



randell MNL2105 PT-W-L Series Prep Tables User Manual

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PART NUMBER PP MNL2105, REV. A (09/21)
This manual provides information for:



OPERATOR MANUAL
IMPORTANT INFORMATION,
KEEP FOR OPERATOR PT-W-L SERIES PREP TABLES

2016 Gees Mill Road, Suite 200, Conyers,
GA 30013 888-994-7636,
fax 888-864-7636 unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING R290 flammable refrigerant in use. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Unified Brands reserves the right to make changes in design and specifications without prior notice. **NOTICE:** Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____





SERIAL NUMBER XXXXXXXXXXXX

MODEL NUMBER XXXXXXXXXXXX

DESCRIPTION

The serial number is located in the cabinet left side or back wall closest to the compressor compartment under the drawer track. An example is shown here.

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EQUIPMENT DESCRIPTION

| MODEL | LENGTH | DEPTH | | HEIGHT | | PAN CAPACITY 1/6 SIZE | DOORS | STORAGE CU. FT. | HP | VOLT/ CYCLE/ PHASE | AMPS | NEMA PLUG | SHIP WT. |
|------------|--------|-------|----------------------------|--------------|--------------------|-----------------------|------------------|-----------------|-----|--------------------|------|-----------|----------|
| | | UNIT | OVERALL WITH CUTTING BOARD | WORK SURFACE | OVERALL COVER OPEN | | | | | | | | |
| PT48-18W-L | 48" | 33" | 36.125" | 34.75" | 49" | 18 | (2) 18" | 10.1 | 1/5 | 115/60/1 | 3.5 | 5-15P | 411 |
| PT60-24W-L | 60" | 33" | 36.125" | 34.75" | 49" | 24 | (1) 21", (1) 27" | 14.7 | 1/4 | 115/60/1 | 3.5 | 5-15P | 456 |
| PT72-30W-L | 72" | 33" | 36.125" | 34.75" | 49" | 30 | (2) 27" | 19.2 | 1/4 | 115/60/1 | 3.5 | 5-15P | 502 |
| PT84-36W-L | 84" | 33" | 36.125" | 34.75" | 49" | 36 | (1) 18", (2) 27" | 24.15 | 1/4 | 115/60/1 | 3.5 | 5-15P | 565 |

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IMPORTANT – READ FIRST – IMPORTANT INTERIOR EVAPORATOR COVER



DANGER

RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST THE REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.

EXTERIOR OF UNIT



CAUTION

RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERLY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.

NEAR EXPOSED REFRIGERANT TUBING

**CAUTION**

RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

**DANGER**

RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

**CAUTION**

RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT THE REPAIR MANUAL / OWNER'S GUIDE BEFORE ATTEMPTING TO INSTALL OR SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

INSTALLATION**CAUTION:**

THIS UNIT CONTAINS R290 FLAMMABLE REFRIGERANT. USE CAUTION WHEN HANDLING MOVING AND USE OF THE REFRIGERATOR OR FREEZER. AVOID DAMAGING THE REFRIGERANT TUBING OR INCREASING THE RISK OF A LEAK.

WARNING:

FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

WARNING:

IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG. BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.

THE CAREL CONTROLLER HAS LOW VOLTAGE PROTECTION AND WILL NOT OUTPUT VOLTAGE TO THE COMPRESSOR IF THE VOLTAGE IS LESS THAN 104V.

WARNING:

IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION TO VERIFY THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.

WARNING:

EVAPORATOR FANS RUN CONTINUOUSLY WHILE THE BASE IS POWERED ON.

WARNING:

THIS UNIT IS INTENDED FOR USE IN LABORATORIES IN COMMERCIAL, INDUSTRIAL, OR INSTITUTIONAL OCCUPANCIES AS DEFINED IN THE SAFETY STANDARD FOR REFRIGERATION SYSTEMS, ASHRAE 15.

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

1. Floor Load: The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. All casters must be in contact with the floor to support the weight. Casters may require shims in order for the caster to be in contact with the floor. NOTE: If there is a question pertaining to weight load limits, consult the factory at 1-888-994-7636.
2. Clearances: The unit shall have a clearance of 0 inches at the top, 0 inches at the rear, and 0 inches at each side.
3. Ventilation: The air-cooled self-contained unit requires a sufficient amount of cool clean air. Avoid surrounding

your unit around other heat-generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 70° F (21°C) or above 86°F (32°C). Do not place any object that can block the ventilation exhaust from the machine compartment register.

INSTALLATION CHECKLIST

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together or rubbing against any steel.
2. Check all visible components for any potential damage.
3. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
4. The unit must be properly leveled; Check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet height or shimming casters may be necessary if the floor is not level.

NOTE: Damage to equipment may result if not followed. Unified Brands is not responsible for damage to equipment if improperly installed.

5. Plug unit into a power source. The unit will come on. If unit does not turn on, refer to the controller operation section of this manual to manually turn on the unit.
6. Allow unit time to cool down to holding temperature. If temperature adjustments are required, the control is located on the front panel. Confirm that the unit is holding the desired temperature.
7. If the unit has drawers, check the drawer to ensure the drawer slides freely and fully extends along with seating in the cabinet properly when closed.
8. Refer to the front of this manual for serial number location. Please record this information in your manual on page 1 now. It will be necessary when ordering replacement parts or requesting warranty service.
9. Allow your unit to operate for approximately 45 minutes before putting in food in the rail. Allow 2 hours for the base of the unit to cool down to storage temperature, prior to loading the product. NOTE: All motors are oiled and sealed.

ELECTRICAL SUPPLY

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag.

OPTIONAL BULLET-FEET ADJUSTMENT

The legs are equipped with bullet-type leveling bolts. Turn bolts clockwise or counterclockwise until the unit is level (both right to left and front to back). This can be done by hand or with an open-end wrench.

OPERATION

AMBIENT CONDITIONS

The unit is designed for normal operating temperatures between 70° F (21°C) – 86°F (32°C). Operating outside of those temperatures may cause premature product wear or failure.

Unified Brands has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type, and your type of operation, you may need to alter this temperature using control adjustment until the desired temperature is reached.





Condiments pans will maintain proper temperatures when utilized properly. It is strongly recommended that standard hooded roll covers be kept in the closed position when the unit is not in use and between rush periods. It

is also required that the standard hood covers remain on the unit at all times to maintain proper product temperatures. This is especially important in the summer and in kitchens exceeding 80°F (26.7°C). Do not leave the covers open for prolonged periods. All individual condiment pans need to be in the rail at all times. NOTE: If no product is available or necessary, fill empty pans with 1 to 2 inches of water as an insulating barrier.

MECHANICAL COMPARTMENT

- 1. To power on the unit, press and hold the controller power button until the LED display turns on.
- 2. To power off the unit, press and hold the controller power button until the LED display turns off.

CAREL CONTROLLER OPERATION.

| LED | FUNCTION |
|---|--------------------------|
|  | Compressor energized |
|  | Defrost in progress |
|  | Evaporator fan energized |
|  | An alarm is occurring |



POWER ON / OFF: Press and hold the Power Button  for more than 3 seconds or until the LED display

turns On/Off.



MANUAL DEFROST: Press and hold the Defrost Button for more than 3 seconds (melting snowflake will light).]

