

## OPERATOR'S MANUAL

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

### CR9000 Series Countertop Rails



#### **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 on the rear of the countertop rail adjacent to the rear vented panel.

**800-621-8560**

**Randell Service and Parts  
Hotline**

## Unit Specifications



CR9060 shown with optional hood cover

Model	L	D	H*	Pan Capacity	HP	Volt	Amps	NEMA	Shit Wt.
CR9039	39"	18"	23.5"	(3) 1/3 or (6) 1/6	¼	115/60/1	7.1	5-15P	133
CR9046	46"	18"	23.5"	(4) 1/3 or (8) 1/6	¼	115/60/1	7.1	5-15P	162
CR9053	53"	18"	23.5"	(5) 1/3 or (10) 1/6	¼	115/60/1	7.1	5-15P	191
CR9060	60"	18"	23.5"	(6) 1/3 or (12) 1/6	¼	115/60/1	7.1	5-15P	220
CR9067	67"	18"	23.5"	(7) 1/3 or (14) 1/6	¼	115/60/1	7.1	5-15P	249
CR9074	74"	18"	23.5"	(8) 1/3 or (16) 1/6	¼	115/60/1	7.1	5-15P	278
CR9080	80"	18"	23.5"	(9) 1/3 or (18) 1/6	¼	115/60/1	7.1	5-15P	307
CR9087	87"	18"	23.5"	(10) 1/3 or (20) 1/6	¼	115/60/1	7.1	5-15P	336
CR9099	99"	18"	23.5"	(11) 1/3 or (22) 1/6	¼	115/60/1	7.1	5-15P	365

\* Height listed is to the top of open lid assembly. Height to top of the rail at rear is 12.09".

# Unit Installation

## SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **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.
2. **Clearance:** There must be a combined total of at least 4" clearance on mechanical compartment side of the unit (right side standard).
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your countertop rail 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 above 86°F.

## INSTALLATION CHECKLIST

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

1. Check cord and plug of unit to assure no damage has occurred to these components.
2. Check all sheet metal surrounding the mechanical compartment to assure no damage has occurred in these areas.
3. Plug in unit and turn on main on/off power switch.
4. Allow unit time to cool down to temperature. A layer of frost will form and remain around the inside perimeter of the rail.
5. 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.
6. Confirm that the unit is holding temperature. Set control to desired temperature for your particular ambient and altitude.

**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 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.**

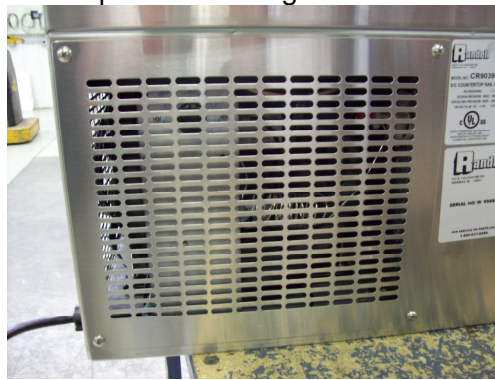
# Unit Operation

Randell has preset the cold control 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.**

Your CR9000 series countertop rail is equipped with a temperature adjustment control for the refrigerated rail (Figure 1). This is found behind the rear vented panel of the mechanical compressor housing.



**Figure 1** illustrates the electrical control box inside the mechanical compartment. The thermostat adjustment knob for the refrigerated rail is located on the top portion of the control box. Access to this area can be obtained by removing (4) Phillips head screws located at each corner of the vented panel.

## MORNING STARTUP (PREP RAIL)

1. Rail cleaning may be performed at this time.
2. Turn on rail with switch located on the front right corner of the 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 be stored in any suitable holding cabinet.
2. Turn off the rail with the switch located on the front right of the mechanical compartment.
3. Unit cleaning may be performed at this time if the frost has melted off the surface.

