

OPERATOR'S MANUAL

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

PIZZA HUT MAKETABLE PH120E2/PH120E2.1



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.

<p>MODEL NUMBER _____</p> <p>SERIAL NUMBER _____</p> <p>INSTALLATION DATE _____</p>
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The serial number is located on the interior rear wall of the refrigerated base behind the far left door.



800-621-8560

**Randell Service and Parts
Hotline**

Unit Specifications



Model	L	D	H	Work Hgt.	Doors	H.P.	Voltage	Amps	Ref/ Qty	NEMA	Ship Wt.
PH120E2	120"	40"	57"	35"	(4)24"	¾	115/60/1	16	R404A/40oz	5-20P	865
PH120E2-220	120"	40"	57"	35"	(4)24"	¾	220/50/1	7	R404A/40oz	Hardwire	865
PH120E2.1	120"	40"	57"	35"	(4)24"	¾	115/60/1	16	R404A/40oz	5-20P	865
PH120E2.1-220	120"	40"	57"	35"	(4)24"	¾	220/50/1	7	R404A/40oz	Hardwire	865

* 33" with work surface removed.

** Overall dimension to top of hood. Optional Ticket Rail adds approximately 17" to height.

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 (PH120E2.1 max floor load = 1870 lbs.).
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 above 86° 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 shimming 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 and the rail switch.
5. Allow unit time to cool down to temperature. If temperature adjustments are required in the lower cabinet, the temperature control is located within the cabinet on the front face, near the top, of the evaporator coil.
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.

Unit Installation (cont.)

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.

Unit Operation

MORNING STARTUP

1. Rail cleaning may be performed at this time.
2. Turn on the rail with the switch located on the front mechanical panel of the unit.
3. Allow 45 minutes to one hour for your unit to cool down before loading product.
4. Load the product and proceed with food preparation.

NOTE: Product entering unit must be at 41°F or less.

NOTE: Lids should be kept closed during periods of inactivity to keep product temperatures as cool as possible.

NOTE: If pans are left empty when condiment rail is on, fill empty pans with 1" or 2" of water as an insulating barrier.

NOTE: Although your maketable was designed for heavy use, excessive door openings should be avoided in order to maintain proper base temperature and reduce the possibility of coil freeze-up.

EVENING SHUT DOWN

1. Remove product from rail at the end of the day's preparation. The product may be stored in the refrigerated base compartment or another cooler.
2. Turn off rail with the switch located on the front mechanical panel of the unit.
3. Rail cleaning may be performed at this time.

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.

Your maketable was equipped with a temperature adjustment control for the refrigerated rail located in the mechanical housing (Figure 1, item A).

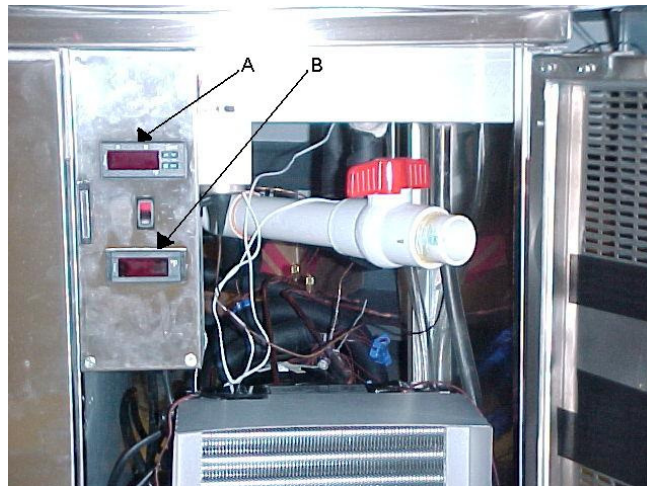


Figure 1 illustrates the inside of the mechanical housing behind the louvered panel. Item **A** is pointing out the temperature control for refrigerated rail. Item **B** is pointing out the digital thermometer for the refrigerated base.

Unit Operation (cont.)

To raise temperature in the refrigerated rail:

- A. Push and hold the “set” button until 34 appears then release the “set” button. 34 is the current set point temperature.
- B. Push and release the up arrow 2 times until 36 is displayed. Push and release the “set” button one time. The new set point, 36, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated rail:

- A. Push and hold the “set” button until 34 appears and then release the “set” button. 34 is the current set point temperature.
- B. Push and release the up arrow 2 times until 32 is displayed. Push and release the “set” button one time. The new set point, 32, 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 38 degrees and the minimum lowest setting is 28 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.

The base temperature can also be adjusted by the temperature control dial located on the front of the refrigeration coil inside the refrigerated base. The thermometer for the base temperature is located in the mechanical housing (Figure 1, item b).

To adjust temperature in the refrigerated base:

- A. Locate evaporator coil inside cooler between the mechanical housing and the refrigerated base cabinet.
- B. Thermostat is located at top front of evaporator coil. There are numbers to indicate settings.
- C. Turn clockwise for colder setting (higher number).
- D. Turn counterclockwise for warmer setting (lower number).

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 mild soap.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild soap. Disconnect each end of the drain line and run the solution through it. Do not allow the bleach water to be put into the condensate pan in the compressor compartment.
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.

