



# OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636  
unifiedbrands.net



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

**FOR YOUR SAFETY** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**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. Unified Brands 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.

This manual provides information for:

## 20000 SERIES SELF-CONTAINED LOW PROFILE EQUIPMENT TABLES



### RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Unified Brands reserves the right to make changes in design and specifications without prior notice.

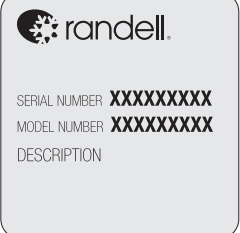
NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER \_\_\_\_\_

SERIAL NUMBER \_\_\_\_\_

INSTALLATION DATE \_\_\_\_\_

The serial number is located in the mechanical housing. An example is shown here.



### EQUIPMENT DESCRIPTION

MODEL	LENGTH	DEPTH	HEIGHT	DRAWERS	12x20x4 PAN CAPACITY	HP	VOLT	AMPS	NEMA	SHIP WT (LBS)
20048-513	48"	32.5"	26"	(2) 27"	4	1/4	115	6	5-15P	400
20048-32-513	53"	32.5"	26"	(2) 32"	4	1/4	115	6	5-15P	400
20072-513	72"	32.5"	26"	(4) 27"	8	1/3	115	7.4	5-15P	530
20072-32-513	82"	32.5"	26"	(2) 32"	8	1/3	115	7.4	5-15P	530
20078-513	78"	32.5"	26"	(4) 27"	8	1/3	115	7.4	5-15P	530
20105-513	105"	32.5"	26"	(6) 27"	12	1/2	115	12	5-15P	675
20105-32-513	120"	32.5"	26"	(6) 32"	12	1/2	115	12	5-15P	950



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## INSTALLATION

### SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. All casters or legs must in contact with the floor. Adjust legs or add shims to casters for uneven floor surfaces. NOTE: Randell's Low Profile Equipment Stands are designed to support the weight of standard cooking equipment, such as griddles, fryers, and cook top ranges. For non-standard cooking equipment or if there is a question pertaining to weight load limits, consult the factory at 1-888-994-7636.
2. **Clearance:** There must be a combined total of at least 3" clearance on all sides of the unit. A minimum of 4" clearance is required between cooking appliance and equipment stand.
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your equipment stand around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 70°F (21°C) or above 86°F (32°C).

### INSTALLATION CHECKLIST

**WARNING: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.**

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together.
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. Unit must be properly leveled; check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet heights or shimmed casters may be necessary if the floor is not level. NOTE: Damage to equipment may result if not followed. Unified Brands is not responsible for damage to equipment if improperly installed.
4. Plug in unit and turn on main on/off power switch.
5. Allow unit time to cool down to temperature. If temperature adjustments are required, the temperature control is located within the cabinet on the front face of the evaporator coil behind the thermometer (Note: The left set of drawers or center set for a 6 drawer unit must be removed to access the temperature adjustment control).
6. 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.
7. Confirm that the unit is holding temperature. Set controls to desired temperature for your particular ambient and altitude.
8. Allow your unit to operate for approximately 2 hours before putting in food to allow interior of unit to cool down to storage temperature. NOTE: All motors are oiled and sealed.

## ELECTRICAL SUPPLY

**WARNING: IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION TO VERIFY THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.**

**WARNING: IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG. BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.**

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 tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located inside the mechanical housing.

## OPERATION

### MECHANICAL COMPARTMENT

**WARNING: EVEN THOUGH YOUR EQUIPMENT STAND WAS DESIGNED FOR HEAVY USE, EXCESSIVE DRAWER OPENINGS SHOULD BE AVOIDED IN ORDER TO MAINTAIN PROPER CABINET TEMPERATURE AND ELIMINATE THE POSSIBILITY OF COIL FREEZE-UP.**

Randell has attempted to preset the cold controls to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food product as well as type of operation, you may need to alter this temperature.

It is strongly recommended that the drawers be kept closed when the unit is not in use and between rush periods. This is especially important in the summer and in kitchens exceeding 86°F. Do not leave the drawers open for prolonged periods of time.

### TEMPERATURE CONTROL

Your equipment stand was equipped with a temperature adjustment control located within the cabinet on the front face of the evaporator coil behind the thermometer (Note: The left set of drawers or center set for a 6 drawer unit must be removed to access the temperature adjustment control).

#### To adjust the temperature in refrigerated units:

1. To lower the temperature:
  - a. Turn the dial knob clockwise.
  - b. There are numbers to indicate settings. Keep the arrow on the knob pointed within the numbered section of the arc.
  - c. Turning it clockwise beyond the numbered section can result in freeze-up.
2. To raise the temperature:
  - a. Turn the dial knob counterclockwise.
  - b. There are numbers to indicate settings. Keep the arrow on the knob pointed within the numbered section of the arc.
  - c. Turning it counterclockwise beyond the numbered section will shut the compressor off.

