

OPERATOR'S MANUAL

This manual provides information on installation, operating, maintenance, troubleshooting & replacement parts for

PANERA BREAD 8268NM-PANERA



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.



525 South Coldwater Road • Weidman, MI 48893
888-994-7636 • Fax 888-864-7636 • unifiedbrands.net

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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Unified Brands customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by some of the best warranties in the food service industry and by our professional staff of service technicians.

Retain this manual for future reference.

NOTICE: Due to a continuous program of product improvement, Randell 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.

<p>MODEL NUMBER _____</p> <p>SERIAL NUMBER _____</p> <p>INSTALLATION DATE _____</p>
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The serial number is located behind the hinged vented door of the compressor machine compartment.

800-621-8560

**Randell Service and Parts
Hotline**

Warranty Policies

Unified Brands believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit is the peace of mind that this unit has been thoroughly engineered, properly tested and manufactured to excruciating tolerances, by a manufacturer with over 30 years of industry presence. On top of that front end commitment, Unified Brands has a dedicated staff of certified technicians that monitor our own technical service hotline at **1-800-621-8560** to assist you with any questions or concerns that may arise after delivery of your new Randell equipment.

PARTS WARRANTY

1. Two year parts replacement of any and all parts that are found defective in material or workmanship. Unified Brands warrants all component parts of manufactured new equipment to be free of defects in material or workmanship, and that the equipment meets or exceeds reasonable industry standards of performance for a period of two years from the date of shipment from any Randell factory, assembly plant or warehouse facility.

NOTE: warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and set-up. In the event equipment was shipped to a site other than the final installation site, Unified Brands will warranty for a period of three months following installation, with proof of starting date, up to a maximum of fifteen months from the date of purchase.

2. Free ground freight of customer specified location for all in warranty parts within continental U.S. Component part warranty does not cover glass breakage or gasket replacement. Unified Brands covers all shipping cost related to component part warranty sent at regular ground rates (UPS, USPS). **Freight or postage incurred for any express or specialty methods of shipping are the responsibility of the customer.**

LABOR COVERAGE

In the unlikely event a Randell brand unit fails due to defects in materials or workmanship within the first two years, Unified Brands agrees to pay the contracted labor rate performed by an **Authorized Service Agent (ASA)**. Any warranty work performed by a non-ASA will not be honored by Unified Brands. Please consult Randell Technical Support for a complete listing of ASAs. A complete listing of ASAs may also be found on the Randell page of our web site at www.unifiedbrands.net. Warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and setup. Where equipment is shipped to any site other than final installation, Unified Brands will honor the labor warranty for a period of two years following installation with proof of starting date, up to a maximum of six months from date of purchase.

Temperature adjustments are not covered under warranty, due to the wide range of ambient conditions.

To inquire if the equipment is within warranty, call our Field Service Department at: 1-800-621-8560.

5 YEAR COMPRESSOR WARRANTY

1. Provide reimbursement to an ASA for the cost of locally obtained replacement compressor in exchange for the return of the defective compressor sent back freight prepaid. Note: Unified Brands does limit amount of reimbursement allowed and does require bill from local supply house where compressor was obtained (customer should not pay servicing agent up front for compressor).
2. Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Unified Brands freight prepaid. Perform repair at the expense of Unified Brands and ship the item back to the customer freight collect.
3. Furnish complete condensing unit freight collect in exchange for the return of the defective compressor sent back freight prepaid. (Decisions on whether or not to send complete condensing units will be made by Randell's in-house service technician).

NOTE: Panera Bread receives a standard 2 year labor warranty and 5 year compressor warranty as standard for the models listed within this manual. Export units do not qualify for this warranty.

EXCLUSIVE DRAWER CARTRIDGE WARRANTY

The patented Randell drawer cartridges are covered by a 3 year parts and labor warranty. This warranty covers any malfunction with the drawer system as the result of workmanship or failed components. Gaskets are not covered under the warranty as gaskets are a maintenance item.

WHEN EXPORT WARRANTIES APPLY (outside US and Canada)

1. Unified Brands covers all non-electrical components under the same guidelines as our standard domestic policy.
2. All electrical components operated on 60 cycle power are covered under our standard domestic policy.
3. All electrical components operated on 50 cycle power are covered for 90 days from shipment only.
4. Extended warranty options are not available from the factory.

ITEMS NOT COVERED UNDER WARRANTY

1. Maintenance type of repairs such as condenser cleaning, temperature adjustments, clogged drains and unit leveling.
2. Unified Brands does not cover gaskets under warranty. Gaskets are a maintenance type component that are subject to daily wear and tear and are the responsibility of the owner of the equipment. Because of the unlimited number of customer related circumstances that can cause gasket failure all gasket replacement issues are considered non-warranty. Unified Brands recommends thorough cleaning of gaskets on a weekly basis with a mild dish soap and warm water. With proper care Randell gaskets can last up to two years, at which time we recommend replacement of all gaskets on the equipment for the best possible performance.

NOTICE: FOOD LOSS IS NOT COVERED UNDER WARRANTY

3. Repairs caused by abuse such as broken glass, freight damage, or scratches and dents.
4. Electrical component failure due to water damage from cleaning procedures.

QUOTATIONS

Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Unified Brands are valid for 30 days from quote date unless otherwise specified. Unified Brands assumes no liability for dealer quotations to end-users.

SANITATION REQUIREMENTS

Certain areas require specific annotation requirements other than N.S.F. & U.L. standards. Unified Brands must be advised of these specifications before fabrication of equipment. In these special circumstances, a revised quotation may be required to cover additional costs. Failure to notify Unified Brands before fabrication holds the dealer accountable for all additional charges.

