






Interactive Price Guide



Effective April 1, 2026

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Raised Rail "Pizza" Prep Tables



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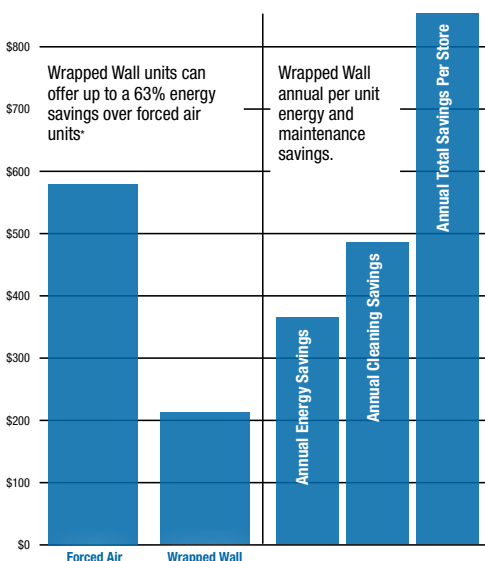
In this fast-paced market, it's more important than ever to adapt quickly and attract highly selective customers while continuing to grow the bottom line. Our complete lineup of Randell prep tables and holding cabinets are designed for large pizza chains and independent operators alike — with features such as oversized rail drains for more time-saving cleanup and flexible, intuitive layouts that keep pizza toppings and ingredients front and center for busy staff.

Randell pizza prep table models with cold-wall conductive cooling set the standard for performance in commercial kitchens. This cooling method creates a cold blanket to act as a barrier to high heat environments, assuring the food products are maintained fresher and longer.

Standard features for all cold-wall models, such as independent temperature control between the base and pan areas, give operators unparalleled performance and flexibility. Randell prep tables are also designed and built for maximum durability and easy maintenance, from hinged louvers for drain access to condenser coils within easy reach for cleaning.

FEATURES & BENEFITS:

- Temperature control with reliable, worry-free performance ensures the highest levels of food safety/quality
- Cold-wall conductive cooling models create a blanket of cold above prep table pans so food products stay fresher longer
- Simple cleaning and sanitizing plus quick, easy access to preventative maintenance areas
- Press-fit door gasket makes removal and replacement easy
- Ergonomic pan location puts ingredients within arm's reach
- Customer-specific customization that fits your menu and operation
- Built-in cooling capacity ensures temperature performance during peak hours
- Adaptable designs and multiple configurations to suit your changing lineup, including solutions for large or small operational footprints
- Available in traditional, dual tier or mega top capacities



*Information gathered from side by side field testing of competitors unit vs. Randell.





RP68CRR-N18 with Optional Poly Cutting Board

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	NEMA	HP	Approx. Weight
RP48CRx-N12	\$17,023	48"	33"	44"	(1) 27"	9	12	5-15P	1/3	405
RP60CRx-N16	\$21,641	60"	33"	44"	(2) 24"	14.7	16	5-15P	1/3	459
RP68CRx-N18	\$22,806	68"	33"	44"	(2) 27"	17.8	18	5-15P	1/3	484
RP83CRx-N22	\$29,414	83"	33"	44"	(2) 24" & (1) 21"	23.6	22	5-15P	(2) 1/4	575
RP95CRx-N26	\$30,158	95"	33"	44"	(3) 27"	28.2	26	5-15P	(2) 1/4	614
RP111CRx-N30	\$36,808	111"	33"	44"	(3) 24" & (1) 21"	32.8	30	5-15P	(2) 1/4	751

May not have lift-gate delivery available in some areas – contact factory for assistance. Consult factory for available options. Pans not included.

*Depth dimension does not include 1" bumper at rear of unit.

**Height dimension is to top of rail.

OPTIONS & ACCESSORIES



8148D-290



8272D-290



8396D-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	NEMA	HP	Approx. Weight
8148D-290	\$23,487	48"	33"	64"	(1) 24"	9	22	5-15P	1/4 & 1/3	495
8272D-290	\$32,655	72"	33"	64"	(2) 27"	17.8	34	5-15P	1/4 & 1/3	725
8396D-290	\$41,824	96"	33"	64"	(1) 24", (2) 27"	20.61	50	5-15P	1/4 & 1/3	925
WITH CATCH PANS										
8148D-290CP	\$25,438	48"	33"	64"	(1) 24"	9	22	5-15P	1/4 & 1/3	495
8272D-290CP	\$35,609	72"	33"	64"	(2) 27"	17.8	34	5-15P	1/4 & 1/3	725

Consult factory for available options. Pans not included.

*Depth dimension does not include 1" bumper at rear of unit.

**Height to top of hood cover.

OPTIONS & ACCESSORIES

Product Info

Downloads



RP68CRR-M30

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	NEMA	HP	Approx. Weight
RP48CRx-M21	\$18,970	48"	33"	46.5"	(1) 27"	9	21	5-15P	1/3	355
RP68CRx-M30	\$25,639	68"	33"	46.5"	(2) 27"	17.8	30	5-15P	1/3	450
RP95CRx-M42	\$36,065	95"	33"	46.5"	(3) 27"	28.2	42	5-15P	(2) 1/4	625

May not have lift-gate delivery available in some areas – contact factory for assistance. Consult factory for available options. Pans not included.

OPTIONS & ACCESSORIES

*Depth dimension does not include cutting board overhang or 1" bumper at rear of unit.

**Height to top of closed hood cover.



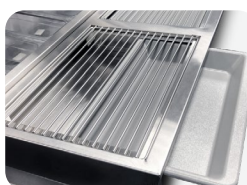
See-Thru Covers



Pull-Out Shelves



Removable Pan Slides



Pizza Preparation Racks With Pull-Out Catch Pans



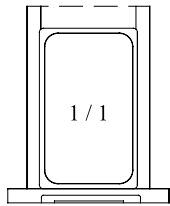
Hood Style Cover

Description	Model No. x denotes section xx denotes unit length z corresponds with letter at right	List Price* for Unit Length					
		48"	60"	88"	83"	95"	111"
SEE-THRU COVERS (RP-CR-N ONLY, CONSULT FACTORY FOR OTHER)	PTCVRHSTxx	\$224	\$272	\$316	\$365	\$418	\$486
PULL-OUT SHELVES IN LIEU OF STANDARD - 24" (PER SECTION)	PTSHELF-24	N/A	\$1,225	N/A	\$1,225	N/A	\$1,225
PULL-OUT SHELVES IN LIEU OF STANDARD - 27" (PER SECTION)	PTSHELF-27	\$1,302	N/A	\$1,302	N/A	\$1,302	N/A
POLY CUTTING BOARD, 1/2" THICK, 16" WIDE (EXCLUDES RP-CR-M)	PTBOR50Pxx	\$869	\$1,021	\$1,241	\$1,578	\$1,736	\$2,012
POLY CUTTING BOARD, 1/2" THICK, 19" WIDE (EXCLUDES RP-CR-M)	PTBOR50Pxx-19	\$1,040	\$1,225	\$1,488	\$1,893	\$2,084	\$2,413
RICHLITE CUTTING BOARD, 1/2" THICK, 16" WIDE (EXCLUDES RP-CR-M)	PTBOR50Rxx	\$1,953	\$2,275	\$2,762	\$3,481	\$3,937	\$4,481
RICHLITE CUTTING BOARD, 1/2" THICK, 10" WIDE (REPLACES STANDARD 10" POLY BOARD ON RP-CR-M)	PTWBOR50Rxx	\$436	N/A	\$616	N/A	\$862	N/A
REMOVABLE PAN SLIDES, (8) 18" X 26" PAN CAPACITY (FITS IN 24" & 27" SECTIONS ONLY)	PTRCKWRx	\$686	\$686	\$686	\$686	\$686	\$686
ADDITIONAL SHELVES, 21" INTERIOR WITH BRACKETS**	PTRFsXWR21	N/A	N/A	N/A	\$331	N/A	\$331
ADDITIONAL SHELVES, 24" INTERIOR WITH BRACKETS**	PTRFsXWR24	\$331	N/A	\$331	N/A	\$331	N/A
ADDITIONAL SHELVES, 27" INTERIOR WITH BRACKETS**	PTRFsXWR27	N/A	\$331	N/A	\$331	N/A	\$331
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6" (EXCLUDES 8000D)***	PTLEGS	\$0	\$0	\$0	\$0	\$0	\$0
PIZZA PREPARATION RACKS WITH PULL-OUT CATCH PANS (EXCLUDES RP-CR-M)	PTRCKPRPxx	\$1,931	\$4,063	\$4,832	\$5,584	\$6,441	\$7,179
PIZZA PREPARATION RACKS (EXCLUDES RP-CR-M)	PTRCKPRWxx	\$1,026	\$1,350	\$1,365	\$1,688	\$1,851	\$2,448
STAINLESS STEEL BACK PANEL	PTBCKSSxx	\$1,522	\$1,594	\$1,683	\$1,878	\$2,157	\$2,460
HOOD STYLE COVER (STANDARD ON RP-CR-M & 8000D)	PTCVRHODxx	\$1,427	\$1,666	\$1,938	\$2,158	\$2,419	\$2,662
LIFT-OFF COVER	PTCVRLFOxx	\$557	\$833	\$833	\$833	\$833	\$1,073
SLIDE-BACK COVER	PTCVRHSBxx	\$2,024	\$2,024	\$2,024	\$2,024	\$2,024	\$2,235
CANTILEVER MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (EXCLUDES 8000D)	PTCSTxx	\$1,651	\$2,087	\$2,521	\$2,957	\$3,388	\$3,821
CANTILEVER MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (EXCLUDES 8000D)	PTCDTxx	\$2,853	\$4,176	\$5,042	\$5,907	\$6,780	\$7,212

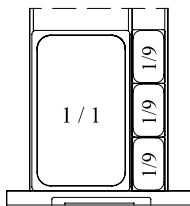
*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices. **Recommended max of 3, comes standard with 1. ***Contact factory for 8000D.



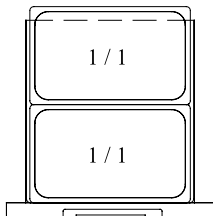
Drawers



21" Drawers



24" Drawers



27" Drawers

Description	Model No. x denotes section xx denotes unit length z corresponds with letter at right	List Price* for Unit Length					
		48"	60"	68"	83"	95"	111"
SET OF (4) 3" CASTERS IN LIEU OF STANDARD 6", 32" WORK HEIGHT	PTCAS3IN	\$0	\$0	\$0	N/A	N/A	N/A
SET OF (6) 3" CASTERS IN LIEU OF STANDARD 6", 32" WORK HEIGHT	PTCAS3INA	N/A	N/A	N/A	\$0	\$0	\$0
SET OF (4) 4" CASTERS IN LIEU OF STANDARD 6", 33" WORK HEIGHT	PTCAS4IN	\$0	\$0	\$0	N/A	N/A	N/A
SET OF (6) 4" CASTERS IN LIEU OF STANDARD 6", 33" WORK HEIGHT	PTCAS4INA	N/A	N/A	N/A	\$0	\$0	\$0
(2) 21" DRAWERS TO REPLACE (1) 21" DOOR, EACH HOLDS (1) 12" X 20" X 6" PAN	PTRDXDBL21	N/A	N/A	N/A	\$3,751	N/A	\$3,751
(2) 24" DRAWERS TO REPLACE (1) 24" DOOR, EACH HOLDS (1) 12" X 20" X 6" PAN AND (3) 1/9 SIZE	PTRDXDBL24	N/A	N/A	N/A	\$3,751	N/A	\$3,751
(2) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 6" PAN (FOR 48", 68", 95")	PTRDXEXT27	\$4,608	N/A	\$4,608	N/A	\$4,608	N/A
(3) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 4" PAN (4" DEEP PANS)	PTRDXTPL27	\$5,560	N/A	\$5,560	N/A	\$5,560	N/A
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); INCLUDES EXPORT APPROVED SLAT-STYLE CRATE (FOR RP-CR-N & RP-CR-M ONLY)	VOL230-50/60-290z	\$1,000	\$1,000	\$1,000	\$1,000	\$1,000	\$1,000
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$546	\$546	\$546	\$546	\$546	\$546
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory					
STAINLESS STEEL INTERIOR	PTINTLNRxx	\$1,369	\$1,709	\$2,056	\$2,390	\$2,827	\$3,359
COMPRESSOR LEFT	CMPLFT-xx	\$598	\$598	\$598	\$598	\$598	\$598
IOT 8000 SERIES SINGLE COMPRESSOR (EXCLUDES 8000D)	6IOTBOX-8000SGL	\$824	\$824	\$824	N/A	N/A	N/A
IOT 8000 SERIES DUAL COMPRESSOR (EXCLUDES 8000D)	6IOTBOX-8000DUA	N/A	N/A	N/A	\$824	\$824	\$824
12 MONTHS IOT CLOUD HOSTING SUBSCRIPTION (EXCLUDES 8000D)	IOT1CH	\$85 (NET)					
24 MONTHS IOT CLOUD HOSTING SUBSCRIPTION (EXCLUDES 8000D)	IOT2CH	\$170 (NET)					
36 MONTHS IOT CLOUD HOSTING SUBSCRIPTION (EXCLUDES 8000D)	IOT3CH	\$250 (NET)					

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Flat Top "Sandwich/Salad" Prep Tables



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Traditional Side Compressor Options & Accessories, page 10

Traditional Rear Compressor Options & Accessories, page 11

Mega Top, page 12

Mega Top Cold Wall Options & Accessories, page 13

Mega Top Forced Air Options & Accessories, page 14

Randell provides the most standard sizes from 27" up to 84" to suit operator needs. Available only in Randell mega top prep tables, the extra-large interior is 26" deep to accommodate sheet pans (in most models) and mega top drawers that can hold as many as two 12"x20" pans per drawer in the 27" sections.

By designing the pans to set recessed into the cold area — and combined with our exclusive air duct that directs the air over the pans on our PT-W series — our mega top prep tables have cold air blanketing the top surface of the products while combating hot ambient conditions. This assures the product surface is in NSF standard 7 compliance.

FORCED AIR FEATURES & BENEFITS:

- Meets NSF/ANSI standard 7, 41°F product temperature requirements
- Full-depth interiors allow full-size sheet pans in 24" and 27" sections (side-compressor models)
- Recessed pan cooling assures NSF standard temperature compliance in hot ambient conditions
- Side compressor models feature evaporator coil mounted behind the door mullions and provides balanced air distribution throughout the cabinet while protecting the coil against damage from overloading
- Press-fit gaskets on doors and drawers offer tight seals and tool-less replacement in minutes

Our cold wall models have 100% sealed cold-wall tanks and recessed pan holding for superior temperature performance to address three specific environments where a forced air cooled mega-top does not fit the application:

- 1) breaching stations, where spillage gets into the evaporator coil and air ducts on forced air units, causing premature failure;
- 2) high-heat environments where forced air units don't have enough cooling capacity to keep product at safe temps;
- 3) front of the house, where the use of covers is not ideal.

COLD WALL FEATURES & BENEFITS:

- Recessed, wrapped cold-wall sealed pan opening with exclusive separate electronic temperature controls for base and pan opening
- Separate dual control system for upper pan opening and base allows precise control of each zone and shutting pan opening off at night for up to 60% energy savings
- Pan opening is completely sealed from base so any product that falls between pans cannot enter the base compartment
- Standard oversized clean-out valve makes for the easiest cleaning mega top available
- Hinged, louvered panel for easy access to clean-out valve and the condenser coil for regular cleaning that can improve performance and reduce maintenance costs





9210-513



9401-290

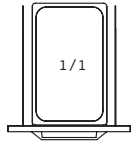
Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
SIDE COMPRESSOR									
9210-513	\$14,382	48"	33"	36"	(2) 18"	10.1	8	1/3	325
9200-513	\$15,582	60"	33"	36"	(2) 24"	14.7	10	1/3	423
9230-513	\$17,811	72"	33"	36"	(2) 27"	19.3	16	3/8	520
9220-513	\$23,611	84"	33"	36"	(2) 24" & (1) 18"	23.9	16	3/8	573
REAR COMPRESSOR									
9401-290	\$8,951	27"	30"	36"	(1)27"	5.7	6	1/4	175
9801-290	\$12,089	36"	30"	36"	(2)18"	7.8	8	1/4	245
9303-290	\$12,492	48"	30"	36"	(2)24"	10.8	8	1/4	280
9305-290	\$13,720	48"	30"	36"	(2)24"	10.8	12	1/4	280
9601-290	\$14,991	60"	30"	36"	(2)27"	13.8	14	1/4	300

Pans not included.

