

# PREP STATIONS

# SPECIALTY CUSTOM REMOTE RAISED COLDWALL REFRIGERATOR MODELS 53000PR

Remote refrigerator storage unit with mechanically cooled raised rail. Cold-wall conductive cooled low profile raised rail w/ recessed pan ledge provides easy reach and cold above pans for optimal temperatures. Separate base and rail controllers give the operator precise control of the temperature in each zone and the ability to shut the rail off at night. Standard clean-out port allows pan rail to be easily cleaned and sanitized.

**SHORT FORM SPEC:** Randell 53000PR series preparation table with remote refrigeration system. Includes independently controlled mechanically cooled raised rail and refrigerated base, each controlled by their own control. Single opening, raised rail with recessed pan ledge, adapter bars and oversized clean-out port. Base interior ends and door openings are high impact ABS plastic with coved corner stainless steel interior to form bottom, back and top of cabinet and is cooled with a blower coil located behind the mullion. Base cabinet doors have heavy duty 16 gauge top mounted handles and include press-fit magnetic gaskets. Shipped standard on adjustable legs mounted to full length leg rails. CUL, UL, NSF.

# **AVAILABLE MODELS:**

53333PR 53336PR 53339PR 53342PR

53351PR 53354PR

53357PR 53360PR 53363PR

53372PR 53375PR

53378PR 53381PR

53384PR

53390PR

533105PR

533117PR

#### STANDARD FEATURES:

- Cold-wall conductive cooled low profile raised rail with recessed pan ledge for easy reach and cold above pans
- Base cooled by high capacity mullion coil refrigeration system with automatic defrost
- Filter dryer installed on each liquid line
- Independent temp control for pan rail and base allows precise temperature maintenance in each zone
- Easy maintenance press-fit gaskets (removable without tools)
- Exclusive completely sealed pan rail interior with clean-out port allows rail to be easily cleaned and sanitized
- Hinged mechanical compartment panel for access to cleanout port
- 6" high legs, adjustable and movable along full length leg
  roil
- Available up to 16' under one common assembly
- Adapter bars to accommodate a compliment of 1/6 size pans

**CABINET EXTERIOR:** Top to be one piece of die formed 16 gauge stainless steel with 2 1/2" nosing. Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Hinged louver panel to be stainless steel. Exterior body to be corrosion resistant steel. Door opening frames are ABS and contain magnetic strip for positive seal of door gaskets. Work surface to be at 36" work height. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

**CABINET INTERIOR:** Base interior to be ABS thermoplastic at ends only. Stainless steel interior liner to be coved cornered to form bottom, back and top. One baked enamel finished shelf provided behind each door. Unit insulation to be CFC free foamed in place urethane.

**DOORS:** Door fronts to be 22-gauge stainless steel exterior front with 16 gauge stainless steel door pulls/handles. The interior liner is vacuumed formed ABS with integral gasket retainer for easy cleaning and accepts Randell's Exclusive Press Fit Gasket system. Doors are mounted on concealed hinges. One removable wire shelf is supplied behind each door.

**REFRIGERATION:** Refrigerant to be specified by customer (Specification based on R-448a refrigerant). The base and pan rail are thermostatically controlled operating on independent solenoid and expansion valves. (located in the mechanical housing at the rear of the unit) The pan rail is conductively cooled by coldwall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. An on/off switch for the pan rail is provided. Interior fitted with Randell evaporator blower coil for cooling base. Condensing unit not provided. Unit prewired to junction box for 115V operation. Electric condensate evaporator is optional.







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



53363PR shown with optional finished end

#### **OPTIONS/ACCESSORIES:**

Extra shelves Adjustable shelves Pull-out shelves (24" & 27" doors only)

Two-tier drawers (6" deep pans)
Triple-tier drawers (4" deep pans)
Tray racks for 18"x26" sheet pans
(24" & 27" doors only)
Stainless steel finished back
Stainless steel finished ends
Laminated fronts, ends and back
Stainless steel interior
Mechanical housing location right

Door/Drawer lock(s)
Electric condensate evaporator
Hood cover with slide-back front
Lift-off cover (removable)
See-through hinged cover
Hinged slide-back cover
White poly cutting board, ½" or ¾"
Richlite cutting board, ½" or ¾"

surface)
Built-in prep racks with catch pans
Partial length pan rail
Flat-top rail (non angled)
Overshelving storage options

