

OPERATOR'S MANUAL

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

8000N Series Preparation Tables



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.



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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 reserves the right to make changes in design and specifications without prior notice.

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

MODEL NUMBER _____
SERIAL NUMBER _____
INSTALLATION DATE _____



The serial number is located in refrigerated base on the interior rear wall. Serial tags are located behind the refrigerated door/drawer closest to the compressor compartment.

800-621-8560

**Randell Service and Parts
Hotline**

Unit Specifications



8260N pictured

Model	L	D	H	Work Hgt.	Doors	H.P.	Volts	Amps	NEMA	R-404A / OZ.	Cub Ft	BTU rating of Cond unit
8148N	48"	33"	42.9"	35"	1 (27")	1/3	115	9	5-15P	16	9	1380
8260N	60"	33"	42.9"	35"	2 (24")	1/3	115	9	5-15P	16	14.8	1380
8268N	68"	33"	42.9"	35"	2 (27")	1/3	115	9	5-15P	16	17.8	1380
8383N	83"	33"	42.9"	35"	2 (24"), 1 (21")	1/2	115	12	5-15P	24	23.5	2385
8395N	95"	33"	42.9"	35"	3 (27")	1/2	115	12	5-15P	24	28.2	2385
84111N	111"	33"	42.9"	35"	3 (24"), 1 (21")	5/8	115	12.8	5-20P	40	32.8	2700

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. Additional adjustments can be made (within limits) by turning the control dial up or down until the desired temperature is reached. Please allow 24 hours between adjustments.

Your condiment pans will remain proper temperatures when utilized properly. It is strongly recommended that the covers be kept in closed position when the unit is not in use and between rush periods. This is especially important in the summer months and in kitchens exceeding 86° F. Do not leave covers open for prolonged periods of time.

Note: All individual condiment pans need to be in the rail at all times during operation. If no product is available or necessary fill empty pans with 1" to 2" of water as an insulating barrier.

Note: Even though your 8000N series was designed for heavy use, excessive door openings should be avoided in order to maintain proper box temperature and eliminate the possibility of coil freeze up.

Your 8000N series preparation table was equipped with a temperature adjustment control for the refrigerated rail (Figure 1). This is found behind the hinged door of the mechanical compressor housing. There is also a temperature adjustment control for the refrigerated base (Figure 2), which is located on the front exterior of the evaporator blower coil inside the lower cabinet.



Figure 1 illustrates the electrical control box inside the mechanical compartment. The on/off switch for the rail is located on the front of the control box while the main on/off switch for the entire unit is located on the rear of the control box. The thermostat adjustment knob for the upper rail is located on the side of the control box.



Figure 2 illustrates the evaporator blower coil assembly inside the lower refrigerated base. The thermostat adjustment knob is located at the top, front of the coil assembly.

MORNING STARTUP (PREP RAIL)

1. Rail cleaning may be performed at this time.
2. Turn on upper rail with switch located inside mechanical compartment.
3. Allow 30 minutes with lids closed for the rail to cool down before loading product. (If the unit is starting from a full off position, 45 minutes to 1 hour should be allowed for the unit to cool down).
4. Load the product and proceed with food preparation.

Note: Product entering the preparation table must be at 41 °F or less.

EVENING SHUT DOWN (PREP RAIL)

1. Remove product from the rail at the end of the day's preparation. The product may either be stored in the lower base compartment or any other suitable holding cabinet.
2. Turn off the rail with the switch located inside the mechanical compartment
3. Unit cleaning may be performed at this time if the frost has melted off the surface.
4. Once defrosted the water from the rail may be drained into a container by opening the valve located in the mechanical compartment. Close the valve once the rail has fully drained.

