

OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

20000 SERIES LOW PROFILE EQUIPMENT STANDS



NOTIFY CARRIER OF DAMAGE AT ONCE.

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

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

RANDELL®



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Table of Contents

page 2.....	Congratulations
page 3.....	Parts & Service Hotline
page 3.....	Serial Number Location
page 4-7.....	Randell Limited Warranty
page 8.....	Unit Specifications
page 9-10.....	Unit Installation
page 11.....	Electrical Diagrams
page 12-13.....	Unit Operation
page 14-15.....	Preventive Maintenance
page 16-17.....	Troubleshooting
page 18-21.....	Replacement Parts

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

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

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

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

Retain this manual for future reference.

NOTICE: Due to a continuous program of product improvement, Randell Manufacturing reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

<p>MODEL NUMBER _____</p> <p>SERIAL NUMBER _____</p> <p>INSTALLATION DATE _____</p>
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The serial number is located in the mechanical housing.

800-621-8560

**Randell Manufacturing Service
and Parts Hotline**

Unit Specifications



20072SC shown

Model	L	D	H	Drawers	12x20x4 Pan Capacity	H.P.	Volts	Amps	NEMA	Ship Wt.
Self Contained										
20048SC	48"	32.5"	26"	(2)27"ext.	4	1/4	115	6	5-15P	400
20048SC-C4	48"	32.5"	24"	(2)27"ext.	4	1/4	115	6	5-15P	400
20072SC	72"	32.5"	26"	(4)27"ext.	8	1/3	115	7.4	5-15P	530
20072SC-C4	72"	32.5"	24"	(4)27"ext.	8	1/3	115	7.4	5-15P	530
20078SC	78"	32.5"	26"	(4)27"ext.	8	1/3	115	7.4	5-15P	550
20078SC-C4	78"	32.5"	24"	(4)27"ext.	8	1/3	115	7.4	5-15P	550
20105SC	105"	32.5"	26"	(6)27"ext.	12	3/8	115	12	5-15P	675
20105SC-C4	105"	32.5"	24"	(6)27"ext.	12	3/8	115	12	5-15P	675
20048SCF	48"	32.5"	26"	(2)27"ext.	4	1/3	115	8.7	5-15P	400
20072SCF	72"	32.5"	26"	(4)27"ext.	8	1/3	115	8.7	5-15P	530
20105SCF	105"	32.5"	26"	(6)27"ext.	12	1/2	115	10.9	5-15P	675
Model	L	D	H	Drawers	12x20x4 Pan Capacity	BTU	Volts	Amps	NEMA	Ship Wt.
Remote										
20042R	42"	32.5"	26"	(2)27"ext.	4	466	115	3	N/A	330
20065R	65"	32.5"	26"	(4)27"ext.	8	823	115	3	N/A	460
20092R	92"	32.5"	26"	(6)27"ext.	12	1300	115	4	N/A	600
20042RF	42"	32.5"	26"	(2)27"ext.	4	619	115	6	N/A	330
20065RF	65"	32.5"	26"	(4)27"ext.	8	1093	115	6	N/A	460
20092RF	92"	32.5"	26"	(6)27"ext.	12	1726	115	8.5	N/A	600

Models with suffix SC are self-contained refrigerated units, SCF are self-contained freezer units, and SC-C4 are self-contained refrigerated units with heavy-duty 4" casters.

Models with suffix R are remote refrigerated units.

Unit Installation

SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight.
NOTE: Randell's Low Profile Equipment Stands are designed to support the weight of standard cooking equipment, such as griddles, fryers, and cook top ranges. For non-standard cooking equipment or if there is a question pertaining to weight load limits, consult the factory at 1-800-621-8560.
2. **Clearance:** There must be a combined total of at least 3" clearance on all sides of the unit.
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your equipment stand around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 55° F or about 90° F.

