

Interactive Price Guide

Effective January 1, 2023



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Raised Rail "Pizza" Prep Tables

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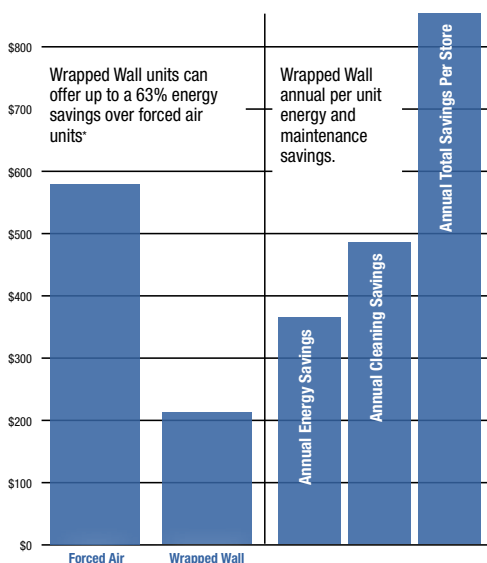
In this fast-paced market, it's more important than ever to adapt quickly and attract highly selective customers while continuing to grow the bottom line. Our complete lineup of Randell prep tables and holding cabinets are designed for large pizza chains and independent operators alike — with features 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 of air 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 air 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
- Made in America





8268N-290, with Optional Drawers and See-Thru Cover

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/3 SIZE	NEMA	HP	Approx. Weight
8148N-290	\$14,239	48"	33"	42.9"	(1) 27"	9	6	5-15P	1/3	405
8260N-290	\$18,966	60"	33"	42.9"	(2) 24"	14.8	8	5-15P	1/3	459
8268N-290	\$19,986	68"	33"	42.9"	(2) 27"	17.8	9	5-15P	1/3	484
8383N-290	\$25,776	83"	33"	42.9"	(2) 24" & (1) 21"	23.5	11	5-15P	(2) 1/4	585
8395N-290	\$26,429	95"	33"	42.9"	(3) 27"	28.2	13	5-15P	(2) 1/4	630
84111N-290	\$34,420	111"	33"	42.9"	(3) 24" & (1) 21"	32.8	15	5-15P	(2) 1/4	675
WITH 16" POLY CUTTING BOARD										
8148N-290-PCB	\$15,017	48"	33"	42.9"	(1) 27"	9	6	5-15P	1/3	405
8260N-290-PCB	\$19,878	60"	33"	42.9"	(2) 24"	14.8	8	5-15P	1/3	459
8268N-290-PCB	\$21,094	68"	33"	42.9"	(2) 27"	17.8	9	5-15P	1/3	484
8383N-290-PCB	\$27,188	83"	33"	42.9"	(2) 24" & (1) 21"	23.5	11	5-15P	(2) 1/4	585
8395N-290-PCB	\$27,983	95"	33"	42.9"	(3) 27"	28.2	13	5-15P	(2) 1/4	630
84111N-290-PCB	\$36,218	111"	33"	42.9"	(3) 24" & (1) 21"	32.8	15	5-15P	(2) 1/4	675

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 cutting board overhang or 1" bumper at rear of unit.

**Height dimension is to top of rail; 44" to top of hinged cover bracket.



8272D-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/3 SIZE	NEMA	HP	Approx. Weight
8148D-290	\$20,582	48"	33"	64"	(1) 24"	9	11	5-15P	1/4 & 1/3	495
8272D-290	\$28,617	72"	33"	64"	(2) 27"	17.8	17	5-15P	1/4 & 1/3	725
8396D-290	\$36,651	96"	33"	64"	(1) 24", (2) 27"	20.61	25	5-15P	1/4 & 1/3	925
WITH CATCH PANS										
8148D-290CP	\$22,291	48"	33"	64"	(1) 24"	9	11	5-15P	1/4 & 1/3	495
8272D-290CP	\$31,205	72"	33"	64"	(2) 27"	17.8	17	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



8268W-290

Model No.	List Price	Length	Depth*	Height**	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	NEMA	HP	Approx. Weight
8148W-290	\$16,624	48"	33"	53.5"	(1) 27"	9	21	5-15P	1/3	355
8268W-290	\$22,469	68"	33"	53.5"	(2) 27"	17.8	30	5-15P	1/3	450
8395W-290	\$31,605	95"	33"	53.5"	(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 hood cover.



See-Thru Covers



Pull-Out Shelves



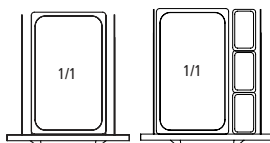
Removable Pan Slides


Pizza Preparation Racks
With Pull-Out Catch Pans


Hood Style Cover

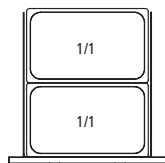


Drawers



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"	66"	68"	69"	71"
SEE-THRU COVERS (8000N ONLY, CONSULT FACTORY FOR OTHER)	PTCVRHSTxx	\$204	\$248	\$289	\$332	\$381	\$443
PULL-OUT SHELVES IN LIEU OF STANDARD - 24" (PER SECTION)	PTSHELF-24	N/A	\$1,116	N/A	\$1,116	N/A	\$1,116
PULL-OUT SHELVES IN LIEU OF STANDARD - 27" (PER SECTION)	PTSHELF-27	\$1,187	N/A	\$1,187	N/A	\$1,187	N/A
POLY CUTTING BOARD, 1/2" THICK, 16" WIDE (EXCLUDES 8000W)	PTBOR50Pxx	\$791	\$930	\$1,131	\$1,438	\$1,582	\$1,833
POLY CUTTING BOARD, 1/2" THICK, 19" WIDE (EXCLUDES 8000W)	PTBOR50Pxx-19	\$949	\$1,116	\$1,356	\$1,725	\$1,899	\$2,200
RICHLITE CUTTING BOARD, 1/2" THICK, 16" WIDE (EXCLUDES 8000W)	PTBOR50Rxx	\$1,780	\$2,074	\$2,518	\$3,173	\$3,589	\$4,083
RICHLITE CUTTING BOARD, 1/2" THICK, 10" WIDE (REPLACES STANDARD 10" POLY BOARD ON 8000W)	PTWBOR50Rxx	\$397	N/A	\$562	N/A	\$786	N/A
REMOVABLE PAN SLIDES, (8) 18" X 26" PAN CAPACITY (FITS IN 24" & 27" SECTIONS ONLY)	PTRCKWRx	\$626	\$626	\$626	\$626	\$626	\$626
ADDITIONAL SHELVES, 21" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTFRSxWR21	N/A	N/A	N/A	\$302	N/A	\$302
ADDITIONAL SHELVES, 24" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTFRSxWR24	\$302	N/A	\$302	N/A	\$302	N/A
ADDITIONAL SHELVES, 27" INTERIOR WITH BRACKETS (RECOMMENDED MAX OF 3, COMES STANDARD WITH 1)	PTFRSxWR27	N/A	\$302	N/A	\$302	N/A	\$302
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6" (CONSULT FACTORY FOR 8000D)	PTLEGS	\$0	\$0	\$0	\$0	\$0	\$0
PIZZA PREPARATION RACKS WITH PULL-OUT CATCH PANS (EXCLUDES 8000W)	PTRCKPRPxx	\$1,709	\$3,595	\$4,274	\$4,941	\$5,699	\$6,352
PIZZA PREPARATION RACKS (EXCLUDES 8000W)	PTRCKPRWxx	\$908	\$1,195	\$1,208	\$1,494	\$1,788	\$2,167
STAINLESS STEEL BACK PANEL	PTBCKSSxx	\$1,548	\$1,952	\$2,322	\$2,709	\$3,096	\$3,572
HOOD STYLE COVER (STANDARD ON 8000W & 8000D)	PTCVRHODxx	\$1,300	\$1,518	\$1,767	\$1,967	\$2,206	\$2,426
LIFT-OFF COVER	PTCVRLF0xx	\$508	\$759	\$759	\$759	\$759	\$978
SLIDE-BACK COVER	PTCVRHSBxx	\$1,845	\$1,845	\$1,845	\$1,845	\$1,845	\$2,037
CANTILEVER MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (EXCLUDES 8000D)	PTCSTxx	\$1,505	\$1,902	\$2,298	\$2,694	\$3,088	\$3,483
CANTILEVER MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL (EXCLUDES 8000D)	PTCDTxx	\$3,006	\$3,806	\$4,594	\$5,385	\$6,179	\$6,967
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	\$3,419	N/A	\$3,419
(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	\$3,419	N/A	\$3,419	N/A	\$3,419
(2) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 6" PAN (FOR 48", 68", 95")	PTRDXEXT27	\$4,200	N/A	\$4,200	N/A	\$4,200	N/A
(3) 27" DRAWERS TO REPLACE (1) 27" DOOR, EACH HOLDS (2) 12" X 20" X 4" PAN (4" DEEP PANS)	PTRDXTPL27	\$5,068	N/A	\$5,068	N/A	\$5,068	N/A
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); INCLUDES EXPORT APPROVED SLAT-STYLE CRATE (FOR 8000N & 8000W ONLY)	VOL230-50/60-290z	\$911	\$911	\$911	\$911	\$911	\$911
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$498	\$498	\$498	\$498	\$498	\$498
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory					
SELF CLOSING DOOR HINGE (PER DOOR)	DRHDSFCL-xx	\$213	\$213	\$213	\$213	\$213	\$213
STAINLESS STEEL INTERIOR	PTINTLNRxx	\$1,248	\$1,558	\$1,874	\$2,177	\$2,577	\$3,061
COMPRESSOR LEFT	CMPLFT-xx	\$2,425	\$2,425	\$2,425	\$2,425	\$2,425	\$2,425

*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 9

Traditional Rear Compressor Options & Accessories, page 10

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Mega Top Cold Wall Options & Accessories, page 12

Mega Top Forced Air Options & Accessories, page 13

Randell provides the most standard sizes from 48" up to 95" 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 1998 NSF/ANSI standard 7, 41°F product temperature requirements
- Full-depth interiors allow full-size sheet pans in 24" and 27" sections
- Recessed pan cooling assures NSF standard temperature compliance in hot ambient conditions
- 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

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

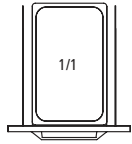
9401-290

Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
SIDE COMPRESSOR									
9210-513	\$12,604	48"	33"	36"	(2) 18"	10.1	8	1/3	325
9200-513	\$13,654	60"	33"	36"	(2) 24"	14.7	10	1/3	423
9230-513	\$15,609	72"	33"	36"	(2) 27"	19.3	16	3/8	520
9220-513	\$20,690	84"	33"	36"	(2) 24" & (1) 18"	23.9	16	3/8	573
REAR COMPRESSOR									
9401-290	\$7,845	27"	30"	36"	(1)27"	5.7	6	1/4	175
9801-290	\$10,594	36"	30"	36"	(2)18"	7.8	8	1/4	245
9303-290	\$10,947	48"	30"	36"	(2)24"	10.8	8	1/4	280
9305-290	\$12,023	48"	30"	36"	(2)24"	10.8	12	1/4	280
9601-290	\$13,136	60"	30"	36"	(2)27"	13.8	14	1/4	300

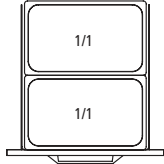
Pans not included.