NOTE: It is not recommended to turn the dial above 8 or below 1 on the temperature control. If the adjustments still do not result in proper temperature please contact the factory at 1-888-994-7636.

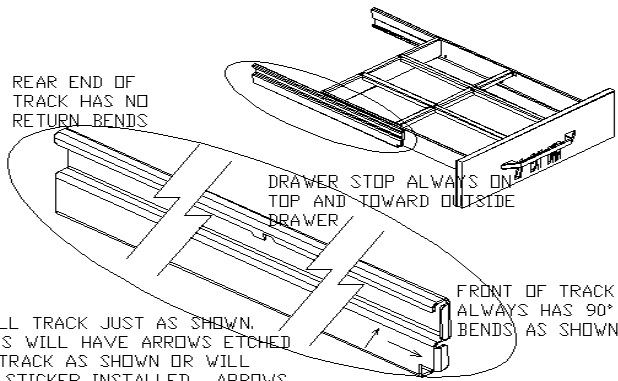
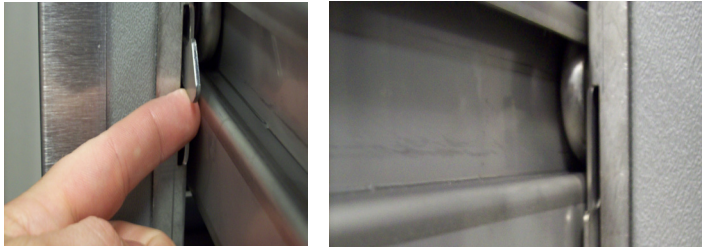
3. If your temperature control is at the maximum setting and the cabinet temperature still remains too low or too high, you may need to adjust the pressure control.
  - a. Turn the right adjustment screw clockwise (1/4 turn at a time) to a lower number for a colder temperature.
  - b. Turn the right adjustment screw counterclockwise (1/4 turn at a time) to a higher number for a warmer temperature.

NOTE: Numbers on pressure control are pounds of pressure, not degrees F.

NOTE: Do not adjust the differential screw.

### DRAWER REMOVAL

1. Fully extend the drawer that is to be removed.
2. Remove product pans from drawer.
3. Lift up the drawer stop tabs on each side of drawer track.
4. Pull drawer out while lifting the tabs.



INSTALL TRACK JUST AS SHOWN. TRACKS WILL HAVE ARROWS ETCHED INTO TRACK AS SHOWN OR WILL HAVE STICKER INSTALLED. ARROWS WILL ALWAYS FACE FORWARD AND UP.

### DRAWER INSTALLATION

To remove and re-install individual drawers and drawer tracks, please refer to the figure above for proper installation instructions.

### DRAWER CARTRIDGE SYSTEM REMOVAL

Drawer cartridge system has a single plate in rear to hold in place. To remove the entire drawer system, unscrew the thumb screws on rear wall to detach system from the plate. See figures below.



## MAINTENANCE

**WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.**

**WARNING: DO NOT USE STEEL PADS, WIRE BRUSHES, SCRAPERS, OR CHLORIDE CLEANERS TO CLEAN YOUR STAINLESS STEEL.**

**CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.**

**WARNING: DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.**

Unified Brands strongly suggests a preventive maintenance program which would include the following monthly procedures:

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic Preventative Maintenance.

### MONTHLY PM PROCEDURES

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum, cleaner and brush. NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.
2. Clean fan blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and mild detergent
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent
5. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
6. Remove debris from drawer slides.

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

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 CFESA member. 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 or maintenance for your convenience. For a complete listing of current Unified Brands ASA please visit [www.unifiedbrands.net](http://www.unifiedbrands.net).

Unified Brands 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.

## REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

## CONTACT US

If you have questions pertaining to the content in this manual, contact Unified Brands at 888-994-7636.

## TROUBLESHOOTING

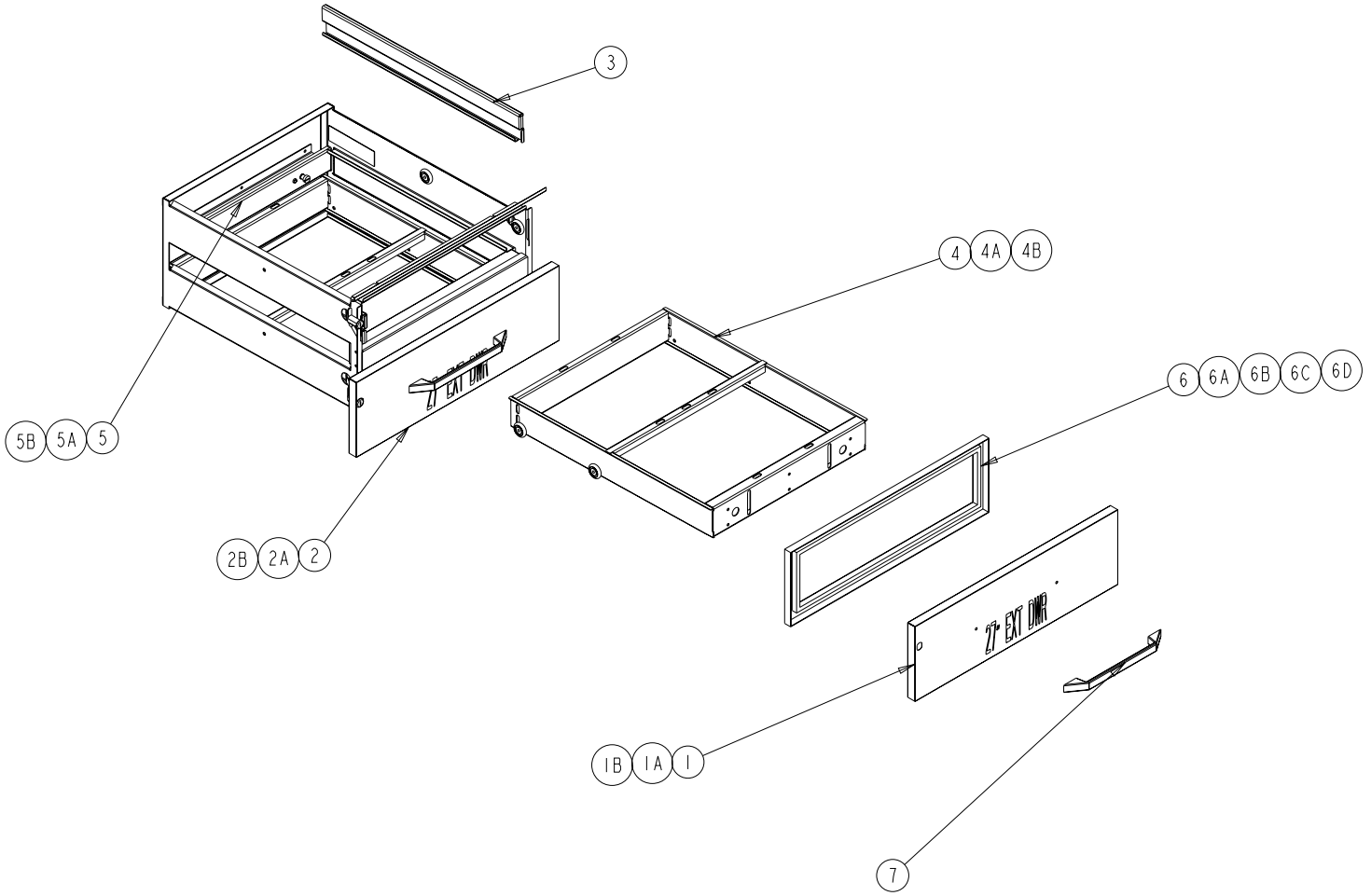
This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual. When in doubt, turn unit off and call for service at 888-994-7636.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit does not run	<ol style="list-style-type: none"> <li>No power to unit</li> <li>Power switch in OFF position</li> <li>Temperature control turned off</li> <li>Temperature control faulty</li> <li>Compressor overheated</li> <li>Condenser fan faulty</li> <li>Overload protector faulty</li> <li>Compressor relay faulty</li> <li>Compressor faulty</li> </ol>	<ol style="list-style-type: none"> <li>Plug in unit</li> <li>Switch power switch to ON</li> <li>Check temperature control</li> <li>Test temperature control</li> <li>Clean condenser coil</li> <li>Service condenser fan</li> <li>Test overload</li> <li>Test relay</li> <li>Call for service at 888-994-7636</li> </ol>
Unit short cycles	<ol style="list-style-type: none"> <li>Condenser coil dirty</li> <li>Condenser fan faulty</li> <li>Compressor faulty</li> <li>Overload repeatedly tripping</li> </ol>	<ol style="list-style-type: none"> <li>Clean coil</li> <li>Service fan and motor</li> <li>Call for service at 888-994-7636</li> <li>Check outlet voltage</li> </ol>
Unit runs constantly	<ol style="list-style-type: none"> <li>Condenser coil dirty</li> <li>Condenser fan faulty</li> <li>Room ambient too high</li> <li>Room humidity too high</li> <li>Frost build up</li> <li>Door gasket damaged</li> <li>Poor door seal</li> </ol>	<ol style="list-style-type: none"> <li>Clean coil</li> <li>Service condenser motor</li> <li>Reduce room temperature</li> <li>Set room lower</li> <li>Defrost evaporator</li> <li>Replace door gasket</li> <li>Check door seal</li> </ol>