Wire prep racks (for stainless steel

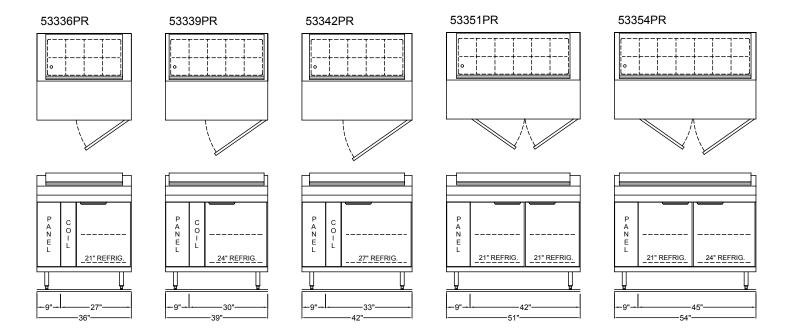
#### ADDITIONAL RESOURCES:

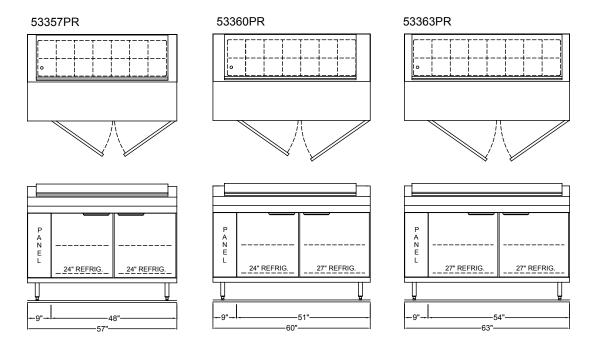
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Sales Tools

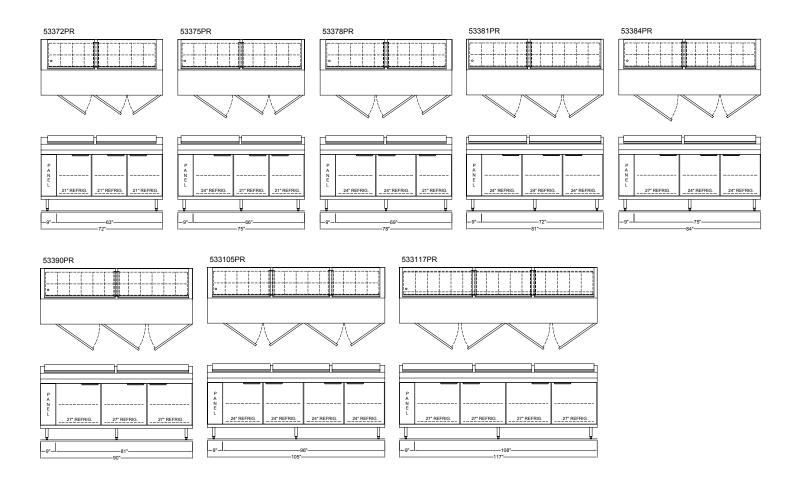
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MODEL	LENGTH	DEPTH	HEIGHT	STANDARD TOP-PAN OPENING CAPACITY 1/6 SIZE PAN	STANDARD REF. BASE CONFIGURATION	BASE STORAGE CUBIC FT. CAPACITY	VOLT/ CYCLE/ PHASE	AMPS	BTU LOAD* (-10°F) PAN OPENING, (+20°F) BASE	EVAP. BTU/TD** OPENING/ BASE	SHIP WT.
53336PR	36	33	45	8	(1) 21" DOOR	5.05	115/60/1	5	302/437	16/120	419
53339PR	39	33	45	10	(1) 24" DOOR	5.98	115/60/1	5	378/473	19/120	438
53342PR	42	33	45	10	(1) 27" DOOR	6.9	115/60/1	5	378/509	19/120	475
53351PR	51	33	45	12	(2)21" DOORS	10.1	115/60/1	5	454/744	22/120	494
53354PR	54	33	45	14	(1)21" DOOR, (1)24" DOOR	11.03	115/60/1	5	454/780	22/120	513
53357PR	57	33	45	14	(2)24" DOORS	11.96	115/60/1	5	454/815	22/120	544
53360PR	60	33	45	14	(1)24" DOOR, (1)27" DOOR	12.88	115/60/1	5	605/851	27/120	563
53363PR	63	33	45	16	(2)27" DOORS	13.8	115/60/1	5	605/887	27/120	619
53372PR	72	33	45	18	(3)21" DOORS	15.15	115/60/1	5	680/1122	30/120	638
53375PR	75	33	45	20	(1)24" DOOR, (2)21" DOORS	16.08	115/60/1	5	680/1158	30/120	669
53378PR	78	33	45	20	(2)24" DOORS, (1)21" DOOR	17.01	115/60/1	5	680/1193	30/120	688
53381PR	81	33	45	22	(3)24" DOORS	17.94	115/60/1	5	756/1229	33/120	706
53384PR	84	33	45	22	(1)27" DOOR, (2)24" DOORS	18.86	115/60/1	5	756/1265	33/240	744
53390PR	90	33	45	24	(3)27" DOORS	20.7	115/60/1	5	832/1336	36/240	797
533105PR	105	33	45	28	(4)24" DOORS	23.92	115/60/1	5	1058/1643	44/240	819
533117PR	117	33	45	32	(4)27" DOORS	27.6	115/60/1	5	1134/1786	47/240	875