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

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.

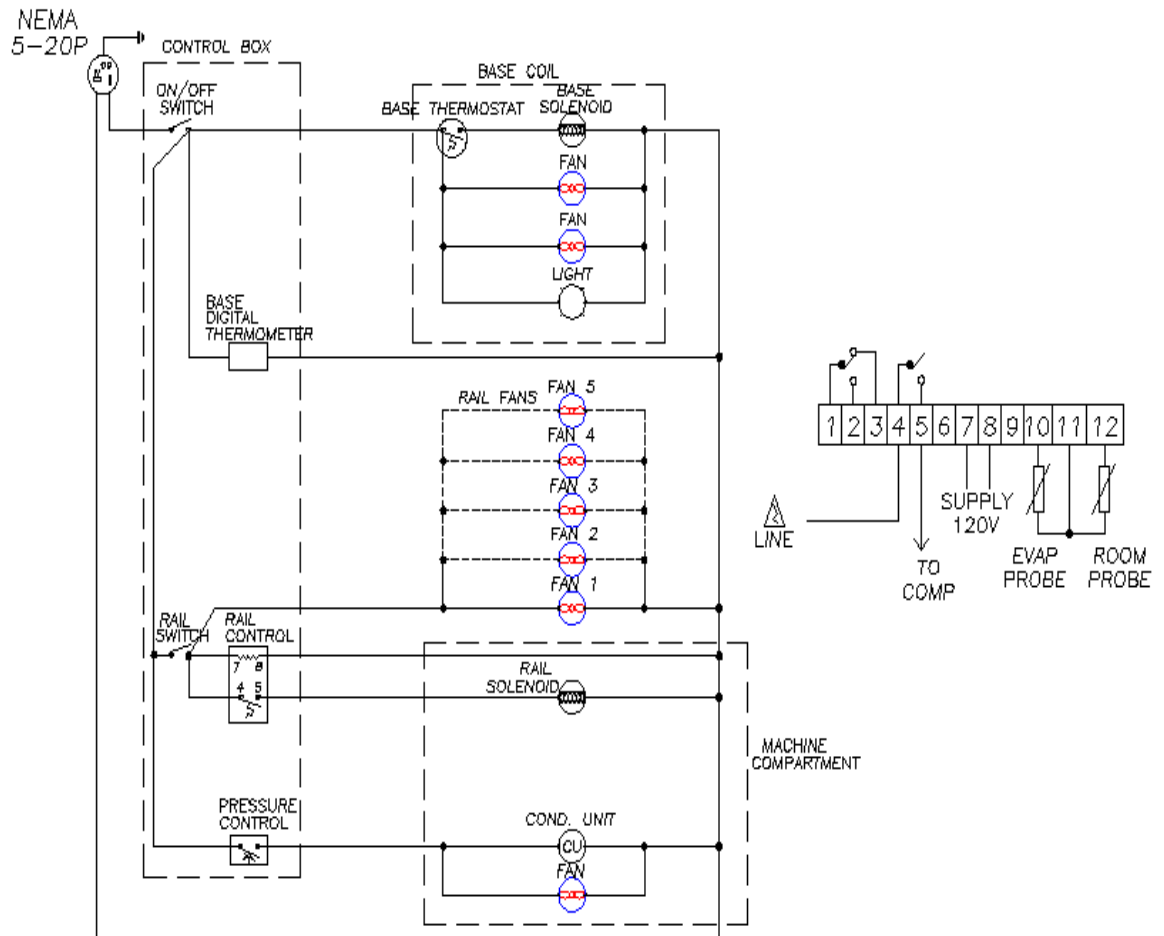
NOTE: Do not use steel pads, wire brushes, scrapers, or chloride cleaners to clean your stainless steel. CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL

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 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.