DRAWER REMOVAL AND INSTALLATION

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

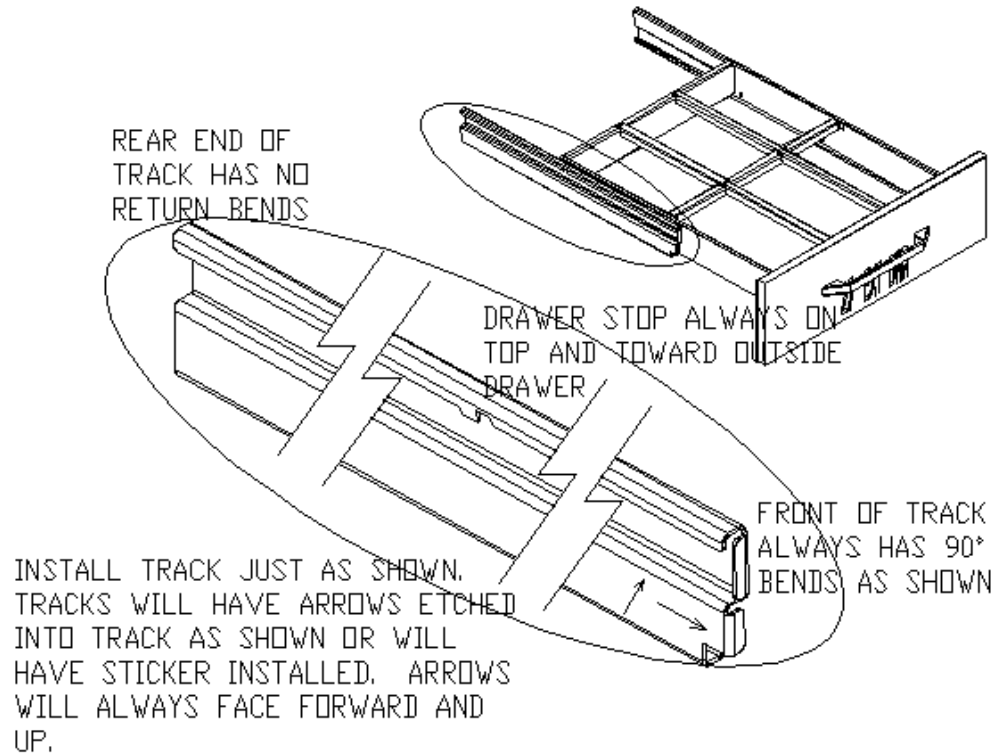


Figure 2

Preventive Maintenance

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

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected the repairs will not be covered under warranty.

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.

1A. Use of any filter over the condenser coil may result in poor performance of the equipment. The factory does not recommend any auxiliary filter be used on the condenser coil. Any failures of the unit as a result of an auxiliary filter will not be covered under warranty.

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 mild detergent.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent.
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.