CHANGE SETPOINT: To raise the temperature

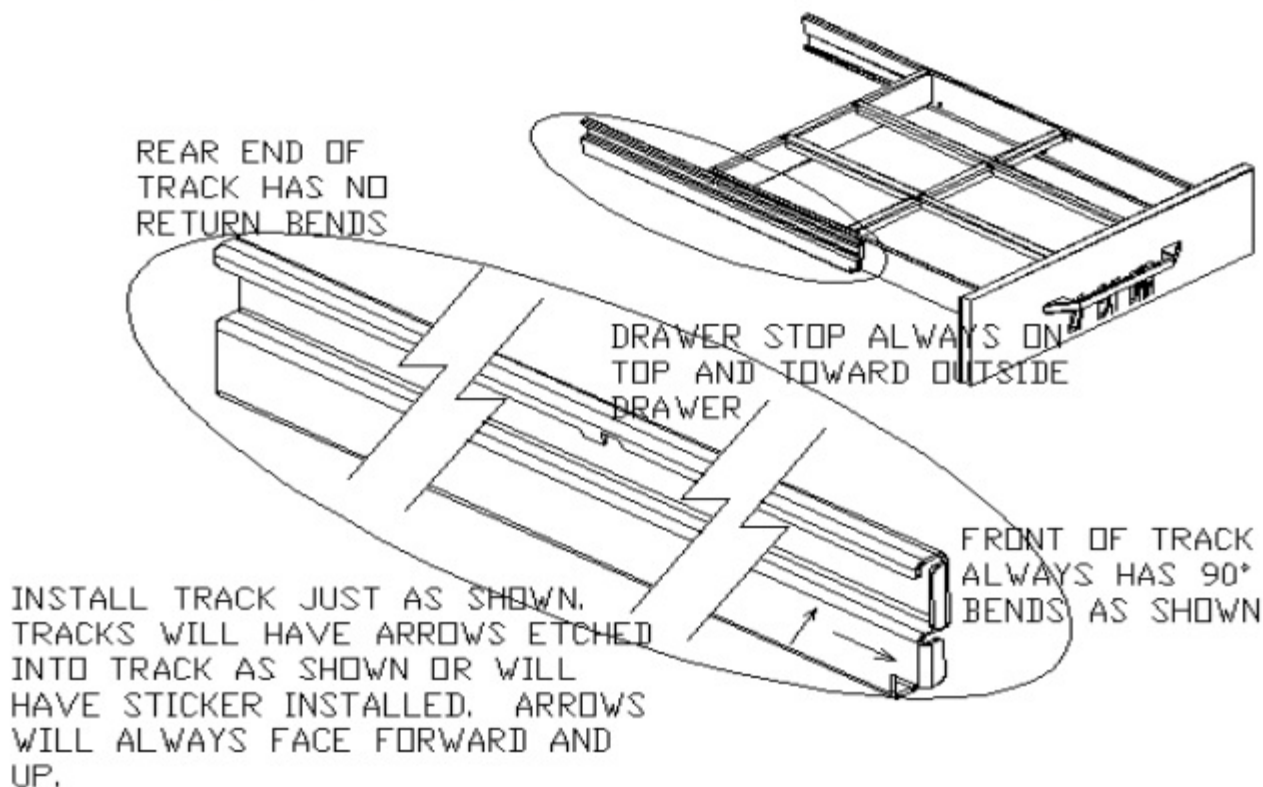
1. Press and hold the set button for 1 second to access the set point.
2. When the setpoint starts flashing, press the up button to adjust the set point.
3. Press the set button for 3-seconds to save the set point.

CHANGE SETPOINT: To lower the temperature

1. Press and hold the set button for 1 second to access the set point.
2. When the setpoint starts flashing, press the down the button to adjust the set point.
3. Press the set button for 3-seconds to save the set point.

OPTIONAL DRAWER: REMOVAL (IF APPLICABLE)

1. Fully extend the drawer that is to be removed.
2. Remove product pans from the drawer.
3. Lift up the drawer stop tabs on each side of the drawer track.
4. Pull the drawer out while lifting the tabs.



OPTIONAL DRAWER: INSTALLATION (IF APPLICABLE)

To remove and re-install individual drawers and drawer tracks, please refer to the figure above for proper installation instructions.

MAINTENANCE

WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

WARNING: DO NOT USE STEEL PADS, WIRE BRUSHES, SCRAPERS, OR CHLORIDE CLEANERS TO CLEAN YOUR STAINLESS STEEL.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. **WARNING:** DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.

Unified Brands strongly suggests a preventive maintenance program that would include the following monthly, weekly, and daily procedures: If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty. It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic Preventative Maintenance.

WEEKLY PM PROCEDURES

1. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life. Do not use bleach for cleaning gaskets. Bleach will cause the gaskets to become brittle and not reach

their normal life expectancy.

MONTHLY PM PROCEDURES

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper airflow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with a coil cleaner and/or a vacuum cleaner and brush. NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through the condenser.
2. Clean fan blades on the condensing unit and evaporator assembly.
3. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent.
4. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
5. Lubricate door hinges with lithium grease.

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

| JOB | CLEANING AGENT | COMMENTS |
|---|------------------------------------|--|
| Routine cleaning | Soap, ammonia, detergent Medalion | Apply with a sponge or cloth |
| Fingerprints and smears | Arcal 20, Lac-O-Nu, Ecoshine | Provides a barrier film |
| Stubborn stains and discoloration | Cameo, Talc, Zud, First Impression | Rub in the direction of the polished lines |
| Greasy and fatty acids, blood, burnt-on foods | Easy-Off, Degrease It, Oven Aid | Excellent removal on all finishes |
| Grease and Oil | Any good commercial detergent | Apply with a sponge or cloth |
| Restoration/Preservation | Benefit, Super Sheen | Good idea monthly |

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as flexibility in scheduling or maintenance for your convenience. For a complete listing of current Unified Brands ASA please visit www.unifiedbrands.net.

Unified Brands believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

CONTACT US

If you have questions pertaining to the content in this manual, contact Unified Brands at 888-994-7636 or tsrandell@unifiedbrands.net.

TROUBLESHOOTING

This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual. When in doubt, turn the unit off and contact service at 888-994-7636 or tsrandell@unifiedbrands.net.

| SYMPTOM | POSSIBLE CAUSE | PROCEDURE |
|---------------------------|------------------------------------|--|
| The unit does not run | No power to the unit | Plug-in unit |
| | Control in OFF position | Turn controller on |
| | Faulty control | Call for service at 888-994- 7636 |
| Unit too cold | Incorrect set point | Adjust control set point |
| Unit too warm | The roll cover is open | Close roll cover |
| | The gasket is torn or out of place | Inspect the gasket for wear and position |
| | Incorrect set point | Adjust control set point |
| | Warm product introduced to cabinet | Pre-chill product 37° F |
| | Ice on the coil | Initiate manual defrost |
| Unit noisy | Ice on the coil | Initiate manual defrost |
| The unit does not defrost | Excessive ice on the coil | Initiate manual defrost |

CAREL CONTROLLER CODES

| DISPLAYED ALARM CODE | ALARM DESCRIPTION |
|----------------------|-------------------|
| E0 | Control probe |
| E1 | Defrost probe |
| dOr | Open door |
| LO | Low temperature |
| HI | High temperature |
| CHt | Dirty condenser |

CLEANING CONDENSER COIL

An accumulation of dirt and dust prevents the condenser coil from removing, making your unit cool poorly, run constantly, or even stop completely if the compressor overheats. Clean coil using a vacuum cleaner with wand attachment. If the coil is greasy, wash it with a solution of warm water the mild detergent using a bristle brush. Take care not to drip water onto other parts of the condensing unit.

CLEANING DRAIN AND DRAIN PAN

Clean the drain using an oven baster to force a solution of hot water and baking soda or bleach into the drain opening. To clear a stubborn clog, insert a length of 1/4" round plastic tubing into the drain and push it gently through to the drain pan; pull back out. Wash the drain pan regularly with a solution of warm water and baking soda.

CHECKING THE DOOR SEAL

Open the door and examine all four sides of the door gasket for any tears. Feel the gasket for brittleness and/or cracks. If the gasket shows damage, then it must be replaced. If no damage is observed, close the door and check the seal between the gasket and the cabinet for obvious gaps. Next open the door and close it on a dollar bill. Slowly pull the dollar bill out from the door. If the gasket seals properly, you will feel the tension as it grips the bill. Repeat this test all around the door. If the gasket does not seal tightly, replace the gasket after first checking the door for any sagging or warping.

SERVICE

CAUTION:

COMPONENT PARTS SHALL BE REPLACED WITH FACTORY OEM PARTS. SERVICE WORK SHALL BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, SO AS TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

CAUTION:

BEFORE MAKING ANY REPAIRS, ENSURE THE UNIT IS DISCONNECTED FROM ITS POWER SOURCE.

This piece of equipment uses an R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also warning labels stating that the unit contains R290 refrigerant. R290 is safe to use as long as you follow these warning labels. No smoking or open flames when servicing this equipment. If needed, use a CO2 or powder-type fire extinguisher. Replacement parts used on any R290 Refrigeration system cabinet must have specific UL certification for non-sparking components. Only authorized service technicians, certified in the R290 system should service this equipment.

MANIFOLD SET An R134A manifold set can be used for servicing this equipment.

REFRIGERANT RECOVERY Follow all national and local regulations for R-290 refrigerant recovery.

LEAKING CHECKING AND REPAIR

Leak check an R-290 system the same way you would an R-134a or R-404A system with the following exceptions.

1. Do not use a Halid leak detector on an R290 system.
2. An electronic leak detector must be designated specifically for combustible gas.

The use of a bubble solution or an ultrasonic leak detector are acceptable.

When repairing a leak, it is recommended to use oxygen-free dry nitrogen with a trace gas not exceeding 200PSI.

When accessing an R290 system, piercing valves are not to remain on the equipment in a permanent manner.

After the charge is recovered, Schrader valves are to be installed on the process stubs. A proper charge is to be weighed into the system and the system is to be leak checked afterward.

The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If the marking is removed, it must be replaced and extended at least 2.5 centimeters (1") from the compressor.

CHARGING

Follow the charge amount specified on the data tag. It is recommended to use the shortest hoses possible to prevent undercharging.

- Ensure the system is sealed and leak checked
- Evacuate the system to a minimum of 500 micron
- Weigh incorrect charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps

WARRANTY

Congratulations on the purchase of your new Unified Brands equipment. We hope you enjoy many years of reliable service in connection with the same. Please review all of the important safety and operational information contained in the Operator's Manual for this equipment before it is placed in service. If you have any questions related to equipment set up, operations, or service, please call 888-994-7636.

In addition, please review the terms and conditions of the sale set forth below.

*******IMPORTANT NOTICE*******

WARRANTIES, LIMITATIONS ON WARRANTIES, AND LIMITATIONS OF REMEDIES

The following Warranties, Limitation on Warranties, and Limitation of Remedies are included in the terms of sale for this product. Please read this entire warranty and all warranty modifications, disclaimers, and limitations of remedies set forth hereinbefore accepting or using this equipment or product. The customer acknowledges and accepts the provisions of this notice by the Customer's acceptance and use of the product. If these provisions are not acceptable and agreed to by the Customer, then please return this product in its unused condition to Unified Brands or a Unified Brands authorized dealer.

UNIFIED BRANDS warrants this product against defects in material and workmanship under normal use and services for which this product was designed. This warranty runs only to the original end-user and is in lieu of any other liability for defects. THE WARRANTIES EXPRESSED IN THESE TERMS AND CONDITIONS ARE IN PLACE OF ANY AND ALL OTHER EXPRESS WARRANTIES (UNLESS SEPARATELY STATED IN PRINTED MATERIAL PREPARED BY US DESCRIBING OUR EQUIPMENT) AND EXCLUDE ALL IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE; NOR ARE THERE ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE. In no event shall UNIFIED BRANDS be liable for damages or delay or for any consequential, special or contingent damages arising out of any breach of our warranty, whether or not we have knowledge of specific needs or our employees or agents have given any specific assurances. Anyone claiming that there has been a breach of warranty by UNIFIED BRANDS must give us written notice within THIRTY (30) days after discovery of the relevant defect or the right to assert such claim will have been waived conclusively and provided further that any such claim must also be asserted within the general warranty period for such equipment and/or parts.

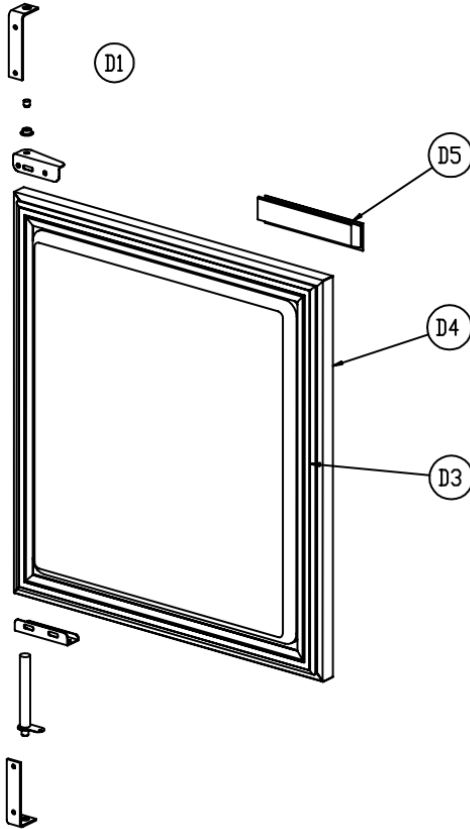
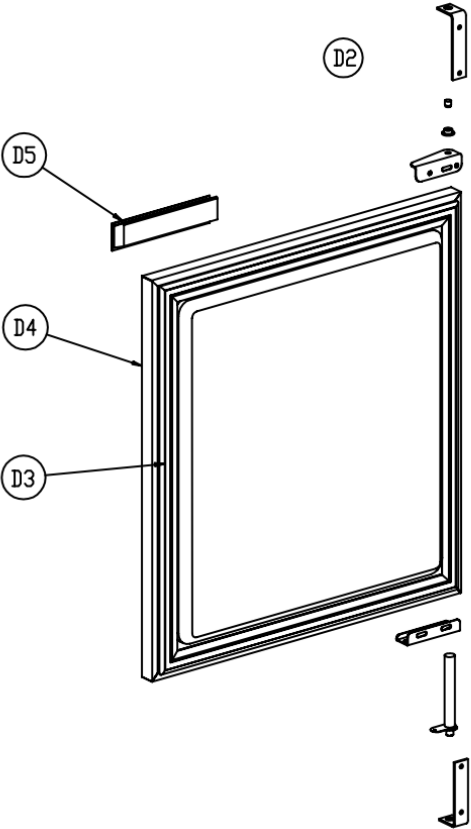
UNIFIED BRANDS will not be liable for any expense incurred without our prior written authorization for alterations made outside of our factory or for repairs that are not performed by UNIFIED BRANDS authorized service departments using UNIFIED BRANDS factory parts. Nor shall we be responsible for the performance of equipment as to which any repairs, revisions or alterations have been made by others.

THE EXCLUSIVE REMEDY OF THE USER OR BUYER AND THE EXCLUSIVE LIABILITY OF UNIFIED BRANDS OR ANY SELLER OF UNIFIED BRANDS PRODUCTS, FOR ANY AND ALL CLAIMS, LOSSES, INJURIES, OR DAMAGES (INCLUDING CLAIMS BASED ON BREACH OF WARRANTY, CONTRACT, NEGLIGENCE, TORT, STRICT LIABILITY, OR OTHERWISE) RESULTING FROM OR ARISING OUT OF THE USE OF HANDLING OF THIS PRODUCT, SHALL BE THE RETURN OF THE PURCHASE PRICE OR AN AMOUNT NOT TO EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT OR, AT THE ELECTION OF UNIFIED BRANDS OR THE SELLER, THE REPLACEMENT OF THE PRODUCT.

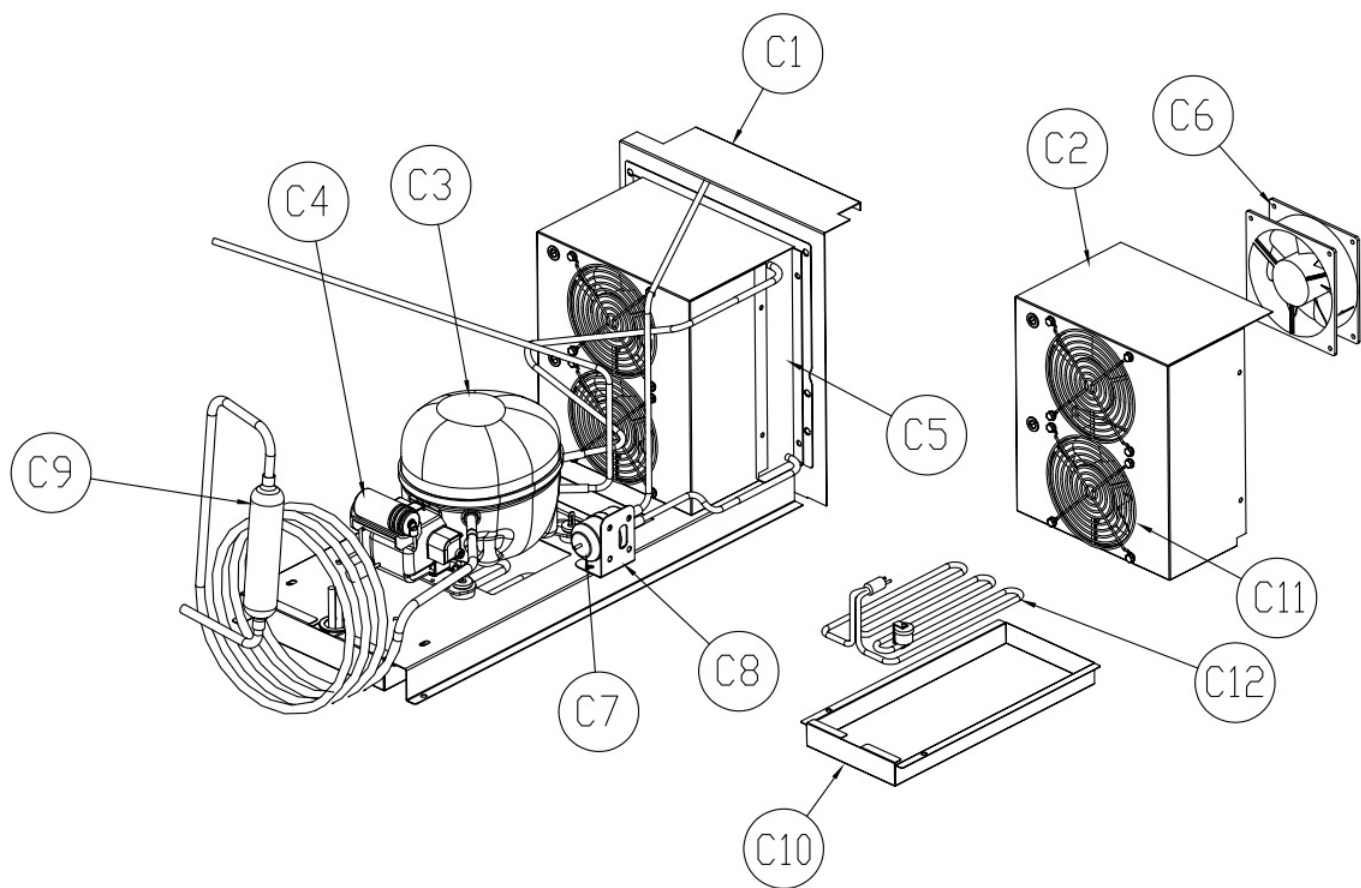


<https://unifiedbrands.net/Randell-Warranty-Information>

Parts List

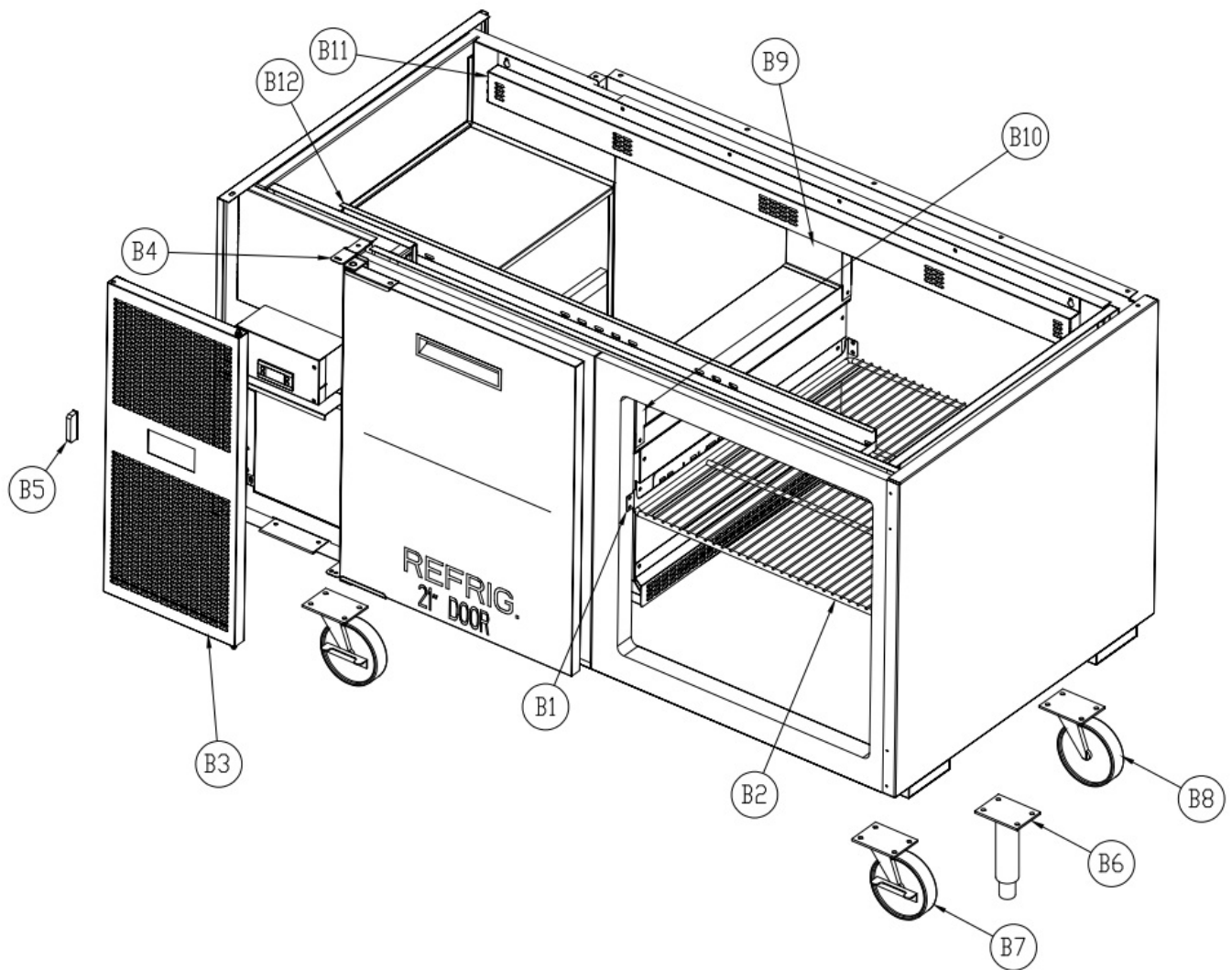


| ITEM | SERVICE PART | DESCRIPTION | PT48-18 W-L | PT60-24 W-L | PT72-30 W-L | PT84-36 W-L |
|------|--------------|------------------------------------|----------------|----------------|----------------|----------------|
| D1 | RP HNG9901 | HINGE ASSY, SELF CLOSING, RIGHT | X | X | X | X |
| D2 | RP HNG9902 | HINGE ASSY, SELF CLOSING, LEFT | X | X | X | X |
| D3 | IN GSK1020 | GASKET, PUSH-IN (LEFT/RIGHT DOORS) | X | — | — | X |
| D3 | IN GSK9902 | GASKET, PUSH-IN (LEFT/RIGHT DOORS) | — | X | — | — |
| D3 | IN GSK1030 | GASKET, PUSH-IN (LEFT/RIGHT DOORS) | — | X | X | X |
| D4 | RP DOR101 | DOOR – RIGHT – 18" | X | — | — | X |
| D4 | RP DOR102 | DOOR – LEFT – 18" | X | — | — | X |
| D4 | RP DOR0209 | DOOR – RIGHT – 21" | — | X | — | — |
| D4 | RP DOR0208 | DOOR – LEFT – 21" | — | X | — | — |
| D4 | RP DOR105 | DOOR – RIGHT – 27" | — | X | X | X |
| D4 | RP DOR106 | DOOR – LEFT – 27" | — | X | X | X |
| D5 | HD HDL0103 | HANDLE, BLACK PLASTIC | X | X | X | X |



| ITEM | SERVICE PART | DESCRIPTION | PT48-18 W-L | PT60-24 W-L | PT72-30 W-L | PT84-36 W-L |
|------|---------------|--|-------------|-------------|-------------|-------------|
| C1 | RP SHD21 01 | CONDENSER SHROUD, LEFT, T07-2146 | X | X | X | X |
| C2 | RP SHD21 02 | FAN SHROUD, T07-2105 | X | X | X | X |
| C3 | RF CMP18 01 | COMPRESSOR, 1/5 HP R290 EMBRACO | X | — | — | — |
| C4 | RF CMP18 01SC | COMPRESSOR, 1/5 HP R290 EMBRACO START COMPONENTS | X | — | — | — |
| C3 | RF CON16 04 | COMPRESSOR, 1/4 HP R290 EMBRACO | — | X | X | X |
| C4 | RF CON16 04SC | COMPRESSOR, 1/4 HP R290 EMBRACO START COMPONENTS | — | X | X | X |

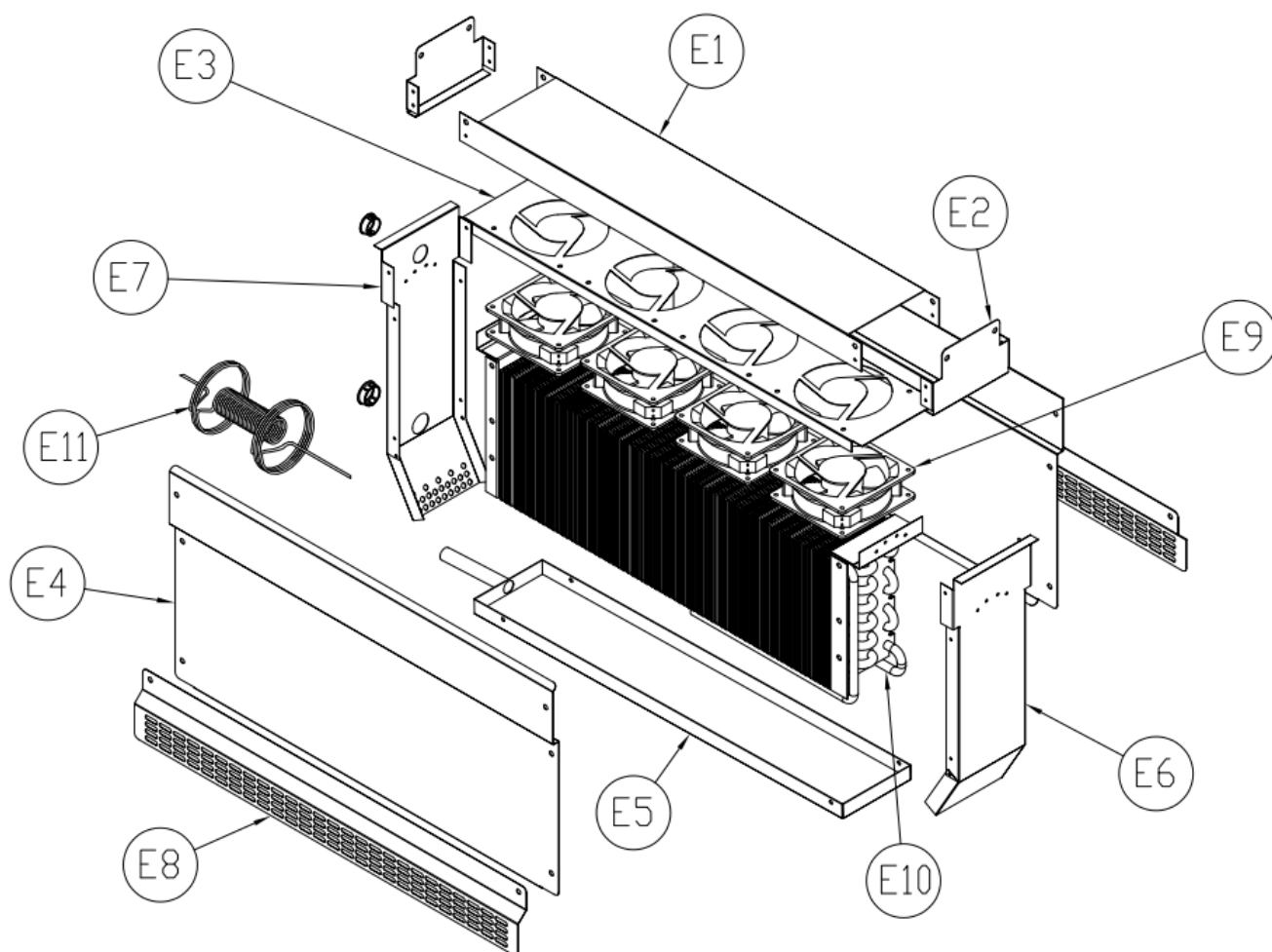
| | | | | | | |
|-----|----------------|--|---|---|---|---|
| C5 | RF COI160 3 | CONDENSER COIL | X | X | X | X |
| C6 | RF FAN060 1 | FAN, AXIAL 127 X 38 MM | X | X | X | X |
| C7 | RF FLT990 2 | DRYER | X | X | X | X |
| C8 | RP BRK2106 | DRYER BRACKET, T07-1167 | X | X | X | X |
| C9 | RF ACM18 01 | ACCUMULATOR | X | X | X | X |
| C10 | RP DRP21 01 | DRAIN PAN, CMPR, PTXX-XW, T07-2 147 | X | X | X | X |
| C11 | HD GRD16 10 | FAN GUARD, NICK CHROME 127MM RND | X | X | X | X |
| C12 | EL WIR274 | CONDENSATE PAN HEATER, 200WA TT | X | X | X | X |



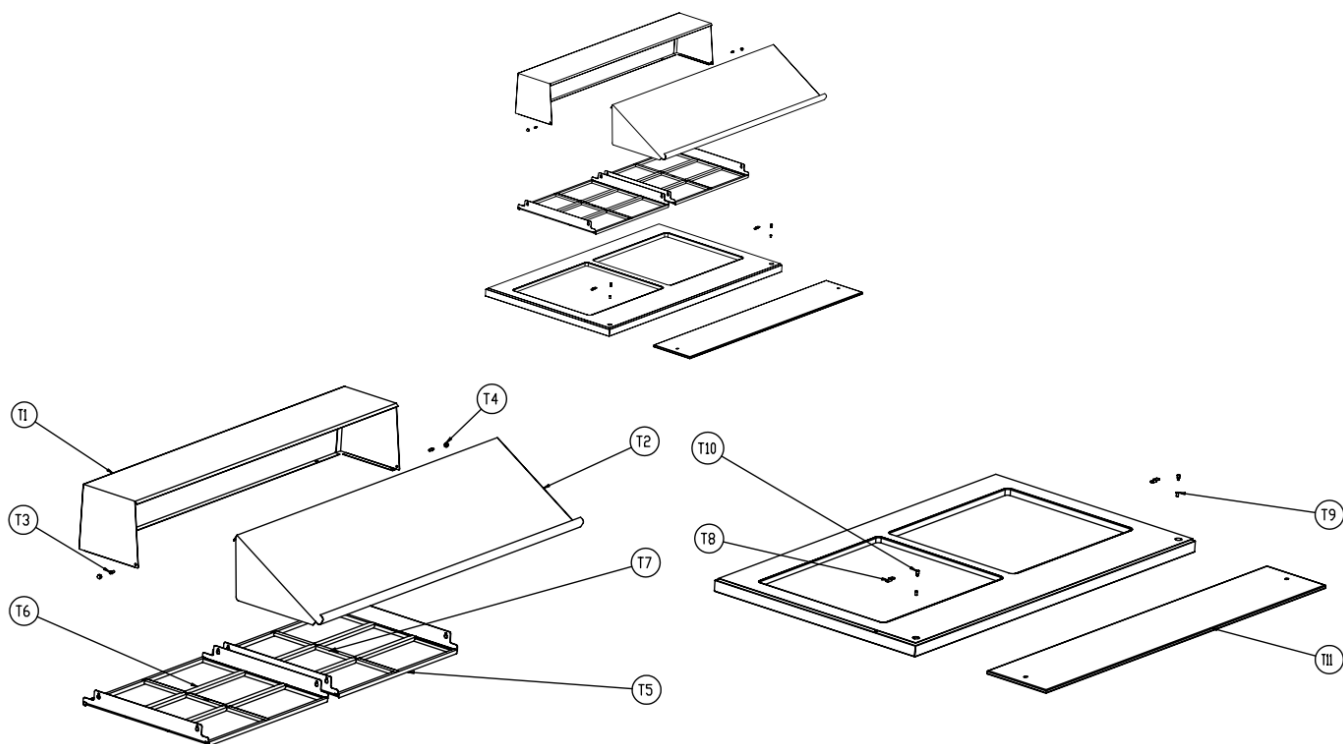
| ITEM | SERVICE PART | DESCRIPTION | PT48-18 W-L | PT60-24 W-L | PT72-30 W-L | PT84-36 W-L |
|------|--------------|---|----------------|----------------|----------------|----------------|
| B1 | RP SPT2 101L | SHELF SUPPORT LEFT OF DOOR, INTERIOR, T07-2139 | X | X | X | X |
| B1 | RP SPT2 101R | SHELF SUPPORT RIGHT OF DOOR, INTERIOR, T07-2141 (NOT SHOWN) | X | X | X | X |
| B2 | HD SHL9 912 | WIRE SHELF, 16 1/8" X 25 1/4" | — | X | — | — |
| B2 | HD SHL0 15 | WIRE SHELF, 13 1/8" X 25 1/4" | X | — | — | X |
| B2 | HD SHL1 05 | WIRE SHELF, 22" X 25 1/4" | — | X | X | X |

| | | | | | | |
|-----|----------------|--|---|---|---|---|
| B3 | RP LVR2 105 | COMPRESSOR LOUVER, PTXX-XW, R29 0, T07-2137 | X | X | X | X |
| B4 | RP HNG 2101 | HINGED LOUVER MOUNTING BRACKET, T07-2124 | X | X | X | X |
| B5 | HD CTH9 901 | CATCH, MAGNETIC SOUTHCO 02-10- 201-10 | X | X | X | X |
| B6 | HD LEG9 902 | BULLET LEG (OPTION) | X | X | X | X |
| B7 | HD CST0 60 | LOCKING CASTER (STANDARD) | X | X | X | X |
| B8 | HD CST0 61 | NON-LOCKING CASTER (STANDARD) | X | X | X | X |
| B9 | RP DCT2 101 | VERTICAL AIR DUCT, REAR, T07-2126 | X | X | X | X |
| B10 | RP DCT2 102 | VERTICAL AIR DUCT, FRONT, T07-2138 | X | X | X | X |
| B11 | RP DCT2 103 | HORIZ AIR DUCT, REAR, T07-2055 | X | — | — | — |
| B11 | RP DCT2 104 | HORIZ AIR DUCT, REAR, T07-2072 | — | X | — | — |
| B11 | RP DCT2 105 | HORIZ AIR DUCT, REAR, T07-2087 | — | — | X | — |
| B11 | RP DCT2 106 | HORIZ AIR DUCT, REAR, T07-2145 | — | — | — | X |
| B12 | RP DCT2 107 | HORIZ AIR DUCT, FRONT, T07-2056 | X | — | — | — |
| B12 | RP DCT2 108 | HORIZ AIR DUCT, FRONT, T07-2073 | — | X | — | — |
| B12 | RP DCT2 109 | HORIZ AIR DUCT, FRONT, T07-2088 | — | — | X | — |

| | | | | | | |
|-----|----------------|---|---|---|---|---|
| B12 | RP DCT2 110 | HORIZ AIR DUCT, FRONT, T07-2144 | — | — | — | X |
| B12 | RP BCK2 106 | SS BACK PANEL, 48"; T07-1800A03 (NO T SHOWN) | X | — | — | — |
| B12 | RP BCK2 107 | SS BACK PANEL, 60"; T07-1800B03 (NO T SHOWN) | — | X | — | — |
| B12 | RP BCK2 108 | SS BACK PANEL, 72"; T07-1800C03 (NO T SHOWN) | — | — | X | — |
| B12 | RP BCK2 109 | SS BACK PANEL, 84": T07-1800D03 (NO T SHOWN) | — | — | — | X |



| ITEM | SERVICE PART | DESCRIPTION | PT48-18W-L | PT60-24W-L | PT72-30W-L | PT84-36W-L |
|------|--------------|--|------------|------------|------------|------------|
| E1 | RP GRD 2101 | EVAP TOP SUPPORT CHANNEL – T07-2140 | X | X | X | X |
| E2 | RP GRD 2102 | EVAP TOP MOUNTING BRACKETS – T07-2142 | X | X | X | X |
| E3 | RP SHD 2103 | EVA FAN SHROUD, FOUR FANS, T07-2143 | — | X | X | X |
| E3 | RP SHD 2104 | EVA FAN SHROUD, SINGLE FAN, T07-2057 | X | — | — | — |
| E4 | RP CVR 2102 | EVAP HOUSING COVER, T07-2116 | X | X | X | X |
| E5 | RP DRP 2102 | EVAP HOUSING DRAIN PAN, T07-2121 | X | X | X | X |
| E6 | RP FRT2 102 | EVAP HOUSING FRONT, T07-2120 | X | X | X | X |
| E7 | RP BCK2105 | EVAP HOUSING REAR, T07-2123 | X | X | X | X |
| E8 | RP GRD 2103 | GUARD, COIL DRAIN PAN, T07-2115 | X | X | X | X |
| E9 | RF FAN1 401 | FAN, AXIAL 119MM X 38MM | X | X | X | X |
| E10 | RF COI1 25 | EVAPORATOR COIL | X | X | X | X |
| E11 | RP CAP2 104 | CAP TUBE, T07-2159 | X | X | X | X |
| E11 | RF CNT2 104 | QTIP68-90F-120, 120" BLUE THERMISTOR 10K OHM Q-CURVE BETA 3435 (NOT SHOWN) | X | X | X | X |
| E11 | RF CNT2 103 | QTIP68B-90F-120, 120" BLACK THERMISTOR 10K OHM Q-CURVE BETA 3435 (NOT SHOWN) | X | X | X | X |



| ITEM | SERVICE PART | DESCRIPTION | PT48-18 W-L | PT60-24 W-L | PT72-30 W-L | PT84-36 W-L |
|------|----------------|--|----------------|----------------|----------------|----------------|
| T1 | RP COV21 01 | PT48-18W ROLLOVER ASSEMBLY, RQ ROLLPT48-18W | X | — | — | — |
| T1 | RP COV21 02 | PT60-24W ROLLOVER ASSEMBLY, RQ ROLLPT60-24W | — | X | — | — |
| T1 | RP COV21 03 | PT72-30W ROLLOVER ASSEMBLY, RQ ROLLPT72-30W | — | — | X | — |
| T1 | RP COV21 04 | PT84-36W ROLLOVER ASSEMBLY, RQ ROLLPT84-36W | — | — | — | X |
| T2 | RP ROL2101 | ROLL COVER FRONT ONLY, PT48-18W, T07-2053 | X | — | — | — |
| T2 | RP ROL2102 | ROLL COVER FRONT ONLY, PT60-24W, T07-2068 | — | X | — | — |
| T2 | RP ROL2103 | ROLL COVER FRONT ONLY, PT72-30W, T07-2083 | — | — | X | — |

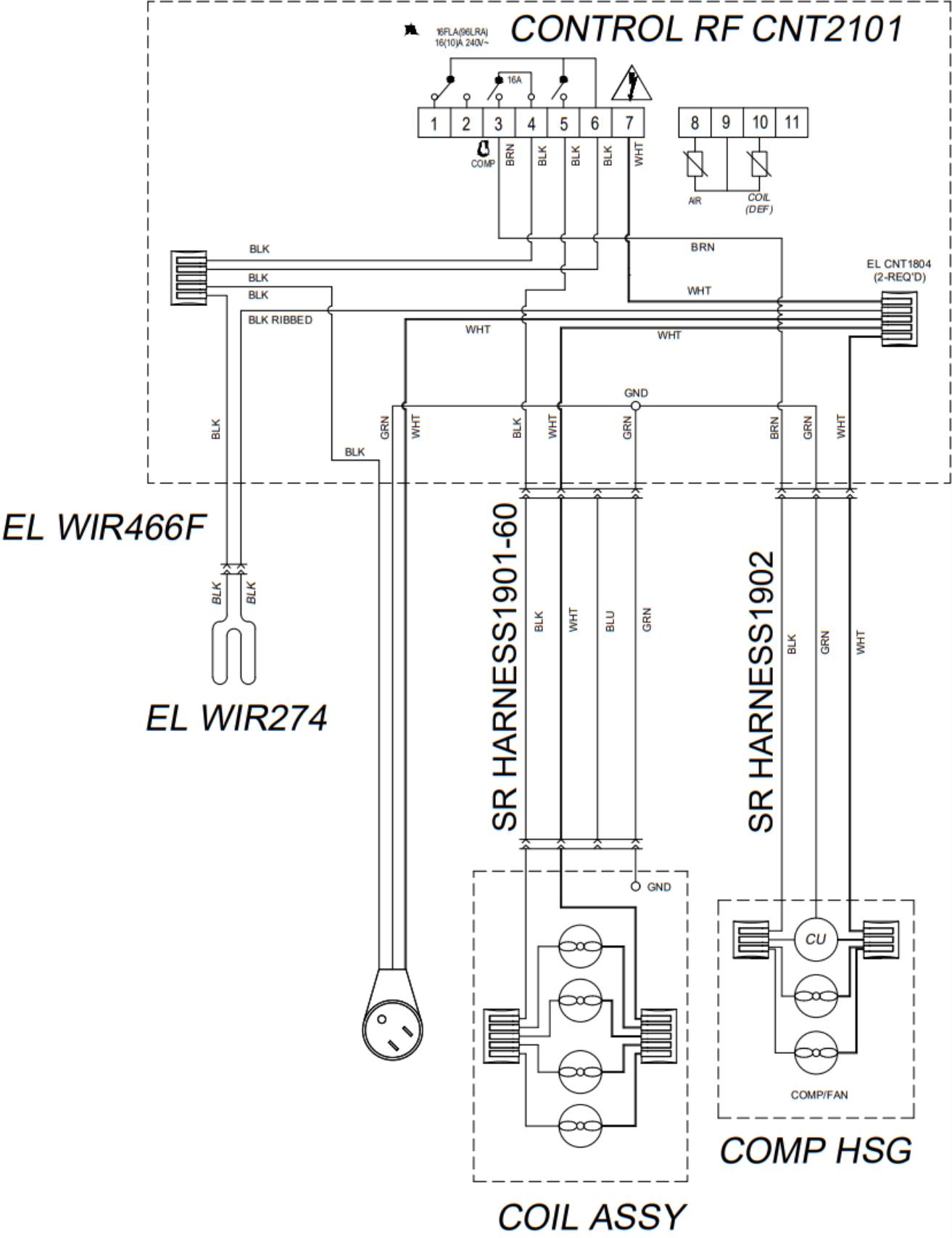
| | | | | | | |
|-----|------------------|--|---|---|---|---|
| T2 | RP ROL2104 | ROLL COVER FRONT ONLY, PT84-36W, T07-2103 | — | — | — | X |
| T3 | HD PIN010 1 | ROLL COVER PIVOT PIN, .875" X 1/4-20 | X | X | X | X |
| T4 | FA NUT040 3SS | NUT, PIVOT PIN 1/4-20 CAP NUT | X | X | X | X |
| T5 | RP BAR1204 | PAN SUPPORT, 12 PAN OPENING, FRO NT & BACK, 25.8", T07-0087 | — | X | X | — |
| T5 | RP BAR1306 | PAN SUPPORT, 18 PAN OPENING, BAC K, 38.75", T07-0088 | X | — | X | X |
| T5 | RP BRK1504 | PAN SUPPORT. LEFT, T07-0085 | X | X | X | X |
| T5 | RP BRK1505 | PAN SUPPORT. RIGHT, T07-0086 | X | X | X | X |
| T5 | RP BAR2107 | PAN SUPPORT, 18 PAN OPENING, FRO NT, 38.75", T07-2161 | X | — | X | X |
| T6 | RP BAR069 | ADAPTER BAR, 12" LOCKING | X | X | X | X |
| T7 | RP BAR07 K | ADAPTER BAR, 20" | X | X | X | X |
| T8 | RP CLP001 | CLIP, CUTTING BOARD, SET OF 2 | X | X | X | X |
| T9 | FA NUT013 0 | NUTSERT, 10/24 ALUM. | X | X | X | X |
| T10 | HD PIN203 0 | PIN, CUTTING BOARD | X | X | X | X |
| T11 | RP CPH10 48 | POLY CUTTING BOARD, 10" X 48" X .37 5" | X | — | — | — |

| | | | | | | |
|-----|----------------|--|---|---|---|---|
| T11 | RP RCH10 48 | RICHLITE CUTTING BOARD, 10" X 48" X .5" | X | — | — | — |
| T11 | RP CPH10 60 | POLY CUTTING BOARD, 10" X 60" X .37 5" | — | X | — | — |
| T11 | RP RCH10 60 | RICHLITE CUTTING BOARD, 10" X 60" X .5" | — | X | — | — |
| T11 | RP CPH10 72 | POLY CUTTING BOARD, 10" X 72" X .37 5" | — | — | X | — |
| T11 | RP CRH10 72 | RICHLITE CUTTING BOARD, 10" X 72" X .5" | — | — | X | — |
| T11 | RP CPH10 84 | POLY CUTTING BOARD, 10" X 84" X .37 5" | — | — | — | X |
| T11 | RP CRH10 84 | RICHLITE CUTTING BOARD, 10" X 84" X .5" | — | — | — | X |

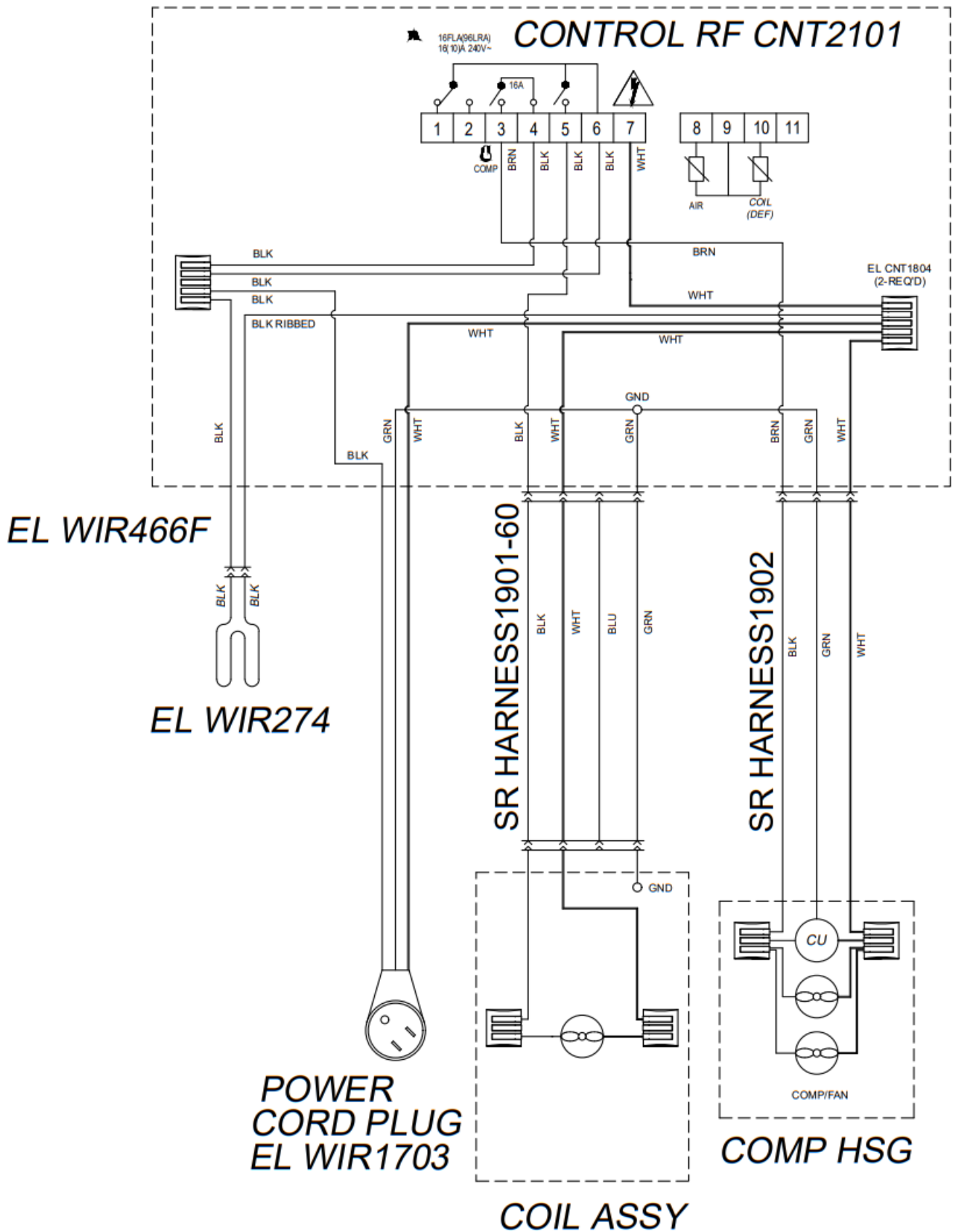
Electrical Schematic

PT48-18W-L

SR BOX1905 / RP BOX2102 / RP CVR2103



SR BOX1905 / RP BOX2102 / RP CVR2103



| | |
|--------------------|-------------------|
| Model No: | Purchased From: |
| Serial No: | Location: |
| Date Purchased: | Date Installed: |
| Purchase Order No: | For Service Call: |




Date.....
 Maintenance Performed.....
 Performed By.....

Documents / Resources



[randell MNL2105 PT-W-L Series Prep Tables](#) [pdf] User Manual
 MNL2105 PT-W-L Series Prep Tables, MNL2105, PT-W-L Series, Prep Tables

References

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[Unified Brands » Re-imagining Food Preparation](#)
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