SIDE COMPRESSOR OPTIONS & ACCESSORIES

REAR COMPRESSOR OPTIONS & ACCESSORIES



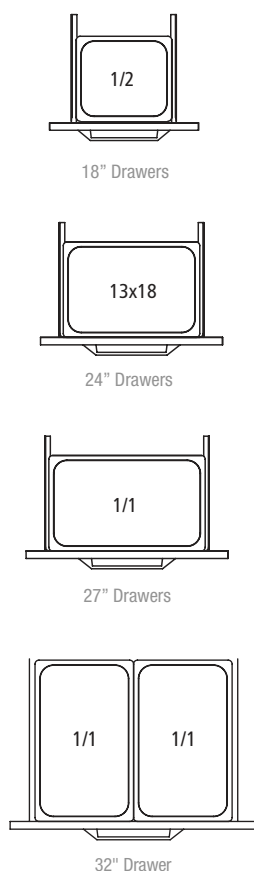
18" Drawers



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	\$397	\$492	\$594	\$689
DRAWERS, (2) 18" DRAWERS, FOR 18" DOOR REPLACEMENT, EACH HOLDS (1) 12" X 20" X 6" DEEP PANS	SMRDxDBL18	\$3,150	N/A	N/A	\$3,150
DRAWERS, (2) 27" DRAWERS, FOR 27" DOOR REPLACEMENT, EACH 27" HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxDBL27	N/A	N/A	\$4,200	N/A
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 27" DOORS ONLY)	SMRCKWRx	N/A	\$799	\$799	\$799
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,388	\$1,453	\$1,533	\$1,711
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,542	\$1,920	\$2,320	\$2,694
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,085	\$3,838	\$4,639	\$5,436
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$498	\$498	\$498	\$498
STAINLESS STEEL INTERIOR	SMINTLNRxx	\$1,248	\$1,558	\$1,874	\$2,177
MODIFIED TOP OPENING	CUTTOP-9K	\$1,636	\$1,636	\$1,636	\$1,636

*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	\$3,070	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	\$3,070	N/A
DRAWERS, (2) 27" DRAWERS, TOP HOLDS (1) 12" X 20" X 6" DEEP PAN, BOTTOM HOLDS (1) 12" X 20" X 6" DEEP PAN	RMRDxDBL27	\$3,070	N/A	N/A	N/A	N/A	\$3,070
ADDITIONAL SHELVES, 18" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18	N/A	N/A	N/A	\$265	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	\$265	N/A
ADDITIONAL SHELVES, 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$265	N/A	N/A	N/A	N/A	\$265
ADDITIONAL SHELVES, 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32	N/A	\$265	N/A	N/A	N/A	N/A
BACKSPLASH ADDITION (ADD)	RMBKSADDxx	N/A	\$677	\$677	\$677	\$677	\$677
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	\$642	N/A	N/A	\$642	\$642	\$642
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$851	\$966	\$966	\$1,076	\$1,287	\$1,501
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	RMSTxx16	\$956	\$1,134	\$1,134	\$1,278	\$1,676	\$2,119
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	RMDTxx16	\$1,915	\$2,268	\$2,268	\$2,556	\$3,351	\$4,241
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$652	\$652	\$652	\$652	\$652	\$652
GASKET GUARD (PER DOOR OR DRAWER; DRAWER REQUIRES 2)	GASxGUARD-xx	Consult Factory					
STAINLESS STEEL DOOR LINER (PER DOOR)	RMDRSLNR-xx	\$498	\$498	N/A	\$997	\$997	\$1,495
STAINLESS STEEL INTERIOR	RMSSLNR-xx	\$924	\$1,237	\$1,326	\$1,641	\$1,804	\$1,943

*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

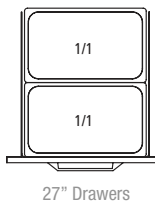
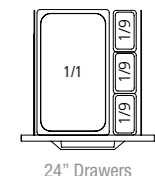
Model No.	List Price	Length	Depth*	Work Height	Overall Height	Doors	Storage (Cu. Ft.)	Pan Capacity 1/6 SIZE	HP	Approx. Weight
COLD WALL										
9148W-290	\$17,257	48"	33"	35"	46.5"	(1) 27"	5.5	18	1/3	355
9260W-290	\$19,400	60"	33"	35"	46.5"	(2) 24"	9.8	24	1/3	400
9272W-290	\$21,734	72"	33"	35"	46.5"	(2) 27"	11.2	30	1/3	475
FORCED AIR										
9412-32-290*	\$12,018	32"	32.8"	36"	46"	(1) 32"	8.6	12	1/4	252
9412-32D-290*	\$14,991	32"	32.8"	36"	46"	(2) DRAWERS	-	12	1/4	300
PT48-18W-L	\$12,999	48"	33"	34.75"	49"	(2) 18"	10.1	18	1/5	411
PT60-24W-L	\$14,077	60"	33"	34.75"	49"	(1) 21" & (1) 27"	14.7	24	1/4	456
PT72-30W-L	\$16,401	72"	33"	34.75"	49"	(2) 27"	19.2	30	1/4	502
PT84-36W-L	\$20,201	84"	33"	34.75"	49"	(1) 18" & (2) 27"	24.15	36	1/4	565

*Depth dimensions do not include cutting board overhang and/or bumper at rear of unit if applicable.

Pans not included.

COLD WALL OPTIONS & ACCESSORIES

FORCED AIR OPTIONS & ACCESSORIES



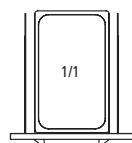
Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length		
		48"	60"	72"
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 10" WIDE	SM92BOR50Rxx	\$397	\$492	\$594
DRAWERS, (2) 24" DRAWERS, FOR 24" DOOR REPLACEMENT, EACH DRAWER HOLDS (1) 12" X 20" AND (3) 1/9 SIZE PANS (4" DEEP TOP DRAWER, 6" DEEP BOTTOM DRAWER)	9WRDWDBL-EXT-24	N/A	\$3,152	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	\$4,272	N/A	\$4,272
24" INTERIOR SHELF FOR 24" DOOR (MAX OF 2 RECOMMENDED, COMES STANDARD WITH 1)	RFSxWR-24	N/A	\$322	N/A
27" INTERIOR SHELF FOR 27" DOOR (MAX OF 2 RECOMMENDED, COMES STANDARD WITH 1)	RFSxWR-27	\$322	N/A	\$322
STAINLESS STEEL BACK PANEL	BCKSS-xx	\$1,388	\$1,453	\$1,533
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,542	\$1,920	\$2,320
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,085	\$3,838	\$4,639
CASTERS IN LIEU OF LEGS, 3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	PTCAS3IN	\$0	\$0	\$0
CASTERS IN LIEU OF LEGS, 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	\$498	\$498	\$498
STAINLESS STEEL INTERIOR	INTSS-xx	\$439	\$439	\$439
LIFT-OFF COVER(S)	1CVRLF0-20-xx	\$486	\$486	\$486
HINGED SLIDE-BACK COVER	1CVRHSB-20-xx	Consult Factory		
COMPRESSOR RIGHT MODIFICATION	CMPRGT-9KW	\$2,425	\$2,425	\$2,425
220-230V/50-60HZ/1PH, CORD ONLY (PLUG BY OWNER); INCLUDES EXPORT APPROVED SLAT-STYLE CRATE (FOR 9000W ONLY)	VOL230-50/60-290z	\$911	\$911	\$911

*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.

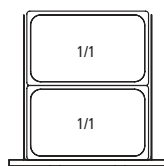


Hinged Glass Cover
(Doubles as a Breath Guard)

- 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	\$8,927	\$9,515	\$10,103	N/A
HINGED GLASS COVER**	SMCVRHGGxx	\$6,504	\$7,002	\$7,367	N/A
HOOD COVER**	SMCVRHOODxx	\$965	\$1,015	\$1,236	\$1,248
RICHLITE CUTTING BOARD IN LIEU OF STANDARD POLY CUTTING BOARD, 1/2" THICK, 10" WIDE	SMBOR50Rxx	\$397	\$492	\$594	\$689
DRAWERS, (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$3,150	N/A	N/A	N/A
DRAWERS, (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27	N/A	\$4,200	\$4,200	\$4,200
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 27" DOORS ONLY)	SMRCKWRx	N/A	\$799	\$799	\$799
ADJUSTABLE LEGS IN LIEU OF CASTERS, 6"	SMLEGS	\$0	\$0	\$0	\$0
STAINLESS STEEL BACK PANEL	SMBCKSSWSxx	\$1,388	\$1,453	\$1,533	\$1,711
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDSTxx	\$1,542	\$1,920	\$2,320	\$2,694
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE, STAINLESS STEEL	SMDDTxx	\$3,085	\$3,838	\$4,639	\$5,436
GASKET GUARD (PER DOOR)	GASxGUARD-xx	Consult Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$498	\$498	\$498	\$498
STAINLESS STEEL INTERIOR	SMINTLNRxx	\$1,248	\$1,558	\$1,874	\$2,177
MODIFIED TOP OPENING	CUTTOP-9K	\$1,636	\$1,636	\$1,636	\$1,636

*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	\$20,014	24"	33"	35"	43.125"	Yes	0.2	115/60/1	1.8	5-15P	195
RCS-24	\$14,979	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	\$10,992	39"	18"	23.5"	3	1/5	123
CR9046-290	\$11,186	46"	18"	23.5"	4	1/5	162
CR9060-290	\$11,417	60"	18"	23.5"	6	1/5	220
CR9067-290	\$11,703	67"	18"	23.5"	7	1/5	249
CR9074-290	\$11,940	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	\$28,924	SLIDE	36"	30"	36"	12 GAL	3P/4J	1/3	115/60/1	3.2	5-15P	385
DCST-44-SR9	\$30,382	SLIDE	44"	30"	36"	18 GAL	4P/5J	1/3	115/60/1	3.2	5-15P	418
DCST-54-SR11	\$31,843	SLIDE	54"	30"	36"	24 GAL	5P/6J	1/3	115/60/1	3.2	5-15P	452
DCFT-36-SR7	\$28,194	FLIP	36"	30"	36"	12 GAL	3P/4J	1/3	115/60/1	3.2	5-15P	385
DCFT-44-SR9	\$29,654	FLIP	44"	30"	36"	18 GAL	4P/5J	1/3	115/60/1	3.2	5-15P	418
DCFT-54-SR11	\$31,113	FLIP	54"	30"	36"	24 GAL	5P/6J	1/3	115/60/1	3.2	5-15P	452

[Traditional, page 18](#)[Traditional Options & Accessories, page 19](#)[Precise Temp, page 34](#)[Precise Temp Options & Accessories, page 36](#)

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](#)



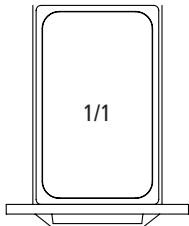


LPRES1R2-72C4

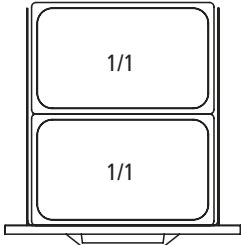
MODEL*	List Price	LENGTH	DEPTH	HEIGHT	PAN STORAGE CAPACITY	DRAWERS	HP	VOLT/CYCLE/ PHASE	AMPS	NEMA PLUG	SHIP WT.
4" DEEP PAN CAPACITY											
LPRES1x1-38C4	\$21,500	38	32.5	23.5	(2) 12"x20"X4"	(2) 19"	1/4	115/60/1	6	5-15P	365
LPRES1x1-48C4	\$22,800	48	32.5	23.5	(4) 12"x20"X4"	(2) 27"	1/4	115/60/1	6	5-15P	400
LPRES1x1-53C4	\$23,700	53	32.5	23.5	(4) 12"x20"X4"	(2) 32"	1/4	115/60/1	6	5-15P	415
LPRES1x2-72C4	\$26,200	72	32.5	23.5	(8) 12"x20"X4"	(4) 27"	1/4	115/60/1	6	5-15P	530
LPRES1x2-82C4	\$28,000	82	32.5	23.5	(8) 12"x20"X4"	(4) 32"	1/4	115/60/1	6	5-15P	560
LPRES1x3-105C4	\$33,000	105	32.5	23.5	(12) 12"x20"X4"	(6) 27"	1/3	115/60/1	7	5-15P	665
LPRES1x3-120C4	\$35,700	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	\$22,350	38	32.5	27.5	(2) 12"x20"X6"	(2) 19"	1/4	115/60/1	6	5-15P	375
RES1x1-48C4	\$23,650	48	32.5	27.5	(4) 12"x20"X6"	(2) 27"	1/4	115/60/1	6	5-15P	410
RES1x1-53C4	\$24,550	53	32.5	27.5	(4) 12"x20"X6"	(2) 32"	1/4	115/60/1	6	5-15P	425
RES1x2-72C4	\$27,050	72	32.5	27.5	(8) 12"x20"X6"	(4) 27"	1/4	115/60/1	6	5-15P	545
RES1x2-82C4	\$28,850	82	32.5	27.5	(8) 12"x20"X6"	(4) 32"	1/4	115/60/1	6	5-15P	575
RES1x3-105C4	\$33,850	105	32.5	27.5	(12) 12"x20"X6"	(6) 27"	1/3	115/60/1	7	5-15P	685
RES1x3-120C4	\$36,550	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.