INSTALLATION CHECKLIST

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together.
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. Unit must be properly leveled; check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet heights or shiming casters may be necessary if the floor is not level. **NOTE: Damage to equipment may result if not followed. Randell is not responsible for damage to equipment if improperly installed.**
4. Plug in unit and turn on main on/off power switch.
5. Allow unit time to cool down to temperature. If temperature adjustments are required, the temperature control is located within the cabinet on the front face of the evaporator coil behind the thermometer (Note: The left set of drawers or center set for a 6 drawer unit must be removed to access the temperature adjustment control).
6. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
7. Confirm that the unit is holding temperature. Set controls to desired temperature for your particular ambient and altitude.
8. Allow your unit to operate for approximately 2 hours before putting in food to allow interior of unit to cool down to storage temperature.

NOTE: All motors are oiled and sealed.

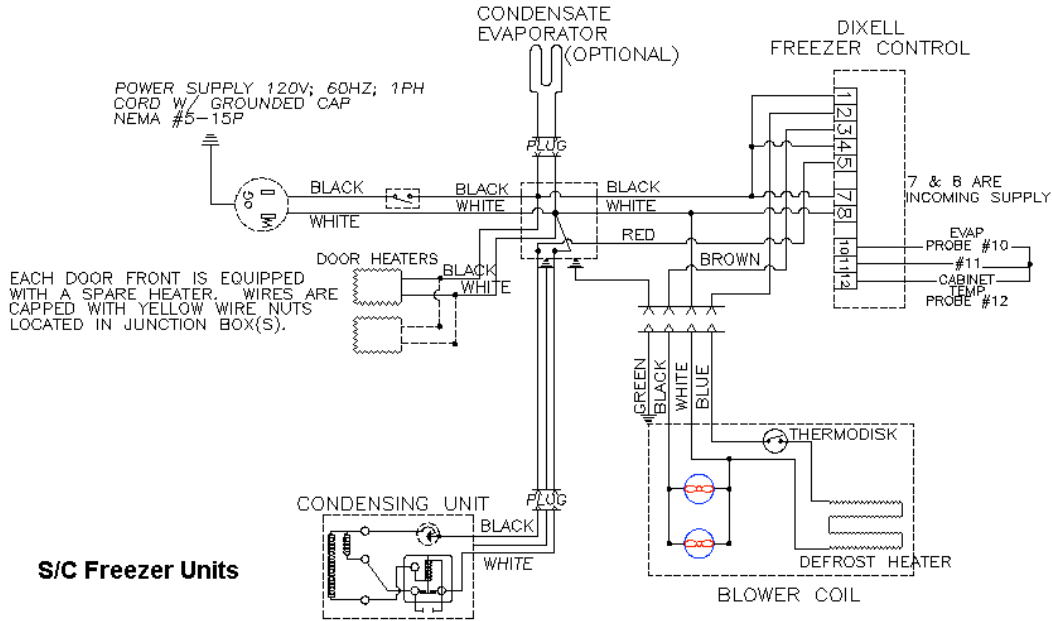
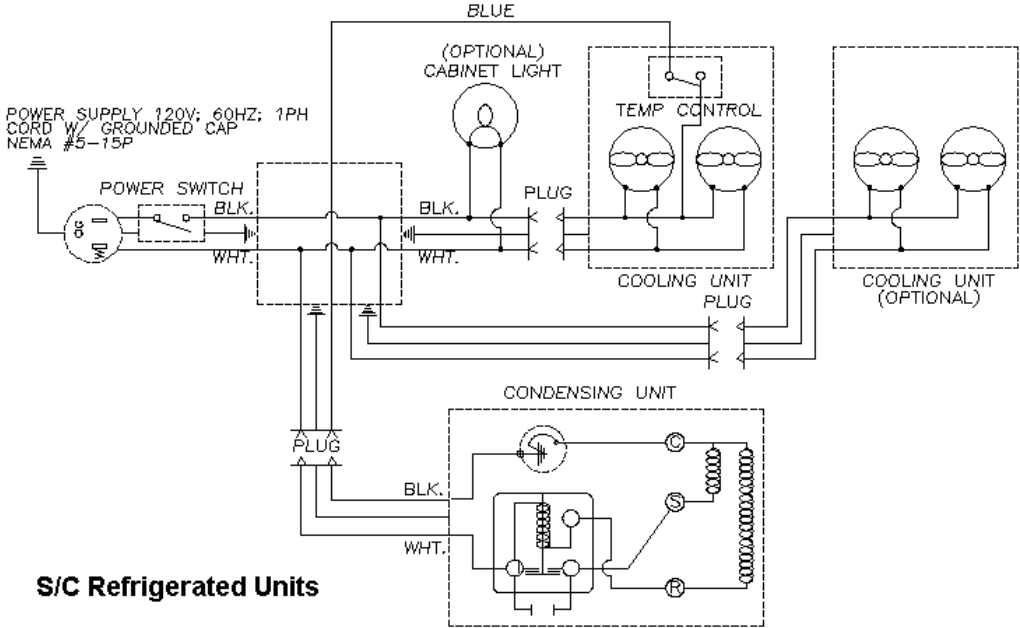
NOTE: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

