

OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

REFRIGERATORS



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.



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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 one 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.

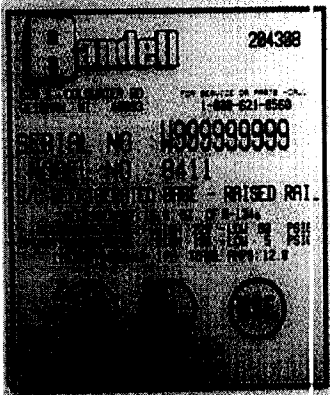
Notice: Please read the entire manual carefully before installation.
If certain recommended procedures are not followed, warranty claims will be denied.

Model Number _____
Serial Number _____
Installation Date _____

**Randell Manufacturing
Service and Parts
Hot Line
1-800-621-8560
or for our
Service Agent Listings
visit our web site at
www.randell.com**



**RANDELL MANUFACTURING
SERIAL NUMBER LOCATION
FOR THE
8000 & CR9000 SERIES**



This is a sample of a serial number tag.

The serial number tag on custom refrigeration bases are located inside the refrigerated base on the far left side of the unit.

C. 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 plate 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 far left door.

Note: It is important that a voltage reading be made at the compressor motor electrical connections, while the unit is in operation, to verify that 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 plate. Burn out of a condensing unit due to exceeding voltage limits will void the warranty.

D. Door Inspection

1. Check doors/drawers to ensure that they are sealing properly.
2. Check doors for proper alignment.
3. Check doors to ensure that they open and shut freely.

Note: For units supplied with self closing doors.

E. Installation Checklist

After the final location of the unit 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 condenser and evaporator fans rotate freely without striking any stationary members.
3. Unit must be properly leveled.
4. Plug in unit and turn on main on/off switch.
5. Turn on cold control located inside the base and rail power switch located on front compressor panel.
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 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 this allows interior to cool down to storage temperature.

Note: All motors are oiled and sealed.

Note: All self-contained models are shipped from the factory with the service valves open ready for operation.

Figure A - Bullet Feet Adjustment

The legs are equipped with bullet-type leveling bolts. Turn bolts clockwise or counterclockwise until the unit is level (both right to left and front to back). This can be done by hand or with an open end wrench.

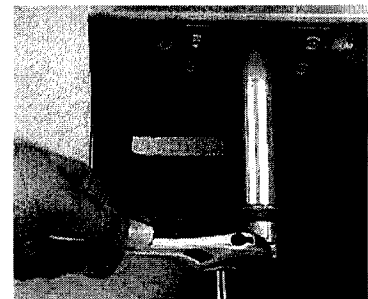


Figure B - Temperature control adjustments

The control knob allows for temperature adjustments, with in the cabinet only. Turning the knob clockwise will result in increased cooling. Keep the arrow on the knob pointed within the green arc. Turning it clockwise beyond the green can result in freeze-up, while turning it counterclockwise beyond the green will shut the compressor off. If your cabinet temperature remains to warm and your temperature control is at the maximum setting you may need to adjust the pressure control.

Your units pressure control should be set at the time of installation by a qualified installation contractor. If minor adjustments are needed at a later date, adjust control by turning the right adjusting screw clockwise (1/4 turn at a time) to a lower number for colder temperature and counterclockwise to a higher number for warmer temperature.

Note: Numbers are pounds of pressure not degrees F.

Note: Do not adjust the differential screw.

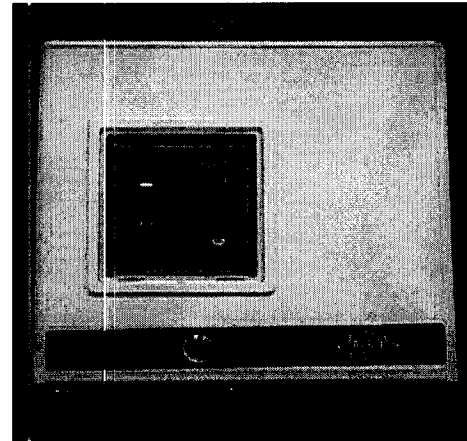
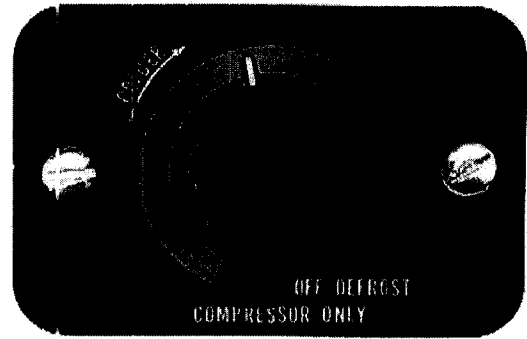
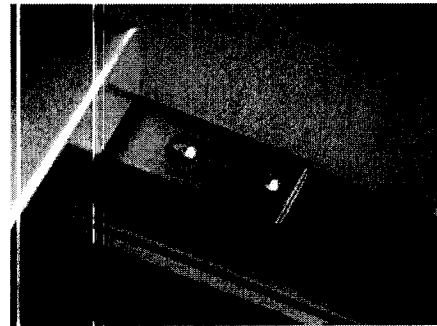


Figure C - Door adjustment

The doors are mounted to the cabinet with two screws on the upper hinge, and a hinge pin on the bottom. To adjust the door first open it 90° and remove the two screws, leaving the center adjusting screw loose enough to reposition door. Once repositioned, install all screws and tighten.



