



PREP STATION

REFRIGERATED CHEESER STATION™ MODEL RCS

Self-contained mechanically cooled refrigerated Cheeser Station reduces food cost (waste) with 100% utilization of cheese. The compact design allows more cheese capacity on the line while freeing up valuable space in the prep table for additional topping capacity. Units offered in two versions; with (RCS-24-WS) integrated weigh scale OR without (RCS-24) weigh scale. The mechanically cooled cheese pan is electronically controlled providing precise safe temperature holding in the harshest environments. Removable grate and standard clean-out port allows pan opening to be easily cleaned and sanitized.

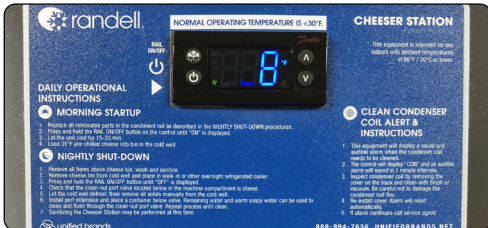
SHORT FORM SPEC: Randell RCS series Cheeser Station with natural R290 refrigeration system includes electronically controlled mechanically cooled cheese holding, removable grate and oversized clean-out port for ease of cleanability. Large capacity ABS cheese bin accommodates up to 30 lbs of cheese. Model RCS-24-WS includes integrated weigh scale system with backsplash mounted scale readout and hands-free photoelectric tare sensor to ensure accurate cheese application.

AVAILABLE MODELS:

- RCS-24-WS (Integrated Weigh Scale)
- RCS-24 (No Scale)

STANDARD FEATURES:

- Stainless Steel movable grate allows cheese to fall back into refrigerated holding bin
- Cheese holding bin utilizes cold-wall conductive cooled pan
- Visible externally mounted electronic controllers to monitor setting



- Exclusive completely sealed pan opening interior with clean-out port allows pan opening to be easily cleaned and sanitized



- 100% front breathing compressor
- Hinged compressor compartment panel for access to clean out port



- Clean condenser coil alert
- 6" casters standard (front 2 locking)
- Model RCS-24-WS includes integrated weigh scale with backsplash mounted scale readout and hands-free tare switch



REFRIGERATION SYSTEM: Both models will utilize state of the art, energy efficient R290 compressor system with (0) ozone depletion (ODP) and (3) global warming potential (GWP). The pan opening is conductively cooled by coldwall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. Pan opening temperature is managed by back-splash mounted visible electronic controller metered using capillary tube system.

ORIGIN OF MANUFACTURE:

Designed, tested and manufactured in the United States (MI, MS).

PATENTS PENDING



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



Model RCS-24-WS shown

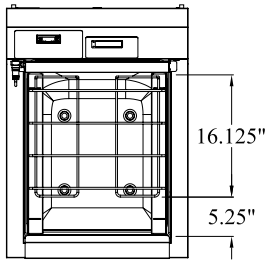
OPTIONS/ACCESSORIES:

- Height adjustment to match adjacent prep table work height
- Additional cheese bin

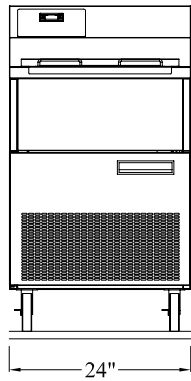
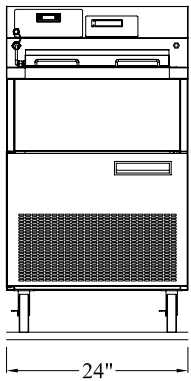
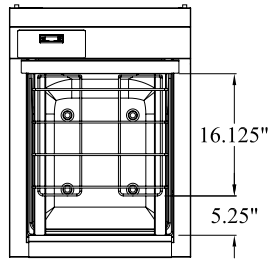
ADDITIONAL RESOURCES:

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

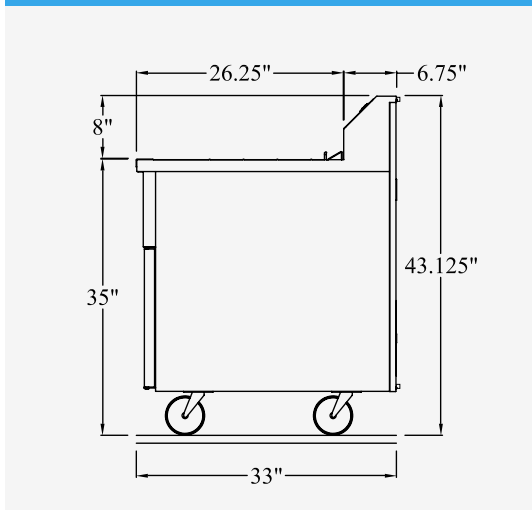
RCS-24-WS



RCS-24



DIMENSIONAL DETAIL:



MODEL	LENGTH	DEPTH	HEIGHT*	INTEGRATED SCALE	HP	VOLT/CYCLE/ PHASE	AMPS	NEMA PLUG	SHIP WT.
RCS-24-WS	24"	33"	35"	YES	0.2	115/60/1	1.8	5-15P	195
RCS-24	24"	33"	35"	NO	0.2	115/60/1	1.8	5-15P	185

*Height to work surface