ELECTRICAL SUPPLY: The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located inside the mechanical housing.

NOTE: It is important that a voltage reading be made at the compressor motor electrical connections, while the unit is in operation to verify the correct voltage required by the compressor is being supplied. Low or high voltage can detrimentally affect operation and thereby void its warranty.

NOTE: it is important that your unit has its own dedicated line. Condensing units are designed to operate with a voltage fluctuation of plus or minus 10% of the voltage indicated on the unit data tag. Burn out of a condensing unit due to exceeding voltage limits will void the warranty.

Electrical Diagrams



Unit Operation

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

It is strongly recommended that the drawers be kept closed when the unit is not in use and between rush periods. This is especially important in the summer and in kitchens exceeding 80° F. Do not leave the drawers open for prolonged periods of time. Close after using.

NOTE: Even though your equipment stand was designed for heavy use, excessive drawer openings should be avoided in order to maintain proper cabinet temperature and eliminate the possibility of coil freeze-up.

Your equipment stand was equipped with a temperature adjustment control located within the cabinet on the front face of the evaporator coil behind the thermometer (Note: The left set of drawers or center set for a 6 drawer unit must be removed to access the temperature adjustment control).

To adjust the temperature in refrigerated units:

A. To lower the temperature:

1. Turn the dial knob clockwise.
2. There are numbers to indicate settings. Keep the arrow on the knob pointed within the numbered section of the arc.
3. Turning it clockwise beyond the numbered section can result in freeze-up.

B. To raise the temperature:

1. Turn the dial knob counterclockwise.
2. There are numbers to indicate settings. Keep the arrow on the knob pointed within the numbered section of the arc.
3. Turning it counterclockwise beyond the numbered section will shut the compressor off.

NOTE: It is not recommended to turn the dial above 8 or below 1 on the temperature control. If the adjustments still do not result in proper temperature please contact the factory at 1-800-621-8560.

C. If your temperature control is at the maximum setting and the cabinet temperature still remains too low or too high, you may need to adjust the pressure control.

1. Turn the right adjustment screw clockwise (1/4 turn at a time) to a lower number for a colder temperature.
2. Turn the right adjustment screw counterclockwise (1/4 turn at a time) to a higher number for a warmer temperature.

NOTE: Numbers on pressure control are pounds of pressure, not degrees F.

NOTE: Do not adjust the differential screw.

To adjust the temperature in freezer units:

- A. Push and hold the “set” button until 12 appears and then release the “set” button. 12 is the current set point temperature. **NOTE: Standard freezer units are preset to operate at 12° F.**
- B. **To lower the temperature**, push and release the up arrow 2 times until 10 is displayed. Push and release the “set” button one time. The new set point, 10 will flash 3 times and then will be locked in.
- C. **To raise the temperature**, push and release the down arrow 2 times until 14 is displayed. Push and release the “set” button one time. The new set point, 14, will flash 3 times and then will be locked in.

NOTE: It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 25 degrees and the minimum lowest setting is 5 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.

Preventive Maintenance

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

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum, cleaner and brush.

NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.

2. Clean fan blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and bleach.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and bleach.
5. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.

NOTE: DO NOT USE SHARP UTENSILS.