Unit not cold enough	<ol style="list-style-type: none"> <li>Temperature control set too high</li> <li>Temperature control faulty</li> <li>Condenser coil dirty</li> <li>Refrigerant leaking or contaminated</li> <li>Room ambient too high</li> <li>Room humidity too high</li> <li>Door gasket damaged</li> <li>Poor door seal</li> <li>Evaporator fan faulty</li> <li>Evaporator iced up</li> </ol>	<ol style="list-style-type: none"> <li>Adjust control to lower setting</li> <li>Test control</li> <li>Clean coil</li> <li>Call for service at 888-994-7636</li> <li>Reduce room temperature</li> <li>Set room lower</li> <li>Replace door gasket</li> <li>Check door seal</li> <li>Service evaporator fan</li> <li>Defrost evaporator, Test defrost timer, Test Therm-O-Disc, Test defrost timer</li> </ol>
Unit too cold	<ol style="list-style-type: none"> <li>Temperature control set too low</li> <li>Temperature control faulty</li> </ol>	<ol style="list-style-type: none"> <li>Adjust control to raise setting</li> <li>Test control</li> </ol>
Unit noisy	<ol style="list-style-type: none"> <li>Compressor mountings loose or hardened</li> <li>Condenser fan damaged or hitting fan shroud</li> <li>Unit not level</li> <li>Evaporator fan damaged or hitting fan shroud</li> </ol>	<ol style="list-style-type: none"> <li>Tighten or replace compressor mountings</li> <li>Inspect condenser fan</li> <li>Adjust leveling feet</li> <li>Inspect evaporator fan</li> </ol>
Unit does not defrost	<ol style="list-style-type: none"> <li>Defrost heater faulty</li> <li>Defrost Therm-O-Disc faulty</li> <li>Defrost timer faulty</li> </ol>	<ol style="list-style-type: none"> <li>Test heater</li> <li>Test Therm-O-Disc</li> <li>Test timer</li> </ol>
Moisture around door or frame	<ol style="list-style-type: none"> <li>Breaker strip faulty</li> <li>Frame heater faulty</li> <li>Temperature control set too low</li> </ol>	<ol style="list-style-type: none"> <li>Inspect strips</li> <li>Call for service at 888-994-7636</li> <li>Adjust control to raise setting</li> </ol>
Ice in drain pan or water in bottom of unit or floor	<ol style="list-style-type: none"> <li>Drain tube clogged</li> <li>Unit not level</li> </ol>	<ol style="list-style-type: none"> <li>Clean drain</li> <li>Adjust leveling feet</li> </ol>

