randell

PREP STATIONS

FROM SIMPLE TO COMPLEX.
FOR **ANYTHING** YOU DISH UP.

unified brands

Unified Brands 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

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.

DEEPER DIVE

Web, All About Prep Tables

Web, Find The Perfect Prep Table For Your Operation With Our Prep Table Selector Tool

Blog, Raised Rail Prep Tables: Deciding Between Cold Wall vs. Forced Air

Blog, Save Big on Cleaning Costs

Video, Pizza Prep Tables by Randell

Raised Rail “Pizza” Prep Tables

Temperature Control
Ergonomics
Cleanability

COLD-WALL

Randell Raised Rail “Pizza” Prep Tables are designed to excel in high-heat environments. The independently cooled rail has a “cold-wall” encased in a layer of frost above the pans. This creates a blanket of cold over the pans, assuring the food products stay fresher longer.

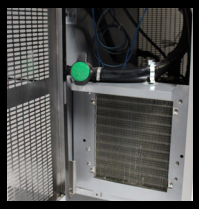
Separating the rail from the base creates:

- a more sanitary environment that is easier to clean
- no loss of temperature from opening the storage cavity throughout the day
- individual temperature controls for the base and pan opening

Frost Above Pans

Rail Drain

Dual Electronic Controls



Clean Out Valves

These models are designed with pizza preparation in mind — oversized rail drains for time-saving cleanup, and flexible, intuitive layouts that keep ingredients front and center for busy staff.

Standard features include dual electronic temperature controls, exclusive over-sized clean out valves, hinged louvers, press-fit door gaskets, and a large variety of pan capacities, lengths, and profiles.

AVAILABLE SERIES

COLD-WALL
Traditional

COLD-WALL
Dual Tier

COLD-WALL
Mega Top

Flat Top "Sandwich/Salad" Prep Tables

Better Customer Viewing*
Footprint Variety
Economical Forced-Air

For standard kitchen environments, choose from our Flat Top "Sandwich/ Salad" Preparation Tables. The recessed pans in these flat top openings use the refrigerated base to keep them cool (forced-air) or are available with separate pan and base temperature controls (cold-wall).

FORCED-AIR

With pans recessed into the refrigerated base — combined with our exclusive air ducting that directs air over the pans — these tables combat hot ambient conditions with cold blanketing the surface of the pans.

COLD-WALL

The independently cooled rail has a "cold-wall" encased in a layer of frost to create a cold blanket over the pans, assuring the food products stay fresher longer. *The rail cover on this series is removable for better customer viewing.

Air Ducts Over Pans

Forced-Air Cooling

Removable Louver

Full Depth Interiors

Available with side-mount compressors for full-depth storage or compact models with rear compressors when space is limited. Standard features include electronic controls with adaptive defrost, cutting boards, self-closing doors with press-fit gaskets, and a wide variety of pan capacities and sizes.

AVAILABLE SERIES

FORCED-AIR
Traditional

FORCED-AIR
Mega Top

COLD-WALL
Mega Top

DEEPER DIVE

Video, Randell 101 with Dave: Cold Wall vs. Forced Air

OPTIONS & ACCESSORIES

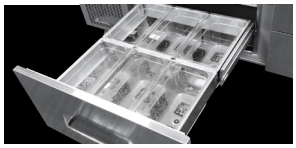
Make any Randell prep table uniquely yours with a multitude of options and accessories. Replace doors with drawers, change covers and install overshelving. Order loose accessories such as more shelves or racks, cutting boards or pan slides. View our price book for a full list of available configurable items.

See-Thru Covers

Removable Pan Slides

Pizza Prep Racks, Pull-Out Catch Pans

Pull-Out Shelves


Drawers

Hood Style Covers

Hinged Glass Cover With Counter Protector

DEEPER DIVE

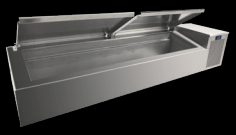
Blog, How the Right Cutting Board Maintenance Program Can Give Your Kitchen an Edge

SPECIALTY

From the new Cheeser Station™ to pre-configured Ice Cream Dipping Cabinets and Countertop Rails, our specialty prep stations are designed for your specific menu items. If we don't already have something for your item, our design engineers have the experience and imagination to create whatever you need. Whether it's curved to appeal to front-of-the-house customers, or built precisely for your menu, contact us to begin the design process.

COLD-WALL
Cheeser Station™

COLD-WALL
Dipping Cabinet



COLD-WALL
Countertop Rail

DEEPER DIVE

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

Web, Take It a Step Further For The Ultimate Solution — Chef Service Counter

Web, Custom Fabrication Brochure

Blog, Three Ways Randell Makes Installation Easy

Cheeser Station™

Maximum Profits
Consistent Results

Every shred of cheese that doesn't land on the pizza – whether it ends up on the prep table or the floor – turns into costly waste. This is especially true for operations that deal with roller coaster fluctuations of volatile cheese prices.

Consistency is also critical to earning customer loyalty. If your pizza has the perfect amount cheese every time, your customers will keep coming back.

GRATE

This removable stainless-steel grate holds the pizza during preparation and allows cheese to fall back into the holding bin for 100% utilization.

HOLDING BIN

The refrigerated cold-wall holding bin accommodates 30 pounds of cheese! And an exclusive sealed inside with a clean-out port makes it easy to clean and sanitize the pan opening.

SCALE

A valuable option to the Cheeser Station, the scale quickly trains employees to use the perfect amount of cheese.

DEEPER DIVE

Web, Cheeser Station™ ROI Calculator

Blog, What the Heck Is a 'Cheeser Station'? A Profit-Booster for Pizza Restaurants

DEEPER DIVE

Web, All About Prep Tables

Web, Find The Perfect Prep Table For Your Operation With Our Prep Table Selector Tool

Blog, Raised Rail Prep Tables: Deciding Between Cold Wall vs. Forced Air

Blog, Save Big on Cleaning Costs

Video, Pizza Prep Tables by Randell

Video, Randell 101 with Dave: Cold Wall vs. Forced Air

Blog, How the Right Cutting Board Maintenance Program Can Give Your Kitchen an Edge

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

Web, Custom Fabrication Brochure

Web, Take It a Step Further For The Ultimate Solution — Chef Service Counter

Blog, Three Ways Randell Makes Installation Easy

Web, Cheeser Station™ ROI Calculator

Blog, What the Heck Is a 'Cheeser Station'? A Profit-Booster for Pizza Restaurants

unified brands

888.994.7636
unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, Power Soak, and CapKold product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. Unified Brands has operations in Michigan and Mississippi.

© 2022 Unified Brands. All Rights Reserved. Printed in the USA.

09/23/2021