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

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

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

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

Preventive Maintenance (cont.)

To remove and re-install drawer tracks, please refer to Figure 2 below for proper installation instructions.

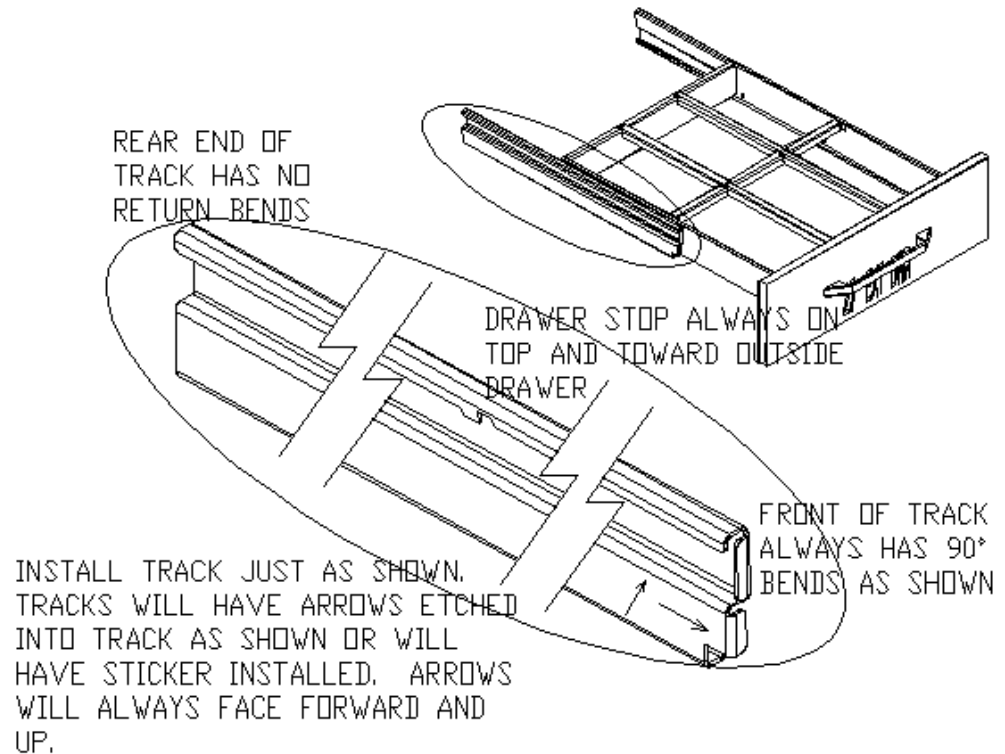


Figure 2

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience.