## 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.

**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.**

## Preventive Maintenance (cont.)

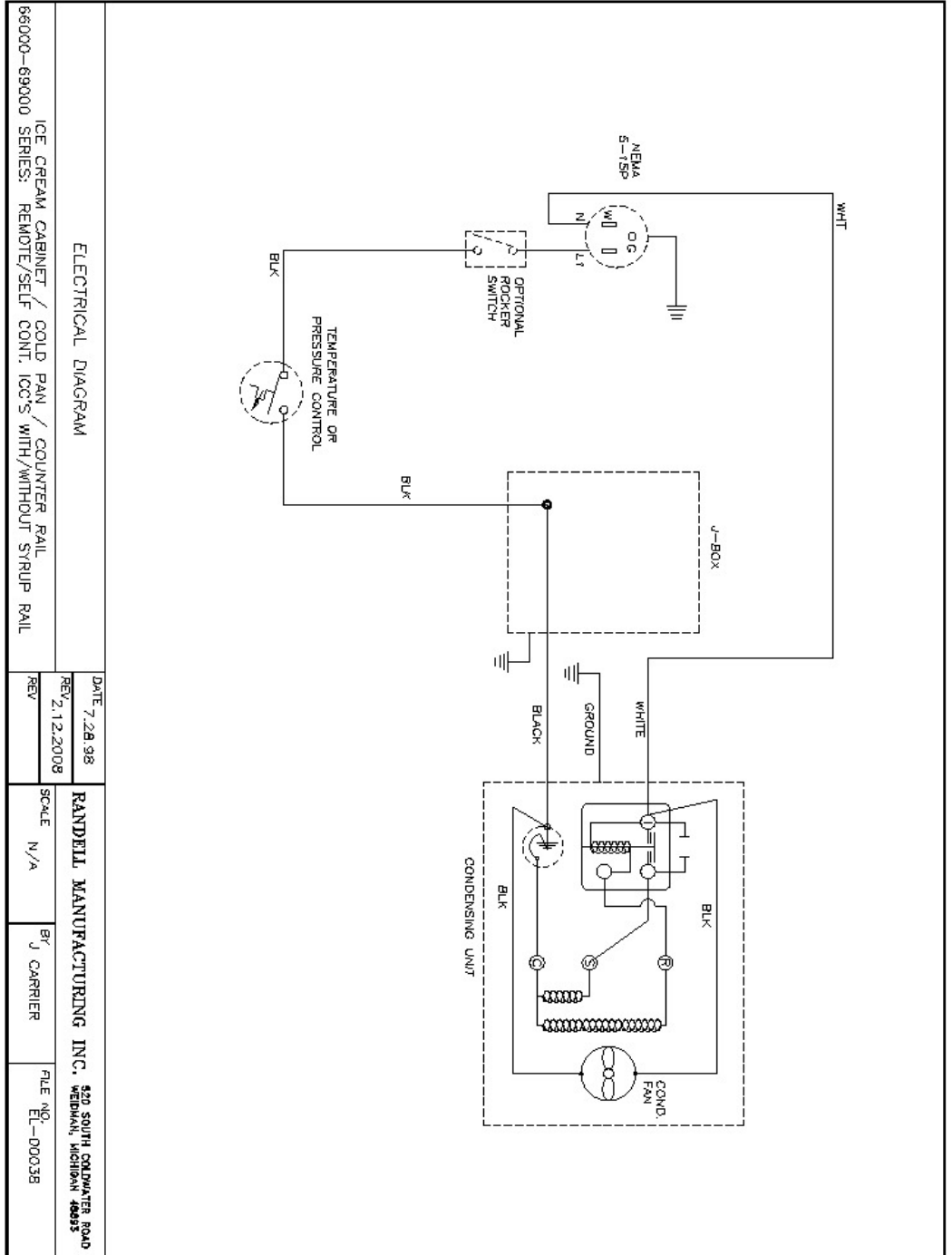
Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

**For more information on preventive maintenance, consult 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](http://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



