



PREP STATIONS

RAISED RAIL MEGA WIDE MODELS 8000W

Randell cold-wall conductive cooled designs are used by four of the top five pizza chains, the top casual sandwich chain, the #1 chicken chain and two of the top four Mexican chains. Available in the industry's largest standard length choices and highest pan capacity. Separate base and rail controllers give the operator precise control of the rail and the ability to shut the rail off at night – conserves up to 60% of the the daytime energy usage! Uses R290 Natural Propane for its refrigerant making it SNAP compliant for CA and other states adopting the standard, providing up to 30% energy savings over previous models while protecting our atmosphere.

SHORT FORM SPEC: Randell 8000W-290 series model preparation table with natural R290 refrigeration system. Includes independently controlled mechanically cooled rail and refrigerated base, each controlled by their own electronic control. Single opening, 20" deep, raised rail 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 recessed handles and include press-fit magnetic gaskets. Unit to be shipped on standard 6" high casters.

AVAILABLE MODELS:

- 8148W-290
- 8268W-290
- 8395W-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 and base settings
- Independent temp control for rail 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
- Hinged compressor compartment panel for access to clean-out port and condenser coil cleaning
- 10" poly cutting board
- 6" casters

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. One and two door models utilize a single compressor system while three and four door models have a dual compressor system, each maximizing performance and efficiency. The pan rail is conductively cooled by cold-wall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. Independently controlled rail and base temperatures are managed by externally mounted visible electronic controllers metered using capillary tube systems. Independent rail control (seperate from the base cabinet temperature control) allows the operator precise control of the rail and the ability to shut the rail 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 support a 10" cutting board work surface with 5.625" tall (front) raised pan rail 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 anodized aluminum 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 flush-mounted 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. Pan rail covers constructed of stainless steel and are lightweight and ergonomically friendly to use.



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



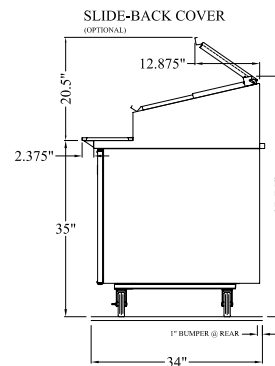
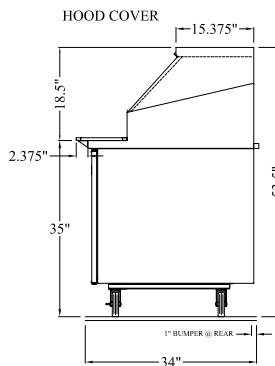
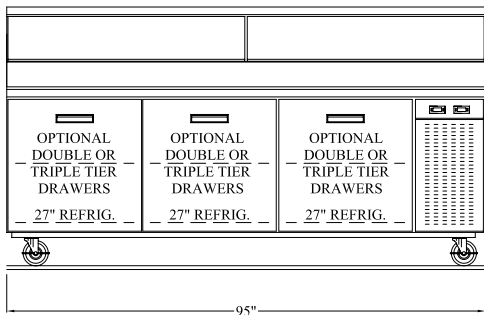
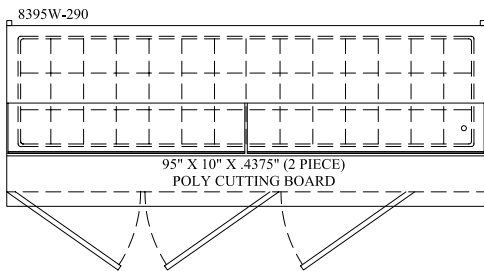
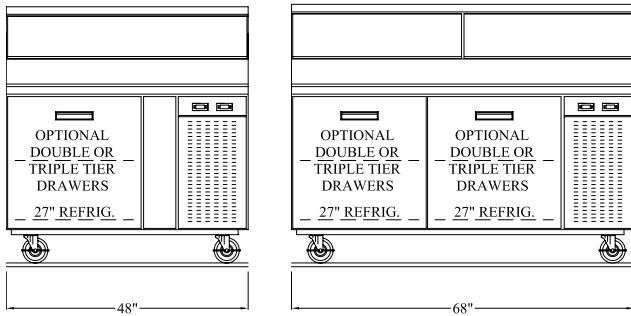
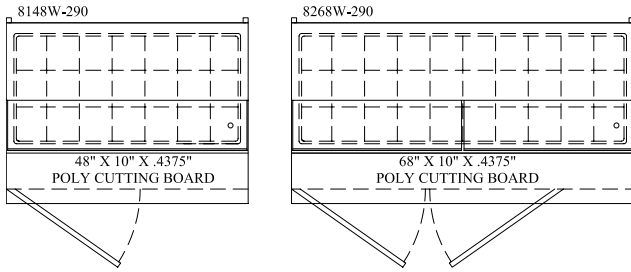
8268W-290 shown

OPTIONS/ACCESSORIES:

- Extra shelves
- Two-tier drawers (6"D pan capacity)
- Triple-tier drawers (4"D pan capacity)
- Tray racks for 18"x26" sheet pans
- Compressor left
- Stainless steel finished back
- 6" adjustable legs (for 35"-37"H work-surface)
- 4" casters (for 33"H work-surface)
- Slide-back cover
- Richlite cutting board, 1/2" or 3/4" thick (10" deep), extended depth available (consult factory)
- Single over-shelf, cantilever type
- Double over-shelf, cantilever type 220-230V/50-60Hz supplied with cord (plug provided in field by others)

ADDITIONAL RESOURCES:

- [Request A Quote](#)
- [Sales Tools](#)
- [Find A Rep](#)



DOOR OPENING SIZE - INTERIOR DEPTH

Door Width	Clearance (Lt to Rt)	Clearance (Tp to Btm)	Interior depth behind door
27"	22"	22.25"	26"

Model	Pan Capacity 1/6 Size	L	D	H			Doors	Storage Cu. Ft.	HP	Volt	Amps	NEMA	Ship Wt.
				Work Surface (No Cutting Board)	Rear of Unit (No Cover)	Overall							
8148W-290	21	48"	33"	35"	46.5"	53.5"	(1)27"	9.0	1/3	115/60/1	6	5-15P	530
8268W-290	30	68"	33"	35"	46.5"	53.5"	(2)27"	17.76	1/3	115/60/1	6	5-15P	595
8395W-290	42	95"	33"	35"	46.5"	53.5"	(3)27"	28.18	(2) 1/4	115/60/1	5.8	5-15P	785