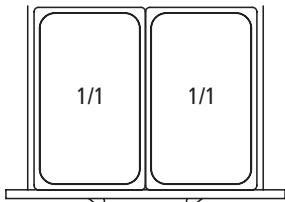
OPTIONS & ACCESSORIES



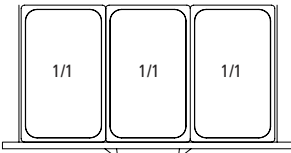
19" Drawer



27" Drawer



32" Drawer



44" Drawer

Description	Model No. x denotes section	List Price
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 19" - (1) 12X20" PAN PER DRAWER (SHORTENS UNIT BY 8" PER SECTION)	LPRDxDBL19	\$630
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 32" (ROTATES PANS TO BE SIDE-BY-SIDE) (ADDS 5" IN LENGTH PER SECTION)	LPRDxDBL32	\$900
DRAWER CARTRIDGE SYSTEM WITH 3 YEAR WARRANTY, CONVERTS STANDARD 27" DRAWER SET TO 44"- (3) 12X20" PANS PER DRAWER SIDE BY SIDE (ADDS 17" IN LENGTH PER SECTION)	LPRDxDBL44	\$1,602
REPLACE DRAWER CARTRIDGE SYSTEM WITH DOOR (19" & 27" SECTIONS, LPRES MODELS ONLY)	LPRDxD00R	\$(1,878)
6" CASTERS IN LIEU OF 4" CASTERS (UP TO 55" IN LENGTH)	LPCAS6IN	\$899
6" CASTERS IN LIEU OF 4" CASTERS (UP TO 85" IN LENGTH)	LPCAS6INA	\$1,281
6" CASTERS IN LIEU OF 4" CASTERS (UP TO 130" IN LENGTH)	LPCAS6INB	\$1,647
EXTEND LENGTH OF UNIT BY 12" OR LESS (130" MAXIMUM LENGTH)	LPLENMOD	\$1,775
ONE DRAWER OR DOOR LOCK (TWO REQUIRED PER SET OF DRAWERS)	LPDRLOCKx	\$784

*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, page 21](#)[Specification, page 22](#)

The R & RS reach-in series meets DOE 2017 energy requirements and comes in a variety of configurations such as 1-section refrigerators and freezers in full-height or half-height stainless steel doors; 2-section refrigerator and freezers in full-height stainless steel doors.

Our point-of-use undercounter refrigerator and freezer design and legendary functionality help streamline kitchen workflow by preventing repeated trips to the walk-in cooler, which takes staff away from value-added tasks like preparation and serving customers.

FEATURES & BENEFITS:

- Electronic controls
- Energy-efficient 2.5" minimum CFC-free polyurethane insulation throughout
- Top-mounted refrigeration system runs cooler for higher efficiency on reach-ins
- "Front-breathing" refrigeration system requires no side or back clearance
- Interior of cabinet is fully coved for ease of cleaning





R1R-29-2

R1F-29-1

R2R-52-2

9404-32DT-RTFBL

Model No.	List Price	Length	Depth	Height	Sections	No. of Doors	Hinged	HP	NEMA	Amps	Approx. Weight
REFRIGERATORS											
R1R-29-1L	\$17,911	28.8"	30.8"	83"	1	(1) Full	Left	1/4	5-15P	2.5	270
R1R-29-2	\$19,703	28.8"	30.8"	83"	1	(2) 1/2	Right	1/4	5-15P	2.5	270
R1R-29-2L	\$19,703	28.8"	30.8"	83"	1	(2) 1/2	Left	1/4	5-15P	2.5	270
R2R-52-2	\$23,539	51.8"	30.8"	83"	2	(2) Full	Left-Right	1/4	5-15P	2.6	400
FREEZERS											
R1F-29-1	\$21,494	28.8"	30.8"	83"	1	(1) Full	Right	1/2	5-15P	4.4	280
R1F-29-1L	\$21,494	28.8"	30.8"	83"	1	(1) Full	Left	1/2	5-15P	4.4	280
R1F-29-2	\$23,643	28.8"	30.8"	83"	1	(2) 1/2	Right	1/2	5-15P	4.4	280
R1F-29-2L	\$23,643	28.8"	30.8"	83"	1	(2) 1/2	Left	1/2	5-15P	4.4	280
R2F-52-2	\$29,188	51.8"	30.8"	83"	2	(2) Full	Left-Right	1/2	5-15P	6.3	435
DUAL TEMP (RT=Refrigerator Top, RB=Refrigerator Bottom, FT=Freezer Top, FB=Freezer Bottom)											
9404-27DT-RTFBR	\$15,742	27"	31"	67"	TR / BF	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-27DT-RTFBL	\$15,742	27"	31"	67"	TR / BF	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-27DT-RBFTR	\$15,742	27"	31"	67"	TF / BR	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-27DT-RBFLL	\$15,742	27"	31"	67"	TF / BR	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	380
9404-32DT-RTFBR	\$22,369	32"	33.8"	67"	TR / BF	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	504
9404-32DT-RTFBL	\$22,369	32"	33.8"	67"	TR / BF	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	504
9404-32DT-RBFTR	\$22,369	32"	33.8"	67"	TF / BR	(2) 1/2	Right	1/4 / Section	(2) 5-15P	2.2 / Section	504
9404-32DT-RBFLL	\$22,369	32"	33.8"	67"	TF / BR	(2) 1/2	Left	1/4 / Section	(2) 5-15P	2.2 / Section	504



RS1R-29-1

RS1R-29-2

RS2R-52-2

RS2R-52-4

Model No.	List Price	Length	Depth	Height	Sections	No. of Doors	Hinged	HP	NEMA	Amps	Refrigerant	Approx. Weight
REFRIGERATORS												
RS1R-29-1	Contact Factory	28.8"	33.875	83	1	(1) Full	Right	1/3	5-15P	3.1	R-290	356
RS1R-29-1L		28.8"	33.875	83	1	(1) Full	Left	1/3	5-15P	3.1	R-290	356
RS1R-29-2		28.8"	33.875	83	1	(2) 1/2	Right	1/3	5-15P	3.1	R-290	356
RS1R-29-2L		28.8"	33.875	83	1	(2) 1/2	Left	1/3	5-15P	3.1	R-290	356
RS1R-29-2G		28.8"	33.875	83	1	(2) 1/2	Right	1/3	5-15P	3.1	R-290	356
RS1R-35-1RI		34.125	37.875	83.875	1	(1) Full	Right	1/3	5-15P	4.1	R-290	410
RS1R-35-1RIL		34.125	37.875	83.875	1	(1) Full	Left	1/3	5-15P	4.1	R-290	410
RS2R-52-2		51.75	33.875	83	2	(2) Full	Left-Right	2/3	5-15P	4	R-290	538
RS2R-52-4		51.75	33.875	83	2	(2) Full	Left-Right	2/3	5-15P	4	R-290	538
RS2R-67-2RI		67	37.875	83.875	2	(2) Full	Left-Right	2/3	5-15P	5.2	R-290	580
FREEZERS												
RS1F-29-1	Contact Factory	28.8"	33.875	83	1	(1) Full	Right	3/4	5-15P	4.5	R-290	356
RS1F-29-1L		28.8"	33.875	83	1	(1) Full	Left	3/4	5-15P	4.5	R-290	356
RS1F-29-2		28.8"	33.875	83	1	(2) 1/2	Right	3/4	5-15P	4.5	R-290	356
RS1F-29-2L		28.8"	33.875	83	1	(2) 1/2	Left	3/4	5-15P	4.5	R-290	356
RS1F-35-1RI		34.125	37.875	83.875	1	(1) Full	Right	3/4	5-15P	4.5	R-290	415
RS1F-35-1RIL		34.125	37.875	83.875	1	(1) Full	Left	3/4	5-15P	4.5	R-290	415
RS2F-52-2		51.75	33.875	83	2	(2) Full	Left-Right	1	5-15P	5.5	R-290	538
RS2F-52-4		51.75	33.875	83	2	(2) Full	Left-Right	1	5-15P	5.5	R-290	538
RS2F-67-2RI		67	37.875	83.875	2	(2) Full	Left-Right	1	5-15P	5.5	R-290	590

Traditional Side Compressor, page 24

Traditional Side Compressor
Options & Accessories, page 25

Traditional Rear Compressor, page 26

Traditional Rear Compressor
Options & Accessories, page 27

Precise Temp, page 35

Precise Temp Options & Accessories, page 36

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 coved to meet NSF standard #7, while the interior bottom, back and top are anodized aluminum with coved 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. CFC-free, R-513a refrigeration system includes a condensing unit and thermostatic control for easy operator adjustability.

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

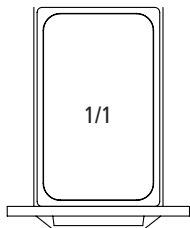




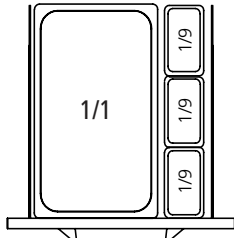
9205-513

Model No.	List Price	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
SIDE COMPRESSOR REFRIGERATORS WITH BACKSPLASH								
9215-513	\$12,313	48"	33"	36"	(2)18"	11.6	1/3	325
9205-513	\$13,985	60"	33"	36"	(2)24"	16.2	1/3	370
9235-513	\$15,658	72"	33"	36"	(2)27"	20.1	1/3	390
9225-513	\$17,410	84"	33"	36"	(1)18" (2)24"	23.2	1/3	435
SIDE COMPRESSOR FREEZERS WITH BACKSPLASH								
9215F-290	\$14,272	48"	33"	36"	(2)18"	9.5	1/2	325
9205F-290	\$17,365	60"	33"	36"	(2)24"	13.5	1/2	370

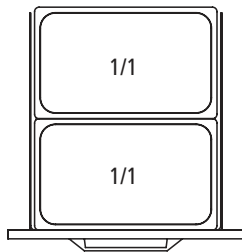
OPTIONS & ACCESSORIES



18" Drawer



24" Drawers



27" Drawer

Description	Model No. x denotes section xx denotes unit length	List Price* for Unit Length			
		48"	60"	72"	84"
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 18" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN	SMRDxDBL18	\$3,150	N/A	N/A	\$3,150
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 24" DRAWERS, EACH HOLDS (1) 12" X 20" X 6" DEEP PAN & (3) 1/9 SIZE PANS	SMRDxDBL24	N/A	\$3,150	N/A	\$3,150
DRAWERS (REFRIGERATOR MODELS ONLY), (2) 27" DRAWERS, EACH HOLDS (2) 12" X 20" X 6" DEEP PANS	SMRDxEXT27	N/A	N/A	\$4,200	N/A
REMOVABLE PAN SLIDES WITH (8) 18" X 26" PAN CAPACITY (FOR 24" & 27" DOORS ONLY)	SMRCKWRx	N/A	\$799	\$799	\$799
BACKSPLASH REMOVAL	SMBKSDExx	\$722	\$722	\$722	\$722
STAINLESS STEEL BACK PANEL	SMBCKSSxx	\$1,388	\$1,453	\$1,533	\$1,711
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE	SMDSTxx	\$1,542	\$1,920	\$2,320	\$2,694
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE	SMDDTxx	\$3,085	\$3,838	\$4,639	\$5,436
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	\$973	\$973	\$973	\$973
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	\$973	\$973	\$973	\$973
6" CASTERS FOR 35" WORK HEIGHT IN LIEU OF LEGS, SET OF (4) FOR UNITS UP TO 72", SET OF (6) FOR UNITS OVER 72"	SMCAS6IN/A	\$973	\$973	\$973	\$973
GASKET GUARD (PER DOOR OR DRAWER; DRAWER REQUIRES 2)	GASxGUARD-xx	Consult Factory			
STAINLESS STEEL DOOR LINER (PER DOOR)	DRSLNR-xx	\$498	\$498	\$498	\$498
STAINLESS STEEL INTERIOR	INTLNR-xx	\$1,248	\$1,558	\$1,874	\$2,177