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

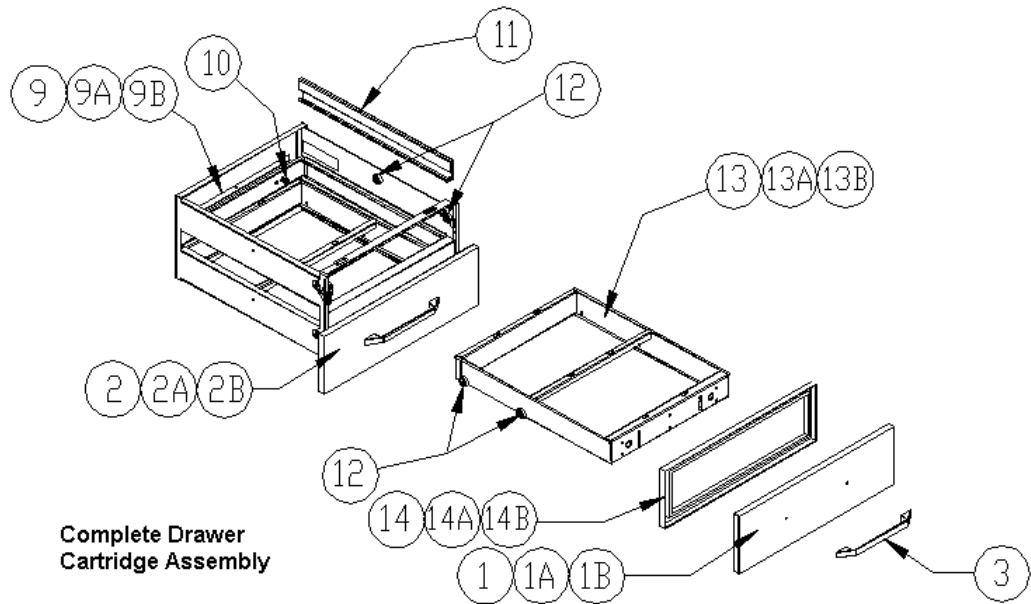
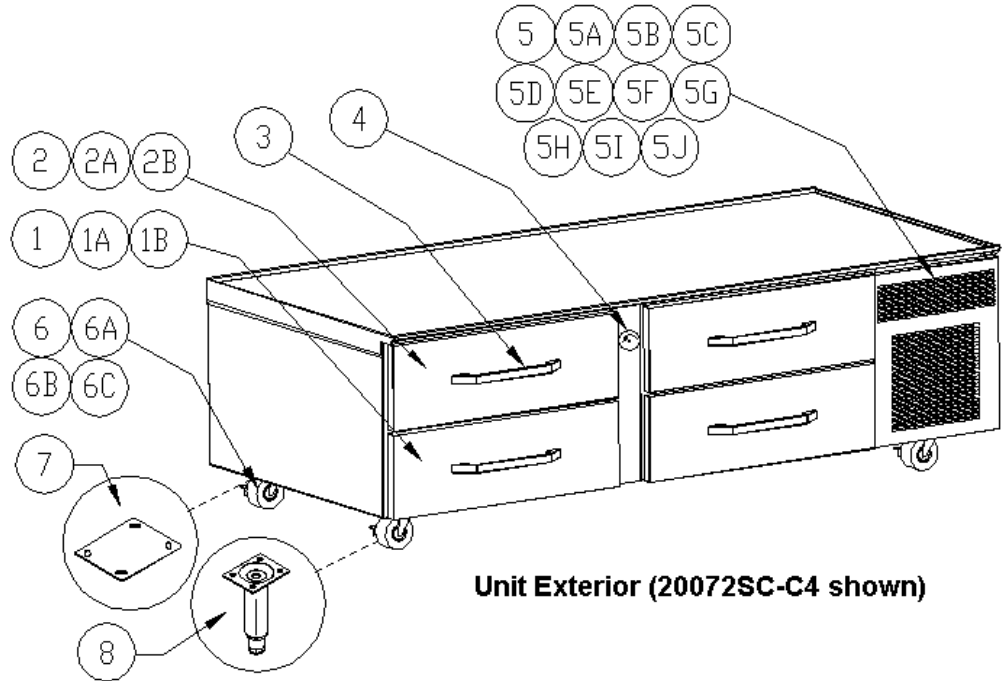
Trouble Shooting Guide