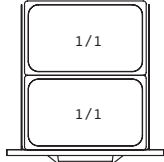
SIDE COMPRESSOR OPTIONS & ACCESSORIES

REAR COMPRESSOR OPTIONS & ACCESSORIES

PREP STATIONS / FLAT TOP / TRADITIONAL SIDE COMPRESSOR OPTIONS & ACCESSORIES



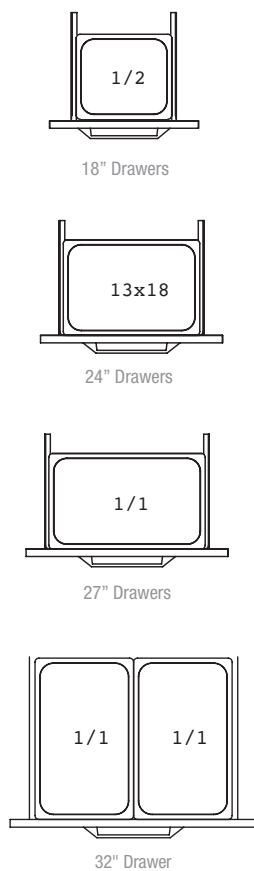
18" Drawers



27" Drawers

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 12" WIDE	SM92BOR50Rxx	\$436	\$540	\$652	\$755
DRAWERS, (2) 18" DRAWERS, FOR 18" DOOR REPLACEMENT, EACH HOLDS (1) 12" X 20" X 6" DEEP PANS	SMRDxDBL18	\$3,342	N/A	N/A	\$3,342
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH 27" HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxDBL27	N/A	N/A	\$4,456	N/A
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 27" DOORS ONLY)	SMRCKWRx	N/A	\$877	\$877	\$877
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,522	\$1,594	\$1,683	\$1,878
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,742	\$2,170	\$2,621	\$3,045
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,487	\$4,338	\$5,243	\$6,144
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$546	\$546	\$546	\$546
STAINLESS STEEL INTERIOR	SMINTLNRxx	\$1,369	\$1,767	\$2,056	\$2,390
MODIFIED TOP OPENING	CUTTOP-9K	Consult Factory			

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length					
		27"	32"	32" Drawer	36"	48"	60"
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL18	N/A	N/A	N/A	\$3,369	N/A	N/A
DRAWERS, (2) 24" DRAWERS, EACH HOLDS (1) 18" X 13" X 6" DEEP PAN	RMRDxDBL24	N/A	N/A	N/A	N/A	\$3,369	N/A
DRAWERS, (2) 27" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	RMRDxDBL27	\$3,369	N/A	N/A	N/A	N/A	\$3,369
ADDITIONAL SHELVES, 18" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18	N/A	N/A	N/A	\$290	N/A	N/A
ADDITIONAL SHELVES, 24" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR24	N/A	N/A	N/A	N/A	\$290	N/A
ADDITIONAL SHELVES, 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$290	N/A	N/A	N/A	N/A	\$290
ADDITIONAL SHELVES, 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32	N/A	\$290	N/A	N/A	N/A	N/A
BACKSPLASH ADDITION (ADD)	RMBKSADDxx	N/A	\$743	\$743	\$743	\$743	\$743
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$0	\$0	\$0	\$0	\$0	\$0
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$0	\$0	\$0	\$0	\$0	\$0
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$705	\$705	\$705	\$705	\$705	\$705
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$934	\$1,021	\$1,021	\$1,180	\$1,522	\$1,594
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	RMSTxx16	\$1,050	\$1,244	\$1,244	\$1,403	\$1,840	\$2,326
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	RMDTxx16	\$2,101	\$2,487	\$2,487	\$2,804	\$3,676	\$4,654
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$450	\$450	\$450	\$450	\$450	\$450
GASKET GUARD (PER DOOR OR DRAWER; DRAWER REQUIRES 2)	GASxGUARD-xx	Consult Factory					
STAINLESS STEEL DOOR LINER (PER DOOR)	RMDRSLNR-xx	\$546	\$546	N/A	\$1,094	\$1,094	\$1,094
STAINLESS STEEL INTERIOR	RMSSLNR-xx	\$1,014	\$1,358	\$1,358	\$1,454	\$1,800	\$1,980

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



9148W-290



PT72-30W-L with Optional Drawers



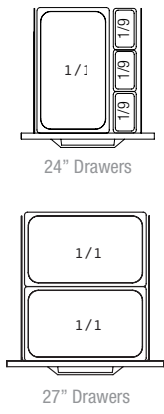
9412-32D-290

Model No.	List Price	Length	Depth*	Work Height	Overall Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
COLD WALL										
9148W-290	\$19,692	48"	33"	35"	46.5"	(1) 27"	5.5	18	1/3	355
9260W-290	\$22,138	60"	33"	35"	46.5"	(2) 24"	9.8	24	1/3	400
9272W-290	\$24,801	72"	33"	35"	46.5"	(2) 27"	11.2	30	1/3	475
FORCED AIR										
9412-32-290	\$13,714	32"	32.8"	36"	46"	(1) 32"	8.6	12	1/4	252
9412-32D-290	\$17,107	32"	32.8"	36"	46"	(2) DRAWERS	-	12	1/4	300
PT48-18W-L	\$14,833	48"	33"	34.75"	49"	(2) 18"	10.1	18	1/5	411
PT60-24W-L	\$16,283	60"	33"	34.75"	49"	(1) 21" & (1) 27"	14.7	24	1/4	456
PT72-30W-L	\$17,685	72"	33"	34.75"	49"	(2) 27"	19.2	30	1/4	502
PT84-36W-L	\$20,285	84"	33"	34.75"	49"	(1) 18" & (2) 27"	24.15	36	1/4	565

Pans not included.

COLD WALL OPTIONS & ACCESSORIES

FORCED AIR OPTIONS & ACCESSORIES



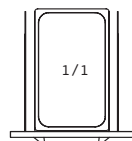
Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length		
		48"	60"	72"
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 10" WIDE	SM92BOR50Rxx	\$436	\$540	\$652
DRAWERS, (2) 24" DRAWERS, FOR 24" DOOR REPLACEMENT, EACH DRAWER HOLDS (1) 12" X 20" AND (3) 1/9 SIZE PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL-EXT-24	N/A	\$3,369	N/A
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH DRAWER HOLDS (2) 12" X 20" PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL-EXT-27	\$4,389	N/A	\$4,389
24" INTERIOR SHELF FOR 24" DOOR (MAX OF 2 RECOMMENDED, COMES STANDARD WITH 1)	RFSxWR-24	N/A	\$353	N/A
27" INTERIOR SHELF FOR 27" DOOR (MAX OF 2 RECOMMENDED, COMES STANDARD WITH 1)	RFSxWR-27	\$353	N/A	\$353
STAINLESS STEEL BACK PANEL	BCKSS-xx	\$1,522	\$1,594	\$1,683
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,742	\$2,170	\$2,621
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,487	\$4,338	\$5,243
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	PTCAS3IN	\$0	\$0	\$0
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	PTCAS4IN	\$0	\$0	\$0
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory		
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$546	\$546	\$546
STAINLESS STEEL INTERIOR	INTSS-xx	\$482	\$482	\$482
LIFT-OFF COVER(S)	1CVRLF0-20-xx	\$533	\$533	\$533
HINGED SLIDE-BACK COVER	1CVRHSB-20-xx	\$1,477	\$1,696	\$1,728
COMPRESSOR RIGHT MODIFICATION	CMPRGT-9KW	\$598	\$598	\$598
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); INCLUDES EXPORT APPROVED SLAT-STYLE CRATE (FOR 9000W ONLY)	VOL230-50/60-290z	\$1,000	\$1,000	\$1,000
IOT 9000W SERIES SINGLE COMPRESSOR	6IOTBOX-9000W	\$824	\$824	\$824
12 MONTHS IOT CLOUD HOSTING SUBSCRIPTION	IOT1CH	\$85 (NET)		
24 MONTHS IOT CLOUD HOSTING SUBSCRIPTION	IOT2CH	\$170 (NET)		
36 MONTHS IOT CLOUD HOSTING SUBSCRIPTION	IOT3CH	\$250 (NET)		

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

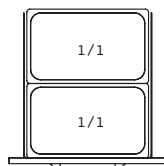


Hinged Glass Cover
(Doubles as a Breath Guard)

- Lift-assist design
- Insulated glass panel
- Counter protector (optional w/cover)



18" Drawer



27" Drawer



Removable Pan Slides

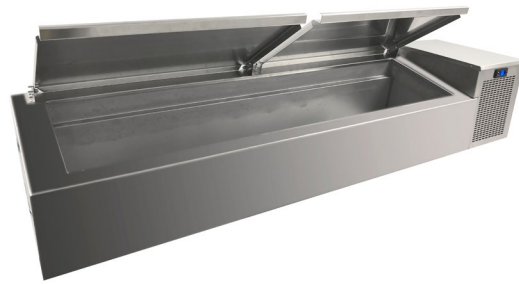
Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
HINGED GLASS COVER WITH COUNTER PROTECTOR, LED LIGHTS (2ND 120V PLUG REQUIRED FOR LIGHTS)**	SMCVRHGCPxx	\$9,794	\$10,440	\$11,085	N/A
HINGED GLASS COVER**	SMCVRHGGxx	\$7,137	\$7,683	\$8,083	N/A
HOOD COVER**	SMCVRHOODxx	\$1,059	\$1,114	\$1,357	\$1,369
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 10" WIDE	SMBOR50Rxx	\$436	\$540	\$652	\$755
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$3,342	N/A	N/A	N/A
DRAWERS, (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27	N/A	\$4,608	\$4,608	\$4,608
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 27" DOORS ONLY)	SMRCKWRx	N/A	\$877	\$877	\$877
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6"	SMLEGS	\$0	\$0	\$0	\$0
STAINLESS STEEL BACK PANEL	SMBCKSSWSxx	\$1,522	\$1,594	\$1,683	\$1,878
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDSTxx	\$1,742	\$2,170	\$2,621	\$3,045
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDDTxx	\$3,487	\$4,338	\$5,243	\$6,144
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$546	\$546	\$546	\$546
STAINLESS STEEL INTERIOR	SMINTLNRxx	\$1,369	\$1,709	\$2,056	\$2,390
MODIFIED TOP OPENING	CUTTOP-9K	Consult Factory			

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



RCS-24-WS

Model No.	List Price	Length	Depth	Work Height	Overall Height	Integrated Scale	HP	Voltage	Amps	NEMA	Approx. Weight
RCS-24-WS	\$14,900	24"	33"	35"	43.125"	Yes	0.2	115/60/1	1.8	5-15P	195
RCS-24	\$11,900	24"	33"	35"	43.125"	No	0.2	115/60/1	1.8	5-15P	185



CR9074-290

Model No.	List Price	Length	Depth	Height*	Pan Capacity 1/3 SIZE	HP	Approx. Weight
CR9039-290	\$12,543	39"	18"	23.5"	3	1/5	123
CR9046-290	\$12,765	46"	18"	23.5"	4	1/5	162
CR9060-290	\$13,027	60"	18"	23.5"	6	1/5	220
CR9067-290	\$13,355	67"	18"	23.5"	7	1/5	249
CR9074-290	\$13,625	74"	18"	23.5"	8	1/5	278

Pans not included. 208V/240V option not available.

*Height listed is with cover open.



DCST-44-SR9

Model No.	List Price	Cover Style	Length	Depth	Height	Storage Capacity	Syrup Rail Pump (P) / Jar (J) Capacity	HP	Voltage	Amps	NEMA	Approx. Weight
DCST-36-SR7	\$33,004	SLIDE	36"	30"	36"	12 GAL	3P/4J	1/3	115/60/1	3.2	5-15P	385
DCST-44-SR9	\$34,670	SLIDE	44"	30"	36"	18 GAL	4P/5J	1/3	115/60/1	3.2	5-15P	418
DCST-54-SR11	\$36,336	SLIDE	54"	30"	36"	24 GAL	5P/6J	1/3	115/60/1	3.2	5-15P	452
DCFT-36-SR7	\$32,173	FLIP	36"	30"	36"	12 GAL	3P/4J	1/3	115/60/1	3.2	5-15P	385
DCFT-44-SR9	\$33,840	FLIP	44"	30"	36"	18 GAL	4P/5J	1/3	115/60/1	3.2	5-15P	418
DCFT-54-SR11	\$35,504	FLIP	54"	30"	36"	24 GAL	5P/6J	1/3	115/60/1	3.2	5-15P	452

Traditional, page 19

Traditional Options & Accessories, page 20

Precise Temp, page 33

Precise Temp Options & Accessories, page 35

With valuable kitchen assets in the balance, Randell self-contained chef bases are engineered to take on the challenge. Every unit from these lines of commercial foodservice equipment comes with our patented heavy-duty drawer cartridge system and a three-year warranty on the entire drawer system. These professional-grade designs feature the top-side strength and support to handle even the heaviest kitchen equipment.

With elements like reinforced 12-gauge sub-tops, Randell equipment bases can hold up to 225 pounds per linear foot, making them an indispensable workhorse in every corner of the kitchen. By giving operators the option to configure the cooking area without modifying more expensive units like the hood, Randell's equipment stands add convenience and value to kitchens of all sizes when space is at a premium.

FEATURES & BENEFITS:

- Easy-to-remove press-fit gaskets in each drawer require no tools and can be replaced in just minutes
- All Randell kitchen equipment stands are 100% front-breathing, allowing customers to seal units on the back and sides, or curb-mount the unit for a cleaner installation
- Typically runs 25°F cooler than traditionally designed condenser housings
- RES models accommodate 6" deep pans in both top and bottom drawers, LPRES models accommodate 4" deep pans in both top and bottom drawers
- Reinforced tops designed with 12-gauge sub-tops below stainless steel finished top, support up to 225 pounds per linear foot
- Fully balanced evaporator coils located in between drawer sections to provide unparalleled air circulation and temperature balance throughout base cabinet
- Self-closing drawers come with Randell's patented fully welded 14-gauge unitized cartridge assembly, heavy-duty full extension tracks and quick release
- Designed and manufactured in the United States
- [Click here to see the FX Series features and benefits](#)



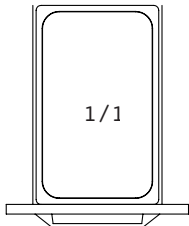


LPRES1R2-72C4

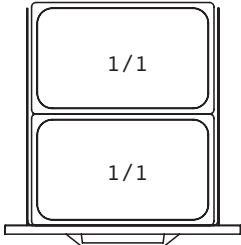
MODEL*	List Price	LENGTH	DEPTH	HEIGHT	PAN STORAGE CAPACITY	DRAWERS	HP	VOLT/CYCLE/PHASE	AMPS	NEMA PLUG	SHIP WT.
4" DEEP PAN CAPACITY											
LPRES1x1-38C4	\$21,416	38	32.5	23.5	(2) 12"x20"X4"	(2) 19"	1/4	115/60/1	6	5-15P	365
LPRES1x1-48C4	\$22,709	48	32.5	23.5	(4) 12"x20"X4"	(2) 27"	1/4	115/60/1	6	5-15P	400
LPRES1x1-53C4	\$23,606	53	32.5	23.5	(4) 12"x20"X4"	(2) 32"	1/4	115/60/1	6	5-15P	415
LPRES1x2-72C4	\$26,880	72	32.5	23.5	(8) 12"x20"X4"	(4) 27"	1/4	115/60/1	6	5-15P	530
LPRES1x2-82C4	\$28,727	82	32.5	23.5	(8) 12"x20"X4"	(4) 32"	1/4	115/60/1	6	5-15P	560
LPRES1x3-105C4	\$32,870	105	32.5	23.5	(12) 12"x20"X4"	(6) 27"	1/3	115/60/1	7	5-15P	665
LPRES1x3-120C4	\$36,626	120	32.5	23.5	(12) 12"x20"X4"	(6) 32"	1/3	115/60/1	7	5-15P	695
6" DEEP PAN CAPACITY											
RES1x1-38C4	\$22,261	38	32.5	27.5	(2) 12"x20"X6"	(2) 19"	1/4	115/60/1	6	5-15P	375
RES1x1-48C4	\$23,557	48	32.5	27.5	(4) 12"x20"X6"	(2) 27"	1/4	115/60/1	6	5-15P	410
RES1x1-53C4	\$24,452	53	32.5	27.5	(4) 12"x20"X6"	(2) 32"	1/4	115/60/1	6	5-15P	425
RES1x2-72C4	\$27,751	72	32.5	27.5	(8) 12"x20"X6"	(4) 27"	1/4	115/60/1	6	5-15P	545
RES1x2-82C4	\$29,597	82	32.5	27.5	(8) 12"x20"X6"	(4) 32"	1/4	115/60/1	6	5-15P	575
RES1x3-105C4	\$34,727	105	32.5	27.5	(12) 12"x20"X6"	(6) 27"	1/3	115/60/1	7	5-15P	685
RES1x3-120C4	\$37,497	120	32.5	27.5	(12) 12"x20"X6"	(6) 32"	1/3	115/60/1	7	5-15P	715

*x = compressor location: R = right, L = left.