6. Lubricate door hinges with lithium grease.
7. Clean drawer tracks of any debris.
8. The drawer module may be removed from the cabinet for cleaning by loosening the two $\frac{3}{4}$ " round screws on rear anchor bracket. Once loosened the drawer cartridge may be removed from the cabinet to clean the interior of the cabinet. Clean with mild soap and warm water mixture. Re-install the drawer cartridge by properly aligning the cartridge to the bracket and tightening the $\frac{3}{4}$ " round screws.

Note: Do not use open doors as a device to lean on.

NOTE: DO NOT USE SHARP UTENSILS.

Preventive Maintenance (cont.)

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.

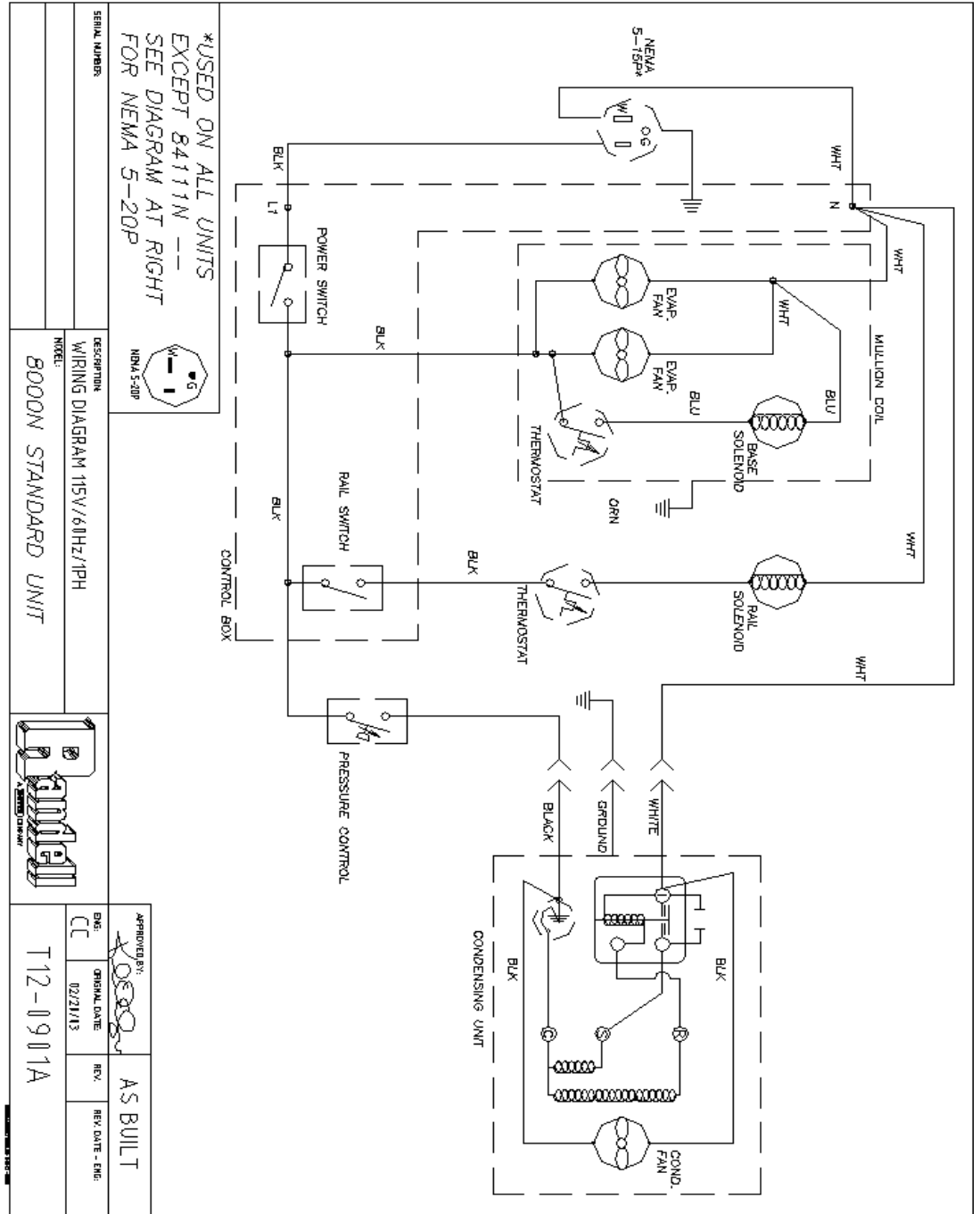
Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult the local ASA 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.