## DRAWER

CALL FACTORY FOR REPLACEMENT PARTS:  
888-994-7636

# Parts List



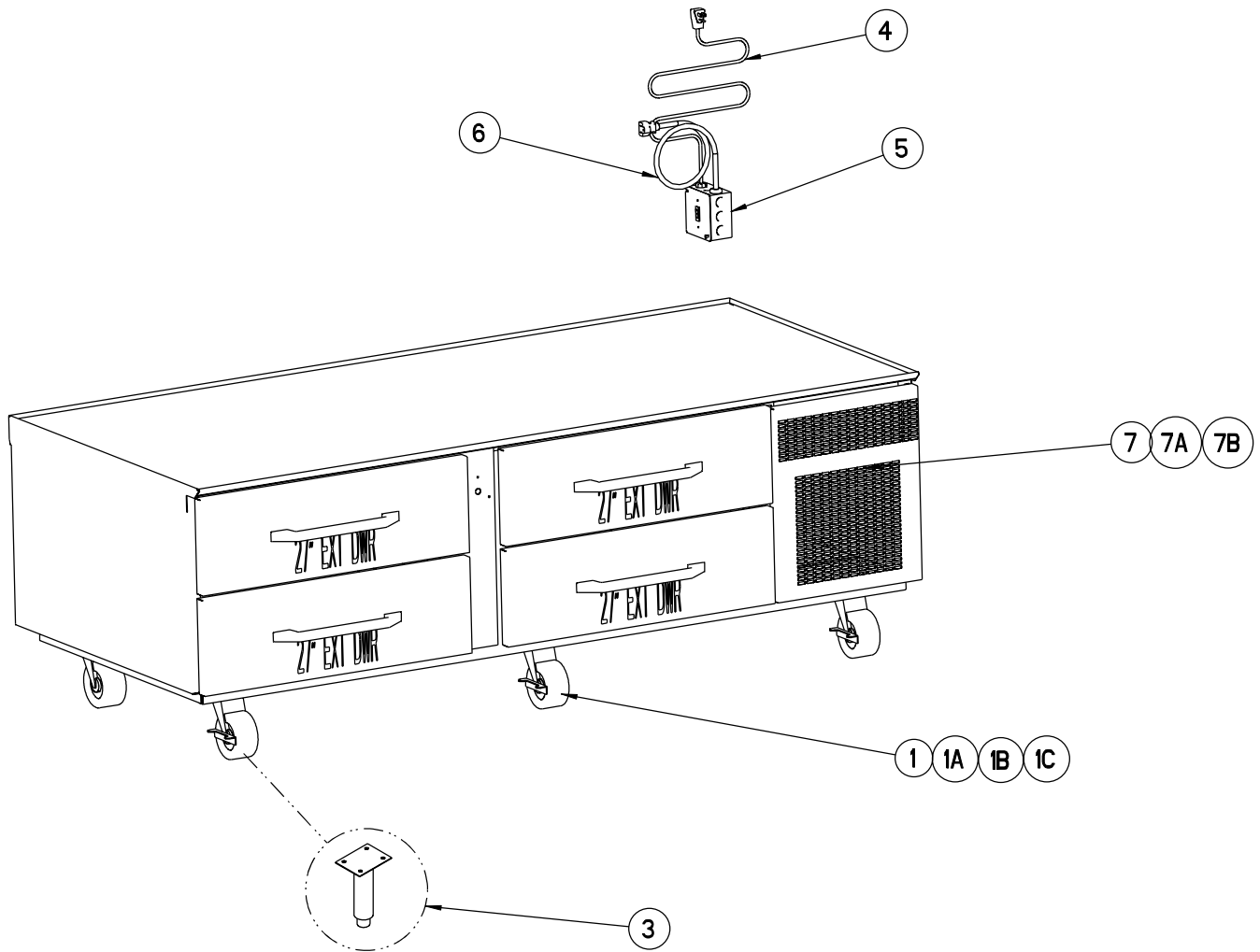
ITEM	SERVICE PART	DESCRIPTION
1	RP FRT05T	Drawer Front, 27", Top
1A	RP FRT118	Drawer Front, 19", Top
1B	RP FRT35T	Drawer Front, 32", Top
2	RP FRT05B	Drawer Front, 27", Bottom
2A	RP FRT119	Drawer Front, 19", Bottom
2B	RP FRT35B	Drawer Front, 32", Bottom
3	RP TRK05SM	Drawer Track, 2pc. Set (Jan 1997-present)
4	RP FRM127E	Drawer Frame, 27" Extendable
4A	RP FRM019	Drawer Frame, 19" Non-extendable
4B	RP FRM132E	Drawer Frame, 32" Extendable
5	RP MPT027	Mounting Plate for 27" Drawer
5A	RP MPT019	Mounting Plate for 19" Drawer
5B	RP MPT032	Mounting Plate for 32" Drawer
6	IN GSK1070	Drawer Gasket, 27" DR. FR. 24.75 X 7.25 PRESS IN
6A	IN GSK1081	Drawer Gasket, 19" DR. FT. 16.75 X 7.25 PRESS IN
6B	IN GSK1075	Drawer Gasket, 32" DR. FT. 29.75 X 7.25 PRESS IN
6C	IN GSK195	Drawer Gasket, 27" DR. FT. 24.75 X 7.25 SCREW IN
6D	IN GSK196	Drawer Gasket, 32" DR. FT. 29.75 X 7.25 SCREW IN
7	HD HDL130	Sculptured Handle, 12-13/16"
8	HD THR9901	Dial Thermometer