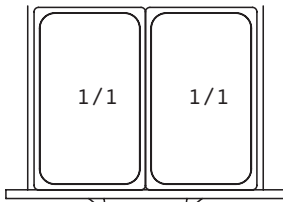
OPTIONS & ACCESSORIES



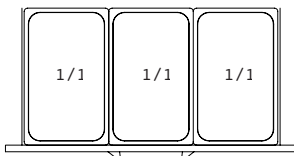
19" Drawer



27" Drawer



32" Drawer



44" Drawer

Description	Model No. x denotes section	List Price
DRAWER CARTRIDGE SYSTEM, CONVERTS STANDARD 27" DRAWER SET TO 19" - (1) 12X20" PAN PER DRAWER (SHORTENS UNIT BY 8" PER SECTION)	LPRxDBL19	Consult Factory
DRAWER CARTRIDGE SYSTEM, CONVERTS STANDARD 27" DRAWER SET TO 32" (ROTATES PANS TO BE SIDE-BY-SIDE) (ADDS 5" IN LENGTH PER SECTION)	LPRxDBL32	
DRAWER CARTRIDGE SYSTEM, CONVERTS STANDARD 27" DRAWER SET TO 44" - (3) 12X20" PANS PER DRAWER SIDE BY SIDE (ADDS 17" IN LENGTH PER SECTION)	LPRxDBL44	
REPLACE DRAWER CARTRIDGE SYSTEM WITH DOOR (19" & 27" SECTIONS, LPRES MODELS ONLY)	LPRxDOR	
ONE DRAWER OR DOOR LOCK (TWO REQUIRED PER SET OF DRAWERS)	LPDRLOCKx	
EXTEND LENGTH OF UNIT BY 12" OR LESS (130" MAXIMUM LENGTH)	LPLENMOD	\$1,670
6" CASTERS IN LIEU OF 4" CASTERS	LPCAS6IN	\$712

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Traditional Side Compressor, page 22

Traditional Side Compressor
Options & Accessories, page 23

Traditional Rear Compressor, page 24

Traditional Rear Compressor
Options & Accessories, page 25

Precise Temp, page 34

Precise Temp Options & Accessories, page 35

Side mounted refrigeration outperforms rear mounted systems due to the accessibility and ease of cleaning the condenser. The condenser location allows for full depth bases, providing more storage capacity in the doors and drawers, and some models even accept full sizes sheet pans.

Each side-mount series cabinet body features all-metal construction: the top, front, sides and louver panel are stainless steel, while the bottom and back of the unit are corrosion resistant steel. The cabinet interior is fully covered to meet NSF standard #7, while the interior bottom, back and top are anodized aluminum with covered corners for easy clean-up.

The doors have stainless steel fronts with easy-to-grasp recessed handles and are mounted on heavy-duty concealed hinges, also made of stainless steel with bronze pivot pins in nylon bushings.

FEATURES & BENEFITS:

- Exclusive designed evaporator coil mounts safely behind the door mullions and provides balanced air distribution throughout the cabinet while protecting the coil against damage from overloading
- Press-fit gaskets on each door and drawer offer tight seals and tool-less replacement in minutes



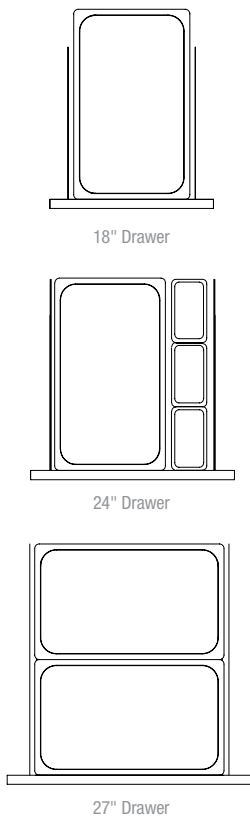


Model 9235-290 shown with Optional Casters

Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
SIDE COMPRESSOR REFRIGERATORS WITH BACKSPLASH								
9215-290	\$14,051	48"	33"	36"	(2)18"	11.6	1/4	325
9205-290	\$15,959	60"	33"	36"	(1)21" (1)27"	16.2	1/4	450
9235-290	\$17,867	72"	33"	36"	(2)27"	20.1	1/4	465
9225-290	\$19,868	84"	33"	36"	(1)18" (2)24"	23.2	1/4	510
SIDE COMPRESSOR FREEZERS WITH BACKSPLASH								
9215F-290	\$16,286	48"	33"	36"	(2)18"	11.6	1/2	325
9205F-290	\$17,579	60"	33"	36"	(2)24"	16.2	1/2	450

OPTIONS & ACCESSORIES

REFRIGERATORS & FREEZERS / WORKTOPS / TRADITIONAL SIDE COMPRESSOR OPTIONS & ACCESSORIES



Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
BASE MODIFICATION (2) 24" SECTIONS (9205-290 REFRIGERATOR ONLY)	SM9205BASE2424	N/A	\$0	N/A	N/A
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$3,342	N/A	N/A	\$3,342
DRAWERS (9205-290 REFRIGERATOR MODEL W/ 24-24 BASE OPTION ONLY), (2) 24" DRAWERS, EACH HOLDS (1) 12"X20"X6" DEEP PAN AND (3) 1/9 SIZE	SMRDxDBL24	N/A	\$3,342	N/A	\$3,342
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27	N/A	\$4,608	\$4,608	\$4,608
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 24" & 27" DOORS ONLY)	SMRCKWRx	N/A	\$877	\$877	\$877
BACKSPLASH REMOVAL	SMBKSDDELxx	\$792	\$792	\$792	\$792
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,522	\$1,594	\$1,683	\$1,878
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,742	\$2,170	\$2,621	\$3,045
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,487	\$4,338	\$5,243	\$6,144
3" CASTERS FOR 32" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS3IN/A	\$1,068	\$1,068	\$1,068	\$1,068
4" CASTERS FOR 33" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS4IN/A	\$1,068	\$1,068	\$1,068	\$1,068
GASKET GUARD (PER DOOR OR DRAWER; DRAWER REQUIRES 2)	GASxGUARD-xx	Consult Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$546	\$546	\$546	\$546
STAINLESS STEEL INTERIOR	INTLNR-xx	\$1,369	\$1,709	\$2,056	\$2,390

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



9402-290



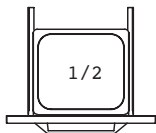
9404-32D-290

Model No.	List Price	Length	Depth**	Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
REAR COMPRESSOR REFRIGERATORS WITH BACKSLASH								
9402-290	\$8,078	27"	30"	36"	(1)27"	5.7	1/4	185
9802-290	\$11,516	36"	30"	36"	(2)18"	7.9	1/4	220
9302-290	\$11,802	48"	30"	36"	(2)24"	10.8	1/4	265
9602-290	\$13,689	60"	30"	36"	(2)27"	13	1/4	300
9604-290	\$16,066	72"	30"	36"	(3)24"	16.8	1/4	330
REAR COMPRESSOR FREEZERS WITH BACKSLASH								
9402F-290	\$9,416	27"	30"	36"	(1)27"	5.7	1/3	185
9802F-290	\$13,442	36"	30"	36"	(2)18"	7.9	1/3	220
9302F-290	\$13,138	48"	30"	36"	(2)24"	10.8	1/3	265
REAR COMPRESSOR REFRIGERATORS WITHOUT BACKSLASH								
9404-290	\$8,092	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290R*	\$8,092	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290-DW	\$11,764	27"	30"	35"	(2) DRAWERS	-	1/4	205
9404-32-290	\$10,982	32"	32.8"	36"	(1)32"	8.6	1/4	252
9404-32D-290	\$14,652	32"	32.8"	36"	(2) DRAWERS	-	1/4	300
9301-290	\$11,286	48"	30"	35"	(2)24"	10.8	1/4	265
REAR COMPRESSOR FREEZERS WITHOUT BACKSLASH								
9404F-290	\$8,815	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-290R*	\$8,815	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-32-290	\$12,437	32"	32.8"	36"	(1)32"	8.6	1/3	252
9404F-32D-290	\$15,560	32"	32.8"	36"	(2) DRAWERS	-	1/3	300
9301F-290	\$12,760	48"	30"	35"	(2)24"	10.8	1/3	265

*"R" denotes right hinged.

**Depth does not include 1" bumpers at rear of unit if applicable.

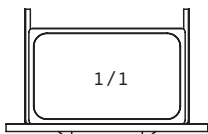
OPTIONS & ACCESSORIES



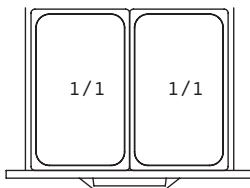
18" Drawers



24" Drawers



27" Drawers



32" Drawer

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length					
		27"	32"	36"	48"	60"	72"
(2) 18" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL18	N/A	N/A	\$3,369	N/A	N/A	N/A
(2) 24" DRAWERS**, EACH HOLDS (1) 18" X 13" X 6" DEEP PAN	RMRDxDBL24	N/A	N/A	N/A	\$3,369	N/A	\$3,369
(2) 27" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL27	\$3,369	N/A	N/A	N/A	\$3,369	N/A
ADDITIONAL 18" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18	N/A	N/A	\$290	N/A	N/A	N/A
ADDITIONAL 24" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR24	N/A	N/A	N/A	\$290	N/A	\$290
ADDITIONAL 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$290	N/A	N/A	N/A	\$290	N/A
ADDITIONAL 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32	N/A	\$290	N/A	N/A	N/A	N/A
BACKSPLASH, REMOVAL	RMBKSDELxx	\$748	\$748	\$748	\$748	\$748	\$748
BACKSPLASH, ADDITION	RMBKSADDxx	N/A	\$743	N/A	N/A	N/A	N/A
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$0	\$0	\$0	\$0	\$0	\$0
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$0	\$0	\$0	\$0	\$0	\$0
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$705	\$705	\$705	\$705	\$705	\$705
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$934	\$1,021	\$1,180	\$1,522	\$1,594	\$1,683
STAINLESS STEEL BACK PANEL FOR UNITS WITH BACKSPLASH	RMBCKSSxxSPL	\$934	\$1,021	\$1,180	\$1,522	\$1,594	\$1,683
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMSTxx16	\$1,050	\$1,244	\$1,403	\$1,840	\$2,326	\$2,652
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMDTxx16	\$2,101	\$2,487	\$2,804	\$3,676	\$4,654	\$4,654
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$450	\$450	\$450	\$450	\$450	\$450
GASKET GUARD (ALL DOORS)	GASXGUARD-XX	Consult Factory					
STAINLESS STEEL DOOR LINER (PER DOOR)	RMDRSLNR-XX	\$546	\$546	\$1,094	\$1,094	\$1,094	\$1,640
STAINLESS STEEL INTERIOR	RMSSLNR-XX	\$1,014	\$1,358	\$1,454	\$1,800	\$1,980	\$2,131

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

**Not available on freezer units.



9404-32DT-RTFBL

Model No.	List Price	Length	Depth	Height	Sections	No. of Doors	Hinged	HP	NEMA	Amps	Approx. Weight
DUAL TEMP (TR= Top Refrigerator, TF=Top Freezer, BR=Bottom Refrigerator, BF= Bottom Freezer)											
9404-27DT-RTFBR	\$18,135	27"	31"	67"	TR / BF	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-27DT-RTFBL	\$18,135	27"	31"	67"	TR / BF	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-27DT-RBFTR	\$18,135	27"	31"	67"	TF / BR	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-27DT-RBFBL	\$18,135	27"	31"	67"	TF / BR	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-32DT-RTFBR	\$25,771	32"	33.8"	67"	TR / BF	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	504
9404-32DT-RTFBL	\$25,771	32"	33.8"	67"	TR / BF	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	504
9404-32DT-RBFTR	\$25,771	32"	33.8"	67"	TF / BR	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	504
9404-32DT-RBFBL	\$25,771	32"	33.8"	67"	TF / BR	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	504

With Randell blast chillers, operators enjoy enhanced product quality, high-volume production accuracy, increased savings and — most importantly — improved food safety. This category of commercial foodservice equipment is engineered to sense product temperature through a standard food probe. Federal food safety regulations require cooked products be lowered from 135°F to 70°F in two hours or less, and from 135°F to 40°F in four hours or less, but Randell's blast chillers meet and even exceed safe cooling of pre-cooked products by cooling most food to 40°F within 90 minutes.

Randell offers a variety of blast chiller equipment designed to fit in place of a host of other normally found kitchen equipment, including under-counter, worktop and upright refrigerators, making the addition to existing facilities easier than ever. Randell also makes it easy to record operational performance and provide food safety documentation, through the USB port for direct downloading of data. Easy-to-use intuitive touch-screen controls allow busy kitchen staff to quickly and accurately monitor cooling progress while tending to more urgent tasks.

FEATURES & BENEFITS:

- Press-fit gasket makes removal and replacement easy to avoid air leakage
- Stainless steel front, sides, top, and interior
- Factory installed casters standard on all models
- IP54 rated touch screen display with easy to use intuitive controls
- Color coded probe identification (multi-probe models)
- Built-in electric condensate evaporator
- Racks adjustable by 1" increments to hold combination of 12"x20" style pans and sheet pans simultaneously
- Simple turn on, probe and start operation (unit goes into hold mode for unsupervised hours)
- High-impact ABS door jams and door/drawer liners for superior thermal break (less sweating in humid conditions)
- Stepped door profile provides improved seal (minimizes air gaps)
- Under-counter, worktop and reach-in models available
- Designed and manufactured in the United States



Product Info

Downloads



BC-003UC



BC-510WT



BC-918RI

Model No.	List Price	Body Style	Length	Depth	Height	Pan Capacity (12" x 20" x 2.5")	Pan Capacity (18" x 26")	NEMA	HP	Approx. Weight
BC-003UC	\$21,606	Undercounter	27"	30"	35"	3	-	5-20P	1/2	320
BC-510WT	\$37,892	Worktop	59"	34"	36"	10	5	5-20P	3/4	565
BC-918RI	\$48,749	Upright	40"	38.7"	71"	18	9	L14-20P	1-1/2	858

OPTIONS & ACCESSORIES

Description	Model No.	List Price
STAINLESS STEEL FINISH BACK PANEL FOR BC-003UC	BCKSS3-BCH	\$1,610
STAINLESS STEEL FINISH BACK PANEL FOR BC-510WT	BCBCKSS-510	\$1,610
STAINLESS STEEL FINISH BACK PANEL FOR BC-918RI	BCKSS18-BCH	\$2,063
DOOR LOCK	2DRLOCK-1	\$450

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Precise Temp FX Series



Undercounter, page 34

Built-In, page 32

Chef Base, page 33

Worktop, page 34

Options & Accessories, page 35

Engineered to be the superior refrigeration solution for a variety of menu items, the FX Series provides precise temperature control at the operator's fingertips — making it easy to keep food safely within the proper range. Whether refrigerating or freezing, the FX Series delivers reliable performance when holding fish (without ice), red meats and poultry at just the right temperatures for repeatable grilling, and frozen smoothie ingredients or even milk at coffee bars to ensure consistent steaming times. Chill at precise temperatures for equipment that requires precision such as rapid cook ovens.