For a complete listing of current Randell ASA please visit www.unifiedbrands.net

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.

Electrical Diagram

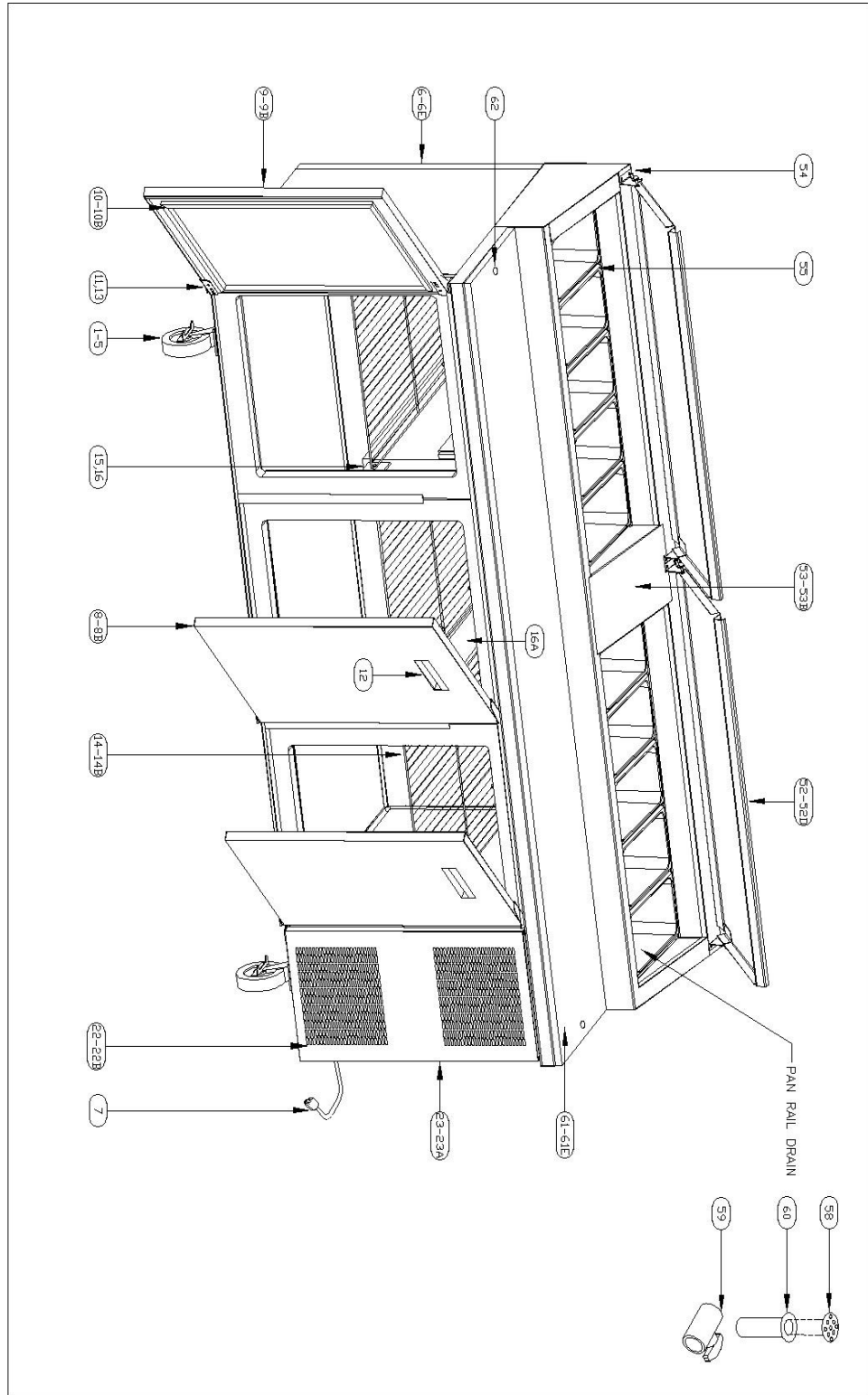


Trouble Shooting Guide

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 (check power switch) 2. Check temperature control 3. Test temperature control 4. Clean condenser coil 5. Service condenser fan 6. Test overload 7. Test relay 8. Call ASA for service
Unit short cycles	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 5. Check pressure control settings 6. Solenoid not seating 	<ol style="list-style-type: none"> 1. Clean coil 2. Service fan and motor. 3. Call ASA for service 4. Check outlet voltage 5. 20 Cut in / 15 Diff 6. Call ASA for service
Unit runs constantly	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Gaskets not sealing 4. Covers off unit 	<ol style="list-style-type: none"> 1. Clean coil 2. Service condenser motor 3. Replace gaskets 4. Re-apply covers
Rail not cold enough/base temp OK	<ol style="list-style-type: none"> 1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil 4. Solenoid valve not energized 5. Refrigerant leaking or contaminated 	<ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Check t-stat for power to solenoid 5. Call ASA for service
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
Base warm/rail temp is OK	<ol style="list-style-type: none"> 1. Thermostat 2. Evap fan motors 3. Solenoid valve 	<ol style="list-style-type: none"> 1. Test thermostat 2. test fan motors 3. Test solenoid valve
Unit noisy	<ol style="list-style-type: none"> 1. Compressor mountings loose or hardened. 2. Condenser fan damaged or hitting fan shroud 	<ol style="list-style-type: none"> 1. Tighten or replace compressor mountings 2. Inspect condenser fan
Drawer issues	<ol style="list-style-type: none"> 1. Drawer tracks backwards 2. Roller bearings loose 	<ol style="list-style-type: none"> 1. Check installation of drawer track – page 12 2. Tighten bearings

