



CHEF SERVICE COUNTER

CENTER-ISLAND CHEF SERVICE COUNTER

Simple, functional and fast — Randell Chef Service Counter. Create a simple but robust chef table by selecting 2-3 model numbers to combine. All counters come standard with pre-wired 120V & 208V electrical circuits (see specific models for details). Designed to accommodate roll-in equipment by Randell or others (sold separately).

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

AVAILABLE DESIGN:

- 2-Section (left/right)
- 3-Section (left/center/right)

LEFT:

- RCL-35.5
- RCL-50.5
- RCL-62.5
- RCL-65.5
- RCL-70.5
- RCL-74.5
- RCL-80.5
- RCL-86.5
- RCL-97.5

CENTER:

- RCC-35.5
- RCC-50.5
- RCC-62.5
- RCC-65.5
- RCC-70.5
- RCC-74.5
- RCC-80.5
- RCC-86.5
- RCC-97.5

RIGHT:

Without Breaker Panel:

- RCR-37.5
- RCR-52.5
- RCR-64.5
- RCR-67.5
- RCR-72.5
- RCR-76.5
- RCR-82.5
- RCR-88.5
- RCR-99.5

With Breaker Panel:

- RCRBP-37.5
- RCRBP-52.5
- RCRBP-64.5
- RCRBP-67.5
- RCRBP-72.5
- RCRBP-76.5
- RCRBP-82.5
- RCRBP-88.5
- RCRBP-99.5

UNIT TOP: Top to be 16 gauge stainless steel with 1.5" turn-down. Inside ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top reinforced with full length channel bracing.

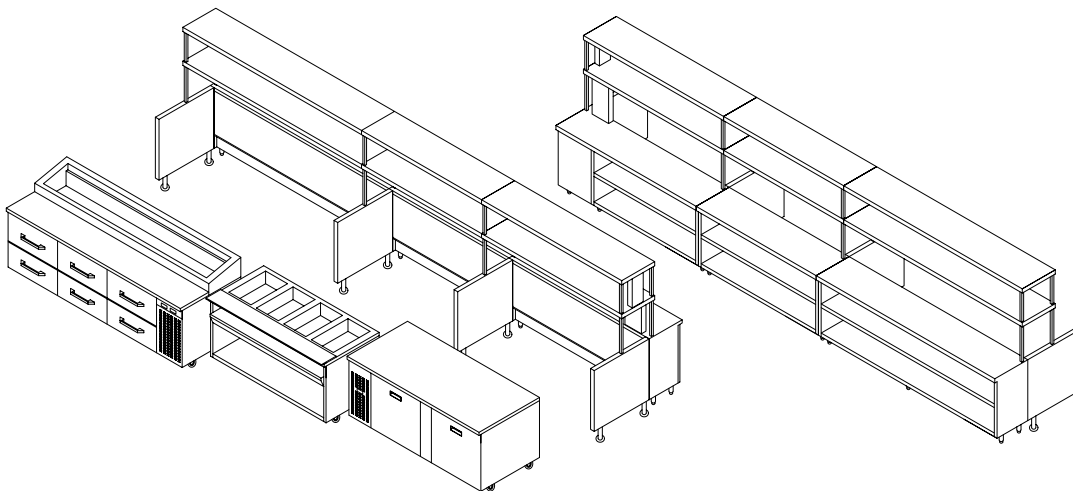
UNIT BODY: Body ends to be stainless steel, finished and polished on the inside, with corrosion resistant exterior. Shelves to be 22 gauge stainless steel. Integrally welded channel bracing. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

ORIGIN OF MANUFACTURE:

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

STEPS TO CREATING YOUR RANDELL CHEF SERVICE COUNTER:

- Identify your overall space left to right (length):
- Identify if you want 2 or 3 sections
 - 2 sections, typically runs 8' to 12'
 - 3 sections, typically runs 12' to 24'
- Select length of refrigerators, prep tables, hot food tables
- Select sections to accommodate units
 - Left section, facing chef-side
 - Center section, facing chef-side
 - Right section, facing chef-side
 - With breaker panel
 - Without breaker panel



Chef Side

Server Side

EXAMPLE DESIGN: 2-SECTION

1. Identify your overall space left to right (length):

11'