The complete FX Series line is designed to work seamlessly with a variety of commercial foodservice equipment — streamlining workflow and increasing efficiency with every shift, every day. In a time when adding value is critical for foodservice operations of all sizes and scopes, the FX Series line of commercial foodservice equipment delivers reliability and versatility on a scale never before possible.

The tub is removable for cleaning or clean in place allows for the most thorough cleaning and disinfecting for enhanced food safety available on the market, while its flexible design accommodates installation directly at the point of preparation — lessening the chances of contamination from moving ingredients around the kitchen.

FEATURES & BENEFITS:

- Holds precise temperatures +/- 2°F from -4°F to +40°F, or anywhere in between
- Holds fish at 32°F without ice, no more mess
- Drawer delivery system features tub that moves the cold with the product, ensuring better temperature holding and provides full and easy access to loading and retrieving of product – no more slouching over and reaching to back of door units
- Gasket in a horizontal position, eliminating damage caused by loading of product
- Drawer tracks on outside of food zone ensure no freezing, allowing 100% of the insulated insert to be used for food storage
- Full-capacity tub holds only product, with no coil, fan or other parts to get in the way of storage
- Drawers allow users to put bagged product directly in the unit, eliminating extra handling
- FX is noticeably quieter compared to traditional refrigeration, allowing it to be used in areas where traditional self-contained refrigeration designs would be too loud
- Designed and manufactured in the United States



Product Info

Videos

Downloads



FX-1UC-290

FX-1UCB-290

FX-2UCB-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1UC-290	\$11,888	Finished	Bottom	27"	29.4"	33.8"	2.5	1	115	5-15P	422
FX-1UCB-290	\$13,942	Finished	Bottom	27.1"	29.5"	43.5"	2.5	1	115	5-15P	450
FX-2UCB-290	\$28,146	Finished	Bottom	54"	29.5"	43.5"	5	2	115	5-15P	900

OPTIONS & ACCESSORIES



FX-1-290



FX-1RE-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1-290	\$17,994	Unfinished	Side	43.3"	28"	16.4"	3	1	115	5-15P	245
FX-1A-290	\$17,994	Unfinished	Side	43.3"	28"	14.8"	2.5	1	115	5-15P	245
FX-1RE-290	\$18,719	Unfinished	Rear	35"	34.5"	16.4"	3	1	115	5-15P	245
FX-1REA-290	\$18,719	Unfinished	Rear	35"	34.5"	14.8"	2.5	1	115	5-15P	245

OPTIONS & ACCESSORIES



FX-1CS-290



FX-2CS-290



FX-1CSRE-290



FX-2CSRE-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1CS-290	\$23,228	Marine Edge	Side	48"	33"	23.3"	3	1	115	5-15P	385
FX-2CS-290	\$40,249	Marine Edge	Side	96"	33"	23.3"	6	2	115	5-15P	770
FX-1CSRE-290	\$23,228	Marine Edge	Rear	38"	36"	23.3"	3	1	115	5-15P	385
FX-2CSRE-290	\$40,249	Marine Edge	Rear	76.1"	36"	23.3"	6	2	115	5-15P	770

Contact factory representative for additional models and sizes available.

OPTIONS & ACCESSORIES



FX-2WS-290

FX-2WSRE-290

FX-3SS-290

Model No.	List Price	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-2WS-290	\$37,259	Finished	Side	43.3"	28"	36.3"	6	2	115	5-15P	635
FX-2WSA-290	\$37,259	Finished	Side	43.3"	28"	33"	5	2	115	5-15P	635
FX-2WSRE-290	\$37,259	Finished	Rear	35"	34.5"	36.3"	6	2	115	5-15P	635
FX-2WSREA-290	\$37,259	Finished	Rear	35"	34.5"	33"	5	2	115	5-15P	635
FX-3SS-290	\$54,349	Finished	Side	43.3"	28"	51.1"	9	3	115	5-15P	891

Contact factory representative for additional models and sizes available.

OPTIONS & ACCESSORIES



Pan racks



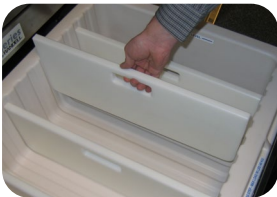
Powder coated pan racks



Thawing racks



Thawing racks in use



Poly board divider

Description	Model No.	List Price
FLANGE KIT FOR BUILT-IN FX-1-290 ONLY, SHIPPED LOOSE FOR FIELD INSTALLATION	FX-FLANGE	\$339
ONE STAINLESS STEEL RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-SSRACK-1	\$679
TWO STAINLESS STEEL RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-SSRACK-2	\$1,199
ONE POWDER-COATED RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-PCRACK-1	\$615
TWO POWDER-COATED RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-PCRACK-2	\$1,061
TWO-TIER STAINLESS STEEL THAWING RACKS	FX-SSTHAW-2	\$1,475
DIVIDER, 3/4" POLY BOARD WITH HANDLE, STANDARD HEIGHT, LOW HEIGHT (A) OR UNDERCOUNTER (UC)	FX-PCBDIVIDER/A/UC	\$318
LEG KIT, IN LIEU OF CASTERS	FX-LEG	\$0
ADDITIONAL WHITE ABS INSERT FOR FX UNITS	FX-INSERT	\$1,088
STAINLESS STEEL BACK PANEL, EACH	FX-1SSBCK	\$626
STAINLESS STEEL BACK PANEL, PRICED FOR (2), REQUIRED	FX-1SSBCK@2	\$1,251
DRAWER LOCK, CYLINDER (1) EACH, PER DRAWER	FX-DRLOCK	\$450

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Left, page 37

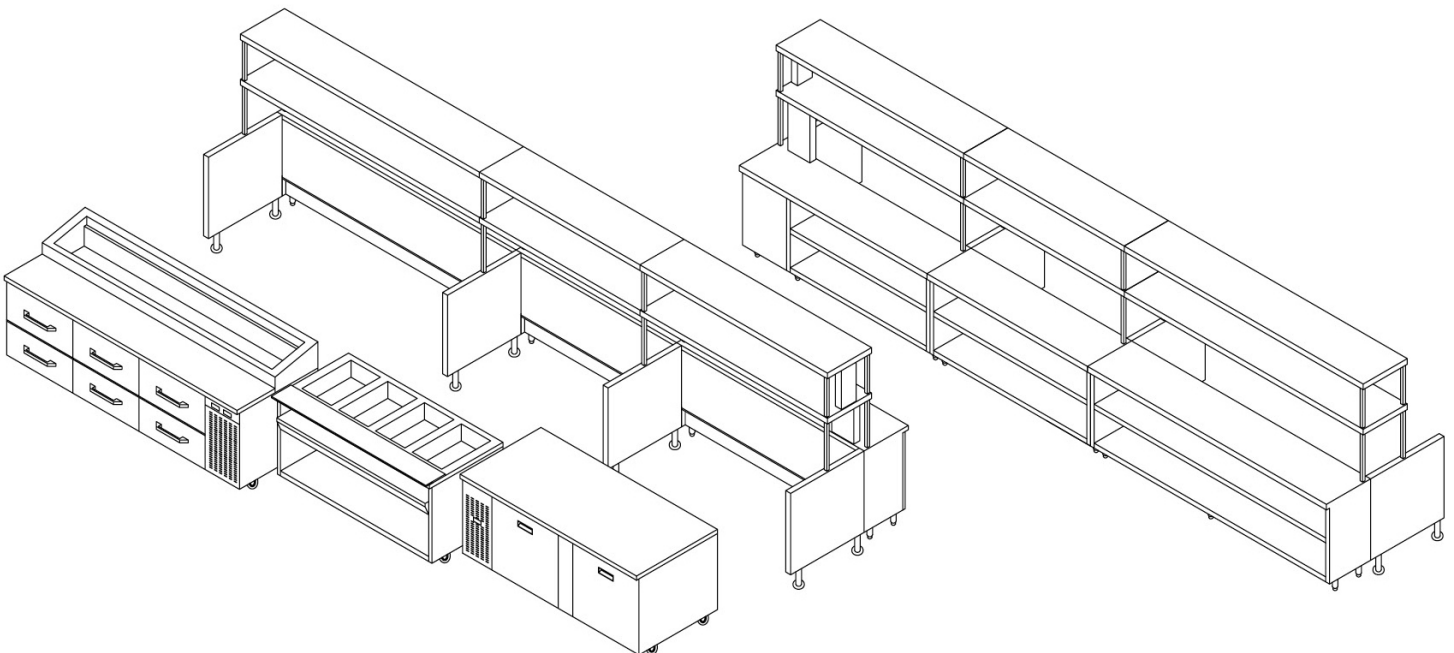
Center, page 38

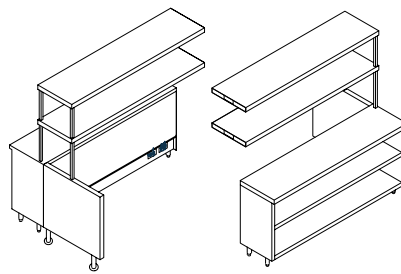
Right, page 39

We combine decades of proven kitchen performance with modular designs to provide unlimited flexible size and capacity options for roll-in independent refrigeration and hot food holding equipment. Roll ANY independent equipment into the divider walls. Bundle a chef table with any matching Randell roll-in equipment at an additional discount from standard net.

FEATURES & BENEFITS:

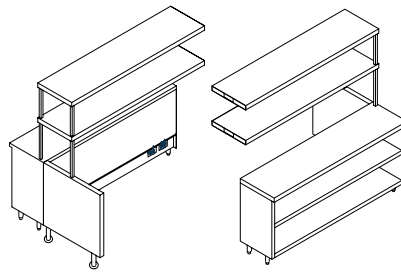
- 36 standard modules with storage shelving, over-shelf systems and wing-walls that make up to 1620 combinations from just over 7ft. to 24.5ft
- Pre-configured modules sized to accommodate Randell prep tables, work top refrigerators/freezers, and hot food tables
- Engineered with field adaptability in mind, with chaseways for running electrical through cabinets and over-shelving
- Pre-assembled at factory to ensure proper fit and easy re-assembly in field
- Standard electrical circuits accommodate both refrigeration and hot food tables
- All models listed in Auto Quotes for easy access to pricing
- CAD blocks and Revit families available for all models
- Shipped and assembled in easy to manage component sizes allow equipment to be moved into the space easier than ever
- Heavy duty construction with high grade materials ensure long life expectancy





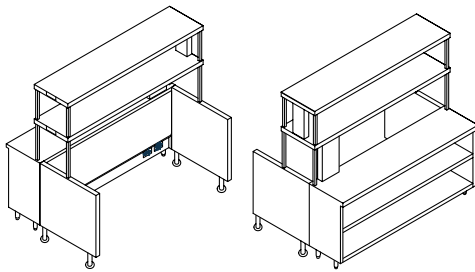
RCL (Left End of Chef Side / Right End of Server Side)

Model No.	List Price	Cabinet Length	Interior Length	120V Receptacle NEMA	208V Receptacle NEMA
SECTION 1 (LEFT) OF A 2-SECTION OR 3-SECTION UNIT					
RCL-35.5	\$18,262	35.5"	33.5"	5-15R	6-15R
RCL-50.5	\$19,116	50.5"	48.5"	5-15R	6-20R
RCL-62.5	\$19,949	62.5"	60.5"	5-15R	6-30R
RCL-65.5	\$20,116	65.5"	63.5"	5-15R	6-30R
RCL-70.5	\$20,438	70.5"	68.5"	5-15R	6-30R
RCL-74.5	\$20,672	74.5"	72.5"	5-15R	6-30R
RCL-80.5	\$21,091	80.5"	78.5"	5-15R	6-30R
RCL-86.5	\$21,404	86.5"	84.5"	5-15R	6-15R
RCL-97.5	\$22,579	97.5"	95.5"	5-15R	6-15R

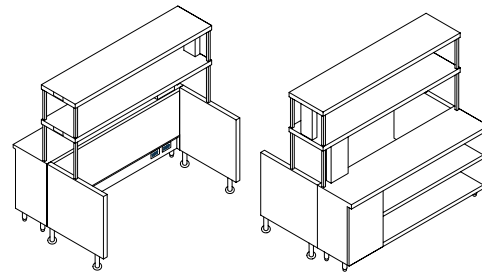


RCC (Center of Chef Side / Center of Server Side)

Model No.	List Price	Cabinet Length	Interior Length	120V Receptacle NEMA	208V Receptacle NEMA
SECTION 2 (CENTER) OF A 3-SECTION UNIT					
RCC-35.5	\$17,421	35.5"	33.5"	5-15R	6-15R
RCC-50.5	\$18,375	50.5"	48.5"	5-15R	6-20R
RCC-62.5	\$19,122	62.5"	60.5"	5-15R	6-30R
RCC-65.5	\$19,283	65.5"	63.5"	5-15R	6-30R
RCC-70.5	\$19,604	70.5"	68.5"	5-15R	6-30R
RCC-74.5	\$19,836	74.5"	72.5"	5-15R	6-30R
RCC-80.5	\$20,257	80.5"	78.5"	5-15R	6-30R
RCC-86.5	\$20,568	86.5"	84.5"	5-15R	6-15R
RCC-97.5	\$21,711	97.5"	95.5"	5-15R	6-15R



RCR (Right End of Chef Side / Left End of Server Side)



RCRBP (Right End of Chef Side / Left End of Server Side)

Model No.	List Price	Cabinet Length	Interior Length	120V Receptacle NEMA	208V Receptacle NEMA
SECTION 2 (RIGHT) OF A 2-SECTION UNIT OR SECTION 3 (RIGHT) OF A 3-SECTION UNIT					
RCR-37.5	\$24,923	37.5"	33.5"	5-15R	6-15R
RCR-52.5	\$25,784	52.5"	48.5"	5-15R	6-20R
RCR-64.5	\$26,631	64.5"	60.5"	5-15R	6-30R
RCR-67.5	\$26,855	67.5"	63.5"	5-15R	6-30R
RCR-72.5	\$27,102	72.5"	68.5"	5-15R	6-30R
RCR-76.5	\$27,471	76.5"	72.5"	5-15R	6-30R
RCR-82.5	\$27,756	82.5"	78.5"	5-15R	6-30R
RCR-88.5	\$28,073	88.5"	84.5"	5-15R	6-15R
RCR-99.5	\$29,286	99.5"	95.5"	5-15R	6-15R
SECTION 2 (RIGHT) OF A 2-SECTION UNIT OR SECTION 3 (RIGHT) OF A 3-SECTION UNIT, WITH BREAKER PANEL *					
RCRBP-37.5	\$53,114	37.5"	33.5"	5-15R	6-15R
RCRBP-52.5	\$54,012	52.5"	48.5"	5-15R	6-20R
RCRBP-64.5	\$54,815	64.5"	60.5"	5-15R	6-30R
RCRBP-67.5	\$54,997	67.5"	63.5"	5-15R	6-30R
RCRBP-72.5	\$55,287	72.5"	68.5"	5-15R	6-30R
RCRBP-76.5	\$55,516	76.5"	72.5"	5-15R	6-30R
RCRBP-82.5	\$55,938	82.5"	78.5"	5-15R	6-30R
RCRBP-88.5	\$56,266	88.5"	84.5"	5-15R	6-15R
RCRBP-99.5	\$57,471	99.5"	95.5"	5-15R	6-15R

*RCRBP section outlets wired directly to the breaker panel. Breaker Panel pre-wired and numbered for field connection to J-box at each section. 120/208V-3PH, 125 AMP panel (Q0324L125G). Additional capacity in panel for circuits to be added in field. 2-section design = 18 additional spaces / 3-section design = 15 additional spaces.