Electrical Diagram

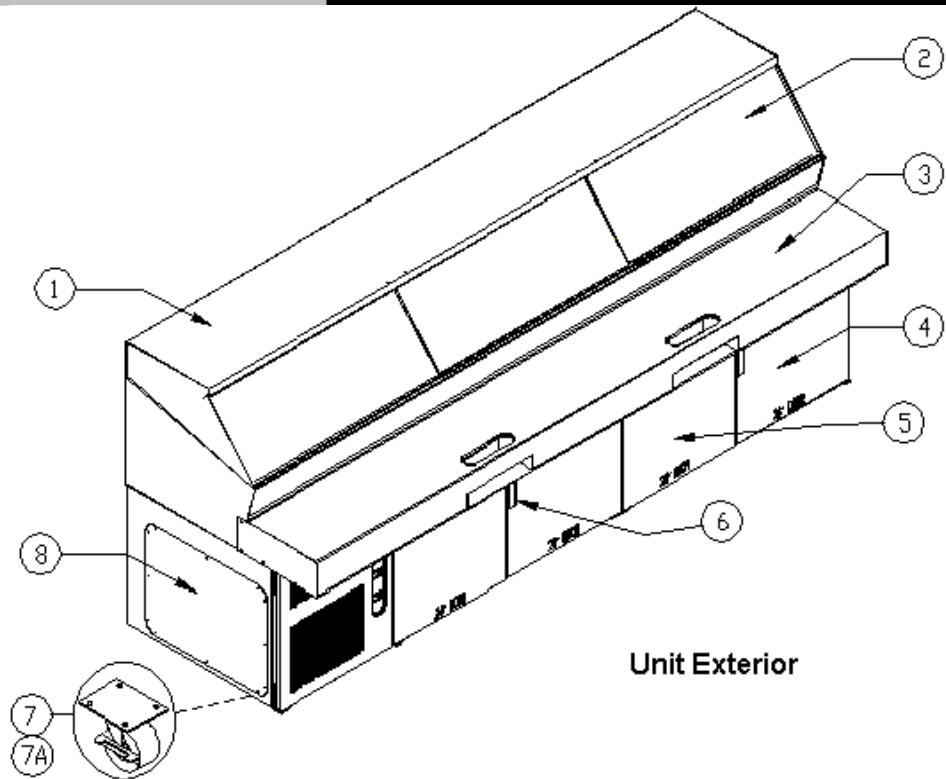


Trouble Shooting Guide

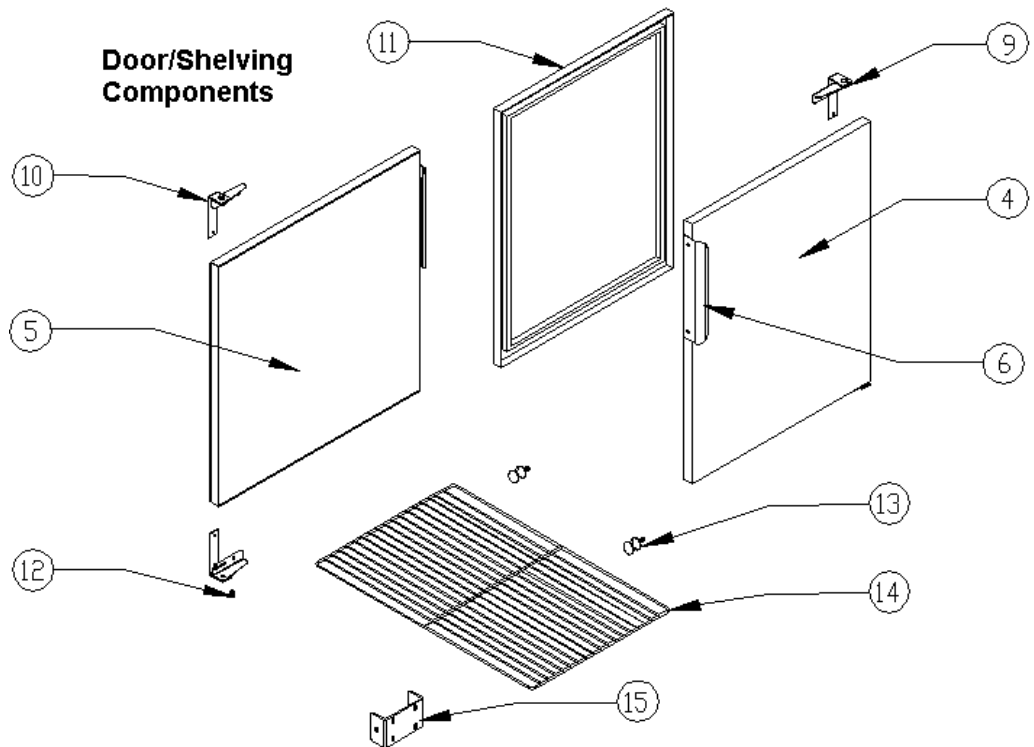
SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	<ol style="list-style-type: none"> 1. No power to unit 2. Temperature control turned off 3. Temperature control faulty 4. Compressor overheated 5. Condenser fan faulty 6. Overload protector faulty 7. Compressor relay faulty 8. Compressor faulty 	<ol style="list-style-type: none"> 1. Plug in unit 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. Condenser coil dirty 2. Condenser fan faulty 	<ol style="list-style-type: none"> 1. Clean coil 2. 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. Refrigerant leaking or contaminated 	<ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. 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 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
Dixell control error	<ol style="list-style-type: none"> 1. Sensing probes not making solid connection 2. P1 or P2 	<ol style="list-style-type: none"> 1. Check terminal connections on #10, 11, &12 on rear of control 2. Check probes

