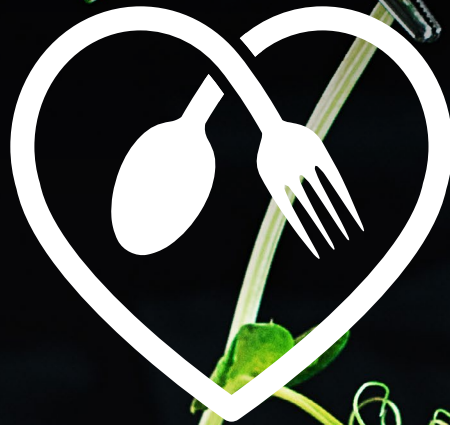


CHEF SERVICE COUNTERS

SAVE VALUABLE MINUTES ON TICKET TIMES
WHILE YOU CREATE CULINARY MASTERPIECES





Randell takes great pride in being part of an industry where people throughout the world and throughout history gather to celebrate and remember. It is an industry built around individuals and relationships. And it is these relationships that uniquely distinguish us among food equipment companies in our industry.

We are a leader in professional food equipment design, manufacturing and service. Supporting an extensive portfolio of premium branded product lines, we deliver unique solutions that inspire creativity, elevate food quality and enhance experiences.

Randell is the standard in commercial refrigeration equipment across the country, building our reputation on quality, reliability and performance.

We began building prep tables in 1975 to support franchised pizza chains — and have never stopped improving our refrigeration: from developing intense temperature holding that exceeds industry standards and real-world scenarios, to highly customized tables that are built specifically for you.

We are dedicated to mise en place — setting up everything perfectly for organized prepping. From simple to complex, we offer flexible options for equipment that solves your most difficult prep challenges.





For a deeper dive with more information and helpful tips, click on the [INTERACTIVE LINKS](#) or scan the QR codes found on the back.

CHOOSING THE RIGHT SERVICE COUNTER

Because it's the heart of any kitchen.

The easier the flow from kitchen to server, the healthier your operation will be. As the final touchpoint of plates before they are served, a well-planned service counter saves valuable minutes on ticket times.

Off-The-Shelf Or Custom?

Knowing how important service counters are, how do you find the right one while factoring in your floorplan? Is it better to go off-the-shelf or custom?

This is not a this-or-that situation.

There are options available that are a hybrid between custom and standardized.

Randell Chef Service Counters allow you to create your own "fabricated" counter without the complexity and cost of customizing from the ground up.

We offer the durability and pleasing aesthetics of a fabricated counter combined with the convenience of a pre-wired, easy-to-clean frame (or module). Our standard modules leverage a wide selection of independent prep tables and hot food holding equipment with drag and drop functionality.

DEEPER DIVE

Blog, Five Questions to Ask When Researching the Right Chef Service Counter

A Counter That Fits Your Floorplan

Every kitchen floorplan is different. That's why physical footprint flexibility is critical.

Randell Chef Service Counters include 36 standard modules comprised of the following preassembled features:

- Server-side plate storage
- Double over-shelving
- Integrated chaseways
- Chef-side divider walls
- Pre-wired electrical receptacles

Modules are available in 2- or 3-sections with 9 pre-configured length options, allowing combined configurations ranging from approximately 6 to 24.5 feet.

Considering all of the options, our counters have 1,620 different combinations. Whatever your floorplan, there's a counter for you.

Adaptability

Roll your equipment in and out of a module for:

- Servicing
- Cleaning
- Operational flow
- Menu changes

No uninstalling over-shelves, worrying about field welding, finding a place for wiring, or not being able to clean your equipment properly.

An optional breaker panel offers enough capacity to accommodate almost any field addition to the counter.

The counters are also pre-assembled at the factory, ensuring proper fit and easy reassembly in the field.

Take It A Step Further: Go Custom

Customize your counter for a more permanent line-up by modifying our standard offering. Spline your independent roll-in equipment with the module for an unchanging flow with even cleaner lines.

Or make it your own by creating the ultimate singular line-up by having your Chef Service Counter custom fabricated from the ground up.