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Worktop, page 42

Cold Pan, page 43

Frost Top, page 44

Hot Well, page 45

Breath Guard, page 47

Options & Accessories,
page 48

As a premier kitchen equipment manufacturer, Randell designs commercial foodservice equipment systems that are easy to set up and shut down, taking the guesswork out of assembling and dismantling serving stations before and after meal service.

Engineered with the K-12 school foodservice equipment market in mind, Randell Serving Lines provide true point-of-use versatility for the more simplistic elementary school cafeteria, to larger and more complex foodservice operations needed to meet the growing appetites and preferences of middle school and high school students.

Each unit is easy to maintain, featuring thermostatically controlled hot wells that constantly monitor temperatures and cycle on and off to hold more precise levels. And with options like removable body panels on all sides and convenient open shelving, parts are easy to remove and replace as needed — making Randell Serving Lines an ideal choice for busy cafeterias and dining areas across the institutional and school foodservice equipment markets. Operators can create their own signature product that truly reflects their business, plus enjoy the peace of mind of a standard 1-year parts/labor/compressor warranty. Whether it's messaging, signage, branding and graphics or accessories like menu boards, lighting and canopies, Randell helps you serve customers with confidence.

FEATURES & BENEFITS:

- Thermostatically controlled hot well with independent controls
- Front-access for maintenance of hot well elements and thermostatic control
- Hot well elements power wattage – 500 or 1100 watt
- Replaceable body panels on all sides of stainless steel and laminate products
- Optional integral kick plate (stainless steel body units only)
- Body finish options – stainless steel, laminate, powder-coated body panels and fiberglass bodies





RAN CA



RANFG CA



RAN SW-8



RANFG SW-8PS

Model No.	List Price	Body Style	Length	Depth	Height	No. of Bins (If Applicable)	Approx. Weight
CASHIER STAND							
RAN CA	\$6,094	STAINLESS STEEL	30"	30"	35.5"	-	135
RANFG CA	\$6,460	FIBERGLASS	30"	30"	35.5"	-	135
TRAY & SILVERWARE STAND							
RAN SW-8	\$5,108	STAINLESS STEEL	30"	30"	35.5"	8 Round	110
RAN SW-12	\$5,739	STAINLESS STEEL	36"	30"	35.5"	12 Round	120
RANFG SW-8	\$5,414	FIBERGLASS	30"	30"	35.5"	8 Round	135
RANFG SW-12	\$6,083	FIBERGLASS	36"	30"	35.5"	12 Round	145
RANFG SW-8PS	\$7,889	FIBERGLASS	36"	30"	35.5"	(4) 1/3, (4) 1/6	135

OPTIONS & ACCESSORIES



RAN ST-4



RANFG ST-4 with Optional Inverted V Trayslide



RAN ST-4S



RANFG ST-4S with Optional Tubular Trayslide

ENCLOSED BASE		OPEN BASE		Body Style	Length	Depth	Height	Approx. Weight
Model No.	List Price	Model No.	List Price					
RAN ST-2	\$4,643	RAN ST-2S	\$5,804	STAINLESS STEEL	24"	30"	35.5"	100
RAN ST-3	\$5,217	RAN ST-3S	\$6,521	STAINLESS STEEL	36"	30"	35.5"	125
RAN ST-4	\$5,790	RAN ST-4S	\$7,238	STAINLESS STEEL	48"	30"	35.5"	150
RAN ST-5	\$6,364	RAN ST-5S	\$7,955	STAINLESS STEEL	60"	30"	35.5"	175
RAN ST-6	\$6,938	RAN ST-6S	\$8,672	STAINLESS STEEL	72"	30"	35.5"	200
RAN ST-7	\$7,511	RAN ST-7S	\$9,389	STAINLESS STEEL	86"	30"	35.5"	225
RANFG ST-2	\$4,922	RANFG ST-2S	\$6,152	FIBERGLASS	26"	30"	35.5"	150
RANFG ST-3	\$5,530	RANFG ST-3S	\$6,912	FIBERGLASS	36"	30"	35.5"	175
RANFG ST-4	\$6,138	RANFG ST-4S	\$7,672	FIBERGLASS	48"	30"	35.5"	200
RANFG ST-5	\$6,746	RANFG ST-5S	\$8,432	FIBERGLASS	60"	30"	35.5"	225
RANFG ST-6	\$7,354	RANFG ST-6S	\$9,192	FIBERGLASS	72"	30"	35.5"	250
RANFG ST-7	\$7,962	RANFG ST-7S	\$9,952	FIBERGLASS	86"	30"	35.5"	275

OPTIONS & ACCESSORIES



RS SSC-RCP-4
with Optional RSB-STDSNA-60



RS FGO-RCP-4



RAN IC-4



RANFG IC-4



RAN IC-4S



RANFG IC-4S

ENCLOSED BASE		OPEN BASE		Body Style	Length	Depth	Height	Pan Capacity 12" x 20"	HP	Approx. Weight
Model No.	List Price	Model No.	List Price							
COLD WALL										
RS SSC-RCP-2	\$14,292	RS SSO-RCP-2	\$15,204	STAINLESS STEEL	36"	30"	35.5"	2	1/4	250
RS SSC-RCP-3	\$15,423	RS SSO-RCP-3	\$16,407	STAINLESS STEEL	48"	30"	35.5"	3	1/4	300
RS SSC-RCP-4	\$16,553	RS SSO-RCP-4	\$17,610	STAINLESS STEEL	60"	30"	35.5"	4	1/4	350
RS SSC-RCP-5	\$17,684	RS SSO-RCP-5	\$18,813	STAINLESS STEEL	72"	30"	35.5"	5	1/4	400
RS SSC-RCP-6	\$18,815	RS SSO-RCP-6	\$20,016	STAINLESS STEEL	86"	30"	35.5"	6	1/4	450
RS FGC-RCP-2	\$15,149	-	-	FIBERGLASS	36"	30"	35.5"	2	1/4	250
RS FGC-RCP-3	\$16,348	-	-	FIBERGLASS	48"	30"	35.5"	3	1/4	300
RS FGC-RCP-4	\$17,547	RS FGO-RCP-4	\$18,599	FIBERGLASS	60"	30"	35.5"	4	1/4	350
RS FGC-RCP-5	\$18,745	RS FGO-RCP-5	\$19,870	FIBERGLASS	72"	30"	35.5"	5	1/4	400
RS FGC-RCP-6	\$19,944	RS FGO-RCP-6	\$21,141	FIBERGLASS	86"	30"	35.5"	6	1/4	450
ICE COOLED										
RAN IC-2	\$10,004	RAN IC-2S	\$10,643	STAINLESS STEEL	36"	30"	35.5"	2	-	140
RAN IC-3	\$10,796	RAN IC-3S	\$11,485	STAINLESS STEEL	48"	30"	35.5"	3	-	175
RAN IC-4	\$11,587	RAN IC-4S	\$12,327	STAINLESS STEEL	60"	30"	35.5"	4	-	215
RAN IC-5	\$12,379	RAN IC-5S	\$13,169	STAINLESS STEEL	72"	30"	35.5"	5	-	260
RAN IC-6	\$13,171	RAN IC-6S	\$14,011	STAINLESS STEEL	86"	30"	35.5"	6	-	310
RANFG IC-2	\$10,605	-	-	FIBERGLASS	36"	30"	35.5"	2	-	275
RANFG IC-3	\$11,444	RANFG IC-3S	\$12,174	FIBERGLASS	48"	30"	35.5"	3	-	325
RANFG IC-4	\$12,283	RANFG IC-4S	\$13,067	FIBERGLASS	60.25"	30"	35.5"	4	-	375
RANFG IC-5	\$13,122	RANFG IC-5S	\$13,959	FIBERGLASS	72"	30"	35.5"	5	-	425
RANFG IC-6	\$13,961	RANFG IC-6S	\$14,851	FIBERGLASS	86"	30"	35.5"	6	-	475

OPTIONS & ACCESSORIES



RS SSC-RFT-4



RS FGC-RFT-4



RS SSO-RFT-4



RS FGO-RFT-4

ENCLOSED BASE		OPEN BASE		Body Style	Length	Depth	Height	Pan Capacity 13" x 18"	HP	Approx. Weight
Model No.	List Price	Model No.	List Price							
RS SSC-RFT-2	\$14,006	RS SSO-RFT-2	\$14,900	STAINLESS STEEL	36"	30"	35.5"	2	1/4	190
RS SSC-RFT-3	\$15,114	RS SSO-RFT-3	\$16,079	STAINLESS STEEL	48"	30"	35.5"	3	1/4	225
RS SSC-RFT-4	\$16,222	RS SSO-RFT-4	\$17,258	STAINLESS STEEL	60"	30"	35.5"	4	1/4	265
RS SSC-RFT-5	\$17,331	RS SSO-RFT-5	\$18,437	STAINLESS STEEL	72"	30"	35.5"	5	1/4	310
RS SSC-RFT-6	\$18,439	RS SSO-RFT-6	\$19,616	STAINLESS STEEL	86"	30"	35.5"	6	1/4	355
RS FGC-RFT-2	\$14,846	-	-	FIBERGLASS	36"	30"	35.5"	2	1/4	250
RS FGC-RFT-3	\$16,021	-	-	FIBERGLASS	48"	30"	35.5"	3	1/4	300
RS FGC-RFT-4	\$17,196	RS FGO-RFT-4	\$18,227	FIBERGLASS	60"	30"	35.5"	4	1/4	350
RS FGC-RFT-5	\$18,370	RS FGO-RFT-5	\$19,473	FIBERGLASS	72"	30"	35.5"	5	1/4	400
RS FGC-RFT-6	\$19,545	RS FGO-RFT-6	\$20,718	FIBERGLASS	86"	30"	35.5"	6	1/4	450

OPTIONS & ACCESSORIES



RAN HTD-3



RANFG HTD-4 with Optional Inverted V Trayslide



RAN HTD-3S with Optional Sliding Doors



RAN HTD-3B

ENCLOSED BASE		OPEN BASE		Body Style	Length	Depth	Height	No. of Wells	Available Voltage			NEMA			Approx. Weight
Model No.	List Price	Model No.	List Price						120	208	240	120	208	240	
RAN HTD-2	\$9,754	RAN HTD-2S	\$10,602	STAINLESS STEEL	30"	30"	35.5"	2	✓	✓	✓	5-30P	6-15P	6-15P	175
RAN HTD-3	\$11,053	RAN HTD-3S	\$12,014	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RAN HTD-4	\$12,352	RAN HTD-4S	\$13,426	STAINLESS STEEL	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-30P	6-30P	260
RAN HTD-5	\$13,651	RAN HTD-5S	\$14,838	STAINLESS STEEL	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RAN HTD-6	\$14,950	RAN HTD-6S	\$16,250	STAINLESS STEEL	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390
RANFG HTD-2	\$10,339	-	-	FIBERGLASS	30"	30"	35.5"	2	✓	✓	✓	5-30P	6-15P	6-15P	175
RANFG HTD-3	\$11,716	RANFG HTD-3S	\$12,735	FIBERGLASS	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RANFG HTD-4	\$13,093	RANFG HTD-4S	\$14,232	FIBERGLASS	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-30P	6-30P	260
RANFG HTD-5	\$14,470	RANFG HTD-5S	\$15,728	FIBERGLASS	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RANFG HTD-6	\$15,847	RANFG HTD-6S	\$17,225	FIBERGLASS	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390

HEATED CABINET BASE		Body Style	Length	Depth	Height	No. of Wells	Available Voltage			NEMA			Approx. Weight
Model No.	List Price						120	208	240	120	208	240	
RAN HTD-3B	\$15,614	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RAN HTD-4B	\$17,726	STAINLESS STEEL	60"	30"	35.5"	4		✓	✓	-	6-30P	6-30P	260
RAN HTD-5B	\$19,138	STAINLESS STEEL	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RAN HTD-6B	\$20,550	STAINLESS STEEL	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390
RANFG HTD-3B	\$16,551	FIBERGLASS	48"	30"	35.5"	3		✓	✓	-	6-30P	6-30P	400
RANFG HTD-4B	\$18,790	FIBERGLASS	60"	30"	35.5"	4		✓	✓	-	6-50P	6-30P	433
RANFG HTD-5B	\$20,286	FIBERGLASS	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	466
RANFG HTD-6B	\$21,783	FIBERGLASS	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	500

OPTIONS & ACCESSORIES



RS SSH-EHI-3

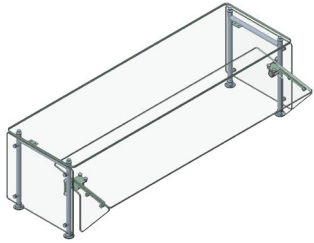


RS FGC-EHI-4 with Optional Inverted V Tray Slide

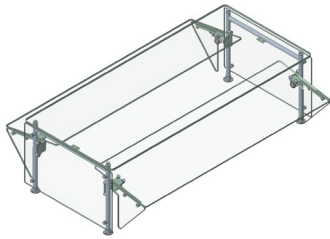
ENCLOSED BASE		OPEN BASE		Body Style	Length	Depth	Height	No. of Wells	Available Voltage			NEMA			Approx. Weight
Model No.	List Price	Model No.	List Price						120	208	240	120	208	240	
RS SSC-EHI-2	\$9,365	RS SSO-EHI-2	\$10,213	STAINLESS STEEL	30"	30"	35.5"	2	✓	✓	✓	5-15P	6-15P	6-15P	175
RS SSC-EHI-3	\$10,464	RS SSO-EHI-3	\$11,425	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-15P	6-15P	6-15P	215
RS SSC-EHI-4	\$11,563	RS SSO-EHI-4	\$12,637	STAINLESS STEEL	60"	30"	35.5"	4	✓	✓	✓	5-30P	6-15P	6-15P	260
RS SSC-EHI-5	\$12,662	RS SSO-EHI-5	\$13,849	STAINLESS STEEL	72"	30"	35.5"	5	✓	✓	✓	5-30P	6-20P	6-20P	325
RS SSC-EHI-6	\$13,761	RS SSO-EHI-6	\$15,061	STAINLESS STEEL	86"	30"	35.5"	6	✓	✓	✓	5-50P	6-30P	6-30P	390
RS FGC-EHI-2	\$9,950	-	-	FIBERGLASS	30"	30"	35.5"	2	✓	✓	✓	5-15P	6-15P	6-15P	175
RS FGC-EHI-3	\$11,127	RS FGO-EHI-3	\$12,146	FIBERGLASS	48"	30"	35.5"	3	✓	✓	✓	5-15P	6-15P	6-15P	215
RS FGC-EHI-4	\$12,304	RS FGO-EHI-4	\$13,443	FIBERGLASS	60"	30"	35.5"	4	✓	✓	✓	5-30P	6-15P	6-15P	260
RS FGC-EHI-5	\$13,481	RS FGO-EHI-5	\$14,739	FIBERGLASS	72"	30"	35.5"	5	✓	✓	✓	5-30P	6-20P	6-20P	325
RS FGC-EHI-6	\$14,658	RS FGO-EHI-6	\$16,036	FIBERGLASS	86"	30"	35.5"	6	✓	✓	✓	5-50P	6-30P	6-30P	390

HEATED CABINET BASE		Body Style	Length	Depth	Height	No. of Wells	Available Voltage			NEMA			Approx. Weight
Model No.	List Price						120	208	240	120	208	240	
RS SSH-EHI-3	\$15,025	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-30P	6-20P	6-20P	230
RS SSH-EHI-4	\$16,937	STAINLESS STEEL	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-20P	6-20P	275
RS SSH-EHI-5	\$18,149	STAINLESS STEEL	72"	30"	35.5"	5	✓	✓	✓	5-50P	6-30P	6-30P	350
RS SSH-EHI-6	\$19,361	STAINLESS STEEL	86"	30"	35.5"	6	✓	✓	✓	5-50P	6-30P	6-30P	415
RS FGH-EHI-3	\$15,962	FIBERGLASS	48"	30"	35.5"	3	✓	✓	✓	5-30P	6-20P	6-20P	230
RS FGH-EHI-4	\$18,001	FIBERGLASS	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-20P	6-20P	275
RS FGH-EHI-5	\$19,297	FIBERGLASS	72"	30"	35.5"	5	✓	✓	✓	5-50P	6-30P	6-30P	350
RS FGH-EHI-6	\$20,594	FIBERGLASS	86"	30"	35.5"	6	✓	✓	✓	5-50P	6-30P	6-30P	415