*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

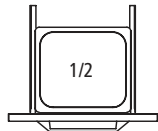
9404-32D-290

Model No.	List Price	Length	Depth**	Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
REAR COMPRESSOR REFRIGERATORS WITH BACKSPLASH								
9402-290	\$7,078	27"	30"	36"	(1)27"	5.7	1/4	185
9802-290	\$10,092	36"	30"	36"	(2)18"	7.9	1/4	220
9302-290	\$10,342	48"	30"	36"	(2)24"	10.8	1/4	265
9602-290	\$11,996	60"	30"	36"	(2)27"	13	1/4	300
9604-290	\$14,079	72"	30"	36"	(3)24"	16.8	1/4	330
REAR COMPRESSOR FREEZERS WITH BACKSPLASH								
9402F-290	\$8,251	27"	30"	36"	(1)27"	5.7	1/3	185
9802F-290	\$11,780	36"	30"	36"	(2)18"	7.9	1/3	220
9302F-290	\$11,512	48"	30"	36"	(2)24"	10.8	1/3	265
REAR COMPRESSOR REFRIGERATORS WITHOUT BACKSPLASH								
9404-290	\$7,091	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290R*	\$7,091	27"	30"	35"	(1)27"	5.7	1/4	185
9404-290-DW	\$10,309	27"	30"	35"	(2) DRAWERS	-	1/4	205
9404-32-290	\$9,624	32"	32.8"	36"	(1)32"	8.6	1/4	252
9404-32D-290	\$12,840	32"	32.8"	36"	(2) DRAWERS	-	1/4	300
9301-290	\$9,890	48"	30"	35"	(2)24"	10.8	1/4	265
REAR COMPRESSOR FREEZERS WITHOUT BACKSPLASH								
9404F-290	\$7,725	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-290R*	\$7,725	27"	30"	35"	(1)27"	5.7	1/3	185
9404F-32-290	\$10,900	32"	32.8"	36"	(1)32"	8.6	1/3	252
9404F-32D-290	\$13,636	32"	32.8"	36"	(2) DRAWERS	-	1/3	300
9301F-290	\$11,182	48"	30"	35"	(2)24"	10.8	1/3	265

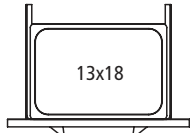
*"R" denotes right hinged.

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

[OPTIONS & ACCESSORIES](#)



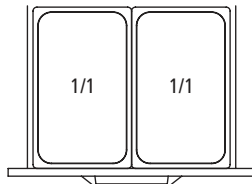
18" Drawers



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	\$3,070	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	\$3,070	N/A	\$3,070
(2) 27" DRAWERS**, EACH HOLDS (1) 12" X 10" X 6" DEEP PAN	RMRDxDBL27	\$3,070	N/A	N/A	N/A	\$3,070	N/A
ADDITIONAL 18" INTERIOR SHELVES (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR18	N/A	N/A	\$265	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	\$265	N/A	\$265
ADDITIONAL 27" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR27	\$265	N/A	N/A	N/A	\$265	N/A
ADDITIONAL 32" INTERIOR SHELF (RECOMMENDED MAX OF 3, COMES STANDARD WITH 2)	RMRFSxWR32	N/A	\$265	N/A	N/A	N/A	N/A
BACKSPLASH, REMOVAL	RMBKSDELxx	\$682	\$682	\$682	\$682	\$682	\$682
BACKSPLASH, ADDITION	RMBKSADDxx	N/A	\$677	N/A	N/A	N/A	N/A
3" CASTERS FOR 32" WORK HEIGHT, SET OF (4)	RMCAS3IN	\$0	N/A	\$0	\$0	\$0	\$0
4" CASTERS FOR 33" WORK HEIGHT, SET OF (4)	RMCAS4IN	\$0	N/A	\$0	\$0	\$0	\$0
6" ADJUSTABLE CASTERS, SET OF (4)	RMCAS6INADJ	\$642	\$614	\$642	\$642	\$642	\$642
STAINLESS STEEL BACK PANEL	RMBCKSSxx	\$851	\$966	\$966	\$1,076	\$1,287	\$1,501
STAINLESS STEEL BACK PANEL FOR UNITS WITH BACKSPLASH	RMBCKSSxxSPL	\$887	\$887	\$1,159	\$1,397	\$1,683	\$1,936
DECK MOUNTED SINGLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMSTxx16	\$956	\$1,134	\$1,134	\$1,278	\$1,676	\$2,119
DECK MOUNTED DOUBLE TIER OVERSHELVES, 16" WIDE (CONSULT FACTORY FOR SPECIFICATIONS)	RMDTxx16	\$1,915	\$2,268	\$2,268	\$2,556	\$3,351	\$4,241
DOOR/DRAWER LOCKS (PRICE PER DOOR OR DRAWER; DRAWER REQUIRES 2 LOCKS)	RMDRLOCK	\$652	\$652	\$652	\$652	\$652	\$652
GASKET GUARD (ALL DOORS)	GASXGUARD-XX	Consult Factory					
STAINLESS STEEL DOOR LINER (PER DOOR)	RMDRSLNR-XX	\$498	\$498	\$997	\$997	\$997	\$1,495
STAINLESS STEEL INTERIOR	RMSSLNR-XX	\$924	\$1,237	\$1,326	\$1,641	\$1,804	\$1,943

*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.

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
- Stainless steel 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





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	\$32,754	Undercounter	27"	30"	35"	3	-	5-20P	1/2	320
BC-510WT	\$40,669	Worktop	59"	34"	36"	10	5	5-20P	3/4	565
BC-918RI	\$77,615	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	\$1,370
STAINLESS STEEL FINISH BACK PANEL FOR BC-510WT	BCBCKSS-510	\$1,999
STAINLESS STEEL FINISH BACK PANEL FOR BC-918RI	BCKSS18-BCH	\$3,444
DOOR LOCK	2DRLOCK-1	\$567

*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 32

Built-In, page 33

Chef Base, page 34

Worktop, page 35

Options & Accessories, page 36

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 accurate temperatures +/- 2°F
- Holds temperature precisely from -4°F to +40°F, or anywhere in between, so red meat stays fresher longer (at 26°F) and chicken is easier to fillet (at 33°F)
- 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





FX-1UC-290

FX-1UCB-290

FX-2UCB-290

Model No.	List Price	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1UC-290	\$10,418	Slide-In	Finished	Bottom	27"	29.4"	33.8"	2.5	1	115	5-15P	422
FX-1UCB-290	\$12,217	Roll-In	Finished	Bottom	27.1"	29.5"	43.5"	2.5	1	115	5-15P	450
FX-2UCB-290	\$24,665	Roll-In	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	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1-290	\$15,769	Built-In Bulk	Unfinished	Side	43.3"	28"	16.4"	3	1	115	5-15P	245
FX-1A-290	\$15,769	Built-In Low Height	Unfinished	Side	43.3"	28"	14.8"	2.5	1	115	5-15P	245
FX-1RE-290	\$16,404	Built-In Bulk	Unfinished	Rear	35"	34.5"	16.4"	3	1	115	5-15P	245
FX-1REA-290	\$16,404	Built-In Low Height	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	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-1CS-290	\$20,355	Bulk	Marine Edge	Side	48"	33"	23.3"	3	1	115	5-15P	385
FX-2CS-290	\$35,272	Bulk	Marine Edge	Side	96"	33"	23.3"	6	2	115	5-15P	770
FX-1CSRE-290	\$20,355	Bulk	Marine Edge	Rear	38.6"	36"	23.3"	3	1	115	5-15P	385
FX-2CSRE-290	\$35,272	Bulk	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	Body Style	Top Style	Compressor	Length	Depth	Height	Storage (Cu. Ft.)	# of Inserts	Volt	NEMA	Approx. Weight
FX-2WS-290	\$32,651	Bulk	Finished	Side	43.3"	28"	36.3"	6	2	115	5-15P	635
FX-2WSA-290	\$32,651	Low Height	Finished	Side	43.3"	28"	33"	5	2	115	5-15P	635
FX-2WSRE-290	\$32,651	Bulk	Finished	Rear	35"	34.5"	36.3"	6	2	115	5-15P	635
FX-2WSREA-290	\$32,651	Low Height	Finished	Rear	35"	34.5"	33"	5	2	115	5-15P	635
FX-3SS-290	\$47,628	Bulk	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	\$480
ONE STAINLESS STEEL RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-SSRACK-1	\$1,489
TWO STAINLESS STEEL RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-SSRACK-2	\$2,414
ONE POWDER-COATED RACK FOR 12X20 PAN WITH (2) 12" ADAPTOR BARS	FX-PCRACK-1	\$735
TWO POWDER-COATED RACKS FOR 12X20 PAN WITH (4) 12" ADAPTOR BARS	FX-PCRACK-2	\$1,232
TWO-TIER STAINLESS STEEL THAWING RACKS	FX-SSTHAW-2	\$1,494
DIVIDER, 3/4" POLY BOARD WITH HANDLE, STANDARD HEIGHT, LOW HEIGHT (A) OR UNDERCOUNTER (UC)	FX-PCBDIVIDER/A/UC	\$395
LEG KIT, IN LIEU OF CASTERS	FX-LEG	\$0
ADDITIONAL WHITE ABS INSERT FOR FX UNITS	FX-INSERT	\$1,864
STAINLESS STEEL BACK PANEL, EACH	FX-1SSBCK	\$1,438
STAINLESS STEEL BACK PANEL, PRICED FOR (2), REQUIRED	FX-1SSBCK@2	\$2,977
DRAWER LOCK, CYLINDER (1) EACH, PER DRAWER	FX-DRLOCK	\$687

*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 38

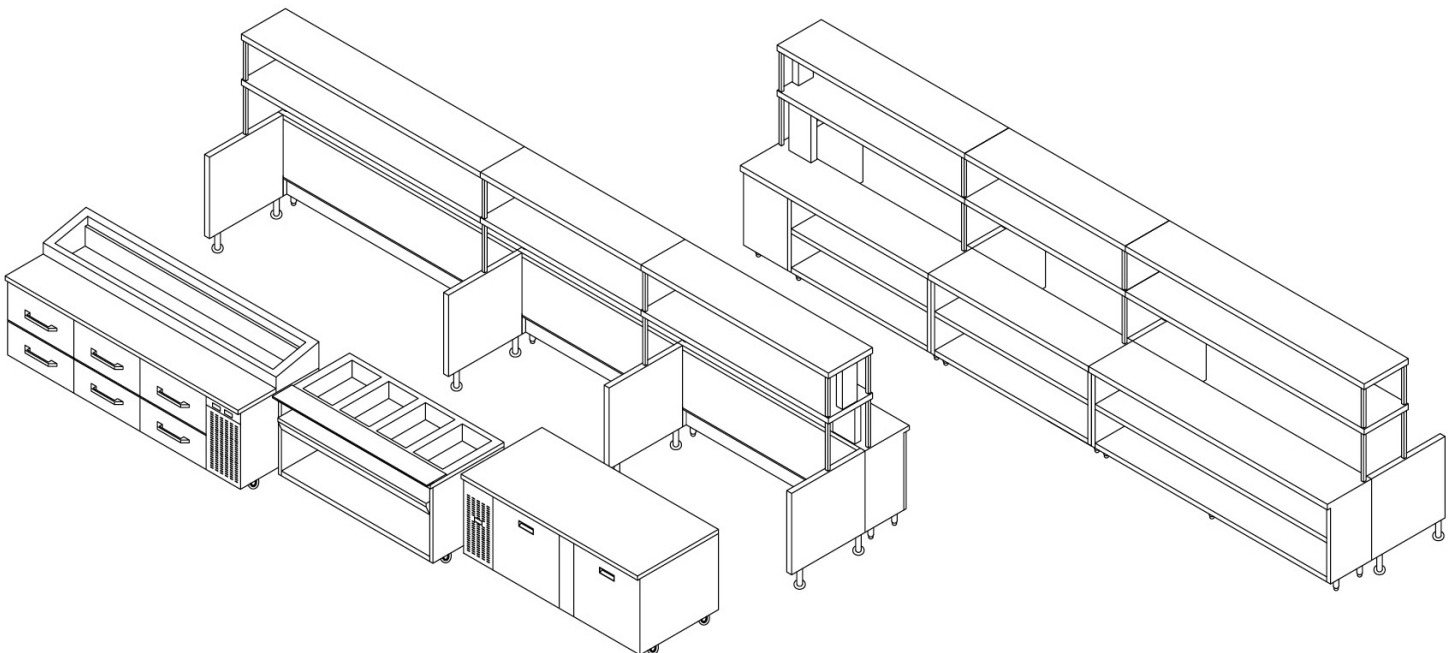
Center, page 39

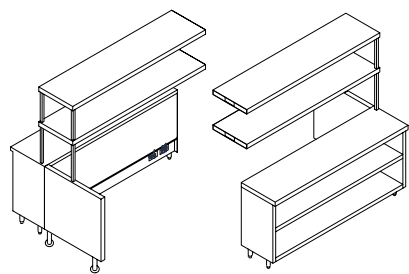
Right, page 40

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:

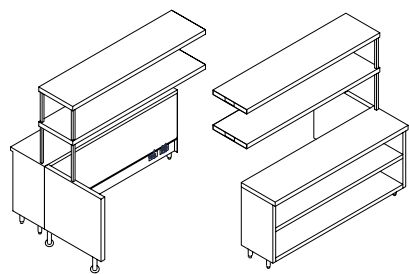
- 36 standard modules with storage shelving, over-shelf systems and wing-walls that make up to 1620 combinations from just over 7ft. to 24.5ft
- Pre-configured modules sized to accommodate Randell prep tables, work top refrigerators/freezers, and hot food tables
- Engineered with field adaptability in 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
- Same day quotation, CAD and Revit drawings from factory
- 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





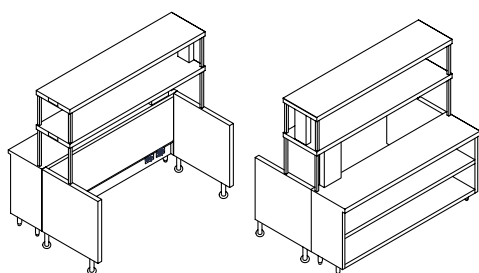
RCL (Left End of Chef Side / Right End of Server Side)

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	\$16,160	35.5"	33.5"	5-15R	6-15R
RCL-50.5	\$16,913	50.5"	48.5"	5-15R	6-20R
RCL-62.5	\$17,651	62.5"	60.5"	5-15R	6-30R
RCL-65.5	\$17,799	65.5"	63.5"	5-15R	6-30R
RCL-70.5	\$18,085	70.5"	68.5"	5-15R	6-30R
RCL-74.5	\$18,290	74.5"	72.5"	5-15R	6-30R
RCL-80.5	\$18,663	80.5"	78.5"	5-15R	6-30R
RCL-86.5	\$18,939	86.5"	84.5"	5-15R	6-15R
RCL-97.5	\$19,979	97.5"	95.5"	5-15R	6-15R

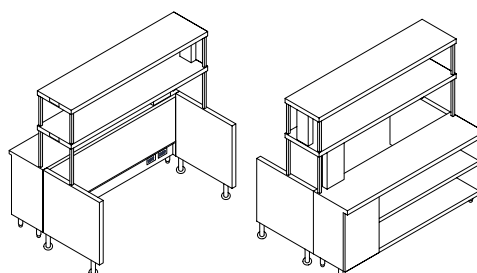


RCC (Center of Chef Side / Center of Server Side)

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	\$15,415	35.5"	33.5"	5-15R	6-15R
RCC-50.5	\$16,259	50.5"	48.5"	5-15R	6-20R
RCC-62.5	\$16,919	62.5"	60.5"	5-15R	6-30R
RCC-65.5	\$17,063	65.5"	63.5"	5-15R	6-30R
RCC-70.5	\$17,347	70.5"	68.5"	5-15R	6-30R
RCC-74.5	\$17,550	74.5"	72.5"	5-15R	6-30R
RCC-80.5	\$17,924	80.5"	78.5"	5-15R	6-30R
RCC-86.5	\$18,199	86.5"	84.5"	5-15R	6-15R
RCC-97.5	\$19,211	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	\$22,052	37.5"	33.5"	5-15R	6-15R
RCR-52.5	\$22,814	52.5"	48.5"	5-15R	6-20R
RCR-64.5	\$23,564	64.5"	60.5"	5-15R	6-30R
RCR-67.5	\$23,763	67.5"	63.5"	5-15R	6-30R
RCR-72.5	\$23,982	72.5"	68.5"	5-15R	6-30R
RCR-76.5	\$24,308	76.5"	72.5"	5-15R	6-30R
RCR-82.5	\$24,560	82.5"	78.5"	5-15R	6-30R
RCR-88.5	\$24,839	88.5"	84.5"	5-15R	6-15R
RCR-99.5	\$25,913	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	\$46,997	37.5"	33.5"	5-15R	6-15R
RCRBP-52.5	\$47,792	52.5"	48.5"	5-15R	6-20R
RCRBP-64.5	\$48,502	64.5"	60.5"	5-15R	6-30R
RCRBP-67.5	\$48,663	67.5"	63.5"	5-15R	6-30R
RCRBP-72.5	\$48,920	72.5"	68.5"	5-15R	6-30R
RCRBP-76.5	\$49,123	76.5"	72.5"	5-15R	6-30R
RCRBP-82.5	\$49,496	82.5"	78.5"	5-15R	6-30R
RCRBP-88.5	\$49,786	88.5"	84.5"	5-15R	6-15R
RCRBP-99.5	\$50,852	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.

[Utility, page 42](#)[Worktop, page 43](#)[Cold Pan, page 44](#)[Frost Top, page 45](#)[Hot Well, page 46](#)[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 2-year 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	\$6,519	STAINLESS STEEL	30"	30"	35.5"	-	135
RANFG CA	\$7,143	FIBERGLASS	30"	30"	35.5"	-	135
TRAY & SILVERWARE STAND							
RAN SW-8	\$5,792	STAINLESS STEEL	30"	30"	35.5"	8 Round	110
RAN SW-12	\$6,097	STAINLESS STEEL	36"	30"	35.5"	12 Round	120
RANFG SW-8	\$4,212	FIBERGLASS	30"	30"	35.5"	8 Round	135
RANFG SW-12	\$4,460	FIBERGLASS	36"	30"	35.5"	12 Round	145
RANFG SW-8PS	\$4,566	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	\$4,364	RAN ST-2S	\$6,709	STAINLESS STEEL	24"	30"	35.5"	100
RAN ST-3	\$4,778	RAN ST-3S	\$7,120	STAINLESS STEEL	36"	30"	35.5"	125
RAN ST-4	\$5,790	RAN ST-4S	\$8,129	STAINLESS STEEL	48"	30"	35.5"	150
RAN ST-5	\$6,424	RAN ST-5S	\$8,762	STAINLESS STEEL	60"	30"	35.5"	175
RAN ST-6	\$6,881	RAN ST-6S	\$9,347	STAINLESS STEEL	72"	30"	35.5"	200
RAN ST-7	\$8,000	RAN ST-7S	\$10,175	STAINLESS STEEL	86"	30"	35.5"	225
RANFG ST-2	\$4,473	RANFG ST-2S	\$6,913	FIBERGLASS	26"	30"	35.5"	150
RANFG ST-3	\$4,921	RANFG ST-3S	\$7,336	FIBERGLASS	36"	30"	35.5"	175
RANFG ST-4	\$5,963	RANFG ST-4S	\$8,534	FIBERGLASS	48"	30"	35.5"	200
RANFG ST-5	\$6,587	RANFG ST-5S	\$9,028	FIBERGLASS	60"	30"	35.5"	225
RANFG ST-6	\$7,223	RANFG ST-6S	\$9,630	FIBERGLASS	72"	30"	35.5"	250
RANFG ST-7	\$8,243	RANFG ST-7S	\$10,684	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	\$13,577	RS SSO-RCP-2	\$14,193	STAINLESS STEEL	36"	30"	35.5"	2	1/4	250
RS SSC-RCP-3	\$14,127	RS SSO-RCP-3	\$15,015	STAINLESS STEEL	48"	30"	35.5"	3	1/4	300
RS SSC-RCP-4	\$14,584	RS SSO-RCP-4	\$16,404	STAINLESS STEEL	60"	30"	35.5"	4	1/4	350
RS SSC-RCP-5	\$16,473	RS SSO-RCP-5	\$17,933	STAINLESS STEEL	72"	30"	35.5"	5	1/4	400
RS SSC-RCP-6	\$18,017	RS SSO-RCP-6	\$19,249	STAINLESS STEEL	86"	30"	35.5"	6	1/4	450
RS FGC-RCP-2	\$14,192	-	-	FIBERGLASS	36"	30"	35.5"	2	1/4	250
RS FGC-RCP-3	\$14,771	-	-	FIBERGLASS	48"	30"	35.5"	3	1/4	300
RS FGC-RCP-4	\$16,539	RS FGO-RCP-4	\$16,480	FIBERGLASS	60"	30"	35.5"	4	1/4	350
RS FGC-RCP-5	\$17,995	RS FGO-RCP-5	\$18,495	FIBERGLASS	72"	30"	35.5"	5	1/4	400
RS FGC-RCP-6	\$19,194	RS FGO-RCP-6	\$20,124	FIBERGLASS	86"	30"	35.5"	6	1/4	450
ICE COOLED										
RAN IC-2	\$6,814	RAN IC-2S	\$9,896	STAINLESS STEEL	36"	30"	35.5"	2	-	140
RAN IC-3	\$8,215	RAN IC-3S	\$10,938	STAINLESS STEEL	48"	30"	35.5"	3	-	175
RAN IC-4	\$9,494	RAN IC-4S	\$12,047	STAINLESS STEEL	60"	30"	35.5"	4	-	215
RAN IC-5	\$10,760	RAN IC-5S	\$12,722	STAINLESS STEEL	72"	30"	35.5"	5	-	260
RAN IC-6	\$10,949	RAN IC-6S	\$13,890	STAINLESS STEEL	86"	30"	35.5"	6	-	310
RANFG IC-2	\$7,922	-	-	FIBERGLASS	36"	30"	35.5"	2	-	275
RANFG IC-3	\$8,586	RANFG IC-3S	\$11,258	FIBERGLASS	48"	30"	35.5"	3	-	325
RANFG IC-4	\$9,923	RANFG IC-4S	\$13,220	FIBERGLASS	60.25"	30"	35.5"	4	-	375
RANFG IC-5	\$11,247	RANFG IC-5S	\$15,207	FIBERGLASS	72"	30"	35.5"	5	-	425
RANFG IC-6	\$12,380	RANFG IC-6S	\$16,980	FIBERGLASS	86"	30"	35.5"	6	-	475

[OPTIONS & ACCESSORIES](#)



