



PREP STATIONS

RAISED RAIL DUAL TIER MODELS 8000D

Randell pizza prep table models with cold-wall conductive cooling set the standard for performance in commercial kitchens. This cooling method creates a cold blanket of air to act as a barrier to high heat environments, assuring the food products are maintained fresher and longer. Standard features for all cold-wall models, such as independent temperature control between the base and pan areas, give operators unparalleled performance and flexibility. Randell prep tables are also designed and built for maximum durability and easy maintenance, from hinged louvers for drain access to condenser coils within easy reach for cleaning.

SHORT FORM SPEC: Randell 8000D-290 series model preparation table with natural R290 refrigeration system. Includes 2 independently controlled mechanically cooled rails and refrigerated base, each controlled by their own electronic control. Single opening, 12" deep, raised rails to come standard with recessed pan ledge and oversized clean-out port for ease of cleanability. Base interior ends and door openings shall be high impact ABS plastic and be cooled with a blower coil located behind the mullion. Base cabinet doors to have stainless steel bent handles and include press-fit magnetic gaskets. Unit to be shipped on standard 4" high casters.

AVAILABLE MODELS:

8148D-290
8272D-290
8396D-290

STANDARD FEATURES:

- R290 SNAP compliant refrigerant
- Cold-wall conductive cooling
- Recessed pan-ledge ensures cold above the pans
- Visible externally mounted electronic controllers to monitor rail(s) and base settings
- Independent temp control for rail(s) and base allows precise temperature maintenance in each zone
- Base controller features automatic adaptive defrost
- Rail on/off allows nightly shutdown for up to 60% energy savings
- Exclusive completely sealed pan rail interior with clean-out port for each rail
- Hinged compressor compartment panel for access to clean-out port and condenser coil cleaning
- 4" casters (front locking)

REFRIGERATION SYSTEM: All models will utilize state of the art, energy efficient R290 compressor systems with (0) ozone depletion (ODP) and (3) global warming potential meeting SNAP (CA) compliance. Both models utilize a dual compressor system, each maximizing performance and efficiency. The pan rails are conductively cooled by cold-wall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. Independently controlled rail(s) and base temperatures are managed by externally mounted visible electronic controllers metered using capillary tube systems. Independent rail control (separate from the base cabinet temperature control) allows the operator precise control of the rail(s) and the ability to shut the rail(s) off at night for energy savings up to 60% of the daytime usage. Independent base control featuring adaptive defrost allows precise control of the base cabinet.

CABINET BASE INTERIOR: The unit top is one-piece construction non-magnetic stainless steel to create a 15" wide work surface and raised pan rails for ergonomically friendly separation of the fresh food and prep area. The completely sealed water tight pan rail liner constructed of non-magnetic smooth finish stainless steel with an integral recessed pan ledge includes standard oversized clean-out port with valve (located in compressor compartment) makes for easy clean-up. Exterior fronts and ends are stainless steel for long lasting and easy to care for benefit. The interior floor and rear wall are stainless steel for easy care and long life. The interior sidewalls and door openings are thermoformed high-impact ABS to create cleanable corners and surfaces. One epoxy coated heavy-duty shelf provided as standard behind each door and are supported by heavy-duty metal supports.

DOORS & COVERS: Doors have a stainless steel exterior with s/s easy to grasp door pulls. The interior of the door(s) are thermoformed high-impact ABS to create cleanable corners and surfaces while providing extra depth and insulation value while providing gasket protection. Doors gaskets are press-fit magnetic type assuring positive and efficient seals and easy replacement (less than 10 seconds, no tools) for the operator. Each pan rail is provided with an easy to use slide-back hood style cover.



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



8272D-290 shown

OPTIONS/ACCESSORIES:

- Extra shelves
- Two-tier drawers (6"D pan capacity)
- Tray racks for 18"x26" sheet pans (24" & 27" doors only)
- Compressor left
- Stainless steel finished back
- White poly cutting board, ½" or ¾" thick (16"D), extended depth available (consult factory)
- Richlite cutting board, ½" or ¾" thick (16"D), extended depth available (consult factory)
- Wire prep racks (for placement on stainless steel surface)
- Built-in prep racks with catch pans (consult factory)

ADDITIONAL RESOURCES:

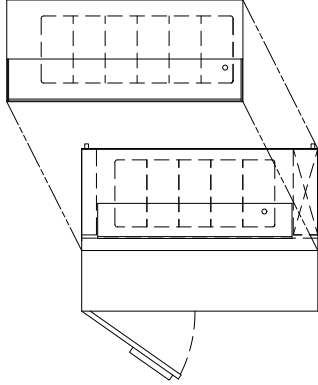
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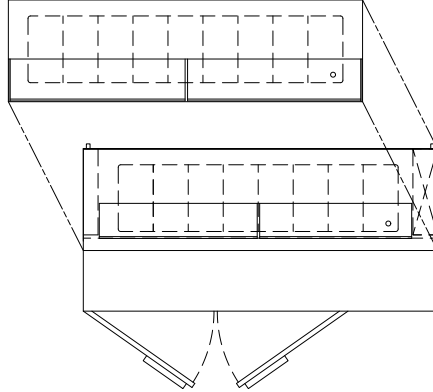
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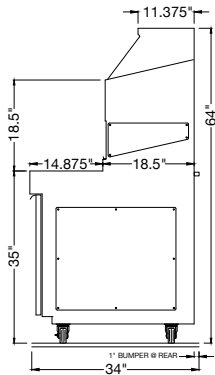
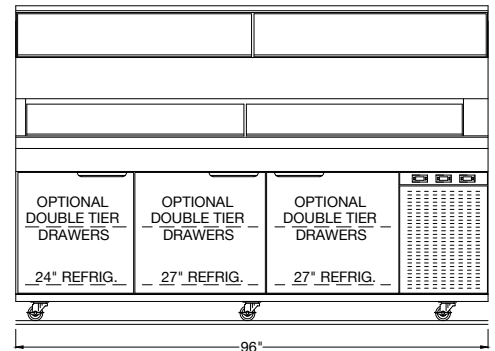
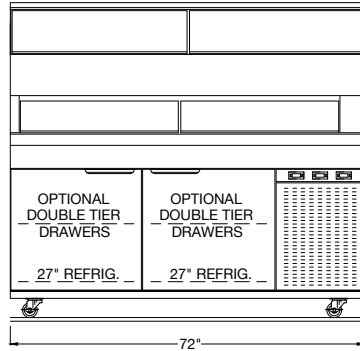
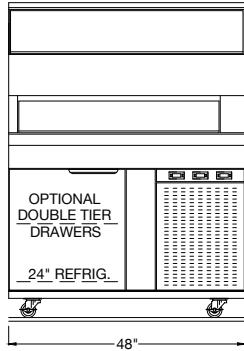
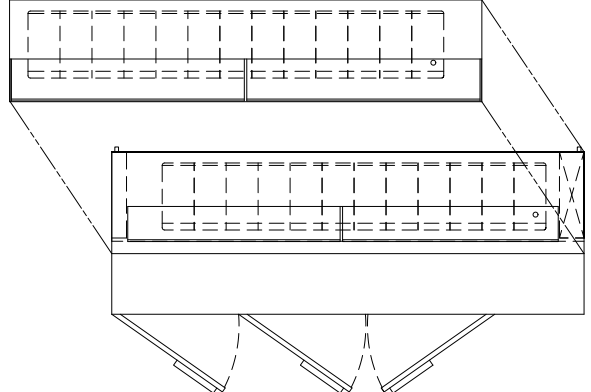
8148D-290



8272D-290



8396D-290



DOOR OPENING SIZE - INTERIOR DEPTH

Door Width	Clearance (Lt to Rt)	Clearance (Tp to Btm)	Interior depth behind door
27"	22"	21.75"	26"
24"	19"	21.75"	26"

Model	Pan Capacity 1/3 Size	L	D	H			Doors	Storage Cu. Ft.	HP	Volt	Amps	NEMA	Ship Wt.
				Work Surface	Front of Top Rail	Overall							
8148D-290	11	48"	33"	35"	53.5"	64"	(1)24"	6.21	(1)1/3, (1)1/4	115/60/1	5.8	5-15P	495
8272D-290	17	72"	33"	35"	53.5"	64"	(2)27"	14.4	(1)1/3, (1)1/4	115/60/1	5.8	5-15P	725
8396D-290	25	96"	33"	35"	53.5"	64"	(1)24", (2)27"	20.61	(1)1/3, (1)1/4	115/60/1	5.8	5-15P	925