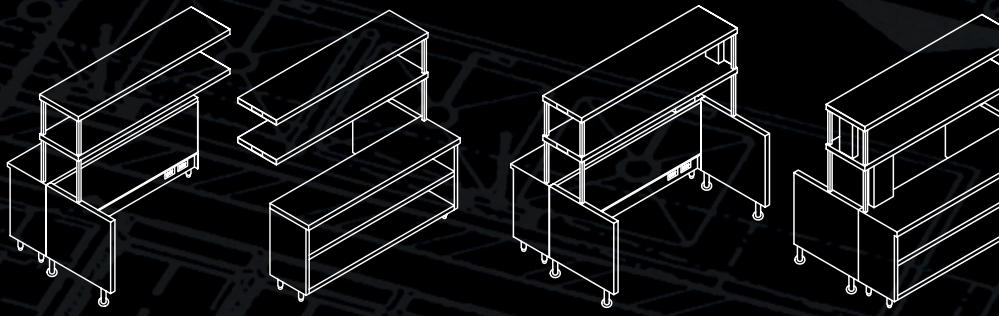


DEEPER DIVE

*Blog, Three Ways Randell Makes
Installation Easy*

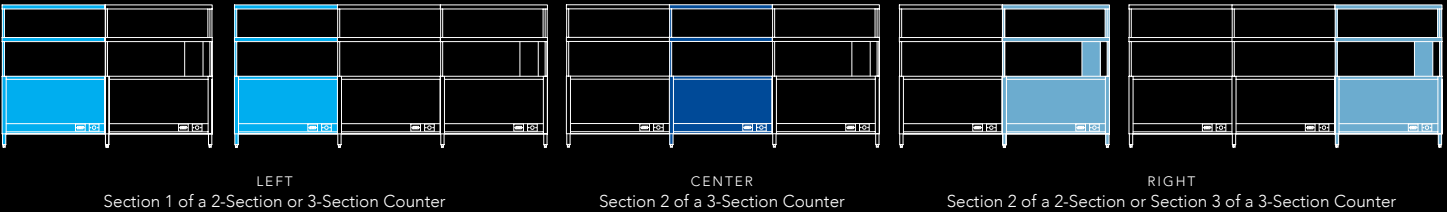
*Blog, To Customize or Mass-Customize?
That is the Question — and Randell is
the Answer*

Blog, Save Big on Cleaning Costs



How To Select Your Module

1. Identify your overall space (length) available left to right.
2. Decide if you want 2 or 3 sections based on how many pieces of equipment you want to roll in.
3. Determine the length of the refrigerators, prep tables, or hot food tables you will use.
4. Select LEFT, CENTER (if you've chosen to do a 3 section layout), and RIGHT section modules to accommodate those lengths.
5. When choosing the RIGHT module, decide if you want the optional breaker panel.