SHIPPING & DELIVERY

Unified Brands will attempt to comply with any shipping, routing or carrier request designated by dealer, but reserves the right to ship merchandise via any responsible carrier at the time equipment is ready for shipment. Unified Brands will not be held responsible for any carrier rate differences; rate differences are entirely between the carrier and purchaser. Point of shipping shall be determined by Unified Brands (Weidman, MI/Jackson, MS). At dealer's request, Unified Brands will endeavor whenever practical to meet dealer's request. Freight charges to be collect unless otherwise noted.

DAMAGES

All crating conforms to general motor carrier specifications. To avoid concealed damage, we recommend inspection of every carton upon receipt. In the event the item shows rough handling or visible damage to minimize liability, a full inspection is necessary upon arrival. Appearance of damage will require removing the crate in the presence of the driver. **A notation must be placed on the freight bill and signed for by the truck driver at the time of delivery.** Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered under warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier. Consignee is responsible for filing of freight claims when a clear delivery receipt is signed. Claims for damages must be filed immediately (within 10 days) by the consignee with the freight carrier and all cartons and merchandise must be retained for inspection.

RETURNED GOODS

Authorization for return must first be obtained from Unified Brands before returning any merchandise. Any returned goods shipment lacking the return authorization number will be refused, all additional freight costs to be borne by the returning party. Returned equipment must be shipped in original carton, freight prepaid and received in good conditions. Any returned merchandise is subject to a minimum handling charge (consult factory for rate).

INSTALLATION

Equipment installation is the responsibility of the dealer and/or their customer. Unified Brands requires all equipment to be professionally installed.

PENALTY CLAUSES

Dealer penalty clauses, on their purchase order or contractually agreed to between the dealer and their clients are not binding on Unified Brands. Unified Brands does not accept orders subject to penalty clauses. This agreement supersedes any such clauses in dealer purchase orders.

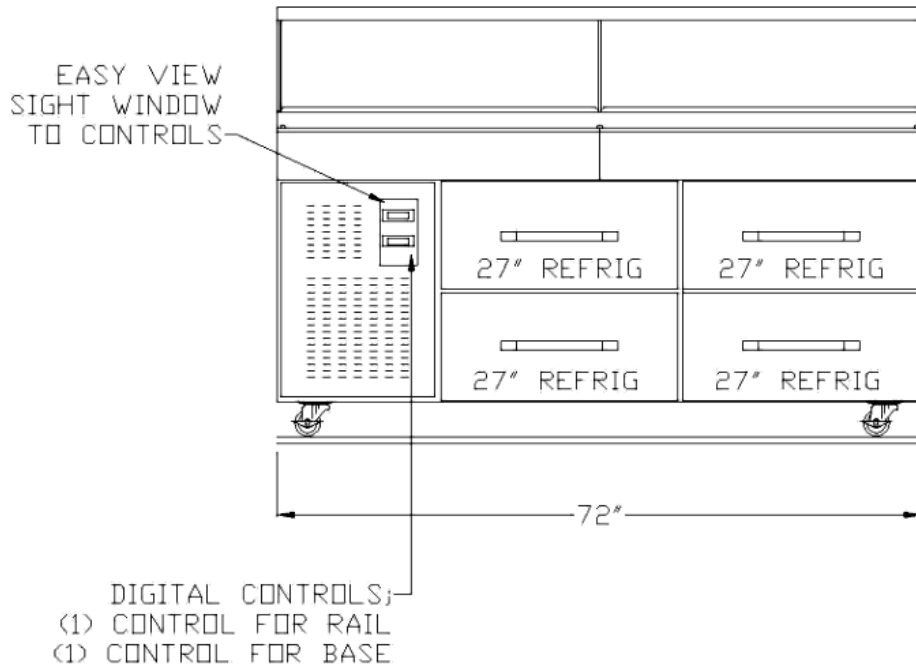
***FOOTNOTES IN REFERENCE TO PARAGRAPHS ABOVE**

1. Herein called Randell.

2. NET means list price less discount, warranty, labor policy, freight, Randell delivery and other miscellaneous charges.

CASH DISCOUNTS WILL BE CALCULATED ON NET ONLY.

Unit Specifications



Model	L	D	H	Work Hgt.	Drawers	H.P.	Volts	Amps	NEMA	Pan capacity	Ship Wt.
8268NM-PANERA	72"	34"	48"	34.5"	4 (2 sets of 2)	1/3	115	9	5-15P	2 - 12" x 20" x 6" (per drawer)	492

Unit Installation

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 1-800-621-8560.
2. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Also, avoid locating in an unheated room or where the room temperature may drop below 55° F (13°C) or about 86°F (32°C).

INSTALLATION CHECKLIST

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

1. Check all visible components for any potential damage
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. Power up unit once plugged in.
4. Allow unit time to cool down to holding temperature.
5. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
6. Confirm that the unit is holding temperature.
7. Allow your unit to operate for approximately 45 minutes before putting in food to allow interior of unit to cool down to storage temperature.

NOTE: All motors are oiled and sealed.

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

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 located on the rear interior wall. .

NOTE: 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.

UNIT INFORMATION

Mechanical Compartment

1. The prep table is supplied with a main power switch. The switch is located on the rear of electrical box behind the hinged vented door. The main power switch will completely shut down the upper rail as well as the lower refrigerated base when in off position.
2. The rail power switch is located on the front of the electrical box. When rail power switch is on a red light will be illuminated indicating this. The rail power switch will shut down the rail for nightly shut down and cleaning. The lower refrigerated base will continue to cool when the rail power switch is off.
3. Two digital temperature controls are located on the front of the electrical box. The upper control regulates temperature for the rail and the lower control regulates temperature for the refrigerated base.
4. The drain valve for the upper rail is found behind the hinged vented door. The rail may be drained by placing a pan under the drain valve and opening the valve. (See Evening Shut Down of Prep Rail).