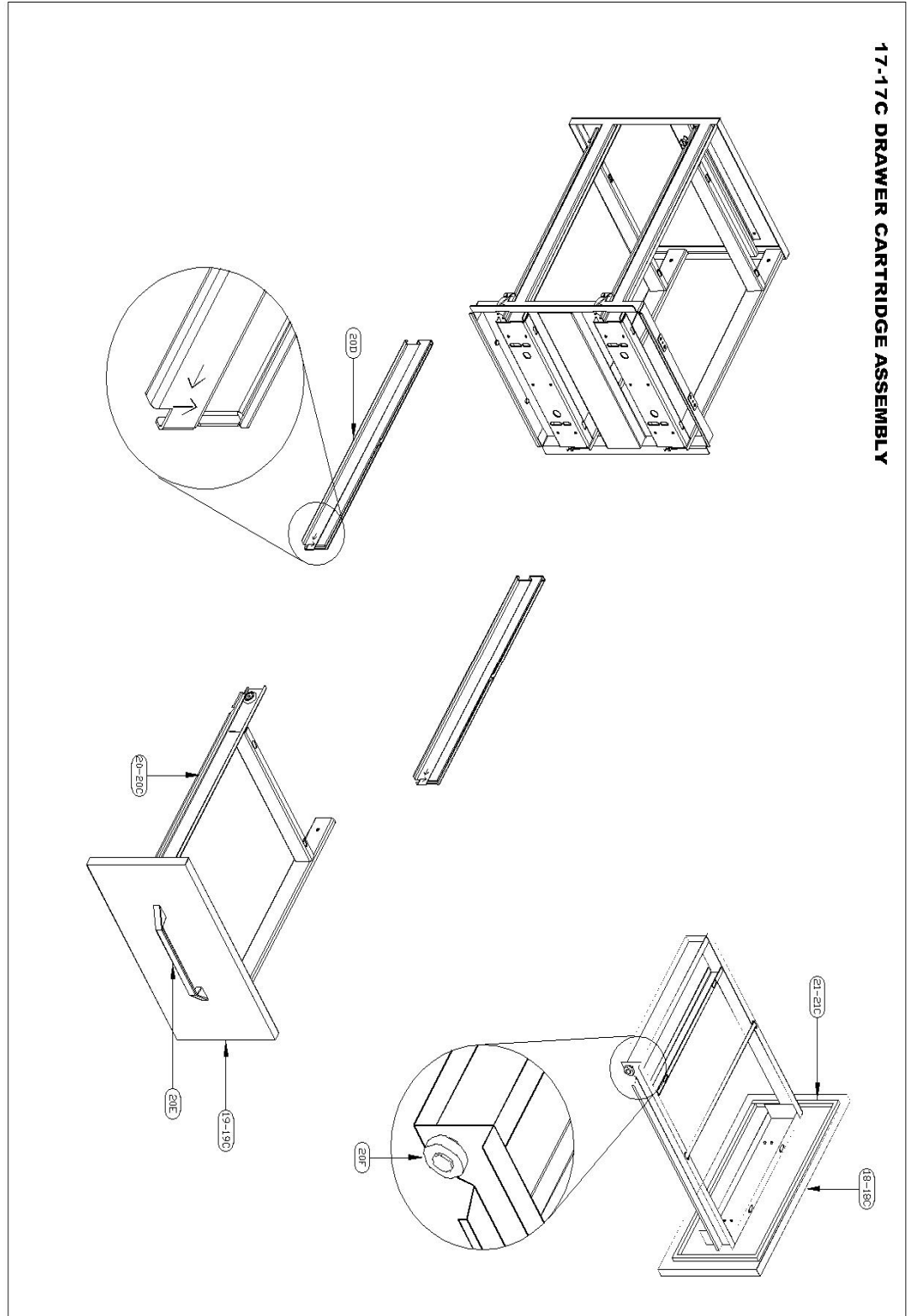
Replacement Parts

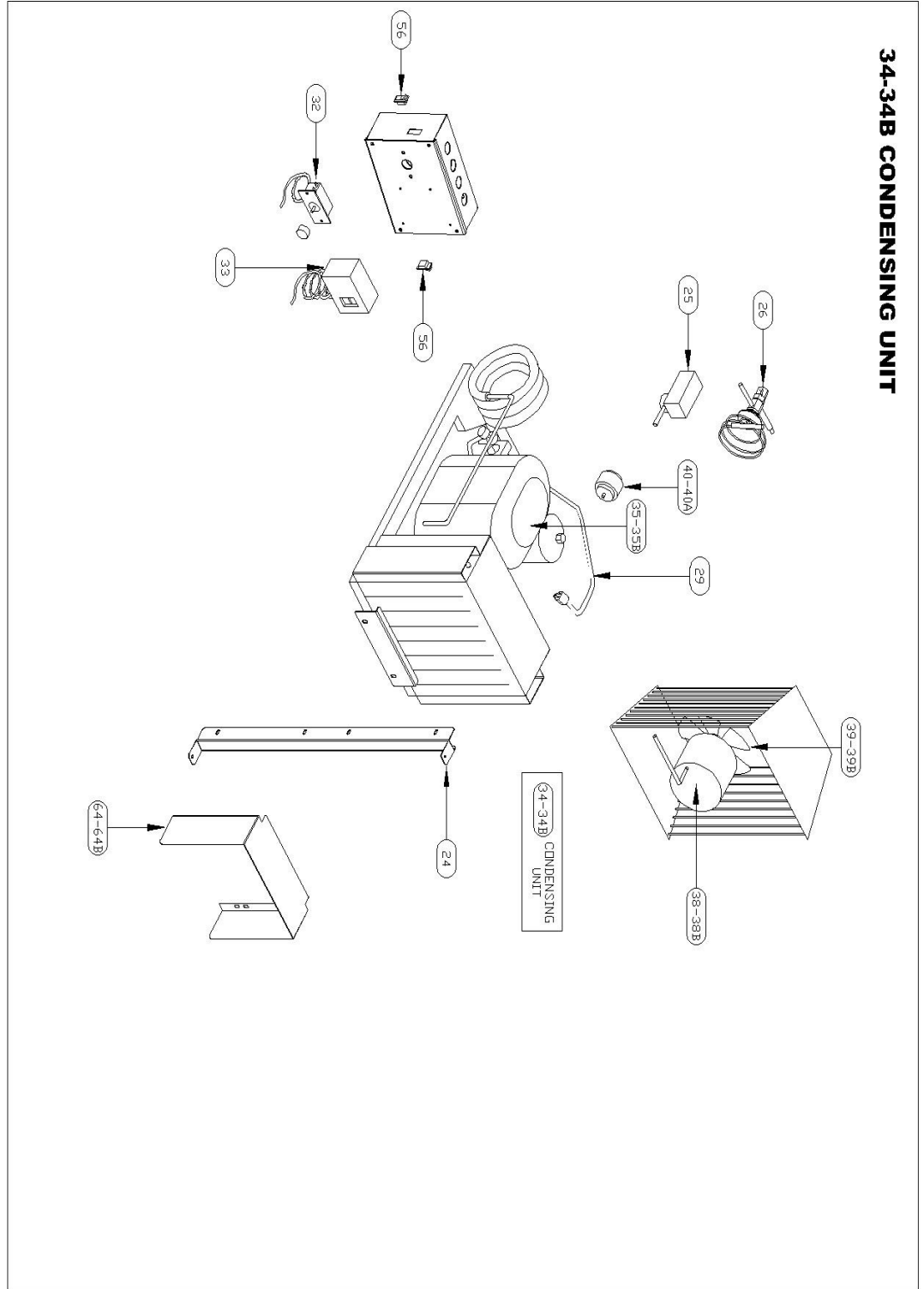
8000N Series – exploded view



Replacement
Parts

8000N Series – exploded view
Drawer Assembly

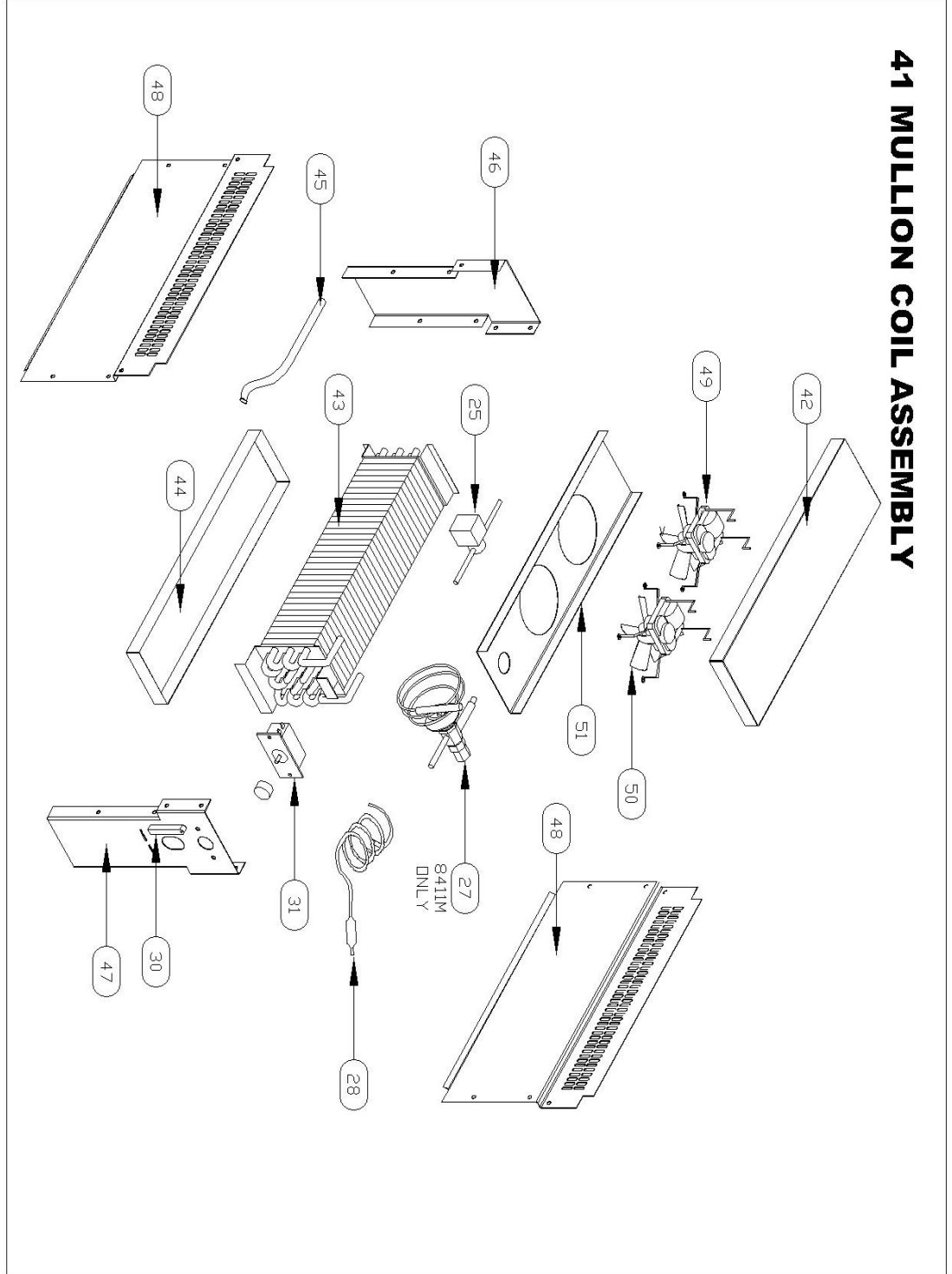




Replacement
Parts

8000N Series – exploded view
Evaporator Coil Assembly

4.1 MULLION COIL ASSEMBLY



Replacement Part List

8000N Series

ITEM	DESCRIPTION	PART #	8 1 4 8 N	8 2 6 0 N	8 2 6 8 N	8 3 8 3 N	8 3 9 5 N	8 4 1 1 N
1	6" caster w/ break	HD CST060	x	x	x	x	x	x
2	6" caster w/o break	HD CST061	x	x	x	x	x	x
3	4" caster w/ break	HD CST040HD	x	x	x	x	x	x
4	4" caster w/o break	HD CST041HD	x	x	x	x	x	x
5	6" leg w/ bullet foot	HD LEG9902	x	x	x	x	x	x
6	s/s back panel 48"	RP BCK0107	x					