RS SSC-RFT-4



RS FGC-RFT-4



RS SS0-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	\$13,137	RS SS0-RFT-2	\$14,828	STAINLESS STEEL	36"	30"	35.5"	2	1/4	190
RS SSC-RFT-3	\$13,893	RS SS0-RFT-3	\$15,852	STAINLESS STEEL	48"	30"	35.5"	3	1/4	225
RS SSC-RFT-4	\$14,429	RS SS0-RFT-4	\$16,698	STAINLESS STEEL	60"	30"	35.5"	4	1/4	265
RS SSC-RFT-5	\$15,092	RS SS0-RFT-5	\$17,431	STAINLESS STEEL	72"	30"	35.5"	5	1/4	310
RS SSC-RFT-6	\$16,358	RS SS0-RFT-6	\$18,437	STAINLESS STEEL	86"	30"	35.5"	6	1/4	355
RS FGC-RFT-2	\$14,219	-	-	FIBERGLASS	36"	30"	35.5"	2	1/4	250
RS FGC-RFT-3	\$15,037	-	-	FIBERGLASS	48"	30"	35.5"	3	1/4	300
RS FGC-RFT-4	\$15,617	RS FGO-RFT-4	\$18,074	FIBERGLASS	60"	30"	35.5"	4	1/4	350
RS FGC-RFT-5	\$16,336	RS FGO-RFT-5	\$18,869	FIBERGLASS	72"	30"	35.5"	5	1/4	400
RS FGC-RFT-6	\$17,704	RS FGO-RFT-6	\$19,957	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 Shown 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	\$8,253	RAN HTD-2S	\$9,945	STAINLESS STEEL	30"	30"	35.5"	2	✓	✓	✓	5-30P	6-15P	6-15P	175
RAN HTD-3	\$9,503	RAN HTD-3S	\$11,129	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RAN HTD-4	\$10,658	RAN HTD-4S	\$12,196	STAINLESS STEEL	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-30P	6-30P	260
RAN HTD-5	\$12,337	RAN HTD-5S	\$13,950	STAINLESS STEEL	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RAN HTD-6	\$14,116	RAN HTD-6S	\$15,851	STAINLESS STEEL	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390
RANFG HTD-2	\$9,986	-	-	FIBERGLASS	30"	30"	35.5"	2	✓	✓	✓	5-30P	6-15P	6-15P	175
RANFG HTD-3	\$11,378	RANFG HTD-3S	\$14,399	FIBERGLASS	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	225
RANFG HTD-4	\$12,677	RANFG HTD-4S	\$16,285	FIBERGLASS	60"	30"	35.5"	4	✓	✓	✓	5-50P	6-30P	6-30P	275
RANFG HTD-5	\$14,151	RANFG HTD-5S	\$18,111	FIBERGLASS	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RANFG HTD-6	\$15,917	RANFG HTD-6S	\$19,619	FIBERGLASS	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	375

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	\$14,295	STAINLESS STEEL	48"	30"	35.5"	3	✓	✓	✓	5-50P	6-20P	6-20P	215
RAN HTD-4B	\$15,450	STAINLESS STEEL	60"	30"	35.5"	4		✓	✓	-	6-30P	6-30P	260
RAN HTD-5B	\$17,013	STAINLESS STEEL	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	325
RAN HTD-6B	\$19,123	STAINLESS STEEL	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	390
RANFG HTD-3B	\$15,103	FIBERGLASS	48"	30"	35.5"	3		✓	✓	-	6-30P	6-30P	400
RANFG HTD-4B	\$17,273	FIBERGLASS	60"	30"	35.5"	4		✓	✓	-	6-50P	6-30P	433
RANFG HTD-5B	\$18,157	FIBERGLASS	72"	30"	35.5"	5		✓	✓	-	6-50P	6-30P	466
RANFG HTD-6B	\$20,025	FIBERGLASS	86"	30"	35.5"	6		✓	✓	-	6-50P	6-50P	500

OPTIONS & ACCESSORIES



RSB-STSSNA



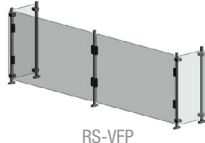
RSB-DTSSFF



RSB-DTSSAF



RSB-DTSSNA



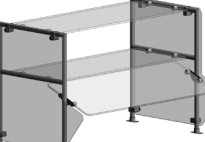
RS-VFP



RSW-STSSFF



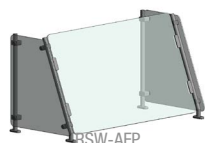
RSW-DTSSAF



RSW-DTSSNA



RSW-DTSSNA



RSW-AFP

Description <ul style="list-style-type: none">1" diameter bent-tubing (RSB only)Stainless steel #4 "satin" finish1.25" X 3" surface flange (standard) with capConsult factory for pricing of heat lamps or lights	Model No. <small>xx denotes unit length</small>	List Price* for Unit Length					
		30"	36"	48"	60"	72"	84"
BREATH GUARD DESIGNER SERIES-BENT CORNERS							
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE FULL SERVICE FRONT & GLASS TOP	RSB-STSSFF-xx	\$4,263	\$4,476	\$4,902	\$5,330	\$6,682	\$7,210
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-STSSNA-xx	\$4,326	\$4,540	\$4,997	\$5,442	\$6,820	\$7,373
SINGLE TIER, SINGLE SIDED, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP	RSB-STSSAF-xx	\$7,141	\$7,354	\$7,780	\$8,199	\$11,849	\$12,376
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE FULL SERVICE ON FRONT & GLASS TOP	RSB-DTSSFF-xx	\$10,175	\$10,495	\$11,127	\$11,774	\$17,276	\$18,230
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-DTSSNA-xx	\$12,676	\$12,996	\$13,630	\$14,274	\$19,780	\$20,733
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP ON BOTTOM TIER	RSB-DTSSAF-xx	\$12,739	\$13,059	\$13,728	\$14,387	\$19,923	\$20,902
SINGLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT ON BOTH SIDES & GLASS TOP	RSB-STDNSA-xx	\$8,050	\$8,370	\$9,004	\$9,641	\$13,177	\$14,131
DOUBLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE GLASS ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSB-DTDSNA-xx	\$14,338	\$14,757	\$15,610	\$16,464	\$24,268	\$25,540
27" HIGH VERTICAL FRONT PARTITION	RS-VFP-xx	\$4,529	\$4,651	\$4,902	\$5,153	\$7,291	\$7,666
BREATH GUARD DESIGNER SERIES-WELDED CORNERS							
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE FULL SERVICE FRONT & GLASS TOP	RSW-STSSFF-xx	\$5,643	\$5,918	\$6,482	\$7,046	\$8,839	\$9,542
SINGLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-STSSNA-xx	\$5,711	\$5,995	\$6,590	\$7,178	\$9,004	\$9,730
SINGLE TIER, SINGLE SIDED, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP	RSW-STSSAF-xx	\$9,454	\$9,737	\$10,301	\$11,872	\$15,678	\$16,387
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE FULL SERVICE ON FRONT & GLASS TOP	RSW-DTSSFF-xx	\$13,467	\$13,887	\$14,733	\$15,578	\$22,871	\$24,131
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-DTSSNA-xx	\$13,873	\$16,848	\$18,041	\$18,890	\$26,179	\$27,446
DOUBLE TIER, SINGLE SIDED, NON ADJUSTABLE SELF SERVICE ON TOP TIER, ADJUSTABLE FULL/SELF SERVICE FRONT & GLASS TOP ON BOTTOM TIER	RSW-DTSSAF-xx	\$13,925	\$16,753	\$18,149	\$19,021	\$26,338	\$27,628
SINGLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE FRONT ON BOTH SIDES & GLASS TOP	RSW-STDNSA-xx	\$10,652	\$11,077	\$11,917	\$12,762	\$17,440	\$18,707
DOUBLE TIER, DOUBLE SIDED, NON ADJUSTABLE SELF SERVICE GLASS ON TOP TIER, NON ADJUSTABLE SELF SERVICE FRONT & GLASS TOP	RSW-DTDSNA-xx	\$18,975	\$19,534	\$20,663	\$21,785	\$32,123	\$33,809
23" HIGH ANGLED VERTICAL FRONT PARTITION	RSW-AFP-xx	\$4,589	\$4,714	\$4,964	\$5,210	\$7,385	\$7,761

*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.



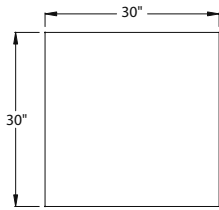
RAN INV



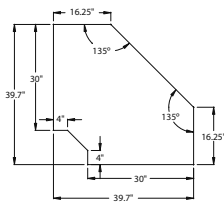
RAN TUB



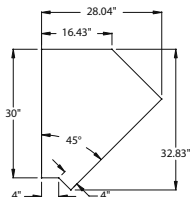
RAN FLT



Corner Filler COR90



Corner Filler COR90M



Corner Filler COR45

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	\$1,465	\$1,510	\$1,557	\$1,633	\$1,714	\$1,766	\$1,853	\$1,929	\$2,004
TUBULAR TRAYSLIDES WITH FOLD DOWN BRACKETS, STAINLESS STEEL TUBULAR TRAYSLIDE WITH (3) BARS, 12" DEEP	RAN TUBxx	\$1,212	\$1,297	\$1,390	\$1,471	\$1,531	\$1,669	\$1,752	\$1,858	\$1,911
FLAT TRAYSLIDES WITH FOLD DOWN BRACKETS, SOLID, FLAT STAINLESS STEEL TRAYSLIDE, 10" DEEP	RAN FLTxx	\$1,191	\$1,262	\$1,337	\$1,419	\$1,504	\$1,593	\$1,705	\$1,755	\$1,844
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" LX 30" DX 35" H, 125LB)	RAN COR90	\$4,859								
90 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR FIBERGLASS UNITS (30" LX 30" DX 35" H, 125LB)	RANFG COR90	\$5,173								
90 DEGREE CORNER FILLER WITH MITERED CORNER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30" DX 35" H, 145LB)	RAN COR90M	\$5,039								
90 DEGREE CORNER FILLER WITH MITERED CORNER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30" DX 35" H, 165LB)	RAN COROPEN90M	\$6,619								
45 DEGREE CORNER FILLER, ENCLOSED BODY (NO STORAGE), FOR STAINLESS STEEL/LAMINATE UNITS (30" DX 35" H, 105LB)	RAN COR45	\$5,129								
45 DEGREE CORNER FILLER, OPEN STORAGE, FOR STAINLESS STEEL/LAMINATE UNITS (30" DX 35" H, 135LB)	RAN COROPEN45	\$5,863								
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	\$676								
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



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Cold Pan Ice Cooled page 51

Cold Pan Options & Accessories,
page 52

Freezer & "Plate" Chiller, page 53

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Hot & Cold Combo, page 55

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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





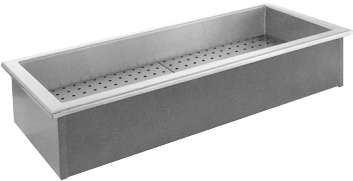
RCP-4



RCP-5C-R050

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight		
TRADITIONAL										
RCP-1	\$9,691	17.5"	26"	25.5"	1	16" x 24.75"	1/4	110		
RCP-2	\$10,470	30.25"	26"	25.5"	2	28.75" x 24.75"	1/4	140		
RCP-3	\$11,489	43.375"	26"	25.5"	3	41.875" x 24.75"	1/4	175		
RCP-4	\$12,350	56.25"	26"	25.5"	4	54.75" x 24.75"	1/4	210		
RCP-5	\$13,430	69.25"	26"	25.5"	5	67.75" x 24.75"	1/4	245		
RCP-6	\$14,483	82.125"	26"	25.5"	6	80.625" x 24.75"	1/4	280		
RCP-7	\$15,352	95"	26"	25.5"	7	93.5" x 24.75"	1/3	315		
RCP-8	\$16,425	108"	26"	25.5"	8	106.5" x 24.75"	1/3	350		
RCP-9	\$17,574	120"	26"	25.5"	9	118.5" x 24.75"	1/3	385		
SLIM										
RCP-2N	\$10,470	46"	18.3125"	25.5"	2	44.5" x 17"	1/4	140		
RCP-3N	\$11,489	66.75"	18.3125"	25.5"	3	65.4375" x 17"	1/4	175		
RCP-4N	\$12,350	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	\$34,007	RCP-2C-R250	\$32,623	SEE SPEC SHEET		2	Flange Size Minus 1"	1/4	140	
RCP-3C-R050	\$35,026	RCP-3C-R250	\$33,642			3		1/4	175	
RCP-4C-R050	\$35,887	RCP-4C-R250	\$34,504			4	1/4	210		
RCP-5C-R050	\$36,968	RCP-5C-R250	\$35,583			5	1/4	245		
RCP-6C-R050	\$38,021	RCP-6C-R250	\$36,637			6	1/4	280		

OPTIONS & ACCESSORIES



9743IC

Model No.	List Price	Length	Width	Height	Pan Capacity 12 x 20" PAN	Cut Out Size	HP	Approx. Weight
9718IC	\$4,181	18.125"	26"	11"	1	16.75" x 24.625"	-	65
9728IC	\$4,621	30.75"	26"	11"	2	29.5" x 24.625"	-	85
9743IC	\$5,312	43.5"	26"	11"	3	42.25" x 24.625"	-	105
9757IC	\$6,122	56.25"	26"	11"	4	55" x 24.625"	-	125
9772IC	\$6,930	71.25"	26"	11"	5	70" x 24.625"	-	145
9786IC	\$7,906	85.25"	26"	11"	6	84" x 24.625"	-	165

OPTIONS & ACCESSORIES

Description	Model No.	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$97
ADAPTOR BAR, (1) 20", NOT AVAILABLE ON WRAPPED COLD WALL COLD PAN SLIM MODELS	DIADBR20	\$110
REMOTE ON/OFF SWITCH FOR 115V COLD PANS, WITH 8' CORD, PLUG & RECEPTACLE, NOT AVAILABLE ON ICE COOLED COLD PAN MODELS	DISWTRCK	\$1,022

*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.