**Replacement
Parts**

**Pizza Hut Maketable
PH120E2** Prior to serial W27155-6

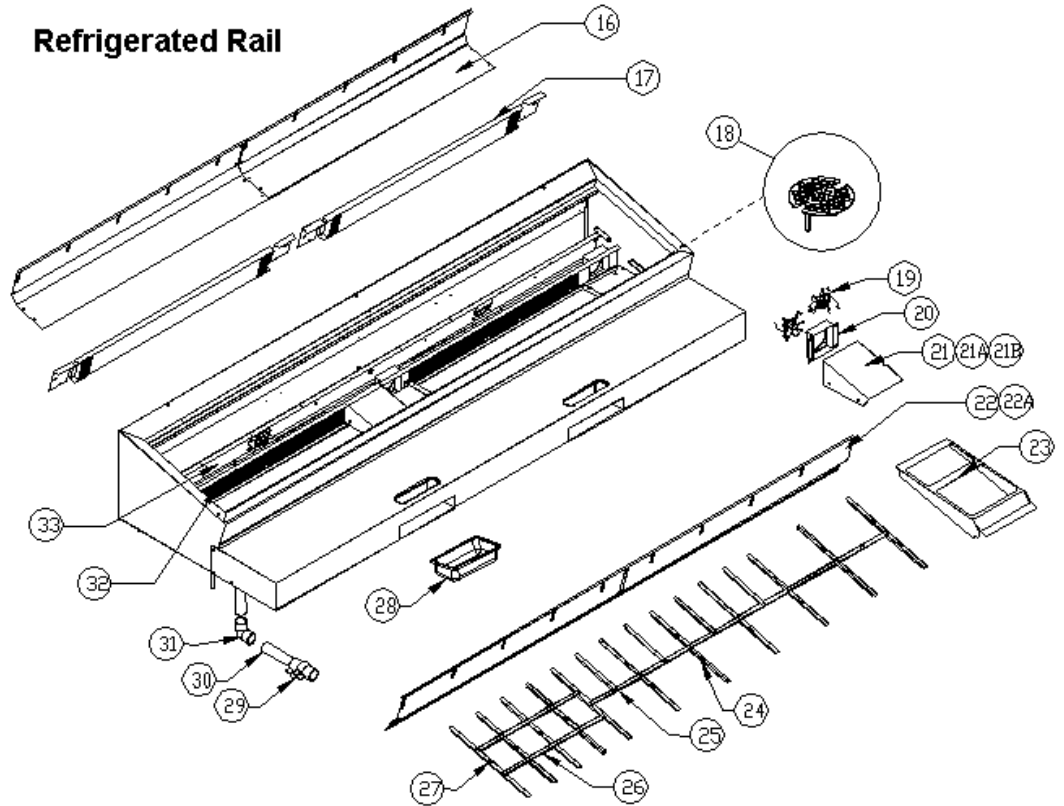


Unit Exterior

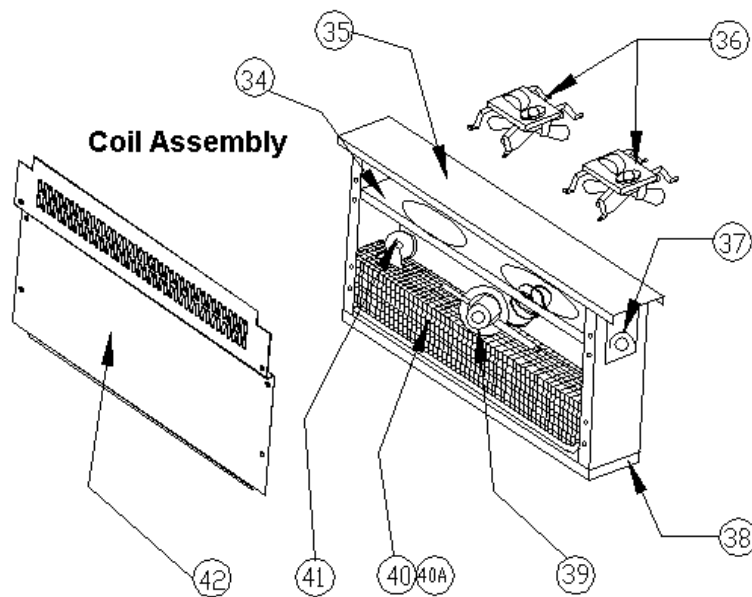