<sup>\*</sup>BTU loads shown are based on 100° ambient plus 30% for usage and product loading in base. Final system selection should consider usage requirements and combined loads. \*\*Evaporator BTU/\*TD reflects NSF refrigerated base requirements when base is provided with +20° F system separate from -10°F pan opening system. \*\*\*Additional length added to mechanical housing



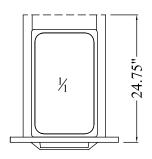
# DOORS:

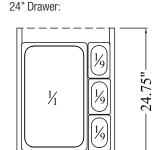
DOOR OPENING SIZES	CLEARANCES 1	THROUGH DOOR	INTERIOR DEPTH Behind Door	ACCEPTS SHEET	OPTIONAL DRAWER PAN
DOOR WIDTH	LT. TO RT.	ТОР ТО ВОТТОМ	FRONT TO BACK*	PAN SLIDES	CAPACITY (PER DRAWER)
18"	13 1/4"	20 1/4"	26.5"	No	N/A
21"	16 1/4"	20 1/4"	26.5"	No	(1) 12"x20"x6"
24"	19 1/4"	20 1/4"	26.5"	Yes	(1) 12"x20"x6" + (3) 1/9
27"	22 1/4"	20 1/4"	26.5"	Yes	(2) 12"x20"x6"

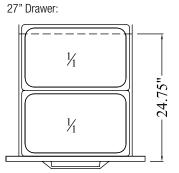
\*Shelf depth is 25-1/4" on 33" deep equipment.

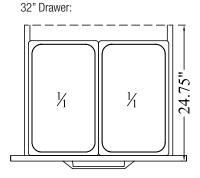
#### **OPTIONAL DRAWERS:**

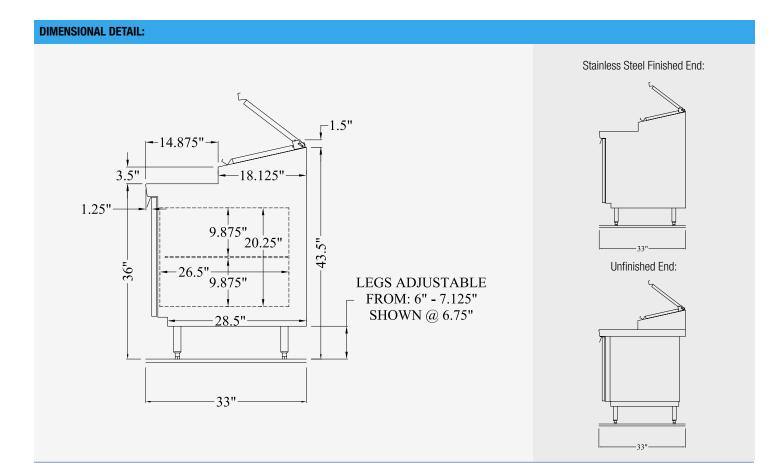














# **OPTIONAL ACCESSORIES:**







Pull-Out Shelves



Pizza Preparation Racks With Pull-Out Catch Pans



Drawers



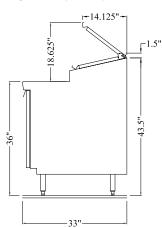
Removable Pan Slides



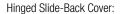
Hood Style Cover

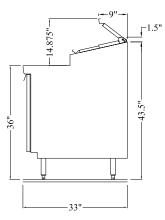
# **OPTIONAL COVERS:**

Hinged Cover (standard):

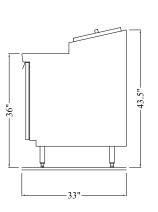


\*Units shown with optional stainless steel end panels.





Lift-Off Cover:



Hood Cover:

