

# FX Series



randell™

Incorporating Adande® Technology

## PRODUCT MENU



*"FX allows me to have everything I need at the right temperature right on the line. It simply adds amazing efficiency to our operation."*

— Ming Tsai, chef/owner, Blue Ginger, and host of SIMPLY MING

*"The FX is amazing when it comes to holding temperature of my products...I have my 3-stack set up right next to my 5-foot charbroiler without a partition or heat shield and it holds perfect temperature for my steaks, burgers, etc.! You cannot do this with any other type of refrigeration...I have never used or seen anything like it in the industry!"*

— Executive Chef Phillip Bonanno – The Orleans Hotel & Casino, Las Vegas

*"The Randell FX Series refrigeration system has brought efficiency into our kitchen with energy-savings and food safety"*

— Kendal Duque, Chef De Cuisine – SEPIA, Chicago, IL

**DEFYING WHAT WE KNOW ABOUT REFRIGERATION. REVOLUTIONIZING HOW WE HOLD FOOD TEMPERATURES. HOLDING EXACT TEMPERATURES, NO MATTER THE CIRCUMSTANCE. PLACING CONTROL COMPLETELY AT YOUR FINGER TIPS. THE FX SERIES IS MOVING REFRIGERATION TECHNOLOGY FORWARD.**

**BETTER TEMPERATURE CONTROL & STABILITY** The FX 2-N-1 unit holds temperature precisely from -4° to 40°F or anywhere in between, allowing you to store a wide variety of food products. No other refrigeration system allows you to break through the refrigeration barrier to hold 32° or below in a single unit. The reason traditional refrigeration systems cannot reach or hold temperatures at or below 32° is because the coil will freeze up, causing the cavity to get warm and allowing food to get into the danger zone. The FX Series' ability to hold temperature ensures that you can prepare and serve food that is safe and delicious. Ingredient quality will not deteriorate and shelf life is prolonged.

**FLEXIBLE REFRIGERATION** Most chefs want their refrigerators and freezers as close to the cook line or prepping area as possible. They want to avoid pacing the length and breadth of the kitchen to gather ingredients. The FX Series modular drawers can be installed at point of use preparation, even directly under a grill or cook top, or integrate into existing stands and equipment. The insulated storage area allows you to choose how you would like to store products — whether it's in bulk, using your own containers, or in traditional 12" x 20" pans. No matter how you store your product, you will have easier access to contents and greater capacity at the point of use. These are just a few of the ergonomic benefits FX users enjoy.

**ENERGY EFFICIENCY** The FX Series' innovative design and insulated insert hold cold air with the food, keeping temperatures consistent even when the unit is left open for extended periods. This design reduces stress on the compressor because the evaporator coil and fans turn off when the unit is open, saving energy and preventing cold air from being pushed out. To add to this energy efficiency, the unit only requires a single 12 amp plug to power up to 3 drawers.

**FOOD SAFETY** The magnet-to-magnet seal of the lid to the insert locks cold air in while preventing attacks from warm, humid, and ambient air. This cuts down on spoilage, waste, and reduces the risk of bacterial contamination which in turn boosts profits. The insulated insert pulls out for easy cleaning and disinfecting while its confined area eliminates cross-contamination and flavor transfer. Traditional units share common space, do not create air tight seals when closed, and are not easy to clean, thereby promoting cross-contamination and flavor transfer.



## APPETIZERS

SAFER FRYING, QUALITY BREADING.

- Proper temperature control allows for less oil absorption which results in healthier frying.
- Experience consistent and predictable cook times.
- Consistent temperatures eliminate ice crystals, so no more popping and boiling over.

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Revolutionary precise temperature technology gives you more precise control over your refrigerated storage — no matter what you're storing.

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## SEAFOOD

CONSISTENTLY COLD & FRESH.

- Hold seafood precisely at 32° degrees.
- Provides ultimate temperature control and stability for fresher fish longer.
- No more messy ice or fish file drawers.
  - Regain valuable storage space in the walk-in cooler.
  - Insulated insert pulls out for easy cleaning and deodorizing, and eliminates cross contamination.



## POULTRY

MOIST, FLAVOURFUL & SAFE.

- Perfect for maintaining a soft freeze temperature, keeps poultry fresher longer. Avoid a long thaw before carving.
- Compartmentalization keeps cross contamination at a minimum and safety a certainty.
- Ensures product maintains the perfect temperature for predictable cooking times.

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**Maintain temperatures throughout the day for more predictable flavor, color, texture and cooking, no matter how many times you access your product.**

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## BURGERS

THE MOST PERFECT, JUICIEST BURGERS.

- No temperature variations so the quality of your final product is always perfect.
- Low air flow minimizes drying out beef for more effective storage.
- Install under your grill or cook top for easy access and prep.



## DESSERTS

PROPERLY STORED, PERFECTLY CONSISTENT.

- No more ice cream that's too hard or too soft, crystallized or melted.
- Flexible insert design allows you to keep all frozen desserts at their ideal temperatures — keep hard ice cream in one insert and soft custard in another.