**Door/Shelving
Components**

Refrigerated Rail

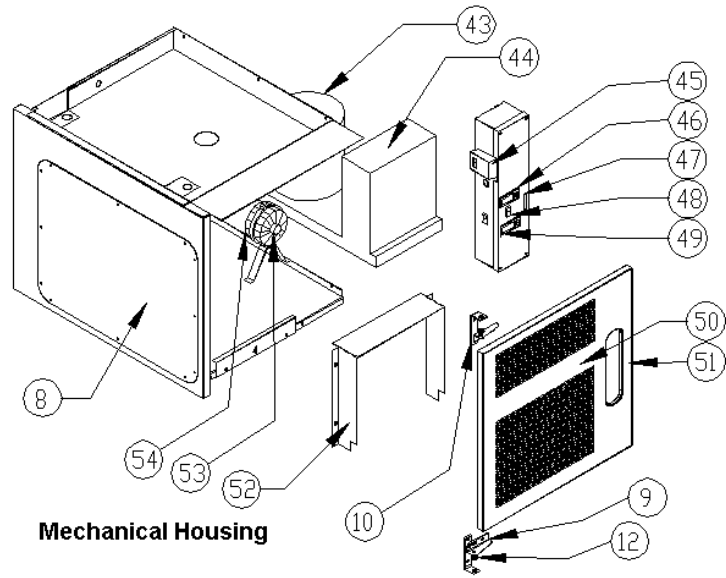


Coil Assembly

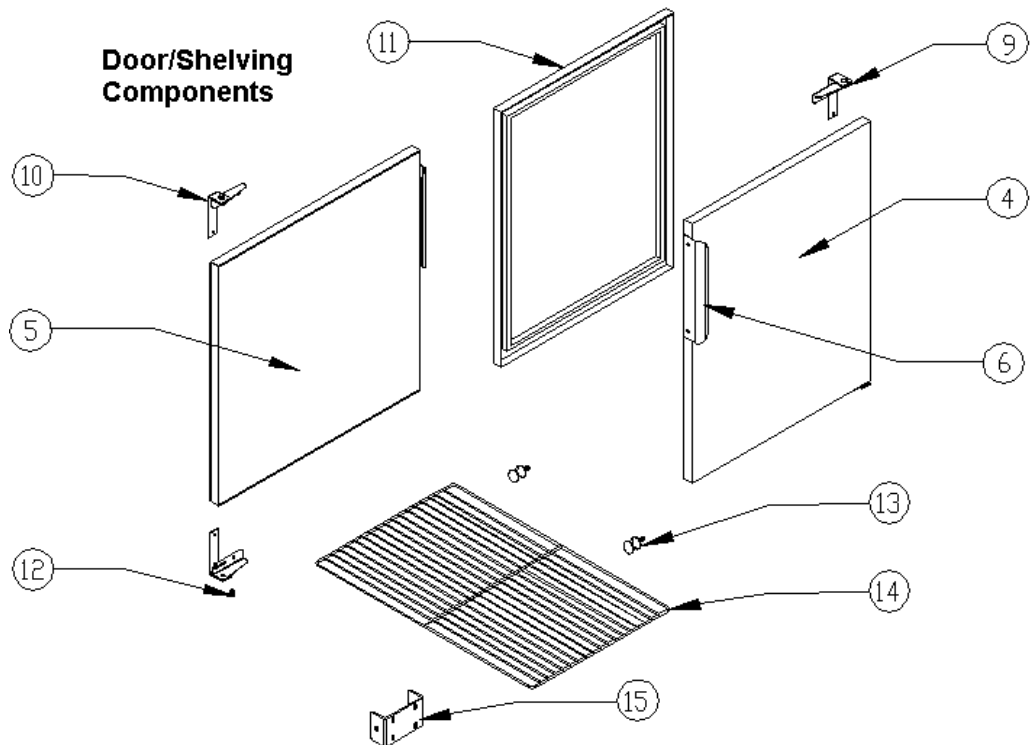
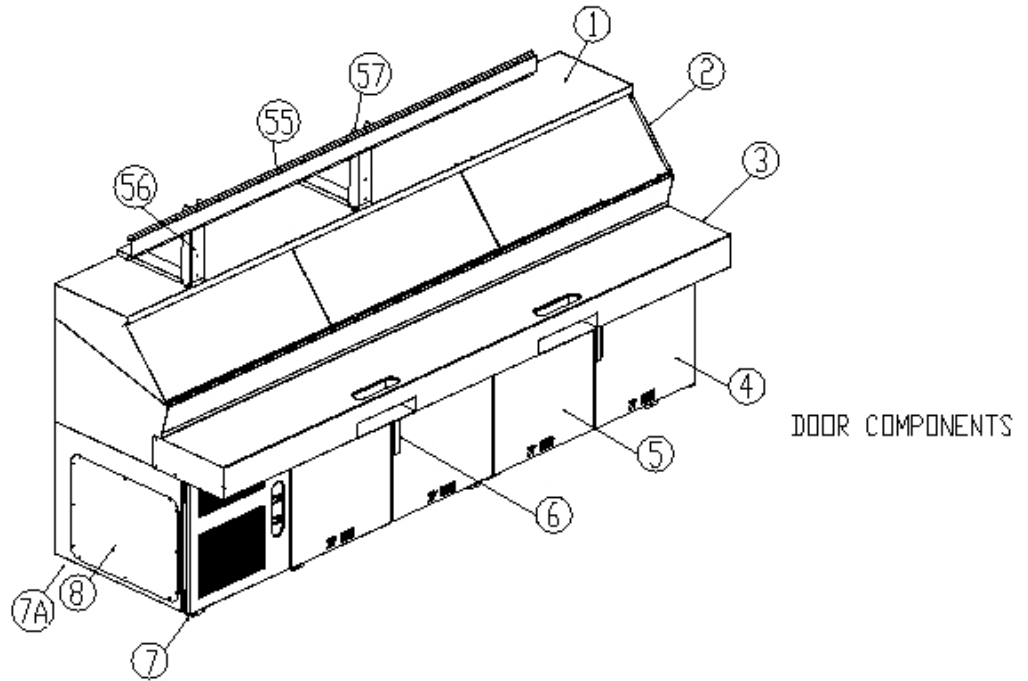


Replacement Parts

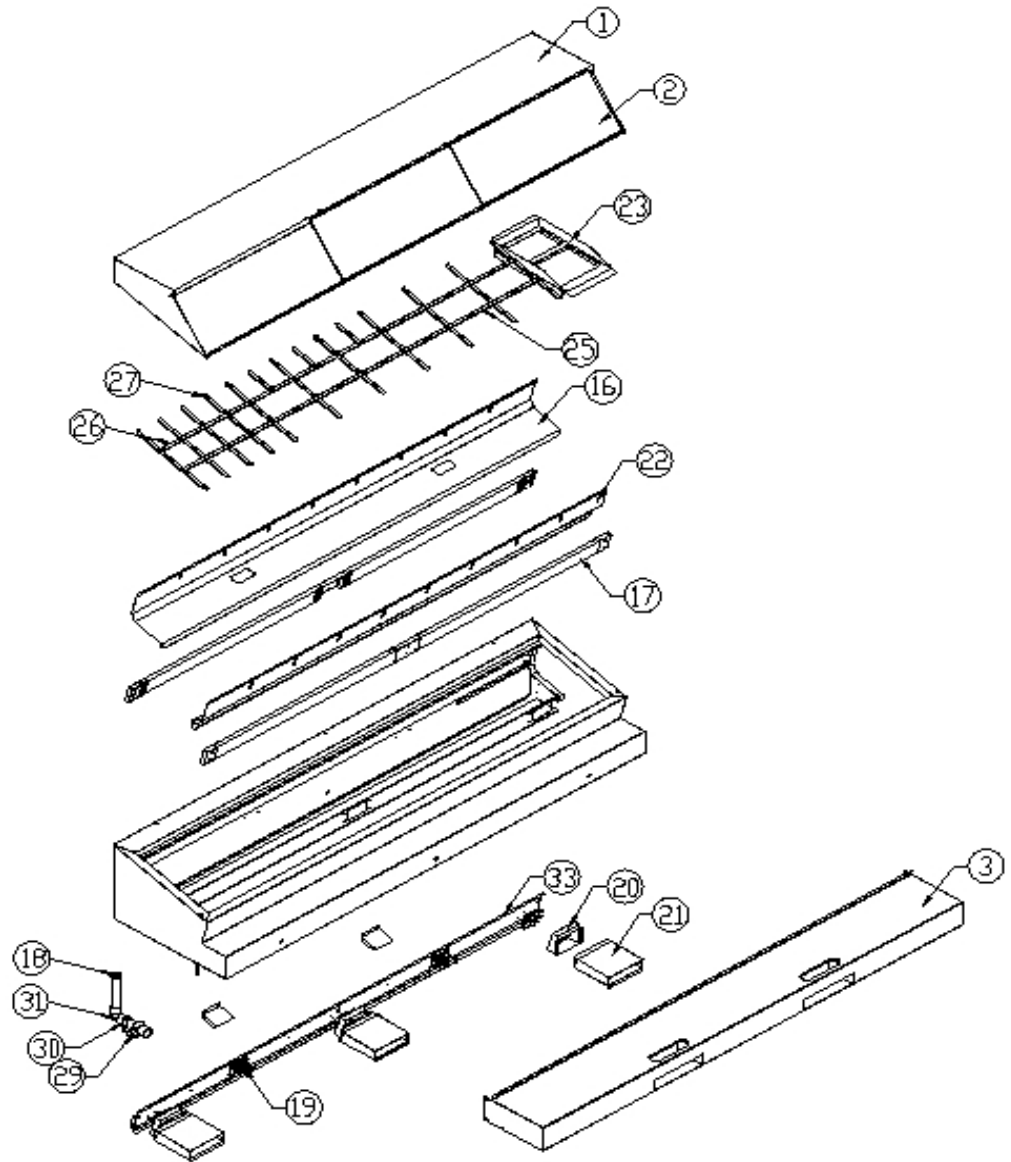
Pizza Hut Maketable PH120E2 Prior to serial W27155-6