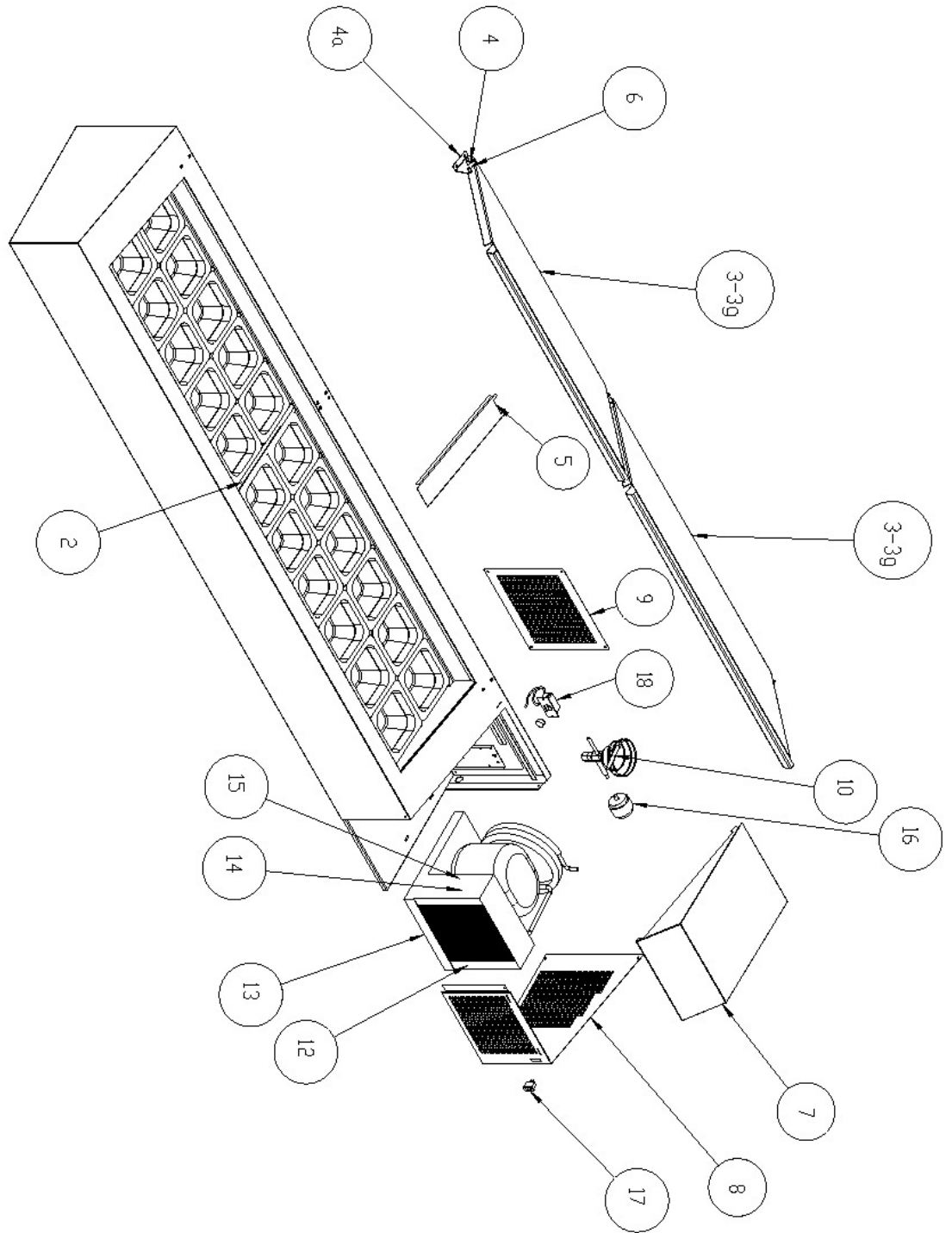
ELECTRICAL DIAGRAM		DATE	7-28-98
ICE CREAM CABINET / COLD PAN / COUNTER RAIL		REV	2, 12-2008
SERIES: REMOTE/SELF CONT. ICC'S WITH/WITHOUT STRIP RAIL		SCALE	N/A
		BY	J. CARRIER
		FILE NO.	EL-00038
<b>RANDELL MANUFACTURING INC.</b> 420 SOUTH COMPTON ROAD WENDOTA, MICHIGAN 49893			