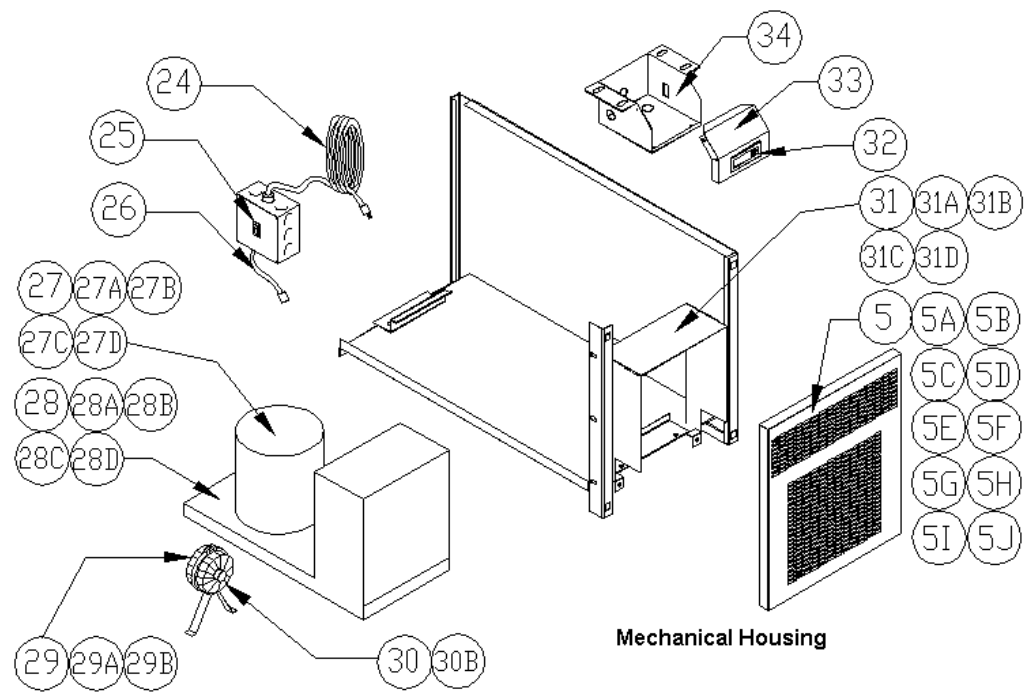
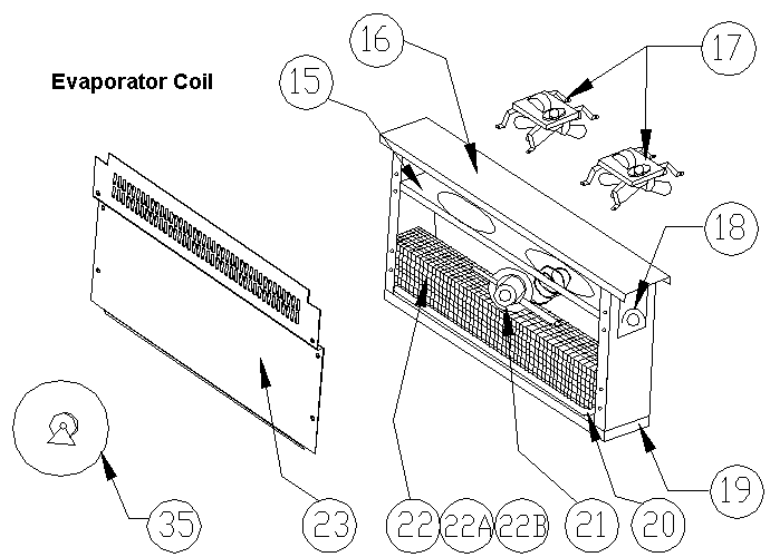
SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	<ol style="list-style-type: none"> 1. No power to unit 2. Temperature control turned off 3. Temperature control faulty 4. Compressor overheated 5. Condenser fan faulty 6. Overload protector faulty 7. Compressor relay faulty 8. Defrost timer faulty 9. Compressor faulty 	<ol style="list-style-type: none"> 1. Plug in unit 2. Check temperature control 3. Test temperature control 4. Clean condenser coil 5. Service condenser fan 6. Test overload 7. Test relay 8. Test defrost timer 9. Call for service at 800-621-8561
Unit short cycles	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 	<ol style="list-style-type: none"> 1. Clean coil 2. Service fan and motor. 3. Call for service at 800-621-8561 4. Check outlet voltage
Unit runs constantly	<ol style="list-style-type: none"> 1. Frost build-up 2. Drawer not sealing properly 3. Drawer gasket damaged 4. Condenser coil dirty 5. Condenser fan faulty 	<ol style="list-style-type: none"> 1. Defrost evaporator 2. Check drawer seal 3. Replace drawer gasket 4. Clean coil 5. Service condenser motor
Unit not cold enough	<ol style="list-style-type: none"> 1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil dirty 4. Drawer not sealing properly 5. Drawer gasket damaged 6. Evaporator fan faulty 7. Evaporator iced up 8. Refrigerant leaking or contaminated 	<ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Check drawer seal 5. Replace drawer gasket 6. Service evaporator fan 7. Defrost evaporator, test defrost heater, test thermodisc, test defrost timer 8. Call for service at 800-621-8561
Unit too cold	<ol style="list-style-type: none"> 1. Temperature control set too low 2. Temperature control faulty 	<ol style="list-style-type: none"> 1. Adjust control to raise setting 2. Test control
Unit doesn't defrost	<ol style="list-style-type: none"> 1. Defrost heater faulty 2. Defrost thermodisc faulty 3. Defrost timer faulty 	<ol style="list-style-type: none"> 1. Test defrost heater 2. Test thermodisc 3. Test defrost timer