6A	s/s back panel 60"	RP BCK0108		x				
6B	s/s back panel 68"	RP BCK0109			x			
6D	s/s back panel 83"	RP BCK0110				x		
6E	s/s back panel 95"	RP BCK0111					x	
7	Power cord 16/3 9'	EL WIR461-90	x	x	x	x	x	
7A	Power cord 12/3 9'	EL WIR800						x
8	Door right hand 27"x26"	RP DOR0324	x		x		x	
8A	Door right hand 24"x26"	RP DOR0322		x		x		x
8B	Door right hand 21"x26"	RP DOR0320				x		x
9	Door left hand 27"x26"	RP DOR0325	x		x		x	
9A	Door left hand 24"x26"	RP DOR0323		x		x		x
9B	Door left hand 21"x26"	RP DOR0321				x		x
10	Door gasket 24.5"x24.5"	IN GSK1030	x		x		x	
10A	Door gasket 21.75"x24.5"	IN GSK1025		x		x		x
10B	Door gasket 18.5"x24.5"	IN GSK9902				x		x
11	Door hinge non-self closing	RP HNG9900	x	x	x	x	x	x
11B	Door hinge self closing	RP HNG028	x	x	x	x	x	x
12	Door handle (recessed)	HD HDL0103	x	x	x	x	x	x
13	Door hinge bushing	HD BSH050	x	x	x	x	x	x
14	Shelf 22" x 25"	HD SHL180	x		x		x	
14A	Shelf 19" x 25"	HD SHL160		x		x		x
14B	Shelf 16.15" x 25"	HD SHL9912				x		x
15	Shelf support pin	HD PIN0102	x	x	x	x	x	x
16	Shelf support-Frt&Bck	RP BRK0107				x	x	x
16A	Shelf support between doors	RP BRK0108	x	x	x	x	x	x
17	21" drawer cartridge	RP MOD050A				x		x
17A	24" drawer cartridge	RP MOD030A		x		x		x
17B	27" drawer cartridge	RP MOD029A	x		x		x	
18	21" Dwr assy	RP DWR0206				x		x
18A	24" Dwr assy	RP DWR0201PT		x		x		x
18B	27" Dwr assy	RP DWR0202	x		x		x	
18C	27" Dwr assy - 3 tier	RP DWR0123	x		x		x	