\* = NOT SHOWN

**BASE UNIT**

CALL FACTORY FOR REPLACEMENT PARTS:  
888-994-7636

**Parts List**



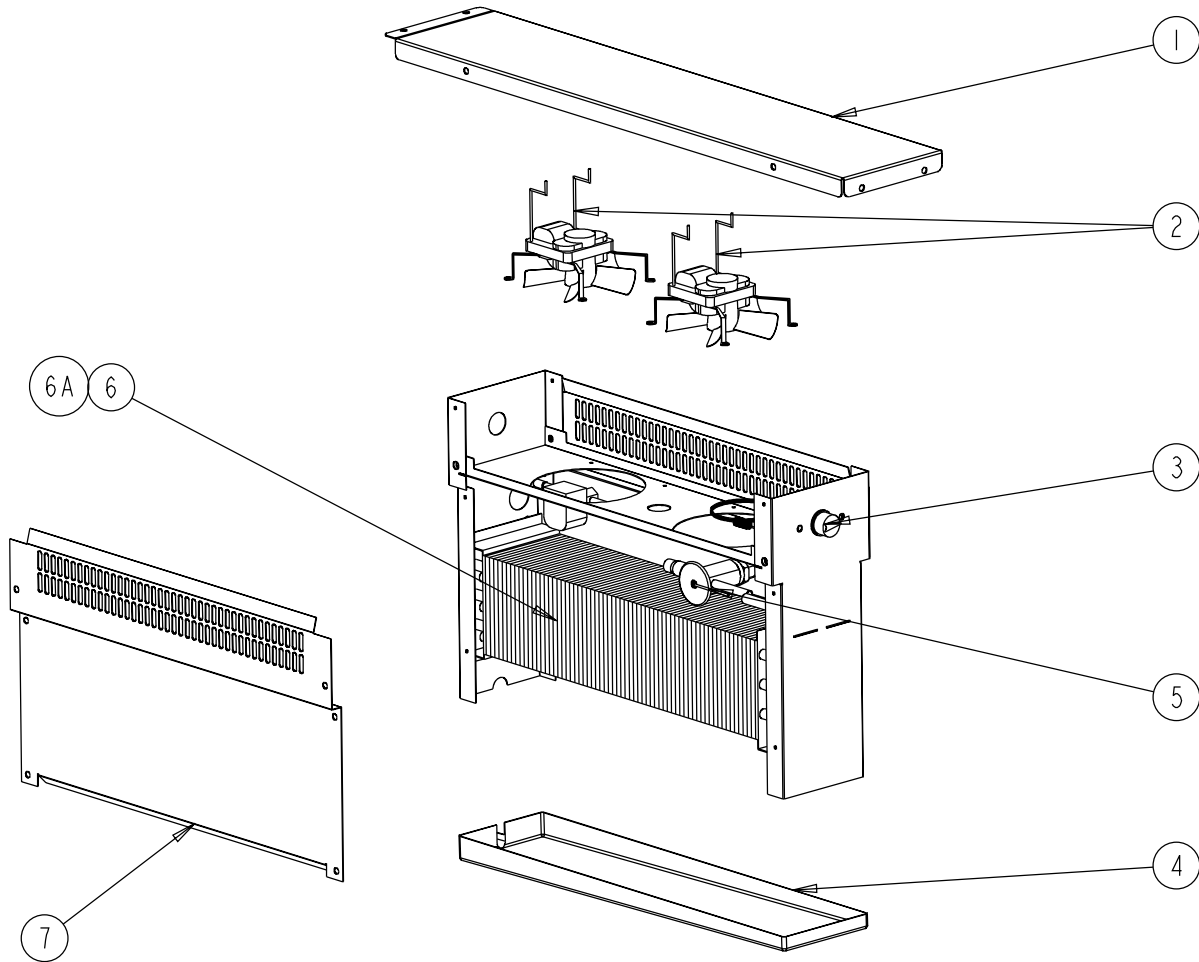
ITEM	SERVICE PART	DESCRIPTION
1	HD CST030	4 ½" Heavy Duty Casters w/locking mechanism
1A	HD CST031	4 ½" Heavy Duty Casters w/out locking mechanism
1B	HD CST0213	5 ½" Heavy Duty Casters w/locking mechanism
1C	HD CST0212	5 ½" Heavy Duty Casters w/out locking mechanism
2	RP KIT0412	Caster Shim Plate (20pc)
3	HD LEG9902	6" Stainless Steel Legs w/adjustable bullet feet
4	EL WIR461	Power Cord, Male 9'
5	EL SWT0502	Rocker On/Off Switch
6	EL WIR469	Power Cord, Female 12"
7	RP LVR0321	Mechanical Housing Louver, 20048SC & 20072SC only
7A	RP LVR0505	Mechanical Housing Louver, 20078SC only
7B	RP LVR0322	Mechanical Housing Louver, 20105SC only