2. Identify if you want 2 or 3 sections

2 sections typically run 8' to 12'

3 sections typically run 12' to 24'

3. Select length of refrigerators, prep tables, hot food tables

6' Prep Table (8268N-290)

3 Well Hot Food Table (3613)

4. Select sections to accommodate units

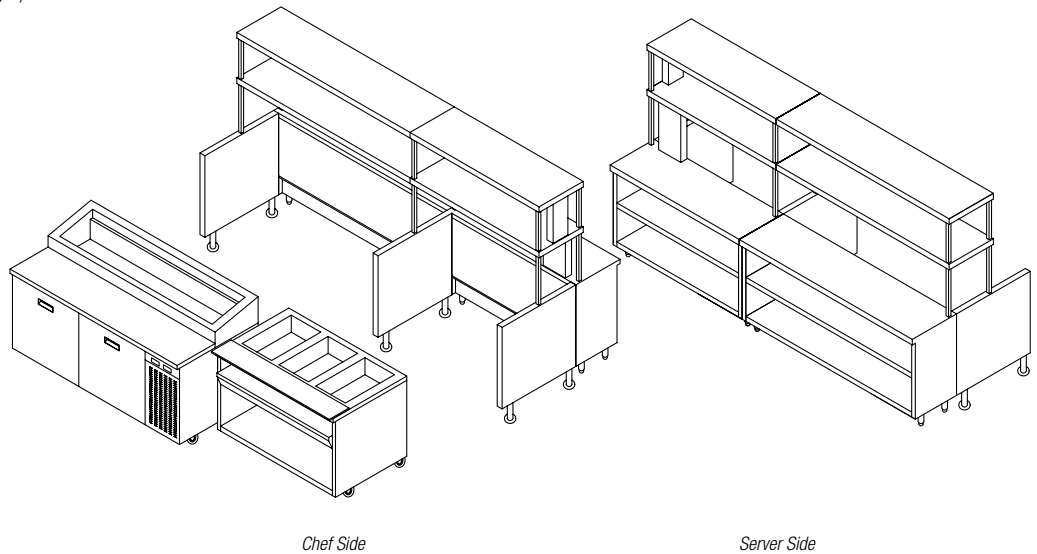
Left section, facing chef-side
RCL-70.5

Center section, facing chef-side

Right section, facing chef-side

With breaker panel

Without breaker panel
RCR-52.5



FINAL LENGTH: 10' 3" (123")

EXAMPLE DESIGN: 3-SECTION

1. Identify your overall space left to right (length):

21'

2. Identify if you want 2 or 3 sections

2 sections typically run 8' to 12'

3 sections typically run 12' to 24'

3. Select length of refrigerators, prep tables, hot food tables

8' Prep Table (8395N-290)

4 Well Hot Food Table (3614)

4' Prep Table (9030k-513)