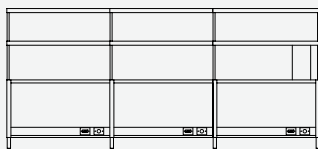


MODEL		LENGTH		DEPTH			
		CABINET	INTERIOR	PLATE CABINET	DIVIDER	OVERSHELF	OVERALL
LEFT		Module represents the LEFT end of the chef-side and RIGHT end of the server side					
RCL-35.5		35.5"	33.5"	18"	30"	18"	48"
RCL-50.5		50.5"	48.5"				
RCL-62.5		62.5"	60.5"				
RCL-65.5		65.5"	63.5"				
RCL-70.5		70.5"	68.5"				
RCL-74.5		74.5"	72.5"				
RCL-80.5		80.5"	78.5"				
RCL-86.5		86.5"	84.5"				
RCL-97.5		97.5"	95.5"				
CENTER		Module represents the CENTER of the chef-side and CENTER of the server side					
RCC-35.5		35.5"	33.5"	18"	30"	18"	48"
RCC-50.5		50.5"	48.5"				
RCC-62.5		62.5"	60.5"				
RCC-65.5		65.5"	63.5"				
RCC-70.5		70.5"	68.5"				
RCC-74.5		74.5"	72.5"				
RCC-80.5		80.5"	78.5"				
RCC-86.5		86.5"	84.5"				
RCC-97.5		97.5"	95.5"				
RIGHT		Module represents the RIGHT end of the chef-side and LEFT end of the server side					
NO BREAKER PANEL	WITH BREAKER PANEL						
RCR-37.5	RCRBP-37.5	37.5"	33.5"	18"	30"	18"	48"
RCR-52.5	RCRBP-52.5	52.5"	48.5"				
RCR-64.5	RCRBP-64.5	64.5"	60.5"				
RCR-67.5	RCRBP-67.5	67.5"	63.5"				
RCR-72.5	RCRBP-72.5	72.5"	68.5"				
RCR-76.5	RCRBP-76.5	76.5"	72.5"				
RCR-82.5	RCRBP-82.5	82.5"	78.5"				
RCR-88.5	RCRBP-88.5	88.5"	84.5"				
RCR-99.5	RCRBP-99.5	99.5"	95.5"				

Bundling With Randell Equipment Offers Unparalleled Performance & Reliability

Typical custom fabricated Chef Service Counters are built to spec, but local fabricators do not have Randell’s background in refrigeration. Though any equipment can be rolled into our standard modules, bundling with Randell equipment offers unparalleled performance and reliability.

With more than half a century of refrigeration experience, Randell builds equipment that has been perfected with time and usage, and has been modified and tweaked for superior temperature holding while offering all the right features, configurations, options and accessories — pre-configured for easy selecting.

RANDELL CHEF SERVICE COUNTER MODULES				OPENING LENGTH	RANDELL EQUIPMENT SIZED FOR MODULE OPENINGS				
LEFT	CENTER	RIGHT NO BREAKER PANEL	RIGHT WITH BREAKER PANEL		RAISED RAIL "PIZZA" PREP TABLES	FLAT TOP "SANDWICH/ SALAD" PREP TABLES	WORKTOPS		HOT FOOD TABLES
							REFRIGERATORS	FREEZERS	
									
RCL-35.5	RCC-35.5	RCR-37.5	RCRBP-37.5	33"	NA	9412-32-290* 9412-32D-290*	9404-32-290*	9404F-32-290*	3612 HT33-EHI-2 (2-well)
RCL-50.5	RCC-50.5	RCR-52.5	RCRBP-52.5	48"	RP48CRx-N12 RP48CRx-M21	PT48-18W-L 9148W-290 9210-513 9305-290	9215-290	9215F-290	3613 HT48-EHI-3 (3-well)
RCL-62.5	RCC-62.5	RCR-64.5	RCRBP-64.5	60"	RP60CRx-N16	PT60-24W-L 9260W-290 9200-513 9601-290	9205-290	9205F-290	NA
RCL-65.5	RCC-65.5	RCR-67.5	RCRBP-67.5	63"	NA	NA	NA	NA	3614 HT63-EHI-4 (4-well)
RCL-70.5	RCC-70.5	RCR-72.5	RCRBP-72.5	68"	RP68CRx-N18 RP68CRx-M30	NA	NA	NA	NA
RCL-74.5	RCC-74.5	RCR-76.5	RCRBP-76.5	72"	NA	PT72-30W-L 9272W-290 9230-513	9235-290	NA	NA
RCL-80.5	RCC-80.5	RCR-82.5	RCRBP-82.5	78"	NA	NA	NA	NA	3615 HT78-EHI-5 (5-well)
RCL-86.5	RCC-86.5	RCR-88.5	RCRBP-88.5	84"	RP83CRx-N22	PT84-36W-L 9220-513	9225-290	NA	NA
RCL-97.5	RCC-97.5	RCR-99.5	RCRBP-99.5	95"	RP95CRx-N26 RP95CRx-M42	NA	NA	NA	NA

Note: smaller unit combinations can be combined equal to or less than opening length including FX precision holding options. *Unit length 32”, all other lengths match opening length.





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Blog, Save Big on Cleaning Costs

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