	001450
4	Non Locking Caster	HD CST3050
5	Locking Caster	HD CST3051
7	Stainless Steel Panel, Specify Dimensions	RP PNL001
17	Power Cord w/Plug Speify Voltage & Wattage	EL WIRSPC
40	Door Right Hand	RP DORHTDR
41	Door Left Hand	RP DORHTDL
44	Gasket, 15" x 15 3/8"	IN GSK149
44A	Gasket, 15" x 27 3/8"	IN GSK153
46	Hinge Assembly Door	HD HNG300
47	Handle Recessed, Door	HD HDL1012
49	Lock w/Key	HD LCK0490
57	Sliding Door Track, Guide	RP GDE001
116	Thermostat	EL HFT230
301	Heating Element, 120V 1100W	EL ELM1100
301A	Heating Element, 208V 1100W	EL ELM1172
301B	Heating Element, 240V 1100W	EL ELM1124
301C	Heating Element, 240V 1100W	EL HTR750
303	Element Pan	RP PANHTD
310	Control Knob	HD CNT230
314	HFW Drain Screen	RP SCN001
316	Extended Ball Valve Handle	RP HDLHTD
599	Indicator Light	EL LGT500
602	Ball Valve	RP VLV650
721	Spring	HD SPR017

SECTION 3

Randell Mobile Serving Equipment

UNIT SPECIFICATIONS FOR: *THE RANDELL SERVING EQUIPMENT & COUNTER PROTECTORS*



RANFG SW SHOWN

SERVING EQUIPMENT & COUNTER PROTECTORS

Model	L	D	H	No. of 5 1/4" Dia. Vertical Silverware Bins		Ship Wt.
RAN SW-8	30"	27"	35"	8		110
RAN SW-12	36"	27"	35"	12		120
RAN FGCA	30"	30"	35"	-		135
RAN FGSW-8	30"	30"	35"	-		135
RAN FGSW-12	36"	30"	35"	-		135
RAN FGSW-8PS	36"	30"	35"	-		135
RAN FGST-2	26"	30"	35"	-		125
RAN FGST-3	36"	30"	35"	-		125
RAN FGST-4	48"	30"	35"	-		125
RAN FGST-5	60"	30"	35"	-		125
RAN FGST-6	72"	30"	35"	-		125
RAN FGST-7	86"	30"	35"	-		125

REPLACEMENT PARTS LIST

Randell Serving Equipment

ITEM	DESCRIPTION	PART #	CASHIER STAND	COUNTER PROTECTOR	S/S WORK TOP UNIT	TRAY & SILVERWARE STAND
3	Caster Set	001450	X		X	X
4	Non Locking Caster	HD CST3051	X		X	X
5	Locking Caster	HD CST3050	X		X	X
7	Stainless Steel Panel, Specify Dimensions	RP PNL001	X		X	X
27	Perforated Silverware Insert	HD INS100				X
27A	Silverware Insert Pan	HD PAN01V				X
49	Lock Assy, Drawer	HD LCK505	X			
60	Drawer Assembly	RP DWRICA	X			
63	Drawer Track, S35-1020	HD TRK004	X			
69	Handle, Drawer 4"	HD HDL010	X			
94	Laminate PPanel, Specify Dimensions, MFG of Laminate, Color and Color Code	RP PNL002	X		X	X
407	Glass w/Frame, Specify Dimensions	HD GLS001		X		
411	Counter Protector Frame Work, Specify Particular Model or Type	RP FRM001		X		
412	Bracket Adj. Sneeze-guard	HD BRK215		X		