

# Drop-In Mechanically Cooled Forced Air Refrigerated Cold Pan

models  9928FA 2-Pan, 30.9”L  9943FA 3-Pan, 43.53”L  9957FA 4-Pan, 56.38”L  9972FA 5-Pan, 68.87”L  9986FA 6-Pan, 81.85”L

## Description:

The Randell FA Forced Air Cooled pans utilizes an exclusive dual-coil design proven for over 10 years in the field and now adapted to a drop-in design for use in all applications where the operator would like to maintain food temperatures below 41°F\*.

The FA Series offers best-in-class performance rivaled only by our Randell prep tables and is designed using our vast experience in managing food pan temperatures. The FA series also has industry leading features such as a sealed off area for easy clean-up of spills without disassembly\*\*.

## Specifications:

**CABINET TOP FLANGE/INTERIOR:** Top flange is fully welded 20 gauge stainless steel. Airflow is ducted to outside top edges of pan to ensure proper product holding temperatures. Bottom of pan area is sealed with clean-out drain for easy nightly clean. The top and interior are fabricated of one-piece 20-gauge stainless steel die formed into a fully covered and welded interior pan. All stainless steel baffles provide the correct air flow over the food pans without allowing food spills to fall directly into the evaporator coil compartment. Units are available in 2, 3, 4, 5 & 6-pan configurations as standard. Unit provided with oversized drain for cleaning and condensation from auto-defrost.

**CABINET EXTERIOR/INSULATION:** The exterior is made of heavy gauge non-corrosive steel forming a 2.5” thick cavity which is foamed in place using high-density closed-cell environmentally-friendly polyurethane insulation.

**REFRIGERATION SYSTEM:** Self-contained semi-hermetic R404A system monitored by an expansion valve metering system and a digital thermostatic controller. Unit provided with on / off switch.

**ELECTRICAL:** 115volt – 60cycle 15-amp system with 9 ft cord and plug (NEMA 5-15P)

**TEMPERATURE STATEMENT:** Unit is designed to maintain product between 33°F – 41°F in accordance to NSF Standard 7. framework, suspended below unit body. 8' cordset (NEMA 5-15P) supplied for 115V operation.

*\*To maintain 41°F, product must be pre-chilled to below 40°F and it is recommended that the product is chilled to 35°F for optimal performance; products should not be stored in unit overnight. Unit should be shut off daily and cleaned. \*\*Periodic disassembly is recommended and required to assure best operation; daily cleaning would not require this.*

model 9957FA shown

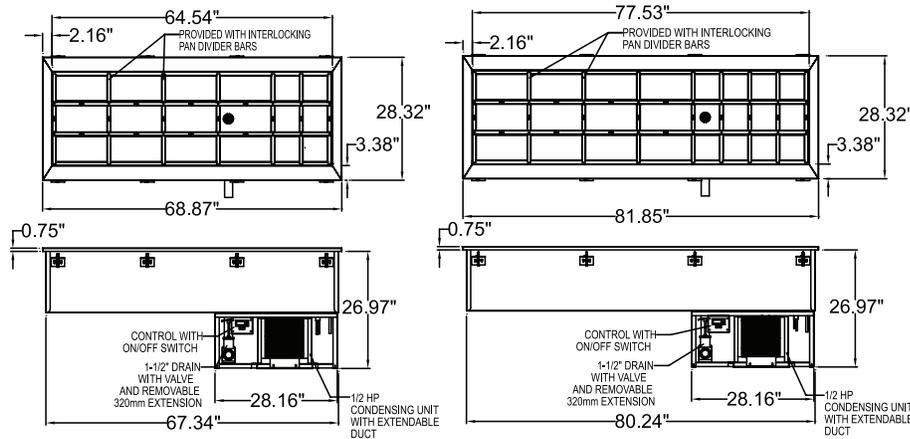
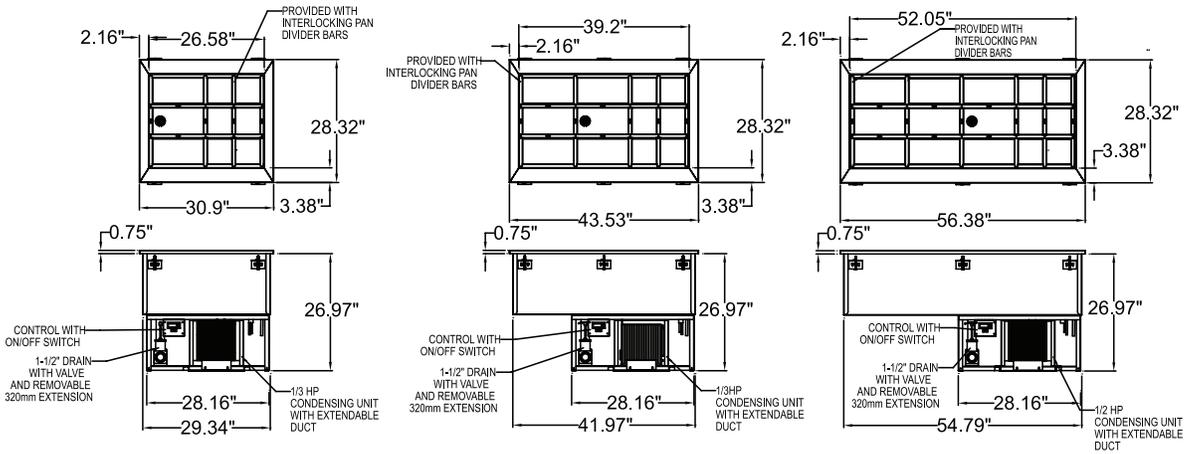