2 Well Hot Food Table (3612)

4. Select sections to accommodate units

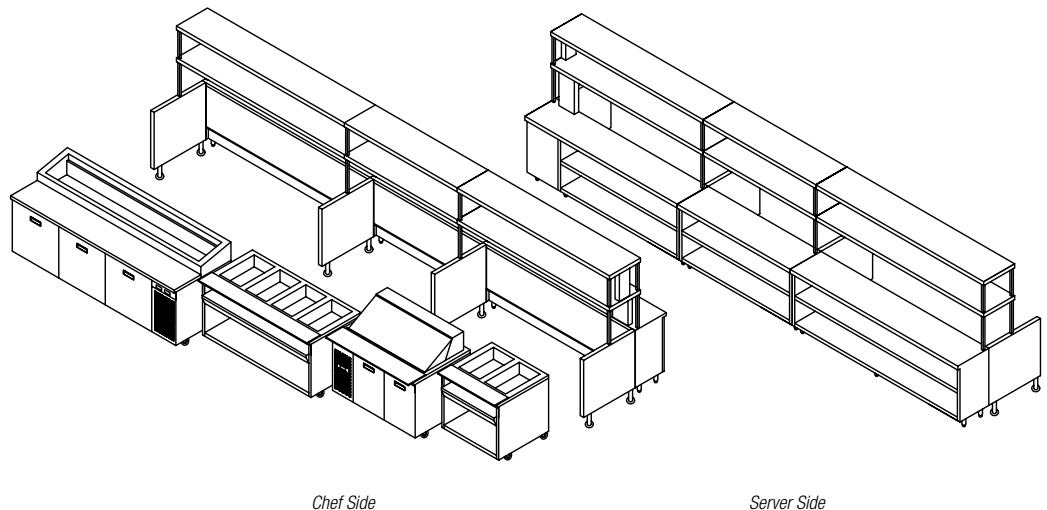
Left section, facing chef-side
RCL-97.5

Center section, facing chef-side
RCC-65.5

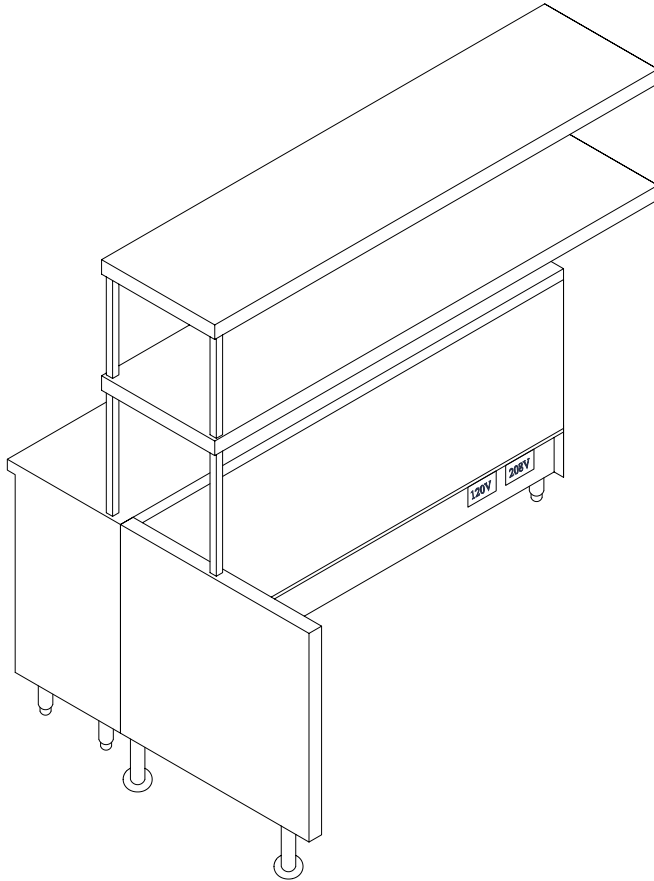
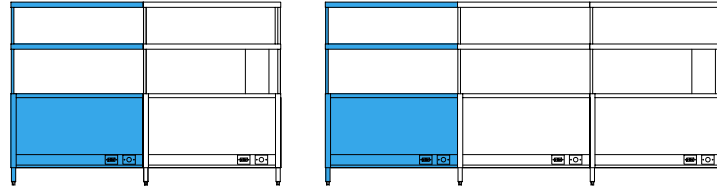
Right section, facing chef-side

With breaker panel
RCRBP-88.5

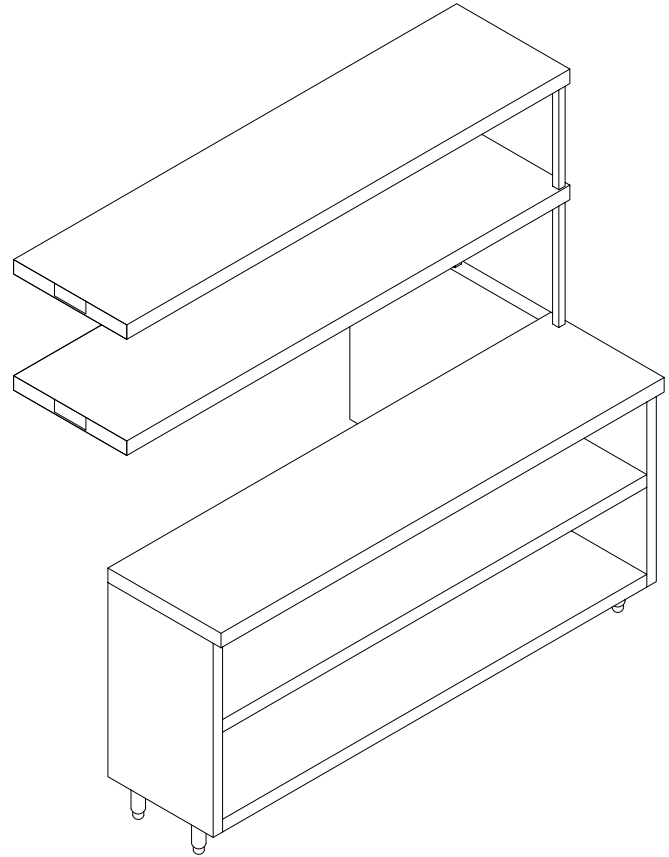
Without breaker panel



FINAL LENGTH: 20' 11.5" (251.5")

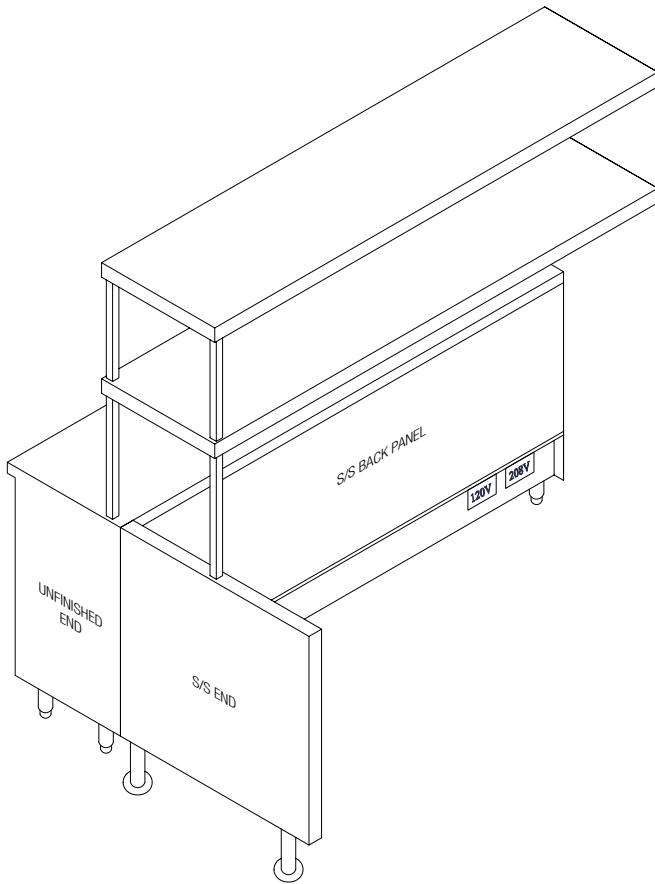
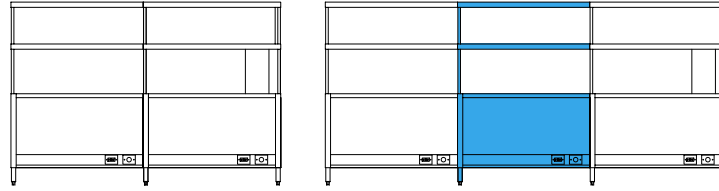


Chef Side

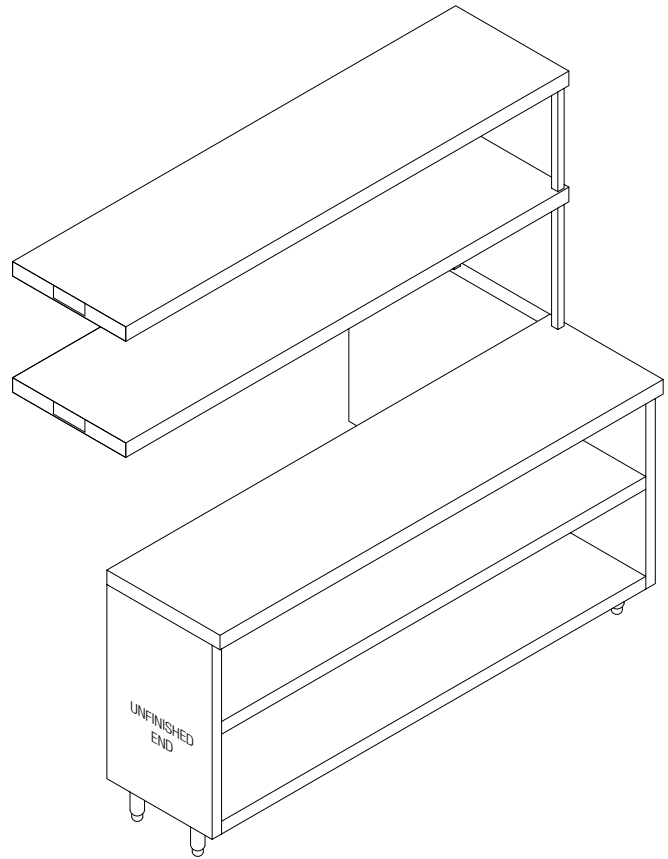


Server Side

MODEL	CABINET LENGTH	INTERIOR LENGTH	DEPTH				120V RECEPTACLE NEMA#	208V RECEPTACLE NEMA#
			PLATE STORAGE	WING WALL	OVERSHELF	OVERALL		
Models represent the LEFT end of the chef-side of the counter assembly (RIGHT end of the server side). Includes: plate storage cabinet, double overshelf and wing wall, each unit standard with two pre-wired circuits.								
RCL-35.5	35.5"	33.5"	18"	30"	18"	48"	5-15R	6-15R
RCL-50.5	50.5"	48.5"	18"	30"	18"	48"	5-15R	6-20R
RCL-62.5	62.5"	60.5"	18"	30"	18"	48"	5-15R	6-30R
RCL-65.5	65.5"	63.5"	18"	30"	18"	48"	5-15R	6-30R
RCL-70.5	70.5"	68.5"	18"	30"	18"	48"	5-15R	6-30R
RCL-74.5	74.5"	72.5"	18"	30"	18"	48"	5-15R	6-30R
RCL-80.5	80.5"	78.5"	18"	30"	18"	48"	5-15R	6-30R
RCL-86.5	86.5"	84.5"	18"	30"	18"	48"	5-15R	6-15R
RCL-97.5	97.5"	95.5"	18"	30"	18"	48"	5-15R	6-15R

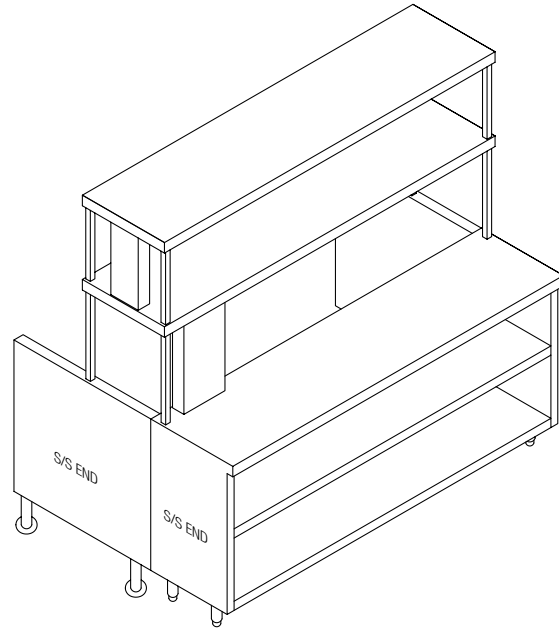
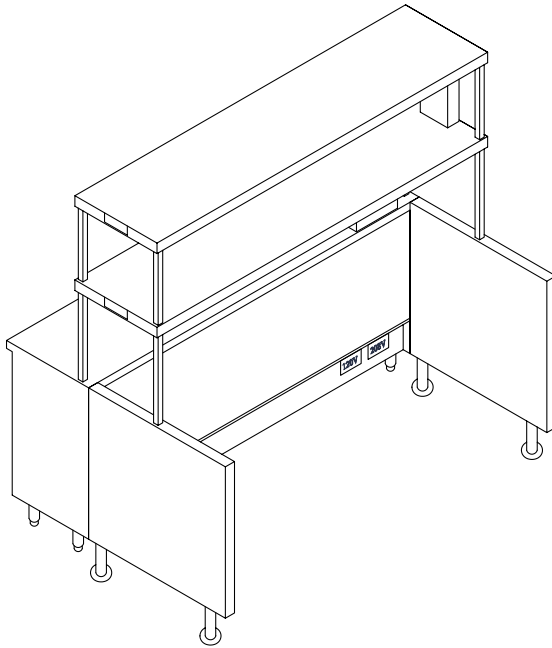
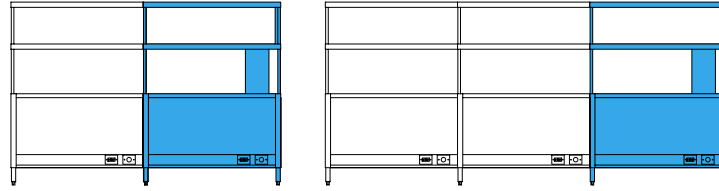


Chef Side



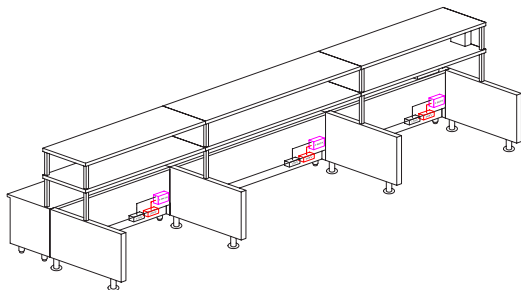
Server Side

MODEL	CABINET LENGTH	INTERIOR LENGTH	DEPTH				120V RECEPTACLE NEMA#	208V RECEPTACLE NEMA#
			PLATE STORAGE	WING WALL	OVERSHELF	OVERALL		
Models represent the CENTER of the chef-side of the counter assembly (CENTER of the server side). Includes: plate storage cabinet, double overshef and wing wall, each unit standard with two pre-wired circuits.								
RCC-35.5	35.5"	33.5"	18"	30"	18"	48"	5-15R	6-15R
RCC-50.5	50.5"	48.5"	18"	30"	18"	48"	5-15R	6-20R
RCC-62.5	62.5"	60.5"	18"	30"	18"	48"	5-15R	6-30R
RCC-65.5	65.5"	63.5"	18"	30"	18"	48"	5-15R	6-30R
RCC-70.5	70.5"	68.5"	18"	30"	18"	48"	5-15R	6-30R
RCC-74.5	74.5"	72.5"	18"	30"	18"	48"	5-15R	6-30R
RCC-80.5	80.5"	78.5"	18"	30"	18"	48"	5-15R	6-30R
RCC-86.5	86.5"	84.5"	18"	30"	18"	48"	5-15R	6-15R
RCC-97.5	97.5"	95.5"	18"	30"	18"	48"	5-15R	6-15R



MODEL	CABINET LENGTH	INTERIOR LENGTH	DEPTH				120V RECEPTACLE NEMA#	208V RECEPTACLE NEMA#
			PLATE STORAGE	WING WALL	OVERSHELF	OVERALL		
RCR-37.5	37.5"	33.5"	18"	30"	18"	48"	5-15R	6-15R
RCR-52.5	52.5"	48.5"	18"	30"	18"	48"	5-15R	6-20R
RCR-64.5	64.5"	60.5"	18"	30"	18"	48"	5-15R	6-30R
RCR-67.5	67.5"	63.5"	18"	30"	18"	48"	5-15R	6-30R
RCR-72.5	72.5"	68.5"	18"	30"	18"	48"	5-15R	6-30R
RCR-76.5	76.5"	72.5"	18"	30"	18"	48"	5-15R	6-30R
RCR-82.5	82.5"	78.5"	18"	30"	18"	48"	5-15R	6-30R
RCR-88.5	88.5"	84.5"	18"	30"	18"	48"	5-15R	6-15R
RCR-99.5	99.5"	95.5"	18"	30"	18"	48"	5-15R	6-15R

Models represent the RIGHT of the chef-side of the counter assembly (LEFT of the server side).
Includes: plate storage cabinet, double overshef and wing wall, each unit standard with two pre-wired circuits.

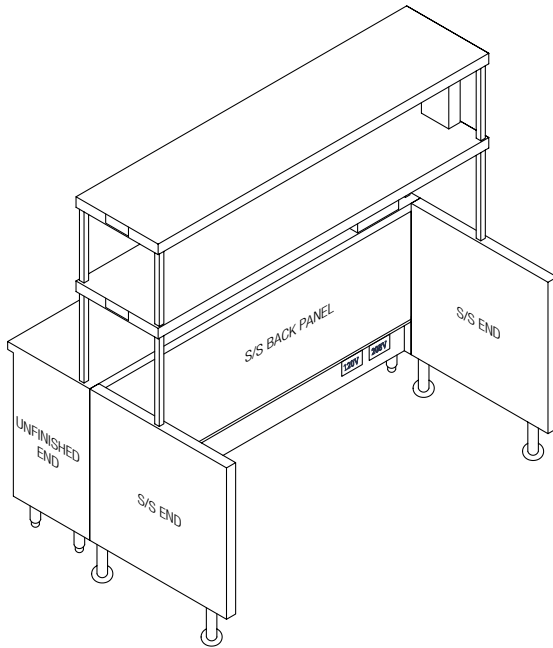
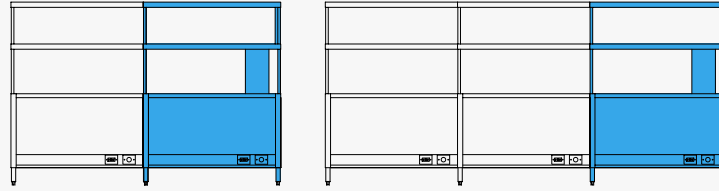


Electrical Included:

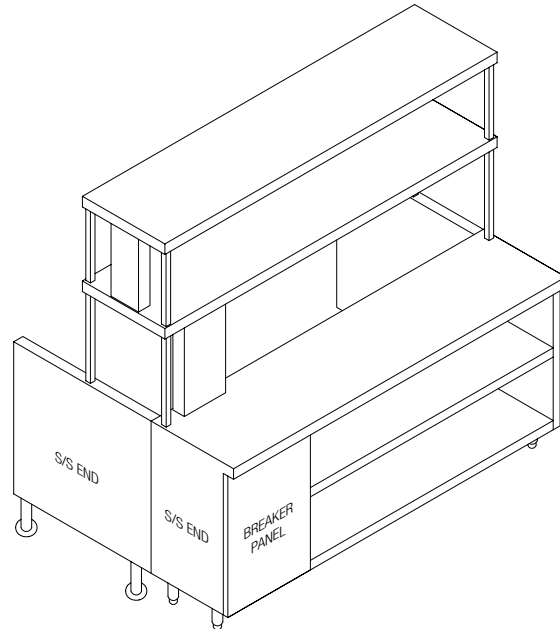
(1)120V-15 AMP receptacle (NEMA# 5-15R) pre-wired to J-box in each section

(1)208V/240V-receptacle pre-wired to J-box in each section
(receptacle determined by model, see table above)

Wiring chase from base to over-shelving included on both over-shelves (wiring not provided)



Chef Side

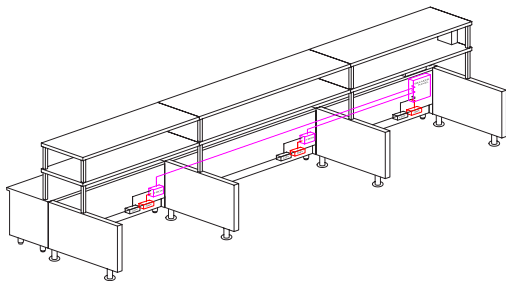


Server Side

MODEL	CABINET LENGTH	INTERIOR LENGTH	DEPTH				120V RECEPTACLE NEMA#	208V RECEPTACLE NEMA#
			PLATE STORAGE	WING WALL	OVERSHELF	OVERALL		
RCRBP-37.5	37.5"	33.5"	18"	30"	18"	48"	5-15R	6-15R
RCRBP-52.5	52.5"	48.5"	18"	30"	18"	48"	5-15R	6-20R
RCRBP-64.5	64.5"	60.5"	18"	30"	18"	48"	5-15R	6-30R
RCRBP-67.5	67.5"	63.5"	18"	30"	18"	48"	5-15R	6-30R
RCRBP-72.5	72.5"	68.5"	18"	30"	18"	48"	5-15R	6-30R
RCRBP-76.5	76.5"	72.5"	18"	30"	18"	48"	5-15R	6-30R
RCRBP-82.5	82.5"	78.5"	18"	30"	18"	48"	5-15R	6-30R
RCRBP-88.5	88.5"	84.5"	18"	30"	18"	48"	5-15R	6-15R
RCRBP-99.5	99.5"	95.5"	18"	30"	18"	48"	5-15R	6-15R

Models represent the RIGHT of the chef-side of the counter assembly (LEFT of the server side).

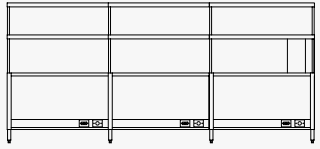




Includes: pre-wired breaker panel in cabinet, plate storage cabinet, double overshelf and wing wall, each unit standard with two pre-wired circuits.



Electrical Included:

- (1) 120V-15 AMP receptacle (NEMA# 5-15R) pre-wired to J-box in each section
- (1) 208V-receptacle pre-wired to J-box in each section (receptacle determined by model, see table above), RCRBP section outlets wired directly to the breaker panel
- Wiring chase from base to over-shelving included on both over-shelves (wiring not provided)
- Breaker Panel pre-wired and numbered for field connection to J-box at each section (120/208V-3PH, 125 AMP panel (Q0324L125G))
- Additional capacity in panel for circuits to be added in field (2-section design = 18 additional spaces/ 3-section design = 15 additional spaces)

RANDELL BUYOUTS MATCHING CHEFS SIDE UNITS:

RANDELL CHEF SERVICE COUNTER MODULES				OPENING LENGTH	RANDELL EQUIPMENT SIZED FOR MODULE OPENINGS				
LEFT	CENTER	RIGHT NO BREAKER PANEL	RIGHT WITH BREAKER PANEL		RAISED RAIL "PIZZA" PREP TABLES	FLAT TOP "SANDWICH/SALAD" PREP TABLES	WORKTOPS		HOT FOOD TABLES
							REFRIGERATORS	FREEZERS	
									
RCL-35.5	RCC-35.5	RCR-37.5	RCRBP-37.5	33"	NA	9412-32-290* 9412-32D-290*	9404-32-290*	9404F-32-290*	3612 (2-well)
RCL-50.5	RCC-50.5	RCR-52.5	RCRBP-52.5	48"	8148N-290 8148W-290	9030K-513 9148W-290 9210-513 9305-513	9215-513	9215F-32-290	3613 (3-well)
RCL-62.5	RCC-62.5	RCR-64.5	RCRBP-64.5	60"	8260N-290	9040K-513 9260W-290 9200-513 9601-513	9205-513	9205F-32-290	NA
RCL-65.5	RCC-65.5	RCR-67.5	RCRBP-67.5	63"	NA	NA	NA	NA	3614 (4-well)
RCL-70.5	RCC-70.5	RCR-72.5	RCRBP-72.5	68"	8268N-290 8268W-290	NA	NA	NA	NA
RCL-74.5	RCC-74.5	RCR-76.5	RCRBP-76.5	72"	NA	9045K-513 9272W-290 9230-513	9235-513	NA	NA
RCL-80.5	RCC-80.5	RCR-82.5	RCRBP-82.5	78"	NA	NA	NA	NA	3615 (5-well)
RCL-86.5	RCC-86.5	RCR-88.5	RCRBP-88.5	84"	8383N-290	9050K-513 9220-513	9225-513	NA	NA
RCL-97.5	RCC-97.5	RCR-99.5	RCRBP-99.5	95"	8395N-290 8395W-290	NA	NA	NA	NA

Note: smaller unit combinations can be combined equal to or less than opening length including FX precision holding options. *Unit length 32", all other lengths match opening length.