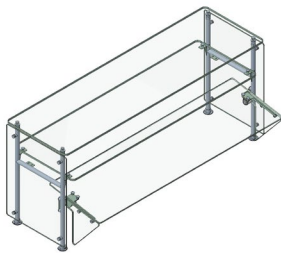
OPTIONS & ACCESSORIES



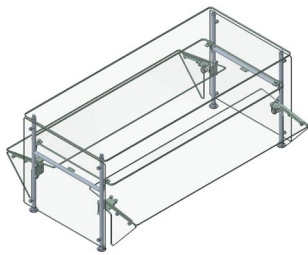
AFS-STSS



AFS-STDS



AFS-DTSS



AFS-DTDS

Description	Model No. xx denotes unit length	List Price* for Unit Length					
		30"	36"	48"	60"	72"	86"
<ul style="list-style-type: none"> • 1/4" Tempered Glass: End Panels • 3/8" Tempered Glass: Front Panels, Top/Horizontal Panels up to 48" • 1/2" Tempered Glass: Top/Horizontal Panels over 48" length • Radius corners • Polished Edges 							

BREATH GUARD DESIGNER SERIES-BENT CORNERS

SINGLE TIER, SINGLE SIDED	AFS-STSS-xx	\$6,891	\$6,971	\$7,101	\$7,500	\$7,688	\$8,463
SINGLE TIER, DOUBLE SIDED	AFS-STDS-xx	\$10,109	\$10,277	\$10,520	\$11,014	\$11,372	\$12,067
DOUBLE TIER, SINGLE SIDED	AFS-DTSS-xx	\$7,955	\$8,043	\$8,286	\$8,822	\$9,142	\$10,053
DOUBLE TIER, DOUBLE SIDED	AFS-DTDS-xx	\$11,350	\$11,569	\$11,924	\$12,634	\$13,182	\$13,885

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



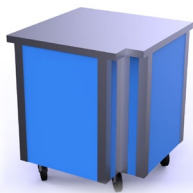
RAN INV



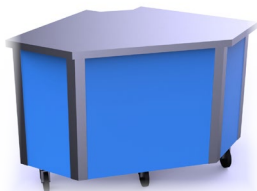
RAN TUB



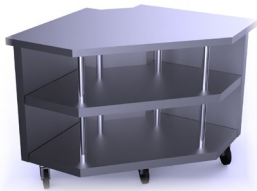
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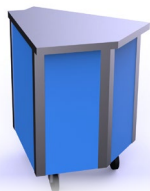
Corner Filler RAN COR90



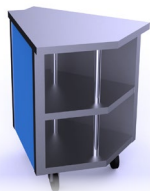
Corner Filler RAN COR90M



Corner Filler RAN COROPEN90M



Corner Filler RAN COR45



Corner Filler RAN COROPEN45M

Description	Model No. xx denotes unit length	List Price* for Unit Length									
		24"	30"	36"	48"	60"	72"	84"	86"	96"	
INVERTED V TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, INVERTED V, STAINLESS STEEL TRAYSLIDE WITH (2) RIBS, 10" DEEP	RAN INVxx	\$1,554	\$1,603	\$1,652	\$1,732	\$1,818	\$1,874	\$1,966	\$2,047	\$2,126	
TUBULAR TRAYSLIDES WITH FOLD DOWN BRACKETS, STAINLESS STEEL TUBULAR TRAYSLIDE WITH (3) BARS, 12" DEEP	RAN TUBxx	\$1,285	\$1,376	\$1,475	\$1,560	\$1,624	\$1,771	\$1,859	\$1,971	\$2,027	
FLAT TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, FLAT STAINLESS STEEL TRAYSLIDE, 10" DEEP	RAN FLTxx	\$1,264	\$1,339	\$1,418	\$1,506	\$1,595	\$1,690	\$1,809	\$1,862	\$1,956	
HEAT LAMPS WITH BUILT-IN TOGGLE (INSTALLED) OR RIC	-	Contact Factory									
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"LX30"DX35"H, 125LB)	RAN COR90	\$5,506									
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR FIBERGLASS UNITS (30"LX30"DX35"H, 125LB)	RANFG COR90	\$5,653									
90 DEGREE CORNER FILLER WITH MITERED CORNER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 145LB)	RAN COR90M	\$6,463									
90 DEGREE CORNER FILLER WITH MITERED CORNER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 165LB)	RAN COROPEN90M	\$7,234									
45 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 105LB)	RAN COR45	\$5,604									
45 DEGREE CORNER FILLER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30"DX35"H, 135LB)	RAN COROPEN45M	\$6,407									
PERSONALIZED BREATHGUARDS AND CANOPIES	-	Contact Factory									
GRAPHICS (FULL COLOR AND ONE COLOR DECALS)	-	Contact Factory									
ELEMENTARY SCHOOL HEIGHT COUNTERS PER UNIT (30.5" VS. STANDARD 35.5")	RSHGTMOD	\$717									
KICK PLATES FOR STAINLESS STEEL AND LAMINATED UNITS ONLY	-	Contact Factory									

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Drop-In Components



Cold Pan Cold Wall, page 50

Cold Pan Ice Cooled page 51

Cold Pan Options & Accessories,
page 52

Freezer & "Plate" Chiller, page 53

Frost Top, page 54

Hot & Cold Combo, page 55

Hot Well Sealed, page 56

Hot Well Waterbath, page 57

Hot & Cold Combo & Hot Well
Options & Accessories, page 58

Water & Ice Stations, page 59

Water & Ice Stations
Options & Accessories, page 60

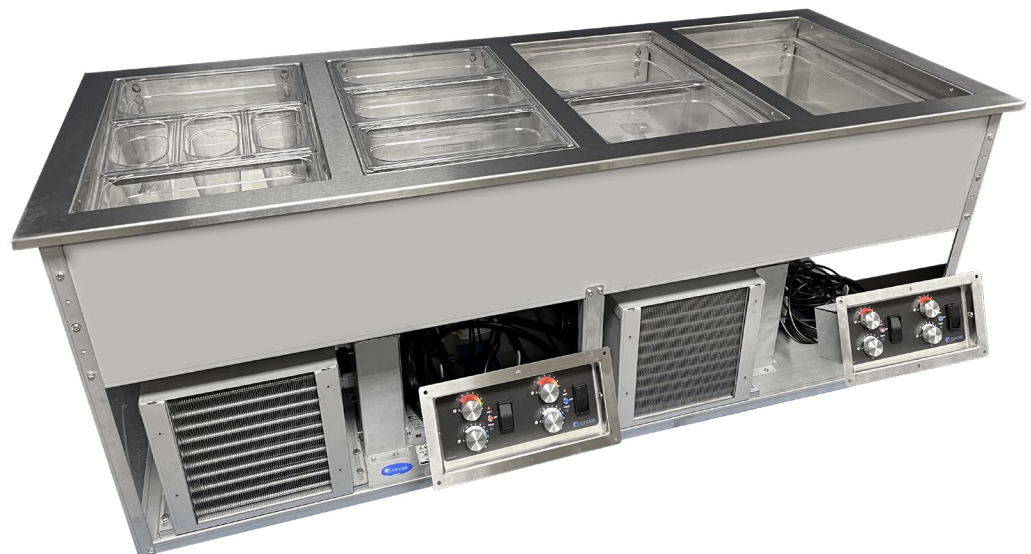
Randell offers a wide range of styles for this type of commercial foodservice equipment, including mechanical cold-wall conductive cooling, mechanical frost tops to display non-hazardous foods such as desserts (Jell-O and pies), matching hot food wells and dual-temperature hot/cold wells — so there's an option that's sure to fit any application or space. Also available are water and ice stations, glass fillers and drop-in plate or ice cream freezers.

Randell's cold food units feature a rotating refrigeration system that allows operators to drop in the unit in any direction, then shift the refrigeration unit 90 degrees to exhaust from the front or side of the counter.

For kitchens that require both hot and cold options, Randell offers combination wells that help operators maximize valuable space while catering to different dayparts that may overlap. With Randell, it's easy to be prepared whenever customers arrive.

SAMPLE FEATURES & BENEFITS:

- Universal hold-down brackets make it easy to install in any countertop with tight seal against counter-top
- Coved corners for easy cleaning
- Drain and gate valve provided (perforated bottom strainer plates provided on ice-cooled models)
- Water and ice stations with glass filler and wire grate drain trough
- Freezers/plate chillers come with coved corners for easy cleaning; one (6-gallon) or two (12-gallon) openings available
- Split-hinged lid is standard (freezer/plate chillers only)
- Raised rims for sanitation
- Heated wells feature individual well thermostatic temperature controls
- 120-, 208- or 240-volt versions available
- 1100 watts per well standard; 500- or 750-watt available for low power retrofits
- Designed and manufactured in the United States





RCP-4



RCP-5C-R050

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight
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TRADITIONAL

RCP-1	\$9,200	17.5"	26"	25.5"	1	16" x 24.75"	1/4	110
RCP-2	\$10,025	30.25"	26"	25.5"	2	28.75" x 24.75"	1/4	140
RCP-3	\$10,850	43.375"	26"	25.5"	3	41.875" x 24.75"	1/4	175
RCP-4	\$11,675	56.25"	26"	25.5"	4	54.75" x 24.75"	1/4	210
RCP-5	\$12,500	69.25"	26"	25.5"	5	67.75" x 24.75"	1/4	245
RCP-6	\$13,325	82.125"	26"	25.5"	6	80.625" x 24.75"	1/4	280
RCP-7	\$14,150	95"	26"	25.5"	7	93.5" x 24.75"	1/3	315
RCP-8	\$14,975	108"	26"	25.5"	8	106.5" x 24.75"	1/3	350
RCP-9	\$15,800	120"	26"	25.5"	9	118.5" x 24.75"	1/3	385

SLIM

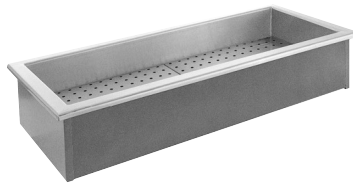
RCP-2N	\$10,025	46"	18.3125"	25.5"	2	44.5" x 17"	1/4	140
RCP-3N	\$10,850	66.75"	18.3125"	25.5"	3	65.4375" x 17"	1/4	175
RCP-4N	\$11,675	87.5"	18.3125"	25.5"	4	86.1875" x 17"	1/4	210

50" RADIUS		250" RADIUS		Length	Depth	Height	Pan Capacity 12" x 20"	Cut Out Size	HP	Approx. Weight
Model No.	List Price	Model No.	List Price							

CURVED

RCP-2C-R050	\$24,060	RCP-2C-R250	\$22,857	SEE SPEC SHEET	2	Flange Size Minus 1"	1/4	140
RCP-3C-R050	\$26,040	RCP-3C-R250	\$24,738		3		1/4	175
RCP-4C-R050	\$28,020	RCP-4C-R250	\$26,619		4		1/4	210
RCP-5C-R050	\$30,000	RCP-5C-R250	\$28,500		5		1/4	245
RCP-6C-R050	\$31,980	RCP-6C-R250	\$30,381		6		1/4	280
							SEE SPEC SHEET	

OPTIONS & ACCESSORIES



9743IC

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight
9718IC	\$3,705	18.125"	26"	11"	1	16.75" x 24.625"	-	65
9728IC	\$4,095	30.75"	26"	11"	2	29.5" x 24.625"	-	85
9743IC	\$4,708	43.5"	26"	11"	3	42.25" x 24.625"	-	105
9757IC	\$5,426	56.25"	26"	11"	4	55" x 24.625"	-	125
9772IC	\$6,142	71.25"	26"	11"	5	70" x 24.625"	-	145
9786IC	\$7,006	85.25"	26"	11"	6	84" x 24.625"	-	165

OPTIONS & ACCESSORIES

Description	Model No.	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$106
ADAPTOR BAR, (1) 20", NOT AVAILABLE ON WRAPPED COLD WALL COLD PAN SLIM MODELS	DIADBR20	\$121
REMOTE ON/OFF SWITCH FOR 115V COLD PANS, WITH 8' CORD, PLUG & RECEPTACLE, NOT AVAILABLE ON ICE COOLED COLD PAN MODELS	DISWTRCK	\$1,122

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



Model No.	List Price	Width	Opening	Cut Out Size	Flange Size	Gallon Capacity	HP	Approx. Weight
9550-290	\$10,085	17.2"	20.8" x 10.5" x 11"	26" x 15.8"	28.4"/17.2"	6.3	1/3	165
9552-290	\$13,152	28.4"	21.3" x 21.3" x 11"	26" x 26"	28.4"/28.4"	11.2	1/3	207



RFT-5

Model No.*	List Price	Length	Width	1/2 Size Sheet Pan Capacity	Cut Out Size	HP	Amps	Approx. Weight
RFT-2	\$11,150	29.25"	21.75"	2	27.75" x 20.25"	1/4	3.5	140
RFT-3	\$11,800	42.25"	21.75"	3	40.75" x 20.25"	1/4	3.5	175
RFT-4	\$12,450	55.25"	21.75"	4	53.75" x 20.25"	1/4	3.5	210
RFT-5	\$13,100	68.25"	21.75"	5	66.75" x 20.25"	1/4	3.5	245
RFT-6	\$13,750	81.25"	21.75"	6	79.57" x 20.25"	1/4	3.5	280

For display of non-hazardous foods only. This unit is not designed to hold products at 41°F.

*Not all new models are an exact size replacement to old models; refer to spec sheet for sizing information.



