

OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

40024A & 40024SSA TOP MOUNTED COUNTERTOP DISPLAY CASES



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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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 on the top of the equipment.

800-621-8560

**Randell Manufacturing Service
and Parts Hotline**

Unit Specifications



40024A shown

Model	L	D	H	Style	Storage Cu. Ft.	H. P.	Volts	Amps	NEMA	Ship Wt.
40024A	24"	24.5"	38.5"	Pass-Thru.	4.75	1/4	115	5.9	5-15P	240
40024SSA	24"	24.5"	38.5"	Single Service.	4.75	1/4	115	5.9	5-15P	240

Unit Installation

SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **Floor and Countertop 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: 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. The top of the unit must be completely clear of any other objects or materials.
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your display case 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 (13°C) or rise above 90° F (32°C).

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 should be properly leveled; check all legs to ensure they all are in contact with the countertop.
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 can be accessed through the hole on top of the unit.
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.

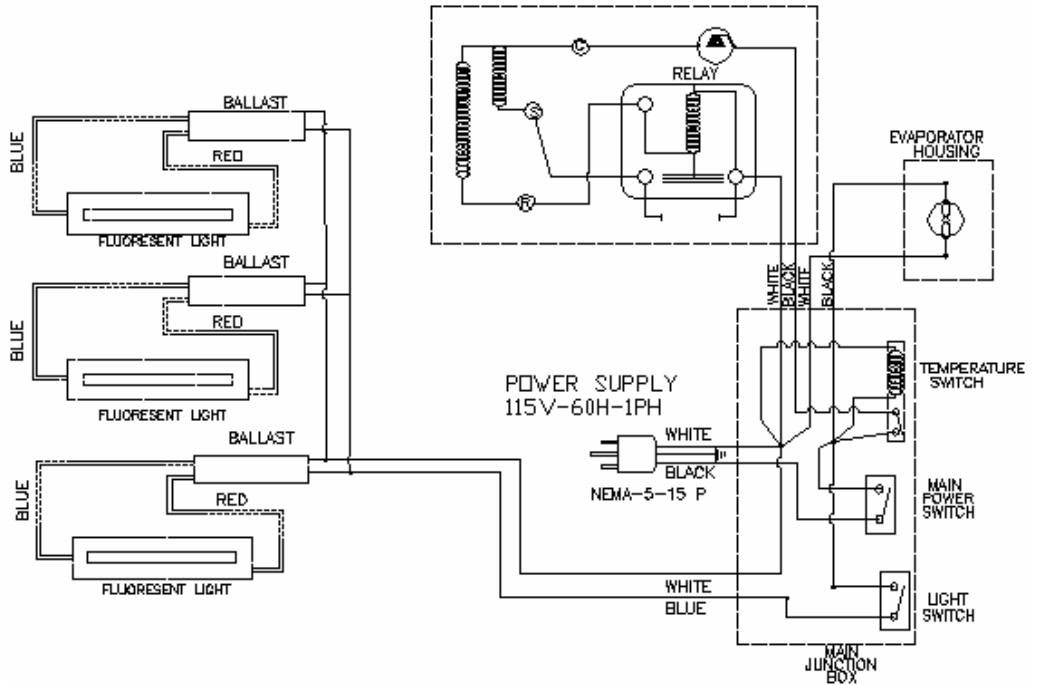
NOTE: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

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 Diagram



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 doors 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 doors open for prolonged periods of time. Close after using.

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

Your countertop display case was equipped with a temperature adjustment control located at the top of the cabinet under the protective guard. There is a circular hole that can be used to access the knob of the temperature 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.

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.)

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. Compressor faulty 	<ol style="list-style-type: none"> 1. Plug in unit 2. Check temperature control 3. Test temperature control 4. Clean condenser coil 5. Service condenser fan 6. Test overload 7. Test relay 8. Call for service at 800-621-8560
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 800-621-8560 4. Check outlet voltage
Unit runs constantly	<ol style="list-style-type: none"> 1. Frost build-up 2. Door not sealing properly 3. Door gasket damaged 4. Condenser coil dirty 5. Condenser fan faulty 	<ol style="list-style-type: none"> 1. Defrost evaporator 2. Check door seal & hinge 3. Replace door 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. Door not sealing properly 5. Door 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 door seal 5. Replace door gasket 6. Service evaporator fan 7. Defrost evaporator, test defrost heater, test thermdisc 8. Call for service at 800-621-8560
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 thermdisc faulty 3. Defrost timer faulty 	<ol style="list-style-type: none"> 1. Test defrost heater 2. Test thermdisc 3. Test defrost timer
Moisture around drawer or frame	<ol style="list-style-type: none"> 1. Breaker strips faulty 	<ol style="list-style-type: none"> 1. Inspect strips

	<ol style="list-style-type: none"> 2. Frame heater defective 3. Temperature set too low 	<ol style="list-style-type: none"> 2. Call for service at 800-621-8560 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.

ITEM	DESCRIPTION	PART #
1	Light Panel Housing	RP HSG0102
2	Lighted Lexan Panel	RP PNL0103
3	Lexan Panel Clip	RP CLP0101
4	Light Socket	EL LGT414
5	Light Fixture	RP LGT0101
6	Exterior Top	RP TOP0101
7	Power Switch/Rocker Switch	EL SWT0502
8	Louver	RP LVR0110
9	Mirror for Interior Wall	PL MIR096
10	Ballast	EL BLS100
11	Interior Light Fixture	RP LGT0101
12	Fluorescent Light Bulb	EL TUB015
12a	Light Shield	EL SHD018
12b	Light Shield end caps	EL SHD018A
13	Wire Shelf 20-5/8" x 18"	HD SHL068
14	Light Shield	RP SHD0512
15	4" Hanging Thermometer	HD THR100
16	Interior Evaporative Air Diverter	RP DIV0103
18	4" Appliance Leg with Flanged Foot	HD LEG0632
19	Right Door Hinge Assembly, Top & Bottom	RP HNG0101
20	Glass Panel 20-5/8" X 20-5/8" with PVC Track	HD GLS040
21A	Insulated Door 23-1/2" x 23-3/4", Right Hinged	HD DOR4026B
21B	Insulated Door 23-1/2" x 23-3/4", Left Hinged	HD DOR4026C
22	Accumulator 3/8"	RF ACM005
23	Compressor 1/4HP HI R134A 120V	RF CMP010-134P
24	Condenser Motor	RF MTR0104
25	Condenser Blade	RF BLD0101
26	Condenser Unit, Complete	RF CON0004
27	Evaporative Coil 3-1/2" x 6" x 10-1/4"	RF COI115
28	Evaporative Fan Motor Bracket	RP BRK1050
29	Evaporative Fan Shroud	RP SHD0101
30	Evaporative Fan Blade 5.562" dia.	RF FAN005
31	Evaporative Fan Motor	EL MTR0230
32	9' Power Cord	EL WIR461-90
33	Temperature Control/Refrigeration Control	HD CNT200
34	Evaporative Housing Cover	RP CVR0136
35	Filter Dryer 1/4" x .042mm	RF FLT9902
36	Cap Tubing .042mm X 78" with Filter Dryer	RP CAP020