MORNING STARTUP OF PREP RAIL

1. Unit cleaning may be performed at this time.
2. Turn on unit. Power switch for rail is found behind the hinged vented door.
3. Allow a minimum 45 minutes for your unit to cool down before loading product. A uniform frost pattern will appear on side walls and bottom of prep rail area.
4. Load the product and proceed with food preparation.

Note: Product entering unit must be at 40°F or less. 36° or less will provide optimum performance.

EVENING SHUT DOWN OF PREP RAIL

1. Remove product from unit at the end of the day's preparation.
2. Turn off unit
3. Unit cleaning may be performed at this time if the frost has melted off the surface.
4. Once defrosted, the rail drain may be opened to remove any water that has resulted from the defrosting procedure.



easy morning startup

1. Turn the condiment rail switch located behind the mechanical door to the "ON" position and let the unit cool for 15-20 minutes.
2. Load the product pans as needed. The loaded product should be 36°F or below for best results.

food-safe operations

1. Closing the lids on the condiment rail during non peak hours will maintain proper food temperatures.
2. The frost above the product pans may come and go during the day — this is normal. The unit automatically regulates the rail temperature to keep your food safe and fresh.

nightly energy-saving shutdown

1. Remove the product pans from the upper rail and place in the conveniently located base storage, or any other suitable cold-storage area.
2. Turn the rail rocker switch to the "OFF" position.
3. Remove any food spillage or debris and drain excess water and food through drain system located at the end of the unit into a suitable water tight container.
4. Close the rail lid to minimize dust and debris contamination.
5. The base will continue to operate normally and may be used for overnight storage.

*This equipment is intended for use in rooms having an ambient temperature of 30°C/86°F or less. (NSF labeling requirement)
Contact factory for Spanish instructions - 888.994.7636*

by  **randell**

TEMPERATURE CONTROLS

Your refrigerated prep table is equipped with a temperature adjustment control for the refrigerated rail as well as a temperature adjustment control for the refrigerated base which are located inside the mechanical housing behind the hinged vented door. The controls are preset at the factory.

To raise temperature in the refrigerated rail:

- A. Push and hold the "set" button until 36 appears (approximately 5 seconds) then release the "set" button. 36 is the current set point temperature.
- B. Push and release the up arrow 2 times until 38 is displayed. Push and release the "set" button one time. The new set point, 38, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated rail:

- A. Push and hold the "set" button until 36 appears (approximately 5 seconds) then release the "set" button. 36 is the current set point temperature.
- B. Push and release the up arrow 2 times until 34 is displayed. Push and release the "set" button one time. The new set point, 34, will flash 3 times and then will be locked in.

NOTE: It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 33 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.

To raise the temperature in the refrigerated base:

- A. Push and hold the “set” button until 37 appears (approximately 5 seconds) then release the “set” button. 37 is the current set point temperature.
- B. Push and release the up arrow 2 times until 39 is displayed. Push and release the “set” button one time. The new set point, 39, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated base:

- A. Push and hold the “set” button until 37 appears (approximately 5 seconds) then release the “set” button. 37 is the current set point temperature.
- B. Push and release the up arrow 2 times until 35 is displayed. Push and release the “set” button one time. The new set point, 35, will flash 3 times and then will be locked in.

NOTE: It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 28 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.

HOW TO LOCK THE KEYBOARD. *This will prevent the control parameters from being modified*

- 1.- Keep pressed for more than 3 seconds the ▲ and ▼ keys.
- 2.- The “of” message will be displayed and the keyboard will be locked. At this point it will be possible only to see the set point or the **MAX** or **Min** temperature stored.
- 3.- If a key is pressed more than 3 seconds the “of” message will be displayed.

TO UNLOCK THE KEYBOARD. *Required in order to change any parameters*

Keep pressed together for more than 3 seconds the ▲ and ▼ keys until the “on” message will be displayed

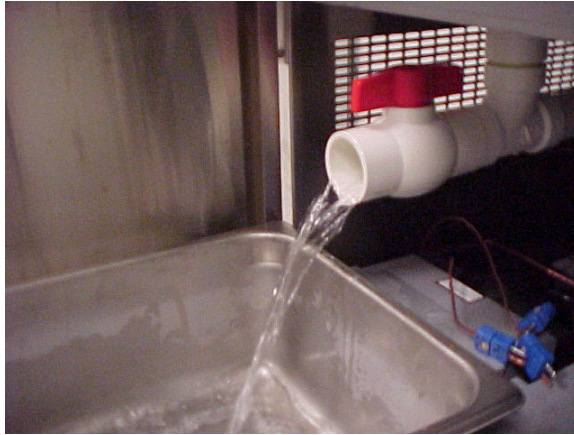
QUICK METHOD / HOW TO ENTER PROGRAMMING MODE AND CHANGE PARAMETER VALUES BY VIEWING SELECTED CODES

1. Enter the Programming mode by pressing the “Set” and ▼ Arrow for 3 seconds. (the Fahrenheit symbol “F” will start blinking)
NOTE: If “of” appears the control is locked. Proceed to Unlocking the Keyboard to unlock.
2. Enter full programming mode by again pressing the “Set” and ▼ Arrow for 8 seconds until L2 appears. Release the buttons and “HY” will appear with a decimal point between the “H” and “Y” at the bottom. This indicates the control is now in full programming mode.
3. While “HY” is on display push ▲ once to view the next code on the chart “LS”.
4. Continue to push the ▲ until the desired code is reached.
5. Push and release “Set” to view the parameter for that code.
6. Should a parameter need to be changed you may use the ▼ or ▲ to get to the desired new parameter.
7. Once the desired new parameter setting is achieved push and release “SET” once. The new parameter will flash 3 times indicating the new parameter is locked in

Control Parameters:

Consult Randell Technical Support for specific settings on the parameters of the Dixell controls at 1-800-621-8560.

