

### FX SERIES

### FX Series

refrigerated solutions

When other systems claim they're better at keeping cold air with the food, it's just a lot of hot air. Traditional refrigeration systems all suffer from the same traditional problems. Open and close them again and again, and food is subject to re-freezing and crystallization, premature thawing, cross-contamination, even bacteria. All because the cold air isn't kept where it belongs – with the food.

Randell's internationally patented FX Series with precise temp technology is an entirely new category of refrigeration that's safer, more flexible and more energy efficient.

### FX Series Competitive Features and Benefits:

#### Flexible Refrigeration

- The 2-N-1: refrigerator (40°F), freezer (-5°F), or anywhere in between (-5° to 40°F).
- The 4-N-1: refrigerator (40°F), freezer (-5°F), anywhere in between (-5° to 40°F), rapid chill for on-demand blast chilling, or safety thaw for on-demand safe thawing of frozen food.
- Modular design allows installation at point of preparation, even directly under grill or cook top, or seamlessly integrate into existing stands and equipment. The FX Series conserves space and saves travel time; down-size your walk-in and add storage where you need it most, where your employees are:
  - use in server or cooking stations as equipment stands or bulk storage in 2 and 3-stack models
  - vegetable prep or salad make station areas
  - under hot food wells or in bar areas
  - incorporate into chef's counters
  - take-out stations or drive-thru staging areas
- Installing refrigeration at the point of use lessens prep time and chances for contamination during transporting from storage to use.
- The FX 2-N-1 is noticeably quieter compared to traditional refrigeration so it can be used in areas that traditional self-contained refrigeration designs would normally be too loud to use.
- Insulated inserts are easy to clean in place or can be removed for more thorough cleaning.
- 100% Front breathing so the FX unit can be built-in anywhere you need it and serviceable from the front.
- Pan racks are available for use with fractional pans.

#### Precise Temperature Control

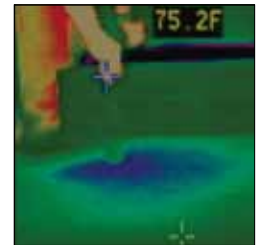
- A traditional designed drawer system allows the cold to "Pour-Out" onto the floor every time the product is accessed by the operator. The unit then must recover the lost temperature causing temperature degradation to occur. The unique design of the FX Series' insulated insert keeps the cold with the food, eliminating the "Pour-Out" effect and reducing recovery time for more consistent product temperatures.
- Grooves in the insert allow air circulation to impede all areas of the product. This ensures more consistent temperatures than traditional designs that have to force air around the cavity with no distinct air flow pattern.
- Consistent temperatures keep food safe and cold – anywhere you want it between -5°F and 40°F.



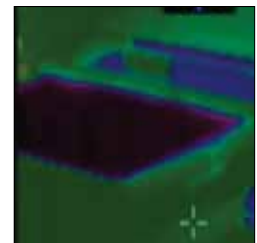
28" deep x 22" wide, heavy duty ABS insulated insert.



Diffuser slots on insert surround food to shield from potential heat invasion.



Thermal imaging showing a traditional units "Pour-Out" effect.



Thermal imaging showing the cold air staying inside the insulated insert when the drawer is open.



FX-1 Refrigerated Drawer



FX-1CS Cook-Top System



FX-2CS Cook-Top System



FX-2WS Preparation Work-Top System



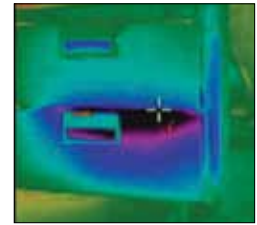
Two FX-2WS Preparation Work-Top System



FX-3SS Precision Storage System

### Energy Efficiency

- Energy usage with the FX Series is so efficient that it only take 4 amps of power to run a 2-N-1 unit. Up to three FX 2-N-1 units can operate on one standard 15 amp outlet.
- The insulated insert eliminates the “Pour-Out” effect and holds the cold so that very little temperature recovery is needed, so the unit runs less.
- Evaporator coil and fans turn off when unit is open, saving energy and preventing cold air from being poured out.
- Traditional units with vertical gaskets lose cold while the unit is closed. The “Pour-Out” effect starts before you even access the product by opening the door or drawer.
- Magnet-to-magnet seal of lid to insert locks cold in while keeping warm air out. The FX Series unit in closed position shows no sign of air loss due to the unique and patented horizontal gasket seal between the lid and insulated insert.



Thermal imaging showing a traditional unit's "Pour-Out" effect when the unit is closed.



Thermal imaging showing the cold air staying inside the FX unit when the drawer is closed.

### FEATURE COMPETITIVE COMPARISON CHART:

FEATURE DESCRIPTION	RANDELL FX SERIES™	DELFIELD VERSA-DRAWER™
COLD STAYS WITH THE PRODUCT: NO “POUR-OUT” EFFECT	YES	NO
NO-LEAK HORIZONTAL MAGNET-TO-MAGNET SEAL; COLD STAYS IN, WARM AIR STAYS OUT	YES	NO
100% USABLE STORAGE SPACE; COOL ONLY THE SPACE THAT CAN BE USED	YES	NO
CAPACITY PER SECTION; ACTUAL STORAGE CAPACITY (NO NON-USABLE SPACE INCLUDED)	3 CUBIC FEET	1.4 CUBIC FEET
EVEN AIR DISTRIBUTION IN FULL STORAGE AREA WITH PERIMETER AIR DIFFUSER AND SLOTTED INSULATED INSERT	YES	NO
REDUNDANT REFRIGERATION SYSTEM: EACH SECTION HAS ITS OWN CONTROL AND COMPRESSOR	YES	NO
GASKET OUT OF HARMS WAY AND MOUNTED HORIZONTALLY FOR IMPROVED DURABILITY AND SEAL	YES	NO
SLIDES ARE OUTSIDE THE COLD AREA ELIMINATING FROST BUILD-UP AND SLIDE OPERATION DEGRADATION IN THE FREEZER MODE AND KEEPING SLIDES FROM COLLECTING FOOD DEBRIS AND HAMPERING PERFORMANCE	YES	NO
FRONT BREATHING DESIGN ALLOWING FULL BUILT-IN APPLICATIONS	YES	NO
100% SERVICEABLE FROM THE FRONT FOR PREVENTIVE MAINTENANCE AND SERVICE	YES	NO
ABILITY TO BULK STORE FROZEN FOOD BAGS (CAPACITY)	YES (14) 5 LB. BAGS	NO (6) 5 LB BAGS
ABILITY TO USE FOOD SUPPLIER PRE-PORTIONED CONTAINERS UP TO 8” TALL; ANY DIAMETER	YES	NO
AVAILABLE THAWING RACK TO FACILITATE THAWING OF PREPACKAGED AND PORTIONED PRODUCT	YES	NO
PROVEN OPERATOR FRIENDLY CONTROLLER	YES	NO
EASY TO CLEAN INTERIOR OF STORAGE AREA	YES	NO
AVAILABLE IN SINGLE-SECTION POINT-OF-USE MODEL	YES	NO
SINGLE SECTION 48” CHEF STAND MODEL	YES	NO
BULK STORAGE MODEL TO ADDRESS REACH-IN MARKET (FX 3-STACK MODEL FX-3SS)	YES	NO
INTEGRATED SOLUTION WITH HOT FOOD TABLE TOP	YES	NO