Unit Operation

Randell has attempted to preset the cold control for an average interior temperature of 38°F at the factory 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. The control dial is located on the evaporator housing inside the base. Your condiment pans will maintain proper temperatures when utilized properly. It is strongly recommended that the covers be kept in the closed position 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 covers open for prolonged periods of time. Close after using. Your table is equipped with a refrigerated base unit and a static evaporator condiment rail. Each is controlled independently of the other. the base unit's temperature is adjusted by the thermostat control on the front surface of the mullion coil assembly located in the base. The rail temperature is controlled by the factory set pressure control and will maintain 41° F or lower when operated according to your owner manual. There is also a factory set antifreezing thermostat that will prevent the product from freezing when the lids are closed for extended periods of time. The best utilization of your make table is to use the base as a refrigerated holding compartment, it is not intended to be utilized only during business hours. We do not recommend over night storage of products in the rail. The rail may be turned off and on easily by the switch located on the end panel of the unit. The rail should be cleaned either at night after the unit has been shut down long enough to allow the frost to melt, or the following morning before starting for the day.

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

Note: Even though your make table 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.

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 flow from passing through condenser.

2. Clean all fan blades, both on the condensing unit and the evaporator assembly.
3. Lubricate door hinges with lithium grease.
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 cloth or sponge
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
Grease 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/Passivation	Benefit and Super Sheen	Good idea monthly

Reference: Nickel Development Institute, DiverseyLever, Savin, Ecolab, NAFEM

Do not use steel pads, wire brushes, scrapers or chloride cleaners to clean your stainless steel.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

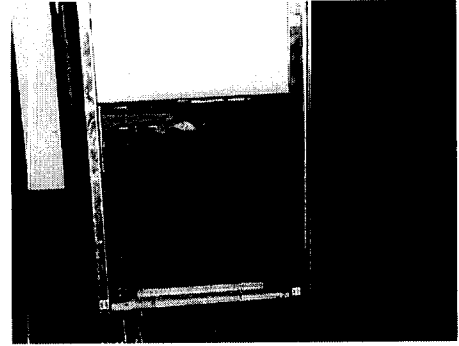
Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance consult your local service company or CEFSA 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 of maintenance for your convenience. Randell believes strongly in the products it manufacturers 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.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
UNIT NOT COLD ENOUGH	1. TEMPERATURE CONTROL SET TOO HIGH.	1. LOWER SETTING.
	2. TEMPERATURE CONTROL FAULTY.	2. TEST CONTROL.
	3. CONDENSER COIL DIRTY.	3. CLEAN COIL.
	4. DOOR NOT SEALING PROPERLY.	4. CHECK DOOR.
	5. DOOR GASKET DAMAGED.	5. REPLACE DOOR GASKET.
	6. EVAPORATOR FAN FAULTY.	6. SERVICE EVAPORATOR FAN.
	7. EVAPORATOR ICED UP.	7. CHECK DOOR.
	8. REFRIGERANT LEAKING OR CONTAMINATED.	8. CALL FOR SERVICE AT 1-800-621-8560.
UNIT TOO COLD	1. TEMPERATURE CONTROL SET TOO LOW.	1. ADJUST CONTROL.
	2. TEMPERATURE CONTROL FAULTY.	2. TEST CONTROL.
MOISTURE AROUND DOOR OR FRAME.	1. BREAKER STRIPS FAULTY.	1. INSPECT STRIPS.
	2. TEMPERATURE SET TOO LOW	2. RAISE SETTING.
ICE IN DRAIN PAN OR WATER IN BOTTOM OF UNIT OR FLOOR	1. DRAIN TUBE CLOGGED.	1. CLEAN DRAIN.
	2. UNIT NOT LEVEL	2. ADJUST LEVELING FEET
UNIT NOISY	1. UNIT NOT LEVEL	1. ADJUST LEVELING FEET.
	2. COMPRESSOR MOUNTINGS LOOSE OR HARDENED.	2. TIGHTEN OR REPLACE COMPRESSOR MOUNTINGS.
	3. CONDENSER FAN DAMAGED OR FITTING FAN SHROUD.	3. INSPECT CONDENSER FAN.
	4. EVAPORATOR FAN DAMAGED OR HITTING FAN SHROUD.	4. INSPECT EVAPORATOR FAN.
	5. MECHANICAL COMPARTMENT LOUVER RATTLING.	5. BEND OR ALIGN TABS TO REDUCE NOISE. REPLACE IF NECESSARY.

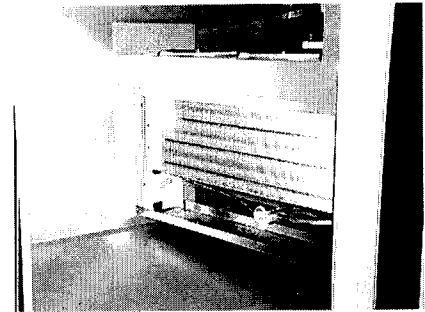
1. Cleaning condenser coil.

An accumulation of dirt and dust prevents the condenser coil from removing heat, making your unit cool poorly, run constantly, or even stop completely if the compressor overheats. Clean coil using a vacuum cleaner with a wand attachment. If the coil is greasy, wash it with warm soapy water and a bristle brush, taking care not to drip water on other parts of your unit.



2. Cleaning drain and drain pan.

Clean the drain using an oven baster to force a solution of hot water and baking soda or bleach into the opening. To clear a stubborn clog, insert a length of 1/4" round plastic tubing into the drain and push it through to the drain pan, then pull it out. Wash the pan regularly with a solution of warm baking soda and water.



Checking the door seal.

Open the door and examine all four sides of the door gasket for tears. Feel the gasket for brittleness or cracks. If the gasket shows damage replace it. If not, close the door and check the seal between gasket and cabinet for obvious gaps. Next open the door and shut it on a dollar bill slowly pull it out of the door. If the gasket seals properly, you will feel tension as it grips the bill. Repeat this test all around the door. If the gasket doesn't seal tightly, replace gasket after first checking the door for sagging, warping.

