

high volume prep tables.
 raised rail prep tables.
 ranchef chef tables.
 custom chef tables.
 chef/equipment stands.
 mobile system serving lines.
 precise holding refrigeration.



core products.



ranndell
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9000K High Volume Prep Tables.

9000K prep tables are efficient and versatile performers, without the addition of a raised rail. Ideal for sandwich and sub shops, the optional drawers provide bulk salad storage and are great for salad prep.

The effective cooling above the pan line — without risk of freezing — is achieved by moving cold air over the top from front to back. With the exclusive ducted air-flow, less velocity is needed to provide the cold blanket of air above the food which will create less drying out of delicate products. Air is not exhausted out of the back so the units require less space while cooling more efficiently.

Many more features on both of the prep table units include press-fit gaskets, high impact ABS door jams, lift-off or hinged louvers and full depth interiors.

8000N Raised Rail Prep Tables.

Our exclusive mechanically-cooled raised rail offers easy access to food pans and meets strict food safety temperature pan requirements. The exclusive cold wall conductive cooling design transfers cold efficiently through recessed food pans — instead of trying to force cold from the bottom only.

For food safety precautions, the raised rail is sealed to the base to prevent spills from contaminating food stored in the refrigerator below. And only Randell's raised rail has a standard oversized rail drain to easily drain water and debris from inside the rail. An independent rail thermostat allows adjustment of the base and rail temperatures separately.

Side-mounted compressors are cooled without exhausting hot air through the back or side of the unit. This exclusive design enables the compressor to run 25° cooler, and you can build the unit in with zero clearance or curb-mount it.

RanChef™ Chef Tables.

Just the right blend of Randell's premium performance standard items and our custom fabricated shelving units and overshelving to meet functional needs operationally, while meeting budget constraints.

“Wing-walls” are the key. These shells support the overshelves and allow standard catalog units to slide in and out for cleaning, servicing or rearranging. Savings on a typical center-island chef's table can be anywhere from 10-30%!

RanChef units are perfect for any operation where budget constraint trade-offs require something less than heavy-duty custom fabricated counters.

Custom Chef Tables.

Like the RanChef units, begin with Randell's modular, pre-designed units. Decide what you need and how you want them lined up. Customize the chef and waitress sides with endless options. Then sit back and let Randell do the work.

Custom chef tables can be loaded with options such as soup wells, pre-wired overshelves, sinks, single point connections, warming drawers, heat lamps, storage racks... The possibilities are endless.

And don't forget about the standard features such as a more efficient refrigeration system, patented drawer systems and exclusive press-fit gaskets.

Chef/Equipment Stands.

Randell stands come with our patented heavy duty drawer cartridge system with a 3-year warranty on the entire drawer system. Drawers have fully welded unitized cartridge assemblies, heavy duty full extension tracks, quick release, and are self-closing. The unit is 100% front breathing, and comes with exclusive press-fit gaskets and a reinforced top to handle the heaviest loads.

RanServe™ Mobile Serving Lines.

Randell's RanServe mobile serving equipment allows the ultimate in design flexibility by attaching standard module units to form a service line to fit your menu and space constraints. Configurations are endless. Units can be built with stainless steel, laminate or fiberglass exteriors. With hot wells, frost tops, cold pans, freezers, refrigerated back-up storage, tray and silverware stands, open storage and a variety of cashier stand options, RanServe makes sense in every school system.

FX Series Refrigerated Solutions.

Refrigerator mode holds precisely between +20°F to +40°F so red meat stays fresher longer (at 26°F) and chicken is easier to fillet (at 33°F). Freezer mode holds from -5°F to +20°F so ice cream stays hard but still scoops, nuggets stay a consistent temperature so breading doesn't fall off or refreeze stuck together, and pasta stays frozen but not too brittle or soft. FX gives you the flexibility to hold product at the precise temperature needed and takes guessing out of the game. See why so many customers are raving about FX and how it can extend product life and save you money.

Blast Chillers.

Randell helps you meet HACCP guidelines for safe cooling of pre-cooked products by cooling product to 40°F within 4-hours. With the Randell Blast chiller you can effectively cool product through the temperature danger zone in 90 minutes or less. With onboard printers and/or ports for downloading information direct to a PC, it makes record keeping easy.