HCI-4

Model No.	List Price	Length	Width	Pan Capacity	Cutout		Voltage (60/1PH)						Approx. Weight
							120V		120/208V		120/240V		
					Unit	Control Panel	Amps	NEMA	Amps	NEMA	Amps	NEMA	
HCI-1	\$15,244	18"	26"	(1) 1/1	16.69" x 24.9"	6.25" x 5.25"	5.6	5-15P	5.6	14-20P	5.6	14-20P	110
HCI-2	\$17,165	33"	26"	(2) 1/1	31.69" x 24.9"	11.38" x 5.25"	9.8	5-15P	9.8	14-20P	9.8	14-20P	135
HCI-3	\$19,798	48"	26"	(3) 1/1	46.69" x 24.9"	16.5" x 5.25"	14	5-20P	14	14-20P	14	14-20P	160
HCI-4	\$22,903	63"	26"	(4) 1/1	61.69" x 24.9"	11.38" x 5.25" (x2)	19.53	L5-30P	9.8	14-20P	9.8	14-20P	185

OPTIONS & ACCESSORIES



9560-4

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Unit Cutout Size	Control Panel Cutout Size	Amps 120V	Amps 208V	Amps 240V	Approx. Weight
AUTO-WATER FILL										
9560-1AWF	\$6,314	20.3"	26"	1	18.3" x 23.2"	14.3" x 5.8" x 6"	9.2	5.3	4.6	60
9560-2AWF	\$8,470	34"	26"	2	32" x 23.2"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
9560-3AWF	\$10,940	47.8"	26"	3	45.8" x 23.2"	20" x 5.8" x 6"	27.6	15.9	13.8	140
9560-4AWF	\$13,269	61.5"	26"	4	59.5" x 23.2"	26" x 5.8" x 6"	36.8	21.2	18.4	180
9560-5AWF	\$15,734	75.2"	26"	5	73.2" x 23.2"	32" x 5.8" x 6"	46	27.5	23	220
9560-6AWF	\$18,276	89"	26"	6	86.9" x 23.2"	38" x 5.8" x 6"	55.2	31.7	27.6	260
WITH DRAINS & MANIFOLD										
9560-1-D	\$3,794	18.5"	26"	1	16.1" x 22.5"	14.3" x 5.8" x 6"	9.2	5.3	4.6	60
9560-2-DM	\$4,987	31.9"	26"	2	29.9" x 22.5"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
9560-3-DM	\$7,003	45.6"	26"	3	43.5" x 22.5"	20" x 5.8" x 6"	27.6	15.9	13.8	140
9560-4-DM	\$8,979	59.3"	26"	4	57.1" x 22.5"	26" x 5.8" x 6"	36.8	21.2	18.4	180
9560-5-DM	\$10,836	73.1"	26"	5	70.8" x 22.5"	32" x 5.8" x 6"	46	27.5	23	220
9560-6-DM	\$12,905	86.7"	26"	6	84.4" x 22.5"	38" x 5.8" x 6"	55.2	31.7	27.6	260
SLIM, WITH DRAINS & MANIFOLD										
9560-2N-DM	\$4,987	47.6"	18.5"	2	45.3" x 16.1"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
9560-3N-DM	\$7,003	69.2"	18.5"	3	66.3" x 16.1"	20" x 5.8" x 6"	27.6	15.9	13.8	140
WATERLESS										
EHI-1	\$3,723	18.5"	26"	1	16.1" x 22.5"	14.3" x 5.8" x 6"	4.17	2.4	2.78	60
EHI-2	\$5,340	31.8"	26"	2	29.9" x 22.5"	14.3" x 5.8" x 6"	8.33	4.81	5.55	100
EHI-3	\$6,847	45.5"	26"	3	43.5" x 22.5"	20" x 5.8" x 6"	12.5	7.21	8.33	140
EHI-4	\$8,284	59.3"	26"	4	57.1" x 22.5"	26" x 5.8" x 6"	16.67	9.62	11.10	180
EHI-5	\$9,653	73"	26"	5	70.8" x 22.5"	32" x 5.8" x 6"	20.83	12.02	13.88	220
EHI-6	\$10,886	86.8"	26"	6	84.4" x 22.5"	38" x 5.8" x 6"	25	14.42	16.65	260
SLIM, WATERLESS										
EHI-2N	\$5,340	47.6"	18.5"	2	45.3" x 16.1"	14.3" x 5.8" x 6"	8.33	4.81	5.55	100
EHI-3N	\$6,847	69.2"	18.5"	3	66.3" x 16.1"	20" x 5.8" x 6"	12.5	7.21	8.33	140

OPTIONS & ACCESSORIES



9570-2

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Unit Cutout Size	Control Panel Cutout Size	Amps 208V	Amps 240V	Approx. Weight
WITH DRAINS									
9570-2	\$5,339	31.25"	26"	2	27.75" x 22.25"	14.3" x 5.8" x 6"	14.4	12.5	110
9570-3	\$6,281	43.75"	26"	3	40.25" x 22.25"	14.3" x 5.8" x 6"	14.4	12.5	135
9570-4	\$7,223	56.5"	26"	4	53" x 22.25"	14.3" x 5.8" x 6"	28.8	25	160
9570-5	\$8,167	69.25"	26"	5	65.75" x 22.25"	14.3" x 5.8" x 6"	28.8	25	185
9570-6	\$9,109	82"	26"	6	78.5" x 22.25"	14.3" x 5.8" x 6"	28.8	25	210
AUTO-WATER FILL									
9570-2AWF	\$7,856	35.25"	26.25"	2	30.375" x 23"	14.3" x 5.8" x 6"	14.4	12.5	120
9570-3AWF	\$8,785	48"	26.25"	3	43.125" x 23"	14.3" x 5.8" x 6"	14.4	12.5	145
9570-4AWF	\$9,479	60.75"	26.25"	4	55.875" x 23"	14.3" x 5.8" x 6"	28.8	25	170
9570-5AWF	\$10,547	73.5"	26.25"	5	68.625" x 23"	14.3" x 5.8" x 6"	28.8	25	195
9570-6AWF	\$12,582	86.25"	26.25"	6	81.375" x 23"	14.3" x 5.8" x 6"	28.8	25	220

OPTIONS & ACCESSORIES

SERVING STATIONS / DROP-INS / HOT & COLD COMBO & HOT WELL OPTIONS & ACCESSORIES

Description	Model No. <small>x denotes number of sections</small>	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$106
ADAPTOR BAR, (1) 20"	DIADBR20	\$121
EXTENDED THERMOSTATIC LEAD (FOR HOT DROP-INS ONLY)	DICTRETx	\$1,285
FILL FAUCET, LEFT (NOT AVAILABLE ON HCI UNITS)	DIHFFCTSGLLxW	\$1,299
FILL FAUCET, RIGHT (NOT AVAILABLE ON HCI UNITS)	DIHFFCTSGLRxW	\$1,299

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.



9505



9515



9500IC



9530

Model No.	List Price	Ice Capacity	Overall Size	Cut Out Size	Approx. Weight
WATER & ICE STATION					
9505	\$4,854	44 lbs	23.8" x 20"	18.9" x 22.4"	38
9515	\$4,662	43 lbs	21.9" x 15.2"	20.5" x 14"	35
ICE STATION					
9500IC	\$3,246	60 lbs	23" x 18"	21.5" x 16.4"	38
9510IC	\$3,185	40 lbs	21" x 14.5"	19.8" x 13.1"	38
GLASS FILLER					
9530	\$1,683	-	10" x 10" x 9.5"	-	20

OPTIONS & ACCESSORIES

SERVING STATIONS / DROP-INS / WATER & ICE STATIONS OPTIONS & ACCESSORIES

Description	Model No.	List Price*
PITCHER FILLER IN LIEU OF GLASS FILLER	DIFILPTI	\$953
PITCHER FILLER (SHIPPED LOOSE)	DIFILPTL	\$1,254

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

Hot Food Tables



Open Well, page 62

Sealed Well, page 63

Waterbath, page 64

Options & Accessories, page 65

Our hot food tables feature a standard plate shelf design providing handy storage of utensils for the operator, while additional available options like casters, counter protectors and tray slides make these units truly functional additions to the commercial kitchen. Our factory ensures every unit is properly assembled, saving your staff time and labor.

Each commercial kitchen table body is constructed from durable materials with fully enclosed stainless steel side panels and is easy to service, with quick-removing elements that are accessible from the front of the unit. With three standard well configurations available to suit a variety of needs, Randell hot food tables deliver true peace of mind for kitchens of all sizes.

Each well features specially designed thermostatic controls that offer more precise food temperatures, and is built to take food pans. No matter the application, Randell hot food tables add value at every meal.

FEATURES & BENEFITS:

- Dual-voltage elements make field installation easy (240/208 dual-voltage element)
- Additional options available include casters, counter protectors, over-shelf, finished backs, 3-phase power and more
- Plate shelf design engineered with cleanability and durability in mind
- Die-stamped, raised sanitary rim pan openings in stainless steel top
- Thermostatic controls for more precise food temperatures (one per well) on some models
- Drains manifolded to common gate valve
- Full length, 8" wide NSF workboard
- Power cord included
- 6" high adjustable legs
- Designed and manufactured in the United States





3513-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3512-120	\$5,314	33"	30.5"	36"	2	120	5-20P	116
3513-120	\$6,676	48"	30.5"	36"	3	120	5-30P	174
3514-120	\$8,040	63"	30.5"	36"	4	120	5-50P	232
3515-120	\$9,404	78"	30.5"	36"	5	120	5-50P	290
3512-240	\$5,314	33"	30.5"	36"	2	208/240	6-15P	116
3513-240	\$6,676	48"	30.5"	36"	3	208/240	6-20P	174
3514-240	\$8,040	63"	30.5"	36"	4	208/240	6-30P	232
3515-240	\$9,404	78"	30.5"	36"	5	208/240	6-30P	290

*Depth dimensions do not include cutting board overhang.

For wet operation, spillage pans are required.

OPTIONS & ACCESSORIES



3613-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3612-120	\$7,828	33"	30.5"	36"	2	120	5-20P	116
3613-120	\$10,309	48"	30.5"	36"	3	120	5-30P	174
3614-120	\$12,736	63"	30.5"	36"	4	120	5-50P	232
3615-120	\$15,179	78"	30.5"	36"	5	120	5-50P	290
3612-240	\$7,828	33"	30.5"	36"	2	208/240	6-15P	116
3613-240	\$10,309	48"	30.5"	36"	3	208/240	6-20P	174
3614-240	\$12,736	63"	30.5"	36"	4	208/240	6-30P	232
3615-240	\$15,179	78"	30.5"	36"	5	208/240	6-30P	290
WATERLESS								
HT33-EHI-2	\$7,546	33"	30"	36"	2	120/208/240	5-15P/6-15P	116
HT48-EHI-3	\$9,734	48"	30"	36"	3	120/208/240	5-15P/6-15P	174
HT63-EHI-4	\$11,918	63"	30"	36"	4	120/208/240	5-30P/6-15P	232
HT78-EHI-5	\$14,101	78"	30"	36"	5	120/208/240	5-30P/6-20P	290

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES

Product Info

Downloads

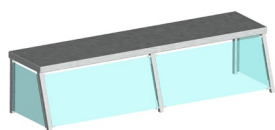


3313-240

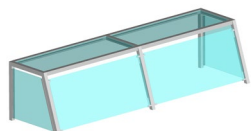
Model No.	List Price	Length	Depth*	Height	No. of Openings	Voltage	NEMA	Approx. Weight
3312-208	\$9,653	33"	30"	36"	2	208	6-20P	116
3313-208	\$11,641	48"	30"	36"	3	208	6-20P	174
3314-208	\$13,627	63"	30"	36"	4	208	6-50P	232
3315-208	\$15,616	78"	30"	36"	5	208	6-50P	290
3312-240	\$9,653	33"	30"	36"	2	240	6-20P	116
3313-240	\$11,641	48"	30"	36"	3	240	6-20P	174
3314-240	\$13,627	63"	30"	36"	4	240	6-50P	232
3315-240	\$15,616	78"	30"	36"	5	240	6-50P	290

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES



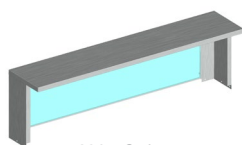
374xxS Series



374xx Series



HFDSTxx Series



384xx Series

Description	Model No. x denotes # of openings xx denotes unit length	List Price* for Unit Length			
		32"	48"	63"	78"
ADAPTOR PLATES, STAINLESS STEEL, (3) 6.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTA	\$741	\$741	\$741	\$741
ADAPTOR PLATES, STAINLESS STEEL, (2) 8.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTB	\$741	\$741	\$741	\$741
ADAPTOR PLATES, STAINLESS STEEL, (1) 6.5", (1) 10.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTC	\$741	\$741	\$741	\$741
STAINLESS STEEL FULL HEIGHT BACK	HFBCSSxx	\$1,465	\$1,522	\$1,594	\$1,878
MANUAL FILL FAUCET AT LEFT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFECTSGLL	\$1,299	\$1,299	\$1,299	\$1,299
MANUAL FILL FAUCET AT RIGHT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFECTSGLR	\$1,299	\$1,299	\$1,299	\$1,299
CONVERT STANDARD 750 WATT TO 1100 WATT PER WELL, 120V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFVOL120H-x	\$501	\$755	\$1,000	\$1,246
CONVERT STANDARD 865 WATT TO 1100 WATT PER WELL, 208V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFVOL208H-x	\$501	\$755	\$1,000	\$1,246
3" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 32" WORK HEIGHT	HFCAS3IN	\$533	\$533	\$533	\$533
4" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 33" WORK HEIGHT	HFCAS4IN	\$533	\$533	\$533	\$533
6" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 35" WORK HEIGHT	HFCAS6IN	\$533	\$533	\$533	\$533
ALUMINUM SPILLAGE PANS FOR OPEN WELL ONLY	HFHFSPANx	\$1,387	\$2,080	\$2,770	\$3,463
COUNTER PROTECTORS, 18" X 15" WITH 12.8" STAINLESS STEEL TOP, GLASS BACK AND ENCLOSED ENDS	374xxS	\$4,608	\$5,486	\$6,364	\$7,242
COUNTER PROTECTORS, 18" X 15" WITH 12.8" GLASS TOP, BACK AND ENCLOSED ENDS	374xx	\$4,498	\$5,377	\$6,254	\$7,133
SINGLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDSTxx	\$1,839	\$2,426	\$3,012	\$3,599
DOUBLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDDTxx	\$3,704	\$4,911	\$6,117	\$7,324
BUFFET SHELF WITH PLEXI SHIELD, 22" X 20" STAINLESS STEEL CONSTRUCTED	384xx	\$3,301	\$4,564	\$5,827	\$7,087

*Prices listed are for accessories shipped installed in units on original shipments. Loose accessories must be purchased through the Randell Parts Department and will be sold at Parts Department prices.

HOW TO PLACE AN ORDER

Information required for an order to be finalized:

- An authorized Purchase Order matching the quote or fixed pricing program must be received by the Randell Customer Service Department prior to processing an order. The Purchase Order should include:
 - Customer name and address
 - Purchase Order #
 - Complete shipping address
 - Job name and Installation location (if applicable)
 - Pricing and Discounts by line item including all options and accessories desired
 - Part numbers for standard items ordered. Part numbers should include a list of all characteristics including electrical (Voltage/Phase/Hertz), type of gas (Altitude if over 2,000 ft is required).
 - Gas equipment prices are based on natural or propane (LP) gas
 - Freight payment terms — all orders shipped **FOB Origin**
 - Requested ship or delivery date
- Final signed approved drawings (SAD) including all revisions, if necessary
- Credit approval

FAX ORDERS TO CUSTOMER SERVICE AT 888-200-4989

Purchase Order Receipt Acknowledgement – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. final signed approved drawings, may be required to fully process your order.

Sales Order Confirmation – Is a contract of acceptance of your Purchase Order and includes a committed ship date. It is subject to the terms and conditions contained within this document and outlined in our current price book. The Sales Order Confirmation supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

Revisions – Complex revisions to drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

Expedites – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. This may result in an up charge.

QUOTE & PURCHASE ORDER (PO) PROCESSING COMMITMENT

Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment lead-times. We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. The time includes any drawing requirements (if requested). Revision requests on an existing quote are treated as a new quote request.

The response processing time for a purchase order is named Preliminary Drawing Time (PDT). This time is measured from when a purchase order is received to the time a preliminary drawing is sent for approval. Preliminary Drawing Time does not begin until all PO required information and/or PO revisions are received.

All products for each product line are divided into levels that correspond with a response time. As the product complexity increases due to options and customization requirements, the level designation changes. As level changes, so does the response time in order to reflect the additional design and engineering time needed to produce an accurate representation of the requirement. Please keep in mind the stated response time begins when we have all information needed for processing.

Through response time management, we can be more flexible and better accommodate those customers that require responses in an expedited situation on an exception basis.

If after reviewing the information you have questions, we encourage you to contact your Randell Regional Sales Manager or your Customer Service Associate.

The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Name
- Product Number/Model Number (or similar Part Number/Model)
- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information
- Requested turn around time
- Floor Plan and Elevation
- Does the line up (Chefs Counter) consist of standard catalog items or custom?
- Are the units electric (voltage)? Or gas (natural or LP)?
- Are all units pre wired? If so are the units pre wired to a junction box or breaker panel?

FULLFILLMENT COMMITMENT

Our number one goal is to deliver the best possible service to our customers. The most fundamental aspect of “best service” is shipping quality products within clearly communicated lead times. Randell products are structured into a “product architecture” which allows us to commit and deliver on lead times based on the complexity of the product.

The lead times are based on actual cycle time for a given product to get through the entire order management, engineering, and production process. Our fulfillment commitment defines products in levels with corresponding lead-time dates that reflect the number of business days required to process, manufacture, and ship an order. As the product complexity increases due to options and customization requirements, the level designation changes. As levels change, so does the lead time in order to reflect the additional design, engineering, and manufacturing time to produce the quality crafted product. We also stock popular items for shipment from stock.

For more complex product orders, a Purchase Order Receipt Acknowledgment is provided. Please keep in mind the stated lead time begins when we have all information needed to process the order. An order is not available for processing and is not considered a finalized order until all required drawings and revisions have been completed. If we deem that major changes are required to drawings or quoted pricing the order could be subject to approval and validation requirements from the customer which could cause a delay in the start of the lead time. A Sales Order Confirmation that includes a committed ship date will be issued upon completion of the order entry process.

Through lead time management, we can be more flexible and better accommodate those customers that require products in an expedited situation on an exception basis.

We encourage you to contact your Customer Service Associate or Randell Regional Sales Manager for assistance with lead time and stock availability.

FREIGHT CLAIM POLICY & PROCESS

Randell ships products F.O.B (Free On Board) Origin. - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

Process to follow when receiving shipment:

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Randell immediately for a replacement. Randell will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact a Randell Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the delivery receipt. (If you wish Randell to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)

- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: “Carton torn open or creased – possible damage to contents, subject to further inspection.” or, “boards on crate broke off, possible internal damage, subject to further inspection.” If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver’s facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

Randell Assistance

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Randell is not liable for damages caused by freight, we can assist with claims processing as needed.

Freight damage is not covered under Randell product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

ORDER PLACEMENT TERMS & CONDITIONS

- 1) This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
- 2) Prices and specifications are subject to change without notice.
- 3) All prices are F.O.B. plant Weidman, Michigan (48893) or Vicksburg, Mississippi (39183) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
- 4) Shipping weights are approximate.
- 5) Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
- 6) Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Randell pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
- 7) **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

SALES ORDER (SO) CONFIRMATION TERMS & CONDITIONS

If SO confirmations are not received within 24 hours of order submission, please contact Customer Service. Your order, an exact copy of which Randell has entered for shipment, is confirmed with thanks. The SO confirmation establishes that Randell has your purchase order and it has been entered. If there are discrepancies please advise us promptly. The confirmation constitutes acceptance of your order subject to the terms and conditions stated herein. We do not recognize terms and conditions printed on the purchase order that enlarge the liability or responsibility of the Seller in any way. Prices confirmed herein are current at the time of the confirmation and supersede any prices contained in the Buyer's purchase order. Confirmed prices are not binding on the Seller and are subject to review and revision at the time of delivery if deemed necessary by the Seller. Seller should under no circumstances be responsible for failure to fill any order or orders **when due to strikes or other labor difficulties, labor**

shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control.

- All cancellation requests must be submitted in writing prior to the scheduled ship date and require approval of the Regional Sales Manager.
- Cancellations may be subject to charges ranging from 20% to 80% of the order value dependent on the type of equipment and the progression of the order through the Manufacturing process.
- Contact Customer Support for details.

SPECIFICATION AIDS FOR RANDELL EQUIPMENT

- 1 **Specification Sheets or Detailed Drawings** are available for all standard Randell equipment and most special order variations. Specification sheets contain key unit dimensions, necessary wall clearances and utility connection requirements. Specification sheets for most part numbers are available on the Randell website at randell.com.
- 2 The **Randell AutoCAD Library** is available in **KCL**.
- 3 Randell products are included in **AutoQuotes**.
- 4 Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Randell are valid for 30 days from quote date unless otherwise specified. Randell assumes no liability for dealer quotations to end-users.

TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC.

Applicable To All Randell Customers

Following are the terms and conditions which apply to all your purchases from ELECTROLUX PROFESSIONAL, INC. Placement of any purchase order constitutes your acceptance of these Terms and Conditions (as in effect now and as they may be changed by us from time to time in the future).

1. Purchase Price and Payment Obligations

(a) Purchase Price The purchase price for and specifications relating to all orders are subject to change without notice to conform to the prices and specifications in effect on the date of shipment of your order. All prices are F.O.B. the manufacturing plant (currently Weidman, Michigan or Vicksburg, Mississippi, U.S.A.) unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC. and include only crating for domestic shipping. Extra charges will be added for special or export crating. All shipping weights described in our catalogs and elsewhere are approximate and shipping charges may vary. Our base prices do not include any sales excise use or other taxes applicable to your purchases, whether now or hereafter in effect - and you are responsible for paying all such taxes. All shipment will be made at your expense on a collect basis unless we otherwise agree in our written acceptance of your order.

(b) Invoices and Payment Obligations You will be sent an invoice for the full cost (purchase price and all applicable charges) of each order of standard equipment and/or parts at the time it is shipped to you, and you must pay the full amount of that invoice no later than 30 days after the date of the invoice, unless otherwise approved by ELECTROLUX PROFESSIONAL, INC. (Please note that long lead items and items built to the customer's specifications have different payment requirements and may be invoiced in a different manner, but payment is still required within 30 days of each invoice date unless otherwise approved by ELECTROLUX PROFESSIONAL, INC.). If you fail to pay any invoice by its due date, we reserve the right to charge you late charges on the amount unpaid from the issuance date of the invoice at a rate equal to 1.5% per month.

We also reserve the right to stop, limit or discontinue filling any or all of your orders or making any or all shipments of equipment and/or parts to you (whether or not orders with respect thereto have been accepted by us) if any of the following occur:

- (i) You fail to pay any invoice when due; or
- (ii) you become or are insolvent, admit your inability to pay your bills when due, begin any bankruptcy proceedings or any bankruptcy proceeding is begun against you; or
- (iii) any proceeding or action which could materially affect your business is begun against you; or
- (iv) ELECTROLUX PROFESSIONAL, INC. for any reason, in its sole judgment, decides that it is unwilling or uncomfortable about extending you credit and you are unable to pay for your orders in advance or provide sufficient security for such orders.

(c) Collection, Repossession and Costs of Collection If any of the events listed in Paragraph 1(b) above occur, ELECTROLUX PROFESSIONAL, INC. may, at its option, take any legal action against you it deems necessary or appropriate to collect the amounts of any invoices then outstanding and unpaid and the amounts you owe for which invoices have not yet been sent. In addition, by virtue of placing a purchase order with ELECTROLUX PROFESSIONAL, INC. you also thereby grant to ELECTROLUX PROFESSIONAL, INC., a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and ELECTROLUX PROFESSIONAL, INC. may foreclose such security interest and may also take any steps necessary or appropriate to repossess any equipment, parts and/or other goods which have been shipped to you by ELECTROLUX PROFESSIONAL, INC., and ELECTROLUX PROFESSIONAL, INC. may exercise all other available rights and remedies under the Mississippi Uniform Commercial Code and other applicable law. You are responsible for the full costs of any such collection or repossession efforts, including legal fees, third party collection fees and other expenses in connection therewith. You agree that you must pay ELECTROLUX PROFESSIONAL, INC. all such fees and expenses immediately upon ELECTROLUX PROFESSIONAL, INC.'s demand therefore. In the event that legal action is taken for collection of any debt owed by you to ELECTROLUX PROFESSIONAL, INC., place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from ELECTROLUX PROFESSIONAL, INC. shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of ELECTROLUX PROFESSIONAL, INC.'s extension of credit to you or your placement of an order with ELECTROLUX PROFESSIONAL, INC. (unless otherwise approved in writing by ELECTROLUX PROFESSIONAL, INC.).

2. Placement, Acceptance and Cancellation of Orders

(a) Placing an Order All equipment orders must contain all information necessary for our processing. Full details about equipment orders, and other information about ordering can be

obtained from our factory. Please pay careful attention to these requirements when ordering as you are responsible for any omissions or errors. All orders are subject to written acceptance and credit approval by us at ELECTROLUX PROFESSIONAL, INC. headquarters, and when so accepted shall result in a binding contract between us on the terms set forth in our acceptance and subject to these Terms and Conditions. Once an order has been accepted, neither you nor we may cancel that order except as specifically provided for in our acceptance or in these Terms and Conditions.

(b) Optional Devices; Customer's Design or Specifications The customer is responsible for purchasing and/or installing all optional or other safety devices appropriate to any item you purchase. Where a unit is manufactured to the customer's design or specifications, our sole responsibility is limited to the manufacture and delivery of such unit in accordance with the customer's approved drawings and specifications. Any recommendations we may make for use of equipment processes or materials are based on tests and evaluations believed reliable, but we are not responsible in any way for the correctness or reasonableness of such recommendations. Should any claim be brought by anyone against ELECTROLUX PROFESSIONAL, INC. arising out of a customer's design and specifications or a customer's failure to order and/or install optional or other safety devices, you agree to defend and indemnify ELECTROLUX PROFESSIONAL, INC. to the fullest extent legally possible, including for damages, expenses, and costs of counsel

(c) Return Items or Cancellation of Orders Written authorization is required for the return of any part or all of any order of standard equipment already shipped. Returns must be labeled with the applicable Return Material Authorization Number, you must include all RMA forms and the equipment must be shipped to ELECTROLUX PROFESSIONAL, INC. pre-paid within 30 days of authorization. Returns without prior written authorization will be refused and you will remain liable for the full amount of the purchase price (and other charges applicable thereto). There will be a restocking charge applied to all returned items, as determined appropriate by ELECTROLUX PROFESSIONAL, INC. No items may be returned more than 90 days after the date of the applicable invoice. Long lead items or special order equipment built to your specifications may NOT be returned. All orders for standard items may be cancelled with the written consent of ELECTROLUX PROFESSIONAL, INC. at any time up to seven (7) days prior to shipment; but you are responsible for the appropriate cancellation charges, and our agreement to cancellation is subject to your paying those cancellation charges. Long-lead and custom orders which have been accepted may be cancelled with our written consent, but you are still responsible for the full amount of the applicable purchase price reduced by the appropriate cancellation adjustment.

3. Delivery and Delays in Delivery

All requests for specific time of shipment must be accepted by us in writing. In the event of any conflict between the shipment time requested in an order and the shipment time specified in the acceptance we sent to you, the time specified in our acceptance will govern. You may change a shipment date only if we receive notice of such change at least seven days before the shipment date to be changed. All agreements as to time and method of shipment are subject to strikes or other labor difficulties, labor shortages, fire, flood, or other Acts of God, war, breakdowns, failure of plant machinery or equipment, governmental priorities or allocations, delays of suppliers or any other cause beyond our control. In no event will ELECTROLUX PROFESSIONAL, INC. be liable for any consequential, special or contingent damages on account of delay in shipment, whether or not we have actual or implied knowledge of the importance or significance of the timing of such shipment and whether or not any employee or agent of ELECTROLUX PROFESSIONAL, INC. has given any assurances with respect to such shipment. If you request a shipment method other than our normal shipment for that equipment, we are in no way responsible for the condition of the equipment so shipped or the timeliness of its delivery.

4. Warranties, Limitations on Warranties, and Limitation of Remedies

The following Warranties, Limitation on Warranties, and Limitation of Remedies are included in the terms of sale for this product. Please read this entire warranty and all warranty modifications, disclaimers, and limitations of remedies set forth herein before accepting or using this equipment or product. Customer acknowledges and accepts the provisions of this notice by Customer's acceptance and use of the product. If these provisions are not acceptable and agreed to by Customer, then please return this product in its unused condition to ELECTROLUX

TERMS & CONDITIONS, ELECTROLUX PROFESSIONAL, INC. (Continued)

Applicable To All Randell Customers

PROFESSIONAL, INC. or a ELECTROLUX PROFESSIONAL, INC. authorized dealer.

ELECTROLUX PROFESSIONAL, INC. warrants this product against defects in material and workmanship under normal use and services for which this product was designed. This warranty runs only to the original end user and is in lieu of any other liability for defects. THE WARRANTIES EXPRESSED IN THESE TERMS AND CONDITIONS ARE IN PLACE OF ANY AND ALL OTHER EXPRESS WARRANTIES (UNLESS SEPARATELY STATED IN PRINTED MATERIAL PREPARED BY US DESCRIBING OUR EQUIPMENT) AND EXCLUDE ALL IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE; NOR ARE THERE ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE. In no event shall ELECTROLUX PROFESSIONAL, INC. be liable for damages or delay or for any consequential, special or contingent damages arising out of any breach of our warranty, whether or not we have knowledge of specific needs or our employees or agents have given any specific assurances. Anyone claiming that there has been a breach of warranty by ELECTROLUX PROFESSIONAL, INC. must give us written notice within THIRTY (30) days after discovery of the relevant defect or the right to assert such claim will have been waived conclusively and provided further that any such claim must also be asserted within the general warranty period for such equipment and/or parts.

ELECTROLUX PROFESSIONAL, INC. will not be liable for any expense incurred without our prior written authorization for alterations made outside of our factory or for repairs which are not performed by ELECTROLUX PROFESSIONAL, INC. authorized service departments using ELECTROLUX PROFESSIONAL, INC. factory parts. Nor shall we be responsible for the performance of equipment as to which any repairs, revisions or alterations have been made by others.

THE EXCLUSIVE REMEDY OF THE USER OR BUYER AND THE EXCLUSIVE LIABILITY OF ELECTROLUX PROFESSIONAL, INC. OR ANY SELLER OF ELECTROLUX PROFESSIONAL, INC. PRODUCTS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES, OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY, OR OTHERWISE) RESULTING FROM OR ARISING OUT OF THE USE OF HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OR AN AMOUNT NOT TO EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF ELECTROLUX PROFESSIONAL, INC. OR THE SELLER, THE REPLACEMENT OF THE PRODUCT.

5. Repairs, Claims and Limitations on Claims

All repairs are to be made by factory authorized services using ELECTROLUX PROFESSIONAL, INC. factory parts only. A list of ELECTROLUX PROFESSIONAL, INC. authorized servicing centers is available from the factory. All claims relating to the quality, quantity or condition or merchandise you have received (such as shortages, equipment damaged in shipment, incorrect items, etc.) must be made within fourteen days after receipt of the relevant shipment either to us or the shipper, as appropriate.

WARRANTY

Applicable to U.S., Canadian & Puerto Rico Sales Only*

Congratulations on your purchase of a Randell manufactured piece of equipment. Randell believes strongly in the products it builds. Standard with every unit comes the peace of mind that this unit has been thoroughly engineered, properly tested, and manufactured to excruciating tolerances by a manufacturer with over 45 years of industry presence. On top of that front end commitment, Randell 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.

- 1-year parts replacement of any and all parts that are found defective in material or workmanship
- 1-year labor reimbursement for any repairs that are caused by Randell's use of defective material or workmanship (Repairs to be performed by a Randell Authorized Service Agent at contracted rate)
- Warranty begins at the time of installation or 3 months from factory shipment, whichever occurs first.

For warranty inquiries or questions regarding current ASAs please contact the Randell technical support hotline at 1-888-994-7636 or visit the Randell page of our web site.

When Optional 5-year Compressor Warranty Applies (not available for export)

Randell will provide to the original customer, that owns a Randell piece of equipment, and has the optional 5-year compressor warranty with one of the following options:

- 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: Randell 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).
- 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 the customer freight collect.
- Furnish a 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 Parts and Labor Extension Policy Applies (not available for export)

Randell will provide reimbursement of parts and labor to an ASA for any customer that has an optional parts and labor extension of our standard warranty. Contracted rates do apply. Randell offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 21 months to 2 calendar years or 33 months to 3 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).

*When Export Warranties Apply Outside the U.S, Puerto Rico and Canada

- Randell covers all non-electrical components under the same guidelines as our standard domestic policy.
- All electrical components operated on 60 cycle power are covered under our standard domestic policy.
- All electrical components operated on 50 cycle power are covered for 180 days from shipment only.
- Extended warranty options are not available from the factory.
- Labor and Travel restrictions to 100 miles radius, ground transport only, Monday through Friday, standard business hours.

Items Not Covered Under Warranty

- Maintenance (e.g. condenser cleaning, temperature adjustment, clearing clogged drains, unit leveling, gasket replacement and general cleaning)
- Repairs caused by lack of maintenance
- Repairs caused by abuse
- Repairs caused by improper installation
- Repairs caused by freight damage
- Cosmetic repairs (e.g. scratches and dents) after delivery of the product has been accepted
- Broken glass replacement after delivery of the product has been accepted
- Electrical repairs due to water damage