



PREP STATIONS

SPECIALTY COUNTERTOP RAIL MODELS CR9000-290

The CR9000-290 Series takes the best of condiment cooling designs from our 8000 Series Preparation Table and makes them available in a counter top design. These counter top rails offer the option of converting existing work surfaces into pan holding operations. Electronically controlled R290 natural refrigeration system is SNAP compliant, providing energy savings over previous models and more precise temperature management.

SHORT FORM SPEC: Randell CR9000-290 series counter-top preparation station with electronically controlled natural R290 refrigeration system. Includes single opening mechanically cooled raised rail with coved corner stainless steel interior liner, recessed pan ledge including adapter bars to accommodate 1/6 size pan configurations (up to 6" deep pans-not supplied). cUL, UL, NSF, Made in USA.

AVAILABLE MODELS:

- CR9039-290
- CR9046-290
- CR9060-290
- CR9067-290
- CR9074-290

STANDARD FEATURES:

- R290 SNAP compliant refrigerant
- Cold-wall conductive cooling
- Exclusive completely sealed pan rail interior
- Recessed pan-ledge ensure cold above the pans
- Electronic controller

UNIT CONSTRUCTION: Exterior front, sides and top are constructed of 18 gauge stainless steel. The raised refrigerated rail will be mechanically cooled and shall be provided with one opening to allow flexible pan configurations. The interior of the rail will be one piece stainless steel with coved corners for easy wipe out. Rail will hold standard 6" deep pans - supplied by others. Unit bottom is galvanized metal. A mechanical housing is mounted on the end with a stainless steel removable air flow cover.

REFRIGERATION SYSTEM: All models will utilize state of the art, energy efficient R290 compressor system that are (0) ozone depletion (ODP) and (3) global warming potential (GWP) meeting SNAP (CA) compliance. The pan rail is conductively cooled by a cold-wall wrapped tank utilizing Randell's exclusive aluminum cold transfer plates to maximum heat removal capacity. Precise temperature control is managed by an externally mounted electronic controller metered using a capillary tube system.

ELECTRICAL: Units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre wired for 115 volt, 60 hertz, single phase operation.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

ORIGIN OF MANUFACTURE:

Designed and manufactured in the United States.



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



CR9074-290 shown

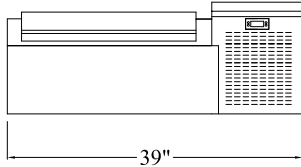
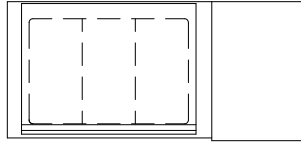
OPTIONS/ACCESSORIES:

Hood-style cover

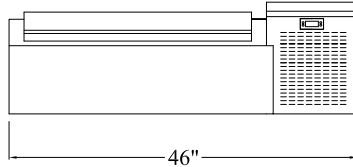
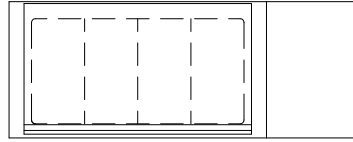
ADDITIONAL RESOURCES:

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

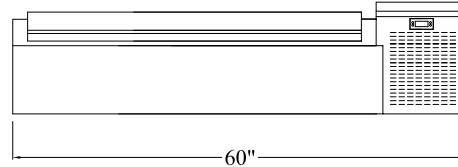
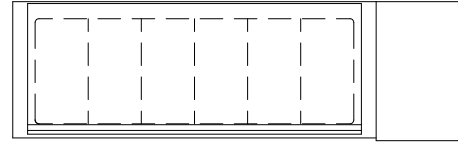
CR9039-290



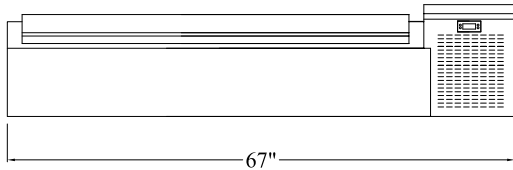
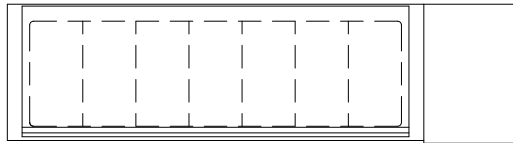
CR9046-290



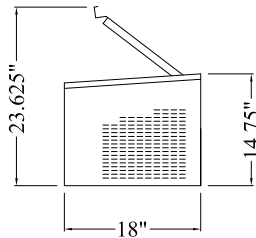
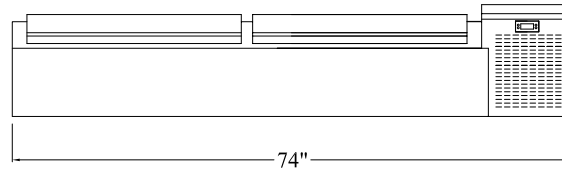
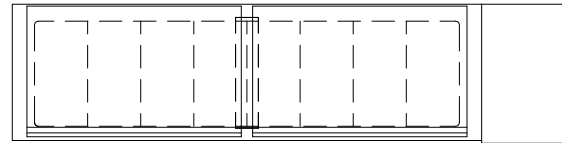
CR9060-290



CR9067-290



CR9074-290



Model	L	D	H*	1/3 Size Pan Capacity	HP	Volt	Amps	NEMA	Ship Wt.
CR9039-290	39"	18"	23.5"	3	1/5	115/60/1	1.8	5-15P	123
CR9046-290	46"	18"	23.5"	4	1/5	115/60/1	1.8	5-15P	162
CR9060-290	60"	18"	23.5"	6	1/5	115/60/1	1.8	5-15P	220
CR9067-290	67"	18"	23.5"	7	1/5	115/60/1	1.8	5-15P	249
CR9074-290	74"	18"	23.5"	8	1/5	115/60/1	1.8	5-15P	278

NOTE: Unit must set away from rear or right side wall 4".
 *Height listed is to top of open lid assembly. Height to top of the rail at rear is 14.75".