## Standard Features:

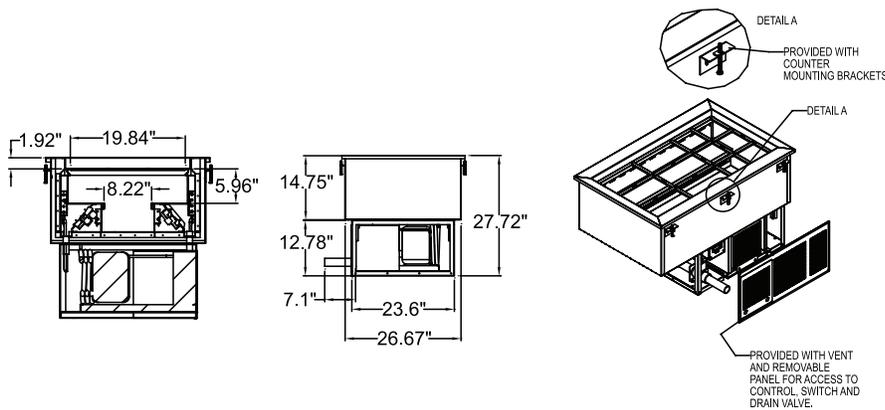
- Insulated foamed in place CFC-free cabinet / body
- On / Off switch
- Digital thermostatic control for optimal temperature setting and maintenance
- Oversized drain for cleaning with 12” removable extension
- Sealed evaporator coil area for optimal performance and to minimize spills in areas where cleaning would be difficult
- Automatic Defrost System
- Locking adaptor bar grid and locking adaptor bars come standard for fractional size pans

## Options & Accessories:

- Remote compressor set-up (compressor by others)
- Remote thermostatic control
- Breath-guard options (contact factory for assistance)
- Lift-up hinged glass cover
- Enclosed base for free-standing applications (contact factory for assistance)
- Matching hot food wells – forced air or traditional bottom heating element
- Export voltages
- Special adaptor bars or inter-locking bars
- Special stainless steel adaptor plates for baine marie crocks



Installation clip holes and bracket



Model	Flange Size	Counter Cutout	# of Pans	V/Hz/Ph	Amps	HP	NEMA	Refrigerant Type/Charge	Ship Weight (lbs)
9928FA	30.9 x 28.32"	30 x 27.25"	2	115/60/1	7	1/3	5-15P	R404A	175
9943FA	43.53 x 28.32"	42.5 x 27.25"	3	115/60/1	7	1/3	5-15P	R404A	218
9957FA	56.38 x 28.32"	55.5 x 27.25"	4	115/60/1	9	1/2	5-15P	R404A	250
9972FA	68.87 x 28.32"	67.75 x 27.25"	5	115/60/1	9	1/2	5-15P	R404A	300
9986FA	81.85 x 28.32"	81 x 27.25"	6	115/60/1	9	1/2	5-15P	R404A	340