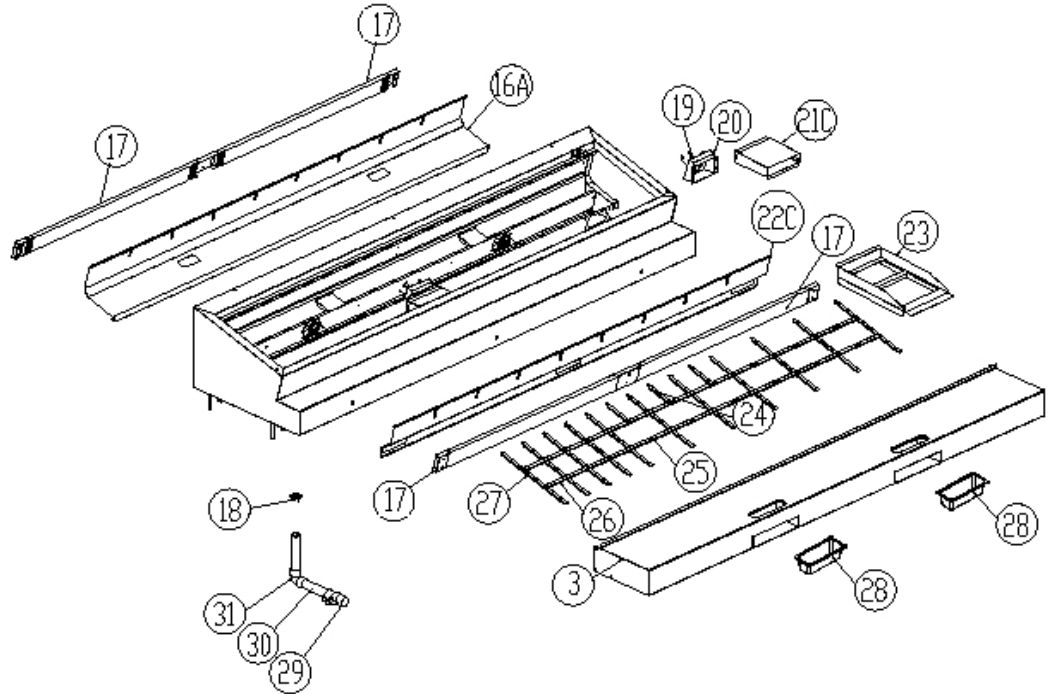
Unit Exterior



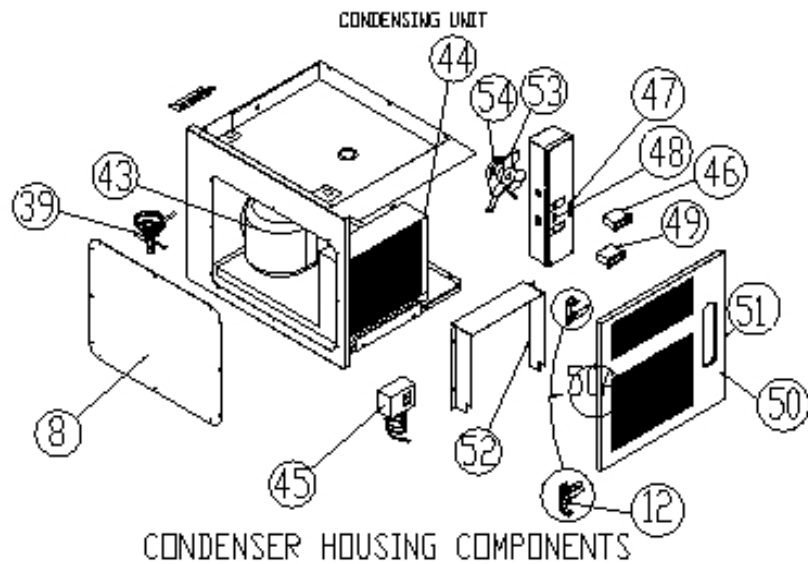
Refrigerated Rail Top Section



Refrigerated Rail



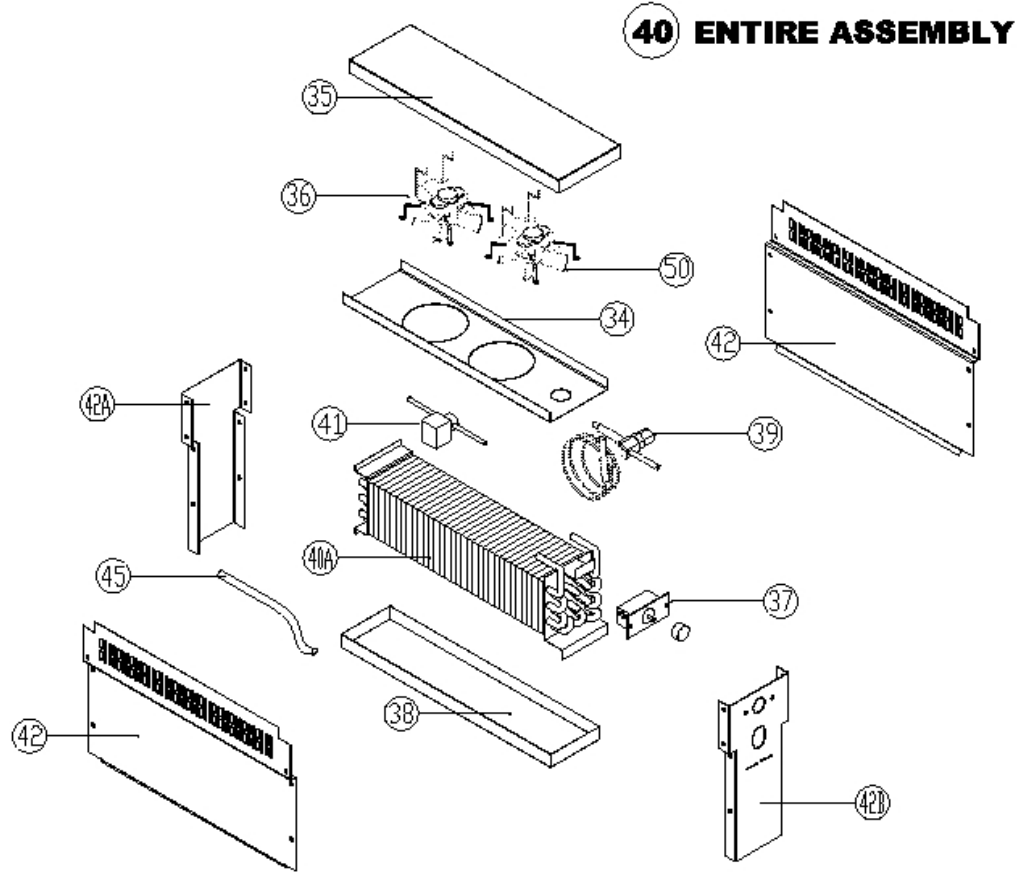
Condensing
Unit



Replacement Parts

Pizza Hut Maketable PH120E2.1 after serial W27155-6

Coil Assembly



Replacement Parts List

Pizza Hut Maketables PH120E2/PH120E2.1

ITEM	DESCRIPTION	PART #
1	Hood Only	PH HOD0101
2	Lid for Rail Hood, 38" x 13 1/2"	PH HOD038
3	Removable Nosing and Work Surface	PH NOS001
4	Door with handle, right hinged 23 3/4" x 24 1/2"	RP DOR24PHR
5	Door with handle, left hinged 23 3/4" x 24 1/2"	RP DOR24PHL
6	Door Handle, 10" x 2"	RP HDL037
7	Caster, 6" Overall with locking mechanism	HD CST060
7A	Caster, 6" Overall without locking mechanism	HD CST061
8	Access Panel	RP PNL0517
9	Hinge Assembly for Right Hinging	RP HNG9901
10	Hinge Assembly for Left Hinging	RP HNG9902
11	Door Gasket	IN GSK1010
12	Door Hinge Bushing	HD BSH050
13	Shelf Holding Pin	HD PIN0102
14	Wire Shelf, 19 1/8" x 25 1/4"	HD SHL060
15	Bracket for shelf support	RP BRK0107
16	Fan Register, Back	RP REG0508
16A	Fan Register, Back, One Piece (PH120E2.1 only)	RP REG0702
17	Evaporator Coil, 53"x4"x1"	RF COI0002
18	Drain Screen, 2"	RP DSN002
19	Evaporator Fan Motor, Rail	EL MTR0101
20	Fan Mounting Box	RP BRK0501
21	Left Duct Box (PH120E2 only)	RP DCT0501
21A	Center Duct Box (PH120E2 only)	RP DCT0500
21B	Right Duct Box (PH120E2 only)	RP DCT0502
21C	Duct Box – interchangeable (PH120E2.1 only)	RP DCT0801
22	Fan Register, Front Right (PH120E2 only)	RP REG0506
22B	Fan Register, Front Left (PH120E2 only)	RP REG0507
22C	Fan register, One Piece (PH120E2.1 only)	RP REG0701
23	Sauce Pan Insert	PH PAN0101
24	Adaptor Bar 6 1/4"	PH BAR625