\* = NOT SHOWN

# EVAPORATOR ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:  
888-994-7636

# Parts List



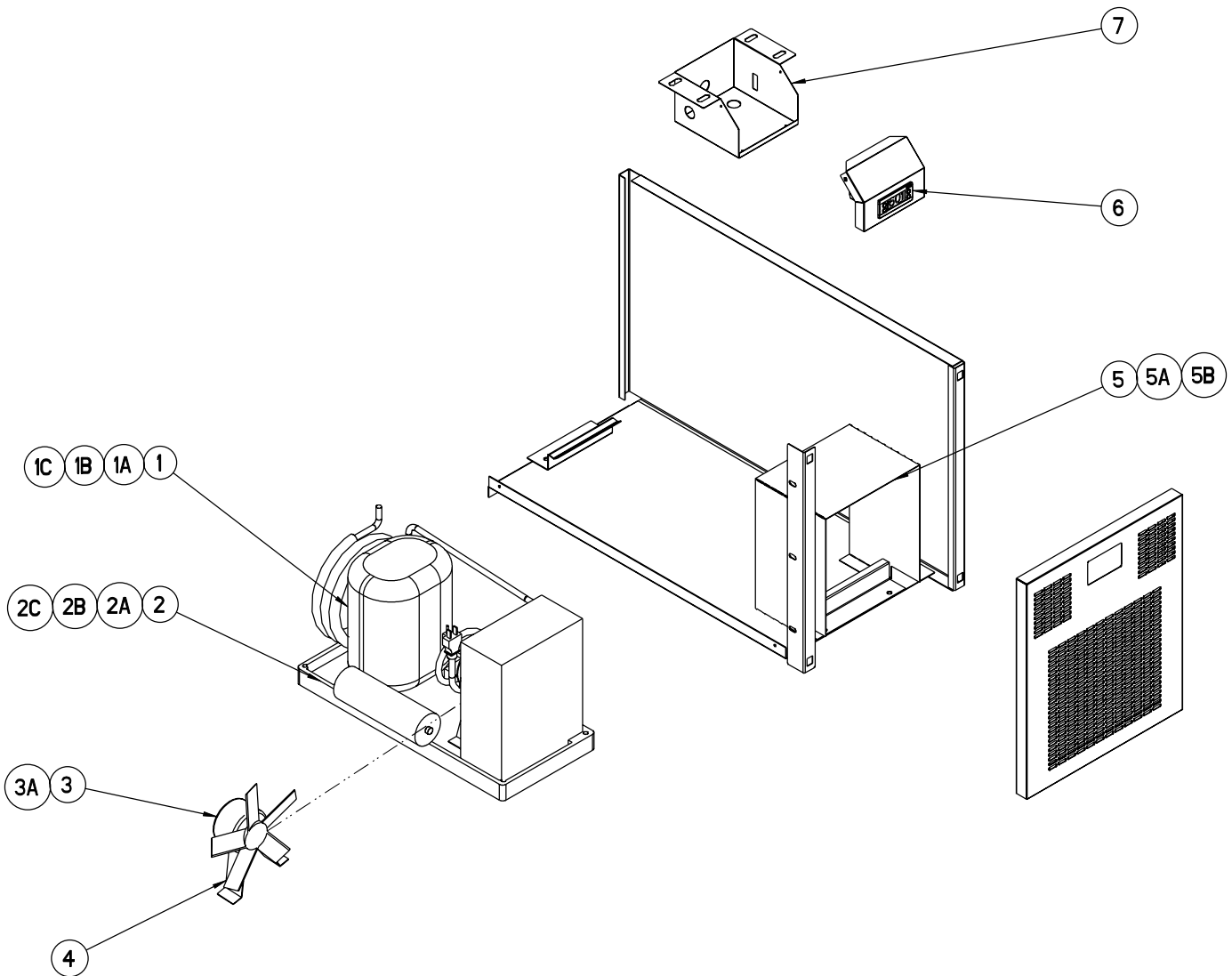
ITEM	SERVICE PART	DESCRIPTION
1	RP BRK006	Mounting Support Bracket for Coil Assembly
2	EL MTR2338	Evaporator Fan Motor w/ blade (April 1998 – Present)
3	HD CNT200	Dial Temperature Control
4	RP DRP107	Evaporator drain pan –Plastic Bottom 18.25 X 4.25 (Ref only)
5	RF VLV200	TXV Valve for Coil Assembly 134A
6	RP COI107	Evaporator Coil
6A	RP CSY0401	Evaporator Coil Assembly, Refrigerated Units only
7	RP PNL107	Shield Panel for Coil assembly