Moisture around drawer or frame	<ol style="list-style-type: none"> 1. Breaker strips faulty 2. Frame heater defective 3. Temperature set too low 	<ol style="list-style-type: none"> 1. Inspect strips 2. Call for service at 800-621-8561 3. Raise temperature setting
Ice in drain pan or water in bottom of unit or floor	<ol style="list-style-type: none"> 1. Drain tube clogged 2. Unit not level 	<ol style="list-style-type: none"> 1. Clean drain 2. Adjust leveling leg/shim casters
Unit noisy	<ol style="list-style-type: none"> 1. Unit not level 2. Compressor mountings loose or hardened. 3. Condenser fan damaged or hitting fan shroud 4. Evaporator fan damaged or hitting fan shroud 5. Mechanical compartment louver rattling 	<ol style="list-style-type: none"> 1. Adjust leveling leg/shim casters 2. Tighten or replace compressor mountings 3. Inspect condenser fan 4. Inspect evaporator fan 5. Bend or align tabs to reduce noise. Replace if necessary.

Replacement Parts

20000 Series Low Profile Equipment Stands





ITEM	DESCRIPTION	PART #
1	Drawer Front, 27", Top	RP FRT05T
1A	Drawer Front, 19", Top	RP FRT118
1B	Drawer Front, 32", Top	RP FRT35T
2	Drawer Front, 27", Bottom	RP FRT05B
2A	Drawer Front, 19", Bottom	RP FRT119
2B	Drawer Front, 32", Bottom	RP FRT35B
3	Sculptured Handle, 12-13/16"	HD HDL130
4	Dial Thermometer	HD THR9901
5	Mechanical Housing Louver, 20048SC & 20072SC only	RP LVR0321
5A	Mechanical Housing Louver, 20078SC only	RP LVR0505
5B	Mechanical Housing Louver, 20105SC only	RP LVR0322
5C	Mechanical Housing Louver, 20048SCF & 20072SCF only	RP LVR0326
5D	Mechanical Housing Louver, 20105SCF only	RP LVR0327
5E	Mechanical Housing Louver, 20042R only	RP LVR0323
5F	Mechanical Housing Louver, 20065R only	RP LVR0324
5G	Mechanical Housing Louver, 20092R only	RP LVR0325
5H	Mechanical Housing Louver, 20042RF only	RP LVR0506
5I	Mechanical Housing Louver, 20065RF only	RP LVR0507
5J	Mechanical Housing Louver, 20092RF only	RP LVR0508
6	4 ½" Heavy Duty Casters w/locking mechanism	HD CST030
6A	4 ½" Heavy Duty Casters w/out locking mechanism	HD CST031
6B	5 ½" Heavy Duty Casters w/locking mechanism	HD CST0213
6C	5 ½" Heavy Duty Casters w/out locking mechanism	HD CST0212
7	Caster Shim Plate (20pc)	RP KIT0412
8	6" Stainless Steel Legs w/adjustable bullet feet	HD LEG9902
9	Mounting Plate for 27" Drawer	RP MPT027
9A	Mounting Plate for 19" Drawer	RP MPT019
9B	Mounting Plate for 32" Drawer	RP MPT032
10	Thumb Screw	HD PIN107
11	Drawer Track, 2pc. Set (Jan 1997-present)	RP TRK05SM
11A	Drawer Track, 1pc. Pin mounted (1993-1997)	RP TRK05P
12	Roller Bearings for Drawer (Jan 1997-present)	HD BRG210
12A	Screw for HD BRG210 draw bearing	FA SCW6002
13	Drawer Frame, 27" Extendable	RP FRM127E
13A	Drawer Frame, 19" Non-extendable	RP FRM019
13B	Drawer Frame, 32" Extendable	RP FRM132E
14	Drawer Gasket, 27" DR. FR. 24.75 X 7.25 PRESS IN	IN GSK1070
14A	Drawer Gasket, 19" DR. FT. 16.75 X 7.25 PRESS IN	IN GSK1081
14B	Drawer Gasket, 32" DR. FT. 29.75 X 7.25 PRESS IN	IN GSK1075
14C	Drawer gasket, 27" DR. FT. 24.75 X 7.25 SCREW IN	IN GSK195
14D	Drawer gasket, 32" DR. FT. 29.75 X 7.25 SCREW IN	IN GSK196
15	Fan Mounting Bracket for Coil Assembly	RP SHD107
16	Mounting Support Bracket for Coil Assembly	RP BRK006
17	Evaporator Fan Motor w/ blade (April 1998 – Present)	EL MTR2338
17A	Evaporator Fan Motor no blade (prior to 4/1998)	EL MTR0230
17B	Evaporator Fan Blade (prior to 4/1998)	RF FAN005
17C	Evaporator Fan Bracket (prior to 4/1998)	RP BRK1050
18	Dial Temperature Control for cooler	HD CNT200
18a	Dial Temperature control for freezer	HD CNT100
19	Plastic Bottom 18.25 X 4.25 Drain comes out back	RP DRP107
20	Heating Element for Coil Assembly, Freezer Units only	EL ELM9903
21	TXV Valve for Coil Assembly 134A COOLERS	RF VLV200
21A	TXV Valve for coil assembly 404A FREEZERS	RF VLV404
22	Evaporator Coil	RP COI107