25	Adaptor Bar 10 1/2"	PH BAR105
26	Adaptor Bar 12 1/2"	PH BAR125
27	Adaptor Bar 20 3/4" 3 slot	PH BAR2075
23-27	Complete Set of Adaptor Bars	PH BAR0100
28	Scrap Pan 1/3 size 2 1/2" deep	HD PAN037
29	Ball Valve, 1 1/2" PVC Female	PB VLV9901
30	Pipe, 1 1/2" PVC	PB PIP150
31	Elbow, 1 1/2" PVC Fem x Glue	PB ELB9905
32	Fan Register, Middle	RP REG0508
33	Fan Shroud, Rail	RP SHD0510
34	Fan Mounting Bracket for Base Coil Assembly	RP SHD107
35	Mounting Support for Base Coil Assembly	RP SPT0500
36	Evaporator Fan Motor	EL MTR2338
37	Dial Temperature Control for Base	HD CNT200
38	Plastic Bottom for Base Coil Assembly Box	RP DRP107

39	Refrigeration Valve for Base Coil Assembly	RF VLV404
40	Evaporator Coil Assembly	RP CSY108SL
40A	Evaporator Coil	RF COI107
41	Solenoid Valve for Base / Rail	RF SOL9801
42	Shield Panel for Base Coil Assembly	RP PNL107
42A	Evap coil housing - rear panel	RP PNL108
42B	Evap coil housing – front panel	RP PNL109
43	Compressor	RF CMP9901P
44	Condensing Unit	RF CON800E
45	Pressure Control	RF CNT700
46	Dixell Temperature Control for Rail	RF CNT0101
46A	Sensing Probes for Dixell Control	RF CNT0505
47	Magnet Striker Plate	HD STR9901
48	Rocker On/Off Switch prior to Jan. 2006	EL SWT140
48A	Rocker On/Off Switch after Jan 2006	EL SWT0502
49	Digital Thermometer for Base	HD THR0006
50	Louver Door	PH LVR120E2
50A	Hinge assembly for louver door	RP HNG9900
51	Magnetic Catch for Louver Door	HD CTH9901
51A	Striker Plate for Magnetic Catch	HD STR9901
52	Condensing Unit Shroud	RP SHD0510
53	Condenser Fan Blade	RF FAN0101
54	Condenser Fan Motor	EL MTR0102P
55	Ticket Minder Rail	PH SUP001
56	Ticket Minder Support Leg, Left	PH SUP002
57	Ticket Minder Support Leg, Right	PH SUP003