19	21" Dwr front	RP FRT9903				x		x
19A	24" Dwr front	RP FRT9904		x		x		x
19B	27" Dwr front	RP FRT9905	x		x		x	
19C	27" Dwr front - 3 tier	RP FRT0117	x		x		x	
20	21" Dwr frame	RP FRM0301				x		x
20A	24" Drwr frame	RP FRM0302		x		x		x
20B	27" Dwr frame	RP FRM0303	x		x		x	
20C	27" Dwr frame - 3 tier	RP FRM0117	x		x		x	
20D	Drawer tracks (1L&1R)	RP TRK05SM	x	x	x	x	x	x
20E	Dwr handle	HD HDL130	x	x	x	x	x	x
20F	Dwr bearing	HD BRG210	x	x	x	x	x	x
20G	Dwr bearing bolt	FA SCW6002	x	x	x	x	x	x
21	Dwr gasket 11.3 x 18.75	IN GSK9903				x		x
21A	Dwr gasket 11.3 x 21.75	IN GSK1041		x		x		x
21B	Dwr gasket 11.3 x 24.75	IN GSK1046	x		x		x	
21C	Dwr gasket 7.5 x 24.75	IN GSK1070	x		x		x	
22	Hinged louver - 12"	RP LVR0116		x				
22A	Hinged louver - 14"	RP LVR0117	x		x	x	x	
22B	Hinged louver - 18"	RP LVR0118						x
23	Louver magnet	HD CTH9901	x	x	x	x	x	x
23A	Louver magnet strike	HD STR9901	x	x	x	x	x	x
24	louver mount hinge bracket	RP BRK0109	x	x	x	x	x	x
25	Solenoid valve (120v)	RF SOL9801	x	x	x	x	x	x
26	TXV (Rail)	RF VLV404	x	x	x	x	x	x
27	TXV (Base)	RF VLV414						x
28	Cap tube w/ drier 144" x .044	RP CAP022	x	x	x	x	x	
29	Power cord (condensing unit)	EL WIR470	x	x	x	x	x	x
30	Hanging thermometer 4"	HD THR100	x	x	x	x	x	x
31	Thermostat (Base)	HD CNT200	x	x	x	x	x	x
32	Thermostat (Rail)	HD CNT0501	x	x	x	x	x	x
33	Low Pressure Switch	RF CNT700	x	x	x	x	x	x
34	Condensing unit(1/3HP Tec.)	RF CON0003	x	x	x			
34A	Condensing unit(1/2 HP Cope.)	RF CON9901				x	x	
34B	Condensing unit(5/8 HP Cope.)	RF CON0101						x
35	Compressor (AEA2411ZXA)	RF CMP031P	x	x	x			
35A	Compressor (AFT18C1E)	RF CMP9902P				x	x	
35B	Compressor (AFT22C1E)	RF CMP0101P						x
38	Condenser fan motor	RF MTR0104	x	x	x			
38A	Cond. Fan motor w/ blade	RF ASY0101P	x	x	x			
38B	Condenser fan motor	RF MTR0001				x	x	
38C	Condenser fan motor	RF MTR0101P						x
39	Condenser fan blade	RF BLD0101	x	x	x			
39A	Condenser fan blade	RF FAN0101				x	x	x
40	Filter drier	RF FLT251	x	x	x	x	x	
40A	Filter drier	RF FLT377						x
41	Evaporator coil assy	RP CSY0403	x	x	x	x	x	
41A	Evaporator coil assy	RP CSY0404						x
42	Evap coil mounting bracket	RP BRK007	x	x	x	x	x	x
43	Evaporator coil	RF COI107	x	x	x	x	x	x
44	Evaporator drip pan - plastic	RP DRP107	x	x	x	x	x	x

45	Evap coil drain tube	PL TBG075	x	x	x	x	x	x
46	Evap coil housing - rear panel	RP PNL108	x	x	x	x	x	x
47	Evap coil housing - front panel	RP PNL109	x	x	x	x	x	x
48	Evap coil housing -side	RP PNL107	x	x	x	x	x	x
49	Evap fan motor w/ blade	EL MTR2338	x	x	x	x	x	x
51	Evap fan mounting shroud	RP SHD107	x	x	x	x	x	x
52	Hinged Cover (39")	RP PCR0114				x		
52A	Hinged Cover (45")	RP PCR0115	x				x	
52B	Hinged Cover (53")	RP PCR0116						x
52C	Hinged Cover (57")	RP PCR0117		x				
52D	Hinged Cover (65")	RP PCR0118			x			
52E	Hinged Cover support pin	HD PIN0101	x	x	x	x	x	x
52F	Support pin acorn nut	FA NUT0403N	x	x	x	x	x	x
53	Pan Rail Cover Filler (8.25")	RP DIV0104				x		
53A	Pan Rail Cover Filler (5.5")	RP DIV0105					x	
53B	Pan Rail Cover Filler (7.75")	RP DIV0106						x
54	Pan Cover Hinges (pair)	RP HNG006	x	x	x	x	x	x
55	Adapter Bars	RP BAR1325	x	x	x	x	x	x
56	On/Off rocker switch (base/rail)	EL SWT0502	x	x	x	x	x	x
57	Panel filler (8148N only)	RP PNL0112	x					
58	Rail Drain Screen	RP DSN001	x	x	x	x	x	x
59	Rail Drain Ball Valve	PB VLV0102	x	x	x	x	x	x
60	Brass Drain Tube	HD DRN100	x	x	x	x	x	x
61	Poly cutting board 16x48x.5	RP CPH1648	x					
61A	Poly cutting board 16x60x.5	RP CPH1660		x				
61B	Poly cutting board 16x68x.5	RP CPH1668			x			
61C	Poly cutting board 16x83x.5	RP CPH1683				x		
61D	Poly cutting board 16x95x.5	RP CPH1695					x	
61E	Poly cut. Board 16x111x.5 - 2pc.	RP CPH1656						x
62	Cutting board pin locator	HD PIN2030	x	x	x	x	x	x
63	Locator pin riv-nut	FA NUT0124	x	x	x	x	x	x
64	Cond. Unit dog house	RP DGH0101	x	x	x			
64A	Cond. Unit dog house	RP DGH0102				x	x	
64B	Cond. Unit dog house	RP DGH0103						x
N/S	Pull out catch pan rack	HD SHL090SS	x	x	x	x	x	x
N/S	Tray Rack	1120	x	x	x	x	x	x