Draining the rail:



1. Open hinged mechanical compartment door
2. Place container under drain valve
3. Open valve until all water has drained
4. Close valve
5. Discard water

DRAWER REMOVAL AND INSTALLATION

Drawer Removal:

To remove the individual drawer:

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



Drawer Installation:

To remove and re-install individual drawers and drawer tracks, please refer to Figure 2 below for proper installation instructions.

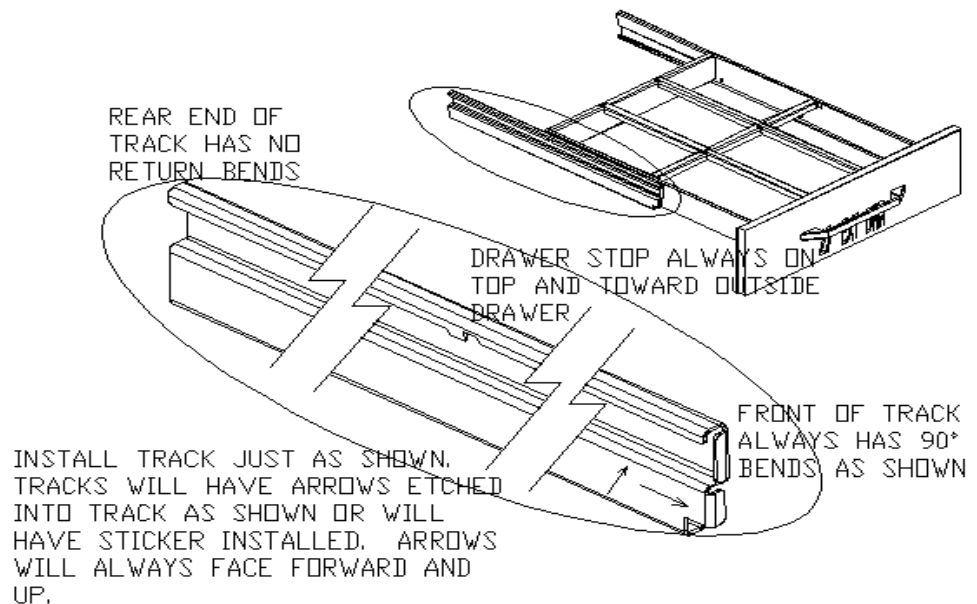


Figure 2

Preventive Maintenance

Randell strongly suggests a preventive maintenance program which 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 on a **monthly** basis. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with 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 condenser.

2. Clean and disinfect rail drains with a solution of warm water and mild detergent on a **monthly** basis. It is recommended to open and close the drain valve as the hot water is flowing through to clean any debris from the internal valve components.

3. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent on a **monthly** basis. Remove clear plastic drain line from plastic tray of condensing unit and place pan under end of drain tube. Discard waste water from pan when cleaning is complete. Re-insert plastic drain tube into position on condensing unit.

4. Remove drawer tracks as per instructions on Drawer Installation guidelines. Once drawers are removed wipe away any debris buildup from the drawer tracks. The roller bearings come lubricated from the factory. Excessive oils and or water may remove the oils. It may be required to add lithium grease from time to time on bearings that appear dry.

NOTE: DO NOT USE SHARP UTENSILS FOR ANY OF THE ABOVE PROCEDURES.

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	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 polish 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.

NOTE: Do not use steel pads, wire brushes, scrapers, or chloride cleaners to clean your stainless steel.

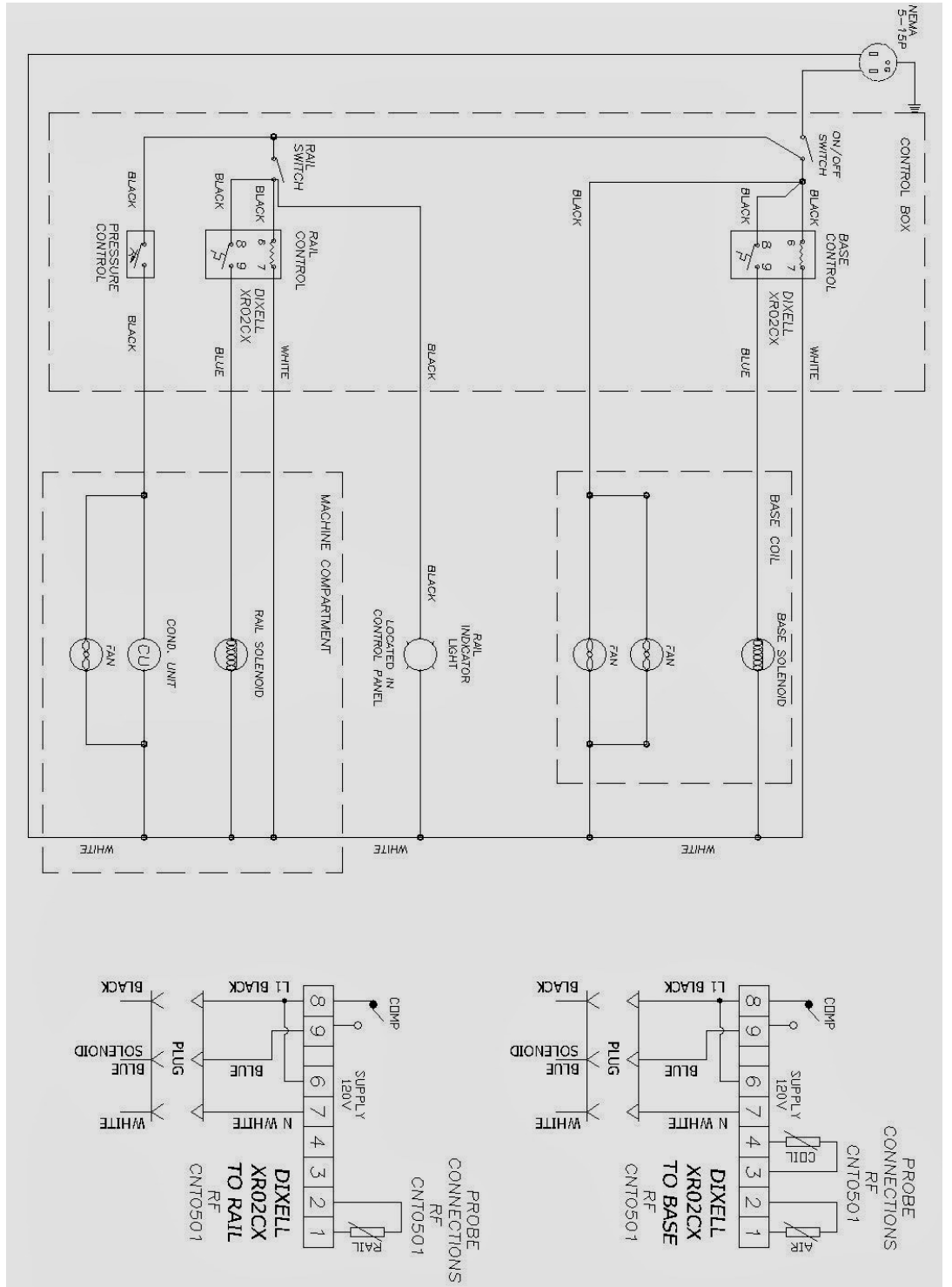
CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

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 the local ASA 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 the flexibility in scheduling or maintenance for your convenience.

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.

Electrical Diagram

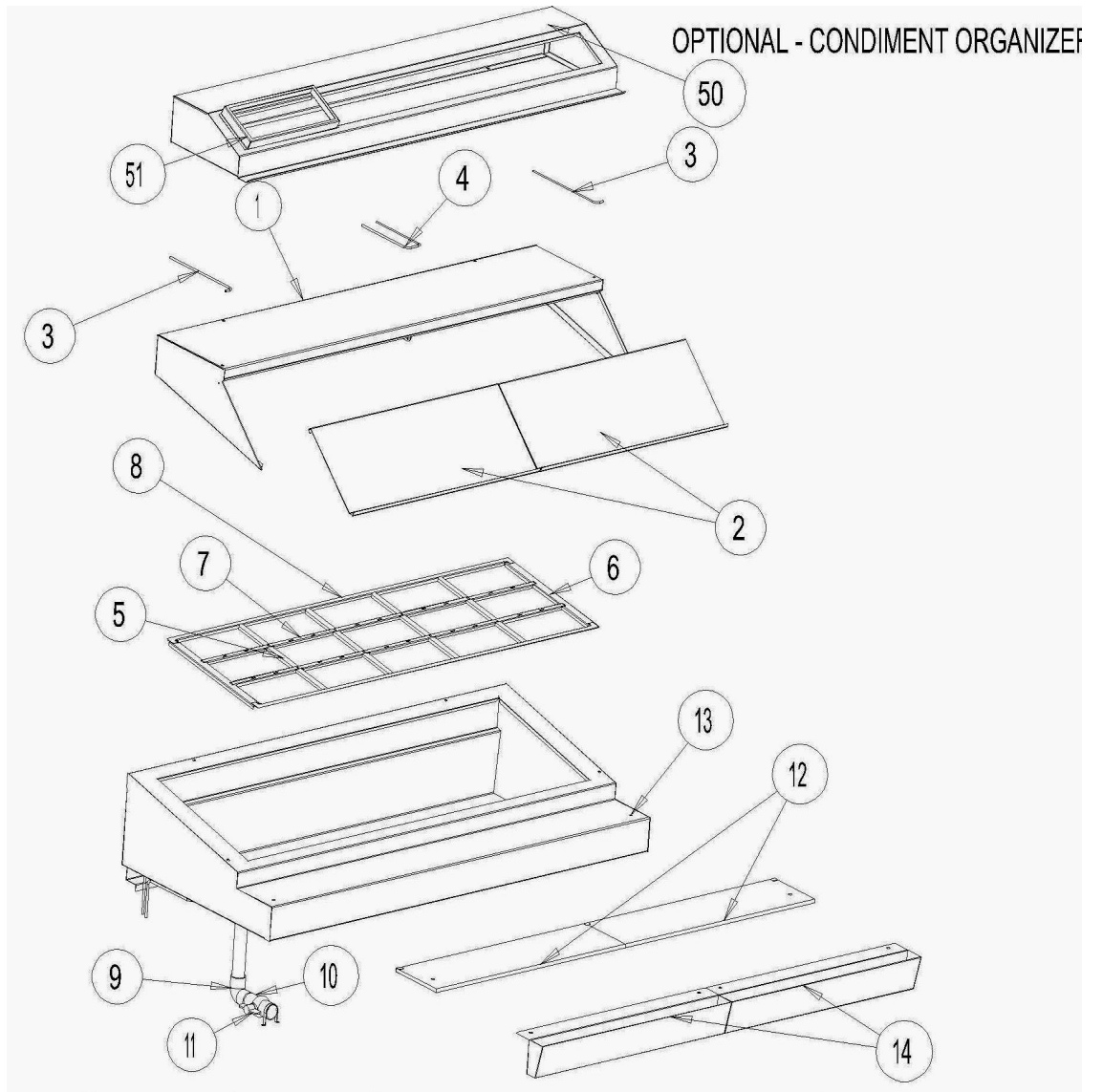


Trouble Shooting Guide

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	<ol style="list-style-type: none"> 1. No power to unit 2. Temperature control turned off 3. Temperature control faulty 4. Compressor overheated 5. Condenser fan faulty 6. Overload protector faulty 7. Compressor relay faulty 8. Compressor faulty 	<ol style="list-style-type: none"> 1. Plug in unit 2. Check temperature control 3. Test temperature control 4. Clean condenser coil/filter 5. Service condenser fan 6. Test overload 7. Test relay 8. Call ASA for service
Unit short cycles	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Pressure control settings 3. Condenser fan faulty 4. Compressor faulty 5. Overload repeatedly tripping 6. Solenoid not seating 	<ol style="list-style-type: none"> 1. Clean coil 2. 20 cut in / 15 differential 3. Service fan and motor. 4. Call ASA for service 5. Check outlet voltage 6. Call ASA for service
Unit runs constantly	<ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Pressure control settings 4.. Filter light on 	<ol style="list-style-type: none"> 1. Clean coil 2. Service condenser motor 3. 30 cut in / 15 differential 4.. Clean/change condenser filter
Unit not cold enough	<ol style="list-style-type: none"> 1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil dirty 4. Refrigerant leaking or contaminated 	<ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Call ASA for service
Unit too cold	<ol style="list-style-type: none"> 1. Temperature control set too low 2. Temperature sensor faulty 	<ol style="list-style-type: none"> 1. Adjust control to raise setting 2. Test sensor in ice bath for proper temperature
Dixell control errors	<ol style="list-style-type: none"> 1. Flashing "HA" 2. Flashing "P1" 3. Flashing "P2" 	<ol style="list-style-type: none"> 1. High Alarm error 2. Primary probe failure 3. Secondary (defrost) probe failure
Unit noisy	<ol style="list-style-type: none"> 1. Compressor mountings loose or hardened. 2. Condenser fan damaged or hitting fan shroud 	<ol style="list-style-type: none"> 1. Tighten or replace compressor mountings 2. Inspect condenser fan

Replacement Parts

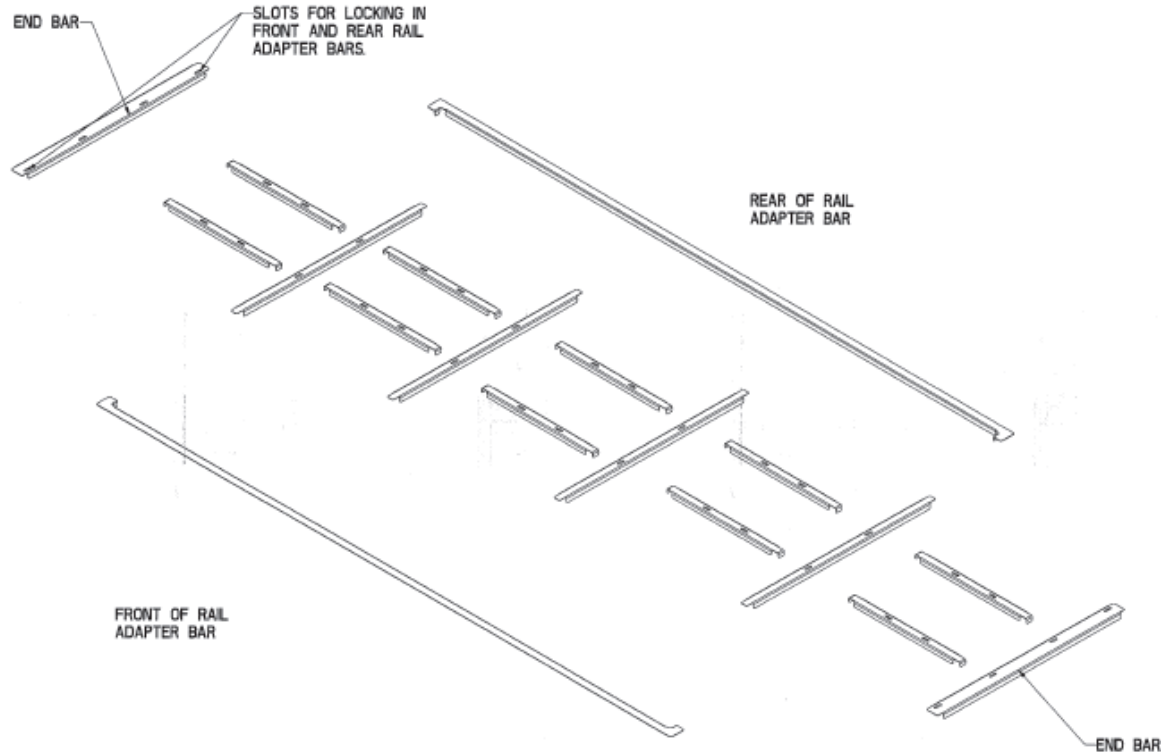
8268NM-PANERA Top Assembly



Replacement Parts

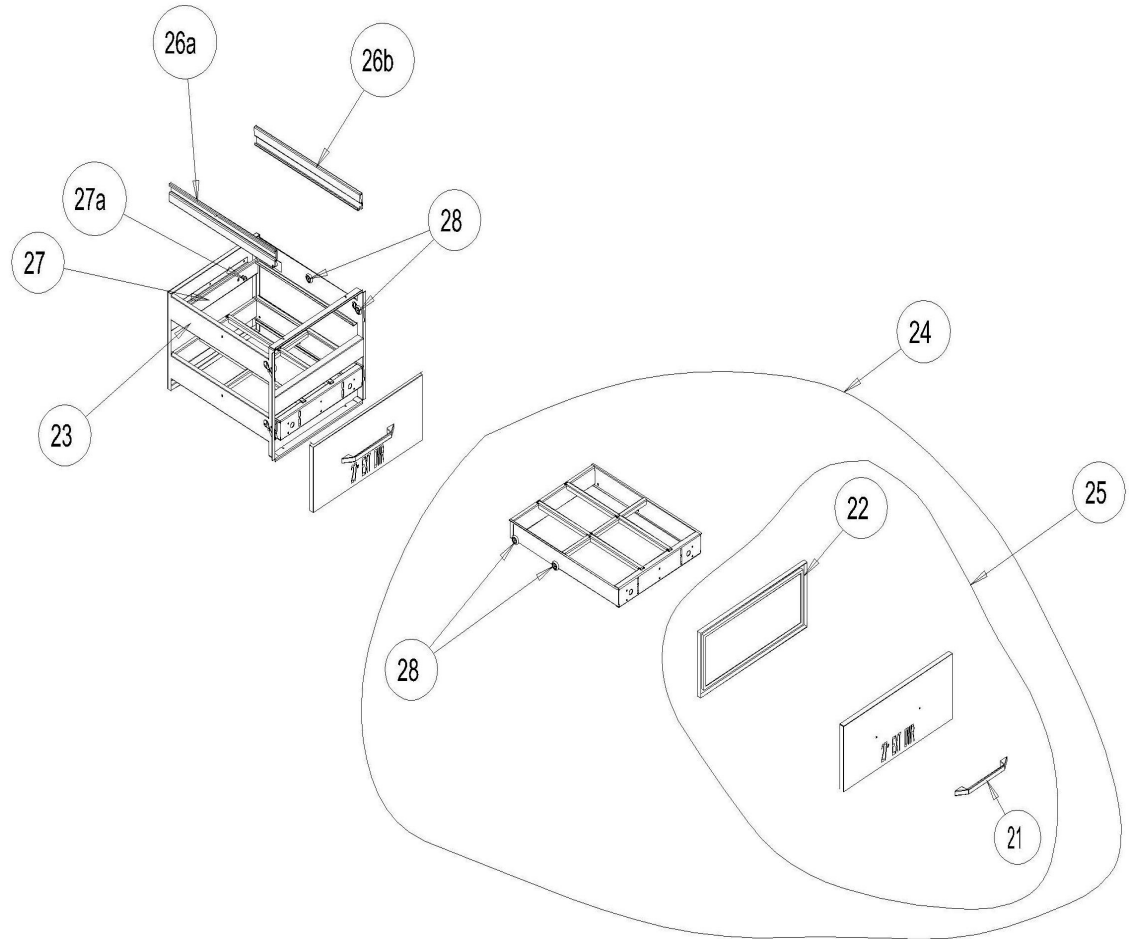
8268NM-PANERA Adapter Bar Configuration

PANERA BREAD ADAPTER BAR ASSEMBLY



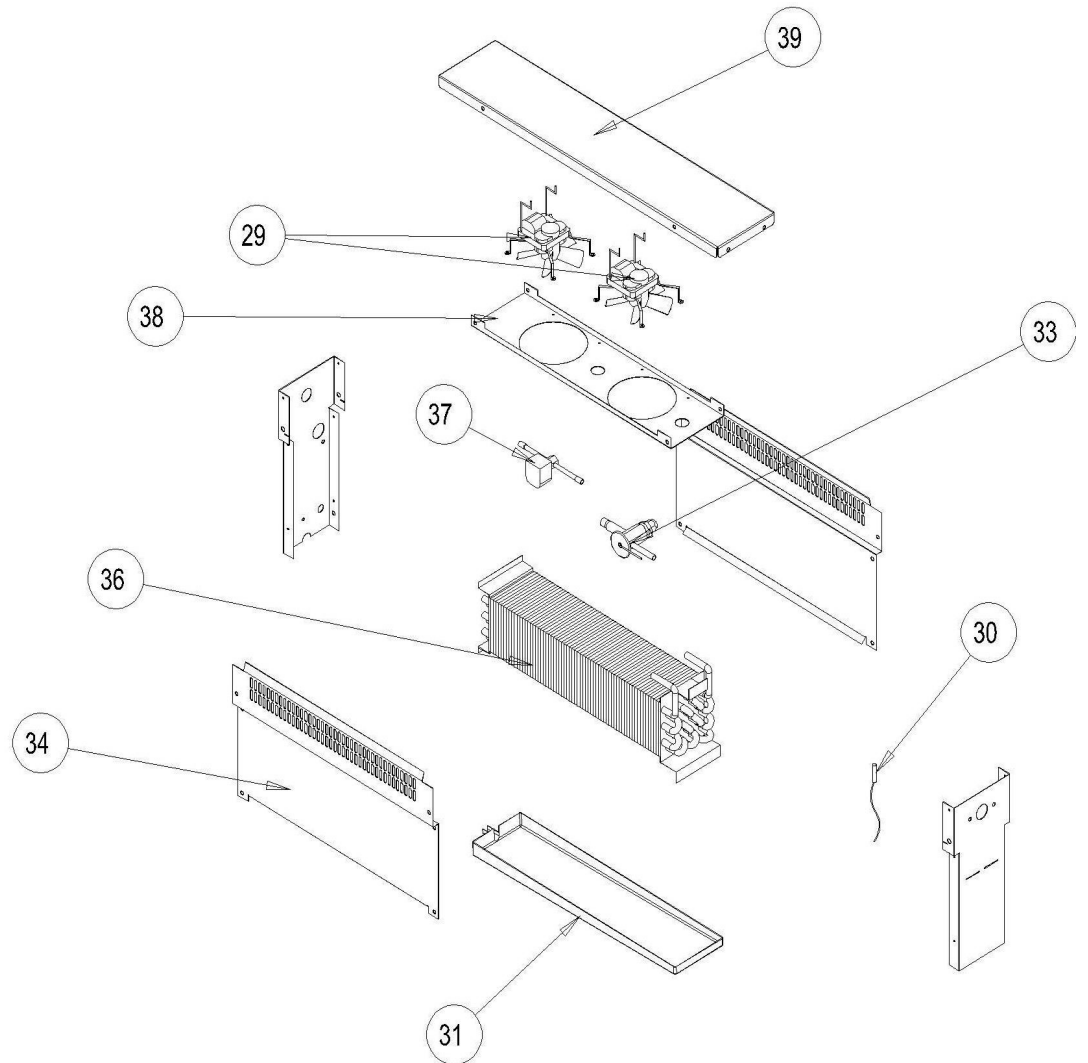
Replacement Parts

8268NM-PANERA Drawer assembly



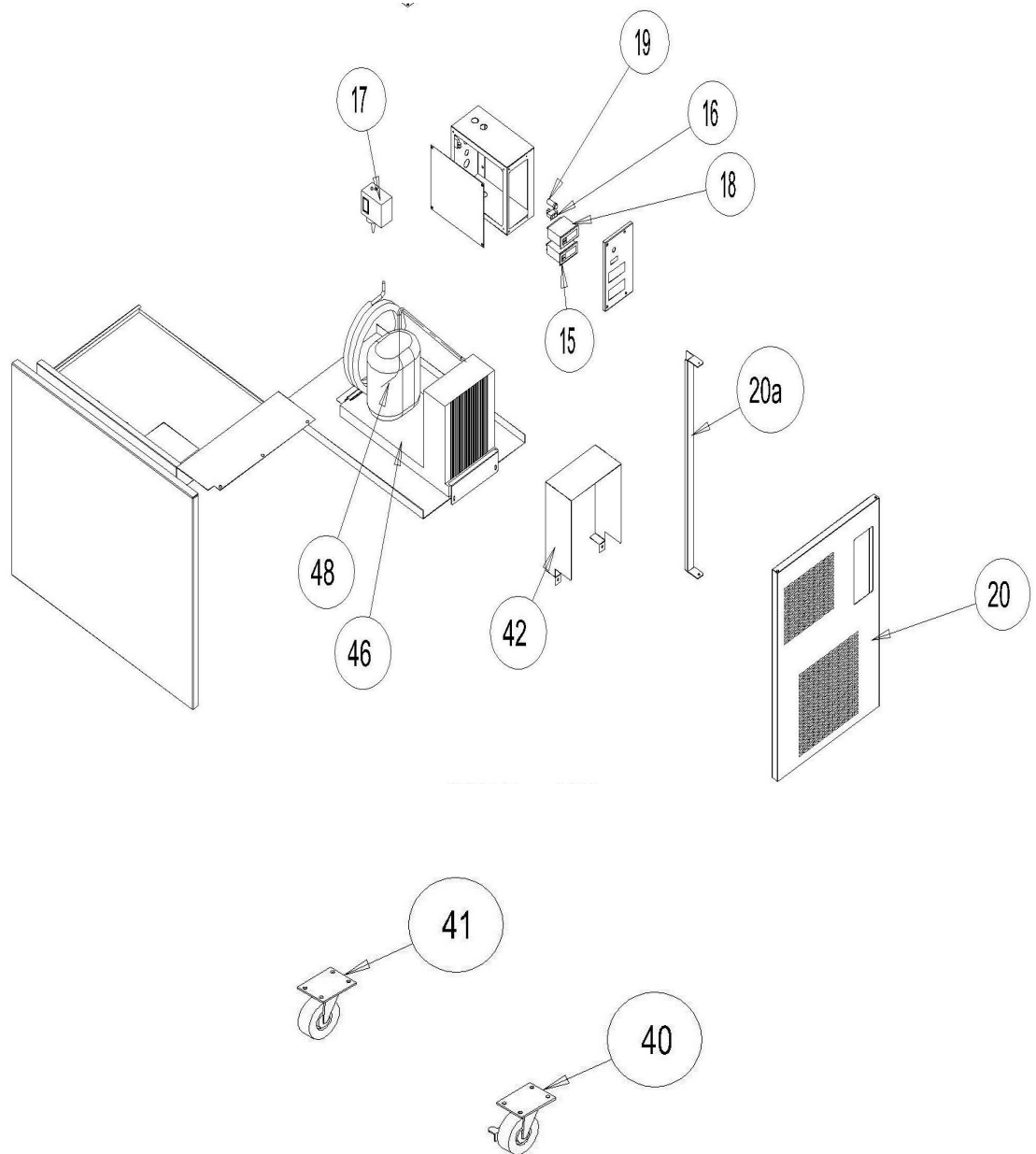
Replacement Parts

8268NM-PANERA Coil Assembly



Replacement Parts

8268NM-PANERA Mechanical Compartment



Replacement Parts

8268NