

OPERATORS MANUAL

This manual provides
Installation & Operating instructions for

9560 SERIES DROP-IN HOT FOOD TABLES



NOTIFY CARRIER OF DAMAGE AT ONCE.

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Avtec suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.



1055 Mendell Davis Drive
Jackson, MS 39272
888-994-7636, fax 888-864-7636
unifiedbrands.net

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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Randell customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design, to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance, will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by one of the best warranties in the food service industry and by our professional staff of service technicians.

Retain this manual for future reference.

Notice: Due to a continuous program of product improvement, Randell Manufacturing reserves the right to make changes in design and specifications without prior notice.

Notice: Please read the entire manual carefully before installation.
If certain recommended procedures are not followed, warranty claims will be denied.

Model Number _____
Serial Number _____
Installation Date _____

**Randell Manufacturing
Service and Parts
Hot Line
1-800-621-8560
or for our
Service Agent Listings
visit our web site at
www.randell.com**

**RANDELL MANUFACTURING
SERIAL NUMBER LOCATION
FOR THE
DROP-IN SERIES**

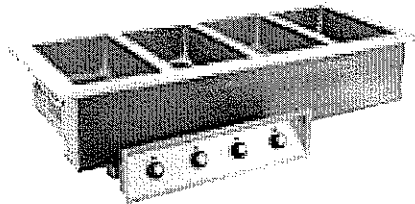


This is a sample of a serial number tag.

The serial number tag on the Drop-In series is located on the control panel.

UNIT SPECIFICATIONS

Model	Length	Depth	12"x20" Pan Capacity	Cut out size		# of elements	Watts	Amps/ 60/ 1			Ship Wt.
				Unit	Control panel			120V	208V	240V	
9560-1	18.5"	26"	1	22.5" x 15.75"	5.75" x 14.25"	1	1100	92	5.3	4.6	60
9560-2	31.88"	26"	2	22.5" x 29.5"	5.75" x 14.25"	2	2200	184	10.6	9.2	85
9560-3	45.56"	26"	3	22.5" x 43.25"	5.75" x 20"	3	3300	276	15.9	13.8	103
9560-4	59.31"	26"	4	22.5" x 56.69"	5.75" x 26"	4	4400	368	21.2	18.4	170
9560-5	73.06"	26"	5	22.5" x 70.25"	5.75" x 32"	5	5500	46	26.5	23	230
9560-6	86.69"	26"	6	22.5" x 84"	5.75" x 38"	6	6600	55.2	31.8	27.6	290



Warranty Policies

Parts Warranty

Randell warrants all component parts of manufactured new equipment to be free of defects in material or workmanship, and that the equipment meets or exceeds reasonable industry standards of performance for a period of one year from the date of shipment from any Randell factory, assembly plant or warehouse facility

Note: Warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and set up. In the event equipment was shipped to a site other than the final installation site, Randell will warranty for a period of three months following installation, with proof of starting date, up to a maximum of eighteen months from date of purchase.

Component parts warranty does not cover glass breakage. Randell covers all shipping cost related to component part warranty sent at regular ground rates (UPS, USPS) **Freight or postage incurred for any express or specialty methods of shipping are the responsibility of the customer.**

Labor Coverage

In the unlikely event a Randell manufactured unit fails due to defects in materials or workmanship within the first ninety days, Randell agrees to pay reasonable labor incurred. During the first ninety days work authorizations are not required for in warranty repairs. However, repair times are limited to certain flex rate schedules and hours will be deducted from service invoices if they exceed allowed times without prior approval and a work authorization number. Warranties are effective from date of shipment, with a 30 day window to allow for shipment, installation and setup.

Where equipment is shipped to any site other than final installation Randell will honor the labor warranty for a period of ninety days following installation with proof of starting date, up to a maximum of nine months from date of purchase. Travel time is limited to one hour each direction or two hours per invoice.

Any travel time exceeding two hours will be the responsibility of the customer.

Export Warranty

Our export warranties will cover all non electrical parts for the period of one year from the date of shipment to be free of defects in material or workmanship. Electrical parts are also covered if ordered and operated on 60 Hz. Electrical components, ordered and operated on 50 Hz, are warranted for the first 90 days from shipment only. Service labor is covered for the first 90 days with authorization from factory prior to service. Warranty is automatically initiated 60 days from ship date. Inbound costs on any factory supplied items would be the responsibility of the customer. Adherence to recommended equipment maintenance procedures, according to the owners manual provided with each unit, is required for this warranty to remain in effect, and can have a substantial effect on extending the service life of your equipment. Equipment abuse voids any warranty. Extended warranties are not available for parts, or labor on units shipped outside the United States.

Freight Damage

Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier (note all damages on freight bill at time of delivery). Internal or concealed damage may fall under Randell's responsibility dependent upon the circumstances surrounding each specific incident and are at the discretion of the Randell in-house service technician.

NOTICE: FOOD LOSS IS NOT COVERED UNDER WARRANTY

Unit Installation

A. Receiving Shipment

Upon arrival, examine the exterior of the shipping crate for signs of abuse. It is advisable that the shipping crate be partially removed, in order to examine the cabinet for any possible concealed damages which might have occurred during shipment. If no damages are evident, replace the crate in order to protect the unit during storage and local delivery. If the unit is damaged, it should be noted on the delivery slip or bill of lading and signed to that effect. A claim must be filed immediately against the carrier indicating the extent and estimated cost of damage occurred.

B. Locating Your New Unit

The following conditions should be considered when selecting a location for your unit:

- Floor and Counter top load - The area on which the unit will rest must be free of vibration and suitably strong enough to support the combined weights of the unit plus the maximum product load weight.
- 2. Clearance - There must be a combined total of at least 3" clearance on all sides of the unit.

C. Electrical Supply

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired, and grounded outlet will assure proper operation. Please consult the data plate attached to the control panel to ascertain the correct supply voltage and amperage requirements of the unit.

D. Installation Checklist

After the final location of the unit has been determined refer to the following checklist prior to start up:

1. Check all wiring to ensure that there are no kinked, bare, or loose wires.
2. Check that unit fits properly in cabinet and ensure that it is properly leveled.
3. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
4. Confirm that unit is holding temperature. Set controls to desired holding temperature.
5. Check unit for any signs of leaking.

Unit Operation

All units are designed for 145° to 175° operation or 140° to 170° product temperature. When using the unit dry expect at least a 15° drop in product temperatures compared to using it wet. Electric hot food holding units may be operated utilizing water or dry. However wet operation is usually recommended for higher efficiency. Plumbing: The units drain must have an outlet to an appropriate drainage area or container.

Note: Drains must be plumbed to all applicable local code requirements.

Caution: Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. When making electrical connections refer to the amperage data listed on the units data plate. Your local code or the national electrical code handbook to be sure the unit is connected to the proper power source.

Preventive Maintenance

Randell strongly suggests a preventive maintenance program which would include the following **Monthly** procedures:

1. Clean your hot food unit with a solution of warm water and a mild detergent. The stainless steel portion of your unit can be polished with any quality polish.
2. Drain water from wells daily and wipe them out. Clean wells thoroughly twice a week to help insure a longer life for your wells.

Note: Do not use chemicals, steel wool or scrapers to clean unit.

Caution: Do not use abrasive cleaning solvents.

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation. For more information on preventive maintenance consult your local service company or www.CFESA.com. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling of maintenance for your convenience. Randell believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use you will realize a profitable return on your investment and years of satisfied service.

Trouble shooting Guide for Electric hot food Drop in's

Although the heart of your unit seems a tangle of wires and switches, most repairs are based on simple deductive reasoning. An electric hot food table operates on 120V, 208V or 240V circuits. It draws power through either a fuse or circuit breaker panel; if you suspect an electrical problem, check there first. The heating elements are controlled by electrical temperature controls which sense and regulate temperature. The following trouble shooting guide list the most common malfunctions in order from most to least likely.

Before deciding that your hot food table needs repair, check that the problem is not due to incorrect use. Many malfunctions are caused by loose connections or burned wires; always check for these first. Clues to a loose connection are a metallic odor or a sort of hissing or buzzing sound. A sharp odor burning plastic indicates overheating in a control or switch. When replacing wires, use the same gauge insulated high temperature wire used by Randell

Before attempting any repairs, unplug or turn off the power at the service panel. Check to see that you turned off and locked out the correct breaker or fuse by turning on the elements, they should not warm up. Before reconnecting power, make sure that no uninsulated wires and/or terminals touch bare metal, and that the wiring is away from any sharp edges or pinched.

Testing and replacing elements:

With a multimeter set at the RX1 setting, touch a probe to each of the element terminals; there should be only partial resistance. If not replace the element.

Next, test for a ground with one probe on a terminal and the other on the metal sheath of the element; the multimeter needle should not move. If the element fails either of these tests, replace it. To install a new element, reconnect the wires to the terminal ends and reconnect the element pan and wire shield.

Testing Temperature controls:

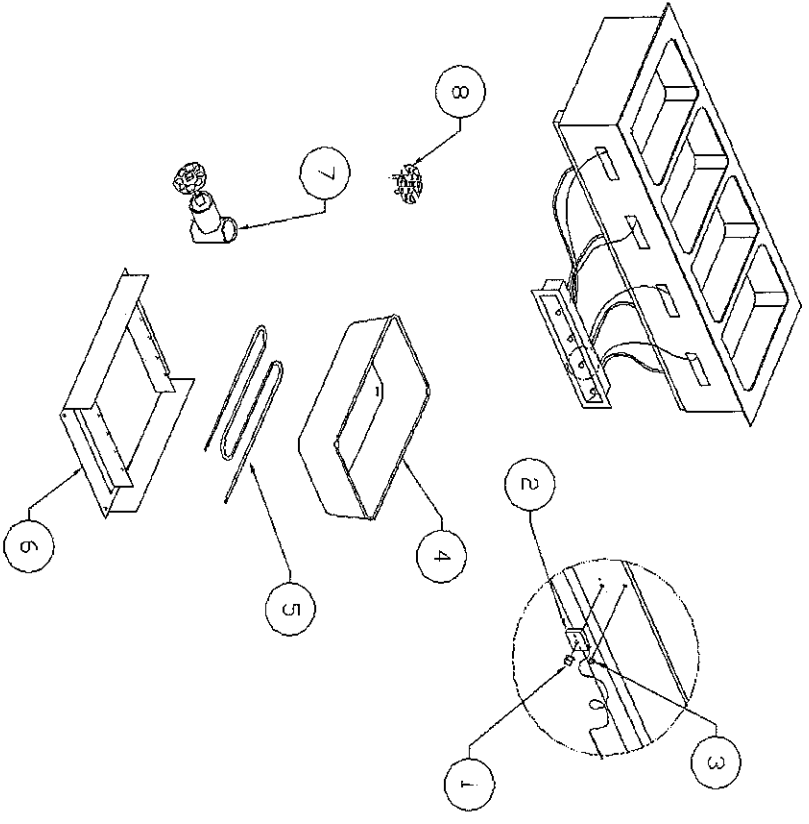
Turn off power to hot food table and open the control panel. If any of the temperature control terminals are discolored or burned, replace the temperature control. Next, test for continuity; disconnect the common wire, clip a probe to each terminal, and turn the control knob to number 4. If any of the circuits do not show continuity, replace the temperature control.

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit will not heat	1. Thermostat off	1. Turn on
	2. Unit unplugged	2. Plug in unit
	3. Circuit breaker tripped	3. Replace breaker
	4. Unknown problem	4. Call preferred service agency
Individual well will not heat	1. Thermostat off	1. Turn on
	2. Unknown	2. Call preferred service agency

PARTS LIST
FOR
RANDELL
DROP -IN SERIES

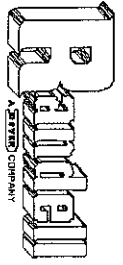
9560 DROP IN HOT FOOD TABLE

ITEM	DESCRIPTION	PART NUMBER
1	CONTROL KNOB	HD KNB0003
2	TEMPERATURE CONTROLLER	EL HFT0201
3	INDICATOR LIGHT	EL LGT500
4A	PAN, 12X20 SS W/DRAIN	RP PAN9560WD
4B	PAN, 12X20 SS, W/OUT DRAIN	RP PAN9560ND
5A	ELEMENT, 120V	RP ELM9560A
5B	ELEMENT, 208V	RP ELM9560B
5C	ELEMENT, 240V	RP ELM9560C
6A	ELEMENT PAN ASSY W/120V ELEMENT	RP PAN014
6B	ELEMENT PAN ASSY W/204V ELEMENT	RP PAN015
6C	ELEMENT PAN ASSY W/240V ELEMENT	RP PAN016
6D	ELEMENT PAN ASSY W/OUT ELEMENT	RP PAN017
7	VALVE, 3/4" FPT GATE	PB VL752
8	DRAIN STRAINER	RP DSN001



MODEL: 9560 DROP IN

HOT FOOD TABLE

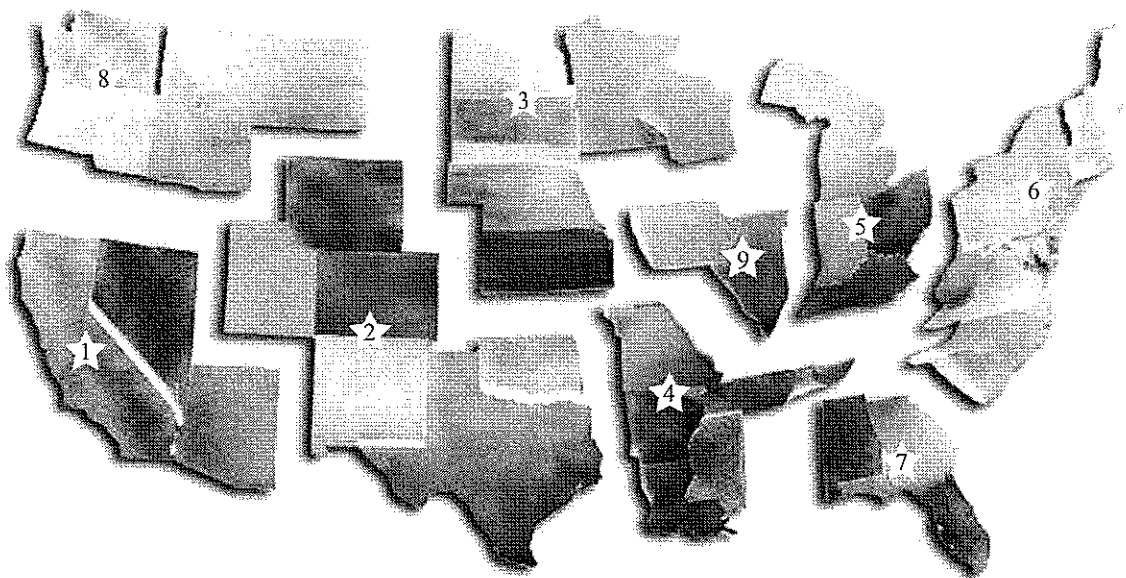


CC	ORIGINAL DATE	REV.	REV. DATE	ENG.
	03/20/02			

REPLACEMENT PARTS LIST

T35-3305A

Parts Depot



Depot #1
Alberto Fadlallah
CASE PARTS Co.
877 Monterey Pass Road
Monterey Park, CA 91754
1-800-621-7884
1-800-421-0271(CA Only)

Depot #2
Craig Brusegaard
REFRIGERATION HARDWARE SUPPLY
632 Foresight Circle
Grand Junction, CO 81505
1-800-716-7788
1-800-537-8300 (Pac. Coast)

Depot #3
Shari Smith
NATIONAL SERVICE COOPERATIVE
First Mortgage Building
11606 Nicholas Street, Lower Level
Omaha, NE 68154
1-800-705-4791

Depot #4
Karen Gaglio
CASE PARTS CO.
3218 Ryder Trail South
Bridgeton, MO 63045
1-800-423-9337

Depot #5
Brian Cunningham
GCS
5310 E. 25th Street P.O. Box 18688
Indianapolis, IN 46218-0688
1-800-727-8710

Depot #6
Steve Morgan
HARRISON SUPPLY
Ridley Creek Plaza
5155 West Chester Pike
P.O. Box 596
Edgemont, PA 19028
1-800-521-8444

Depot #7
Keisha Lowe
WHITESIDE PARTS
722 Brookhaven
Orlando, FL 32803
1-800-322-2678

Depot #8
George Trainor
CASE PARTS CO. - NW
907 Thomas Ave. SW Suite B
Renton, WA 98055
1-800-715-3416

Depot #9
Kenny Hernandez
PARTS TOWN
1040 North Dupage
Lombard, IL 60148
1-800-438-8898