\* = NOT SHOWN

## CONDENSER ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:  
888-994-7636

# Parts List

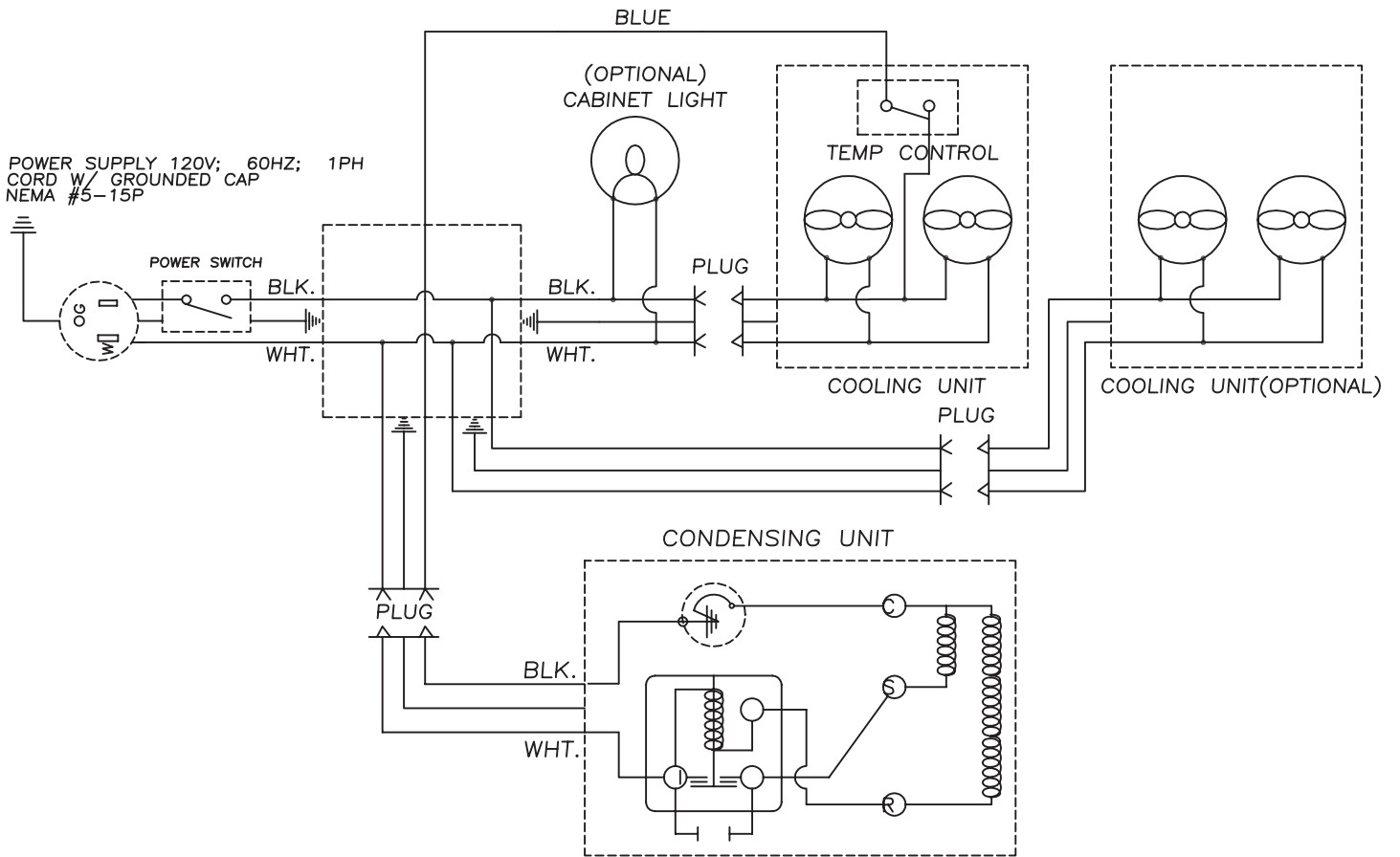


ITEM	SERVICE PART	DESCRIPTION
1	RF CMP010-134	Compressor, 20048SC
1A	RF CMP020-134P	Compressor, 20072SC, 20078SC
1B	RF CMP0104P	Compressor, 20105SC
1C	RF CMP200-134P	Compressor, 20105SC-32, 20114SC
2	RF CON0004	Condensing Unit, 20048SC
2A	RF CON0113	Condensing Unit, 20072SC, 20078SC
2B	RF CON0006	Condensing Unit, 20105SC
2C	RF CON502	Condensing Unit, 20105SC-32, 20114SC
3	RF ASY1200P	Condenser Fan Motor Assy, 20048SC, 20072SC, 20078SC – AFTER Jan 2013
3A	EL MTR0102	Condenser Fan Motor, 20105SC, 20105SC-32
4	RF BLD0101	Condenser Fan Blade, 20048SC, 20072SC, 20078SC, 20105SC
5	RP SHD0505	Condensing Unit Shroud, 20048SC
5A	RP SHD0506	Condensing Unit Shroud, 20072SC, 20078SC
5B	RP SHD0507	Condensing Unit Shroud, 20105SC
6	RP CNT0207	Dixell Temperature Control for Rail
7	RP BRK0509	Dixell Mounting Housing Bracket

\* = NOT SHOWN



# Wiring Diagram



# Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

Date	Maintenance Performed	Performed By