22A	Evaporator Coil Assembly, Refrigerated Units only	RF CSY0401
22B	Evaporator Coil Assembly, Freezer Units only	RP CSY0402
23	Shield Panel for Coil Assembly	RP PNL107
24	Power Cord, Male 9'	EL WIR461
25	Rocker On/Off Switch	EL SWT140
26	Power Cord, Female 12"	EL WIR469
27	Compressor, 20048SC	RF CMP010-134
27A	Compressor, 20072SC, 20078SC	RF CMP020-134
27B	Compressor, 20105SC	RF CMP0104P
27C	Compressor, 20048SCF, 20072SCF	RF CMP031P
27D	Compressor, 20105SCF	RF CMP9902P
28	Condensing Unit, 20048SC	RF CON0004
28A	Condensing Unit, 20072SC, 20078SC	RF CON9803
28B	Condensing Unit, 20105SC	RF CON0006
28C	Condensing Unit, 20048SCF, 20072SCF	RF CON0003
28D	Condensing Unit, 20105SCF	RF CON9901
29	Condenser Fan Motor, 20048SC, 20072SC, 20078SC, 20048SCF, 20072SCF	RF MTR0104
29A	Condenser Fan Motor, 20105SC	EL MTR0102
29B	Condenser Fan Motor, 20105SCF	EL MTR300
30	Condenser Fan Blade, 20048SC, 20072SC, 20078SC, 20105SC, 20048SCF, 20072SCF	RF BLD0101
30A	Condenser Fan Blade, 20105SCF	RF FAN007
31	Condensing Unit Shroud, 20048SC	RP SHD0505
31A	Condensing Unit Shroud, 20072SC, 20078SC	RP SHD0506
31B	Condensing Unit Shroud, 20105SC	RP SHD0507
31C	Condensing Unit Shroud, 20048SCF, 20072SCF	RP SHD0508
31D	Condensing Unit Shroud, 20105SCF	RP SHD0509
32	Dixell Temperature Control for Rail	RP CNT0207
33	Dixell Face Plate	RP FPT0501
34	Dixell Mounting Housing Bracket	RP BRK0509
35	Solenoid Valve, Remote Units only 120V.	RF SOL9801