# Trouble Shooting Guide

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	<ol style="list-style-type: none"> <li>1. No power to unit</li> <li>2. Temperature control turned off</li> <li>3. Temperature control faulty</li> <li>4. Compressor overheated</li> <li>5. Condenser fan faulty</li> <li>6. Overload protector faulty</li> <li>7. Compressor relay faulty</li> <li>8. Compressor faulty</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug in unit (check power switch)</li> <li>2. Check temperature control</li> <li>3. Test temperature control</li> <li>4. Clean condenser coil</li> <li>5. Service condenser fan</li> <li>6. Test overload</li> <li>7. Test relay</li> <li>8. Call ASA for service</li> </ol>
Unit short cycles	<ol style="list-style-type: none"> <li>1. Condenser coil dirty</li> <li>2. Condenser fan faulty</li> <li>3. Compressor faulty</li> <li>4. Overload repeatedly tripping</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean coil</li> <li>2. Service fan and motor.</li> <li>3. Call ASA for service</li> <li>4. Check outlet voltage</li> </ol>
Unit runs constantly	<ol style="list-style-type: none"> <li>1. Condenser coil dirty</li> <li>2. Condenser fan faulty</li> <li>3. Covers off unit</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean coil</li> <li>2. Service condenser motor</li> <li>3. Re-apply covers</li> </ol>
Unit too cold	<ol style="list-style-type: none"> <li>1. Temperature control set too low</li> <li>2. Temperature control faulty</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust control to raise setting</li> <li>2. Test control</li> </ol>
Unit noisy	<ol style="list-style-type: none"> <li>1. Compressor mountings loose or hardened.</li> <li>2. Condenser fan damaged or hitting fan shroud</li> </ol>	<ol style="list-style-type: none"> <li>1. Tighten or replace compressor mountings</li> <li>2. Inspect condenser fan</li> </ol>

# Replacement Parts

# CR9000 Series



# Replacement Parts

# CR9000 Series

ITEM	DESCRIPTION	PART #	CR 9000 Series										
			9039	9046	9053	9060	9067	9074	9080	9087	9093		
2	Adapter bar - 13.25" x 7/8"	RP BAR1325	X	X	X	X	X	X	X	X	X	X	X
3	Hinged Cover 23"	RP PCR0802	X										
3a	Hinged Cover 30"	RP PCR0803		X									
3b	Hinged Cover 37"	RP PCR0804			X								
3c	Hinged Cover 44"	RP PCR0805				X							
3d	Hinged Cover 51"	RP PCR0806					X						
3e	Hinged Cover 28"	RP PCR0807						X	X				
3f	Hinged Cover 35"	RP PCR0808							X	X	X	X	X
3g	Hinged Cover 42"	RP PCR0809											X
4	Pivot Pin for Pan Cover	HD PIN0101	X	X	X	X	X	X	X	X	X	X	X
4a	Acorn Nut for Pivot Pin	FA NUT0403	X	X	X	X	X	X	X	X	X	X	X
5	Spacer, Rail Opening	RP SPC0801						X	X	X	X	X	X
6	Hinge Assy for Pan Cover	RP HNG006	X	X	X	X	X	X	X	X	X	X	X
7	S/S Mechancial Top Cover	RP CVR0802	X	X	X	X	X	X	X	X	X	X	X
8	Louver / Compressor Side Cover	RP LVR0802	X	X	X	X	X	X	X	X	X	X	X
9	Rear Louver	RP LVR0801	X	X	X	X	X	X	X	X	X	X	X
10	Expansion Valve	RF VLV350	X	X	X	X	X	X	X	X	X	X	X
11	Power cord w/ molded plug 8'	EL WIR461-90	X	X	X	X	X	X	X	X	X	X	X
12	Condensing Unit (1/3 LT R-134a)	RF CON495	X	X	X	X	X	X	X	X	X	X	X
13	Compressor (AEA2410YXA)	RF CMP495P	X	X	X	X	X	X	X	X	X	X	X
14	Condenser Fan Motor	RF MTR0104	X	X	X	X	X	X	X	X	X	X	X
15	Condenser Fan Blade	RF BLD0101	X	X	X	X	X	X	X	X	X	X	X
16	Filter Drier	RF FLT251	X	X	X	X	X	X	X	X	X	X	X
17	Power switch	EL SWT0502	X	X	X	X	X	X	X	X	X	X	X
18	Rail Thermostat	HD CNT9902	X	X	X	X	X	X	X	X	X	X	X