9550-290



9552-290

Model No.	List Price	Width	Opening	Cut Out Size	Flange Size	Gallon Capacity	HP	Approx. Weight
9550-290	\$9,896	17.2"	20.8" x 10.5" x 11"	26" x 15.8"	28.4"/17.2"	6.3	1/3	165
9552-290	\$13,191	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	Pan Capacity 1/2 SIZE (13" x 18")	Cut Out Size	HP	Amps	Approx. Weight
RFT-2	\$11,273	29.25"	21.75"	2	27.75" x 20.25"	1/4	3.5	140
RFT-3	\$11,707	42.25"	21.75"	3	40.75" x 20.25"	1/4	3.5	175
RFT-4	\$12,709	55.25"	21.75"	4	53.75" x 20.25"	1/4	3.5	210
RFT-5	\$13,453	68.25"	21.75"	5	66.75" x 20.25"	1/4	3.5	245
RFT-6	\$14,467	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.



RCHB-2

Model No.*	List Price	Length	Width	Pan Capacity	Body Size	Control Panel Size	Amps 120V (Refrig)	Amps 208V (Heated)	Amps 240V (Heated)	Approx. Weight
RCHB-2	\$18,966	31.1"	27.375"	(2) 1/1	29.5" x 25"	14" x 5.8" x 6"	3.5	5.3	4.5	110
RCHB-3	\$20,418	43.6"	27.375"	(3) 1/1	42.5" x 25"	14" x 5.8" x 6"	3.5	10.6	9.2	135
RCHB-4	\$21,707	56.5"	27.375"	(4) 1/1	55.5" x 25"	14" x 5.8" x 6"	3.5	15.9	13.8	160
RCHB-5	\$23,223	69.3"	27.375"	(5) 1/1	65.5" x 25"	14" x 5.8" x 6"	3.5	21.2	18.3	185
AUTO-WATER FILL										
RCHB-2-AF	\$23,571	33.7"	27.375"	(2) 1/1	32.3" x 25"	14" x 5.8" x 6"	3.5	5.3	4.5	120
RCHB-3-AF	\$24,833	46.7"	27.375"	(3) 1/1	45.3" x 25"	14" x 5.8" x 6"	3.5	10.6	9.2	145
RCHB-4-AF	\$26,110	59.7"	27.375"	(4) 1/1	58.3" x 25"	14" x 5.8" x 6"	3.5	15.9	13.8	170
RCHB-5-AF	\$28,015	72.7"	27.375"	(5) 1/1	71.3" x 25"	14" x 5.8" x 6"	3.5	21.2	18.3	195

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

OPTIONS & ACCESSORIES



95604

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Body Size	Control Panel Size	Amps 120V	Amps 208V	Amps 240V	Approx. Weight
AUTO-WATER FILL										
9560-1AWF	\$6,364	20.3"	26"	1	18.3" x 23.2"	14.3" x 6"	9.2	5.3	4.6	60
9560-2AWF	\$8,535	34"	26"	2	32" x 23.2"	14.4" x 6"	18.4	10.6	9.2	100
9560-3AWF	\$11,025	47.8"	26"	3	45.8" x 23.2"	20" x 6"	27.6	15.9	13.8	140
9560-4AWF	\$13,371	61.5"	26"	4	59.5" x 23.2"	26" x 6"	36.8	21.2	18.4	180
9560-5AWF	\$15,856	75.2"	26"	5	73.2" x 23.2"	32" x 6"	46	27.5	23	220
9560-6AWF	\$18,418	89"	26"	6	86.9" x 23.2"	38" x 6"	55.2	31.7	27.6	260
WITH DRAINS & MANIFOLD										
95601-DZ	\$3,820	18.5"	26"	1	16.2" x 22.5"	14.3" x 5.8" x 6"	9.2	5.3	4.6	60
95602-DMZ	\$5,995	31.9"	26"	2	29.5" x 22.5"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603-DMZ	\$8,485	45.6"	26"	3	43.1" x 22.5"	20" x 5.8" x 6"	27.6	15.9	13.8	140
95604-DMZ	\$10,830	59.3"	26"	4	56.7" x 22.5"	26" x 5.8" x 6"	36.8	21.2	18.4	180
95605-DMZ	\$13,315	73.1"	26"	5	70.3" x 22.5"	32" x 5.8" x 6"	46	27.5	23	220
95606-DMZ	\$15,875	86.7"	26"	6	84" x 22.5"	38" x 5.8" x 6"	55.2	31.7	27.6	260
SLIM, WITH DRAINS & MANIFOLD										
95602N-DMZ	\$5,995	47.6"	18.5"	2	45.3" x 16.1"	14.3" x 5.8" x 6"	18.4	10.6	9.2	100
95603N-DMZ	\$8,485	69.2"	18.5"	3	66.3" x 16.1"	20" x 5.8" x 6"	27.6	15.9	13.8	140



9570-2

Model No.	List Price	Length	Width	Pan Capacity 12" x 20"	Body Size	Control Panel Size	Amps 208V	Amps 240V	Approx. Weight
WITH DRAINS									
9570-2	\$5,375	31.25"	26"	2	27.75" x 22.25"	14.25" x 5.75"	14.4	12.5	110
9570-3	\$6,310	43.75"	26"	3	40.25" x 22.25"	14.25" x 5.75"	14.4	12.5	135
9570-4	\$7,010	56.5"	26"	4	53" x 22.25"	14.25" x 5.75"	28.8	25	160
9570-5	\$8,010	69.25"	26"	5	65.75" x 22.25"	14.25" x 5.75"	28.8	25	185
9570-6	\$9,153	82"	26"	6	78.5" x 22.25"	14.25" x 5.75"	28.8	25	210
AUTO-WATER FILL									
9570-2AWF	\$7,917	35.25"	26.25"	2	30.375" x 23"	14.25" x 5.75"	14.4	12.5	120
9570-3AWF	\$8,852	48"	26.25"	3	43.125" x 23"	14.25" x 5.75"	14.4	12.5	145
9570-4AWF	\$9,552	60.75"	26.25"	4	55.875" x 23"	14.25" x 5.75"	28.8	25	170
9570-5AWF	\$10,629	73.5"	26.25"	5	68.625" x 23"	14.25" x 5.75"	28.8	25	195
9570-6AWF	\$12,680	86.25"	26.25"	6	81.375" x 23"	14.25" x 5.75"	28.8	25	220

OPTIONS & ACCESSORIES

Description	Model No. x denotes number of sections	List Price*
ADAPTOR BAR, (1) 12"	DIADBR12	\$97
ADAPTOR BAR, (1) 20"	DIADBR20	\$110
EXTENDED THERMOSTATIC LEAD (FOR HOT DROP-INS ONLY)	DICTRETx	\$1,171
FILL FAUCET, LEFT (NOT AVAILABLE ON RCHB UNITS)	DIHFFCTSGLLxW	\$1,184
FILL FAUCET, RIGHT (NOT AVAILABLE ON RCHB UNITS)	DIHFFCTSGLRxW	\$1,184

*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	\$4,296	44 lbs	23.8" x 20"	18.9" x 22.4"	38
9515	\$4,125	43 lbs	21.9" x 15.2"	20.5" x 14"	35
ICE STATION					
9500IC	\$2,871	60 lbs	23" x 18"	21.5" x 16.4"	38
9510IC	\$2,818	40 lbs	21" x 14.5"	19.8" x 13.1"	38
GLASS FILLER					
9530	\$1,489	-	10" x 10" x 9.5"	-	20

OPTIONS & ACCESSORIES

Description	Model No.	List Price*
PITCHER FILLER IN LIEU OF GLASS FILLER	DIFILPTI	\$869
PITCHER FILLER (SHIPPED LOOSE)	DIFILPTL	\$1,143

*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	\$4,680	33"	30.5"	36"	2	120	5-20P	116
3513-120	\$5,880	48"	30.5"	36"	3	120	5-30P	174
3514-120	\$7,080	63"	30.5"	36"	4	120	5-50P	232
3515-120	\$8,280	78"	30.5"	36"	5	120	5-50P	290
3512-240	\$4,680	33"	30.5"	36"	2	208/240	6-15P	116
3513-240	\$5,880	48"	30.5"	36"	3	208/240	6-20P	174
3514-240	\$7,080	63"	30.5"	36"	4	208/240	6-30P	232
3515-240	\$8,280	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

Product Info

Downloads

SERVING STATIONS / HOT FOOD TABLES / SEALED WELL



3613-240 with Optional Casters

Model No.	List Price	Length	Depth*	Height	No. of Wells	Voltage	NEMA	Approx. Weight
3612-120	\$6,893	33"	30.5"	36"	2	120	5-20P	116
3613-120	\$9,078	48"	30.5"	36"	3	120	5-30P	174
3614-120	\$11,215	63"	30.5"	36"	4	120	5-50P	232
3615-120	\$13,367	78"	30.5"	36"	5	120	5-50P	290
3612-240	\$6,893	33"	30.5"	36"	2	208/240	6-15P	116
3613-240	\$9,078	48"	30.5"	36"	3	208/240	6-20P	174
3614-240	\$11,215	63"	30.5"	36"	4	208/240	6-30P	232
3615-240	\$13,367	78"	30.5"	36"	5	208/240	6-30P	290

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES

Product Info

Downloads

SERVING STATIONS / HOT FOOD TABLES / WATERBATH



3313-240

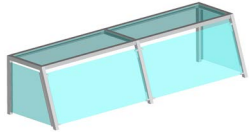
Model No.	List Price	Length	Depth*	Height	No. of Openings	Voltage	NEMA	Approx. Weight
3312-208	\$8,500	33"	30"	36"	2	208	6-20P	116
3313-208	\$10,250	48"	30"	36"	3	208	6-20P	174
3314-208	\$12,000	63"	30"	36"	4	208	6-50P	232
3315-208	\$13,750	78"	30"	36"	5	208	6-50P	290
3312-240	\$8,500	33"	30"	36"	2	240	6-20P	116
3313-240	\$10,250	48"	30"	36"	3	240	6-20P	174
3314-240	\$12,000	63"	30"	36"	4	240	6-50P	232
3315-240	\$13,750	78"	30"	36"	5	240	6-50P	290

*Depth dimensions do not include cutting board overhang.

OPTIONS & ACCESSORIES



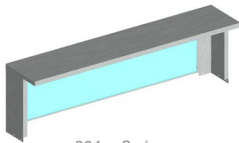
374xxS Series



374xx Series



HFDSTxx Series



384xx Series

Description	Model No. x denotes # of openings xx denotes unit length	List Price* for Unit Length			
		32"	48"	62"	78"
ADAPTOR PLATES, STAINLESS STEEL, (3) 6.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTA	\$675	\$675	\$675	\$675
ADAPTOR PLATES, STAINLESS STEEL, (2) 8.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTB	\$675	\$675	\$675	\$675
ADAPTOR PLATES, STAINLESS STEEL, (1) 6.5", (1) 10.5" DIA. CUTOUTS (1 PLATE/WELL)	HFADPLTC	\$675	\$675	\$675	\$675
STAINLESS STEEL FULL HEIGHT BACK	HFBACKSxx	\$1,315	\$1,388	\$1,463	\$1,622
MANUAL FILL FAUCET AT LEFT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFECTSGLL	\$1,184	\$1,184	\$1,184	\$1,184
MANUAL FILL FAUCET AT RIGHT (NOT AVAILABLE WHEN ROLL COVERS AND/OR CASTERS ARE USED)	HFECTSGLR	\$1,184	\$1,184	\$1,184	\$1,184
CONVERT STANDARD 750 WATT TO 1100 WATT PER WELL, 120V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFVOL120H-x	\$456	\$689	\$911	\$1,136
CONVERT STANDARD 865 WATT TO 1100 WATT PER WELL, 208V UNIT, FOR OPEN WELL & SEALED WELL ONLY	HFVOL208H-x	\$456	\$689	\$911	\$1,136
3" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 32" WORK HEIGHT	HFCAS3IN	\$486	\$486	\$486	\$486
4" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 33" WORK HEIGHT	HFCAS4IN	\$486	\$486	\$486	\$486
6" CASTERS IN LIEU OF LEGS, SET OF (4) FOR 35" WORK HEIGHT	HFCAS6IN	\$486	\$486	\$486	\$486
ALUMINUM SPILLAGE PANS FOR OPEN WELL ONLY	HFHFSPANx	\$1,265	\$1,895	\$2,525	\$3,156
COUNTER PROTECTORS, 18" X 15" WITH 12.8" STAINLESS STEEL TOP, GLASS BACK AND ENCLOSED ENDS	374xxS	\$4,200	\$5,000	\$5,800	\$6,600
COUNTER PROTECTORS, 18" X 15" WITH 12.8" GLASS TOP, BACK AND ENCLOSED ENDS	374xx	\$4,100	\$4,900	\$5,700	\$6,500
SINGLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDSTxx	\$1,675	\$2,210	\$2,745	\$3,280
DOUBLE TIER STAINLESS STEEL OVERSHELVES, 12" WIDE, 18 GAUGE, STAINLESS STEEL CONSTRUCTED	HFDDTxx	\$3,373	\$4,488	\$5,265	\$6,857
BUFFET SHELF WITH PLEXI SHIELD, 22" X 20" STAINLESS STEEL CONSTRUCTED	384xx	\$3,010	\$4,160	\$5,310	\$6,460

*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 Holding Cabinet



Cabinets, page 67

Options & Accessories, page 68

As a premier kitchen equipment manufacturer, Randell has designed these hot holding cabinets to foster an impressive recovery time and maintain a consistent temperature range even when the door is opened multiple times. These cabinets feature a full-height door with a solid core foam that is, like the rest of the unit, cool to the touch — making this category of foodservice equipment safe for staff.

The double-pane insulated glass Dutch design of the door also allows for quick visibility, making inventory easy in a fast-paced kitchen. Perfect for a “pizza ready-to-go” program, Randell’s heated holding cabinets feature adjustable shelving on pilasters for easy “on-the-fly” changes to fit any commercial foodservice equipment operator’s needs.

With a 36” double-front-to-back capacity for large pizza boxes, Randell helps kitchen equipment operators hold food at the right temperature so they can serve customers as they walk through the door with high-quality food instantly. And with helpful features like standard 5-15 wall outlet-based power, Randell’s heated holding cabinets literally plug into any kitchen configuration.

FEATURES & BENEFITS:

- Uses standard 5-15 wall outlet, only requires 12amps of power
- Better insulation of unit exterior walls and doors allows use of lower wattage elements
- Solid-core insulated side walls give additional structural support and add better insulation properties than any type of fiberglass insulation
- Core foaming process leaves cabinet side walls cool to the touch, allowing users to place unit close to other equipment or against a wall without risk of damage, and operators will notice little to no heat gain in their kitchen as the heat stays inside by not radiating outside
- Dutch doors feature booth-insulated, dual-pane glass to ensure they are only warm to the touch, not hot
- Units come with field-reversible hinges
- Doors feature full-length stainless steel handle that is easy to grasp and easy to clean
- Interior air ducted through convection fan, moving air through a series of engineered stainless steel ductwork and providing even air and product temperatures from top to bottom of interior
- Electronic control allows tighter range of holding and features a digital temperature display
- NSF, UL, cUL listings
- Designed and manufactured in the United States





PHHC-26

Model No.	List Price	Length	Depth	Height	Wire Shelves	Doors Control/ Customer Side	Doors Loading Side	NEMA	Approx. Weight
PHHC-26	\$23,968	25"	33"	71.75"	5	(2) half glass	(1) full glass	5-15P	458
PHHC-26-1	\$25,075	25"	33"	71.75"	5	(2) half glass	(2) half glass	5-15P	458
PHHC-26-2	\$23,160	25"	33"	71.75"	5	(1) full glass	(1) full glass	5-15P	458

Optional with stainless steel doors instead of glass (half or full size). Contact factory.

OPTIONS & ACCESSORIES



Universal Pan Slides

Description	Model No.	List Price*
EXTRA SHELVES	PHHCASHLF	\$218
UNIVERSAL TRAY/BOX PAN SLIDES, SET OF (2), MAXIMUM OF (26) PER UNIT	PHHCUNIVPS-WIRE	\$249

*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 Unified Brands 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 Unified Brands 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?

FULFILLMENT 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 Acknowledgement 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 Unified Brands Regional Sales Manager for assistance with lead time and stock availability.

FREIGHT CLAIM POLICY & PROCESS

Unified Brands 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 Unified Brands immediately for a replacement. Unified Brands 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 Unified Brands 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 Unified Brands 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.

Unified Brands Assistance

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

Freight damage is not covered under Unified Brands 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 Jackson, Mississippi (39272) 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 Unified Brands 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 Unified Brands has entered for shipment, is confirmed with thanks. The SO confirmation establishes that Unified Brands 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. Complete specification catalogs or individual specification sheets are available through the UB Literature Department. Specification sheets for most part number are available on the Randell website at **unifiedbrands.net**.

2 The **Randell AutoCAD Library** is available, including all standard Randell equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries are available through Randell Marketing Services and are also included with the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year.
- 3 Randell products are included in **AutoQuotes**, a Windows®-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 904/384-2279 for more information.

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, UNIFIED BRANDS, INC.

Applicable To All Unified Brands, Inc. Customers

Following are the terms and conditions which apply to all your purchases from UNIFIED BRANDS, INC (UNIFIED BRANDS). 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 Jackson, Mississippi, U.S.A.) unless otherwise approved in writing by Unified Brands 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 Unified Brands. (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 Unified Brands). 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) UNIFIED BRANDS 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, UNIFIED BRANDS 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 UNIFIED BRANDS you also thereby grant to UNIFIED BRANDS, a purchase money security interest in and to the equipment, parts and/or other goods covered by such purchase order, and UNIFIED BRANDS 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 UNIFIED BRANDS, and UNIFIED BRANDS 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 UNIFIED BRANDS all such fees and expenses immediately upon UNIFIED BRANDS' demand therefore. In the event that legal action is taken for collection of any debt owed by you to UNIFIED BRANDS, place of venue shall be HINDS COUNTY, MISSISSIPPI, and all orders and purchases from UNIFIED BRANDS shall be governed by MISSISSIPPI law and such venue and governing law are agreed to as part of UNIFIED BRANDS' extension of credit to you or your placement of an order with UNIFIED BRANDS (unless otherwise approved in writing by UNIFIED BRANDS).

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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS 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 UNIFIED BRANDS. 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 UNIFIED BRANDS 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.

TERMS & CONDITIONS, UNIFIED BRANDS, INC. (Continued)

Applicable To All Unified Brands, Inc. Customers

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 UNIFIED BRANDS 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 UNIFIED BRANDS 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

UNIFIED BRANDS warrants its products against defects in materials and workmanship under normal use and services for which such products were 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 OR 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 UNIFIED BRANDS 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 any warranty by UNIFIED BRANDS 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. UNIFIED BRANDS 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 UNIFIED BRANDS authorized service departments using UNIFIED BRANDS 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 UNIFIED BRANDS OR ANY SELLER OF UNIFIED BRANDS' 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 OR HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF UNIFIED BRANDS 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 UNIFIED BRANDS factory parts only. A list of UNIFIED BRANDS 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 Unified Brands manufactured piece of equipment. Unified Brands 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 40 years of industry presence. On top of that front end commitment, Unified Brands has a dedicated staff of certified technicians that monitor our own technical service hotline at 1-800-621-8560 to assist you with any questions or concerns that may arise after delivery of your new Unified Brands 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 Unified Brands's use of defective material or workmanship (Repairs to be performed by a Unified Brands 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 Unified Brands technical support hotline at 1-800-621-8560 or visit the Unified Brands page of our web site.

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

Unified Brands will provide to the original customer, that owns a Unified Brands piece of equipment, and has an optional 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: Unified Brands does limit amount of reimbursement allowed and does require bill from local supply house where compressor was obtained (customer should not pay servicing agent up front for compressor).
- Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Unified Brands freight prepaid. Perform repair at the expense of Unified Brands and ship the item back to the customer freight collect.
- 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 Unified Brands's in-house service technician)

When Optional Parts and Labor Extension Policy Applies (not available for export)

Unified Brands 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. Unified Brands 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 Unified Brands technical service hotline at 1-800-621-8560 for details and any question on Authorized Service Agents (ASA).

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

- Unified Brands 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 90 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 type of repairs such as condenser cleaning, temperature adjustments, clogged drains, unit leveling, and gasket replacement or cleaning.
- Repairs caused by abuse such as broken glass, freight damage, or scratches and dents.
- Repairs caused by improper installation.
- Electrical component failure due to water damage from cleaning procedures.

Specification & Product Design

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

Sanitation Requirements

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

Cancellations

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

Storage Charges

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

- Equipment held for shipment at purchaser's request for a period 30 days beyond original delivery date specified will be invoiced and become immediately payable.
- Equipment held beyond 30 days after the original delivery date specified will also include storage charges.

Shipping & Delivery

Unified Brands will attempt to comply to any shipping, routing or carrier request designated by dealer, but reserves the right to ship merchandise via any responsible carrier at the time equipment is ready for shipment. Unified Brands will not be held responsible for any carrier rate charges when the Dealer's requested carrier is used. rate charges are entirely between the carrier and purchaser. Point of shipping shall be determined by Unified Brands (Weidman, MI / Vicksburg, Mississippi). At dealers request, Unified Brands will endeavor whenever practical to meet dealers request. Freight charges for Dealer requested carriers will be collect unless otherwise noted.

Damages

All crating conforms to general motor carrier specifications. To avoid concealed damage, we recommend inspection of every carton upon receipt. In the event the item shows rough handling or visible damage, to minimize liability, a full inspection is necessary upon arrival. A notation must be placed on the freight bill and signed for by the truck driver. Appearance of damage will require removing the crate in the presence of the driver. Consignee is responsible for filing of freight claims when a clear delivery receipt is signed. Claims for damages must be filed immediately (within 10 days) by the consignee with the freight carrier. Retain all cartons and merchandise for inspection.

Returned Goods

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

Installation

Equipment installation is the responsibility of the dealer and/or their customer.

Penalty Clauses

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

FOOTNOTES IN REFERENCE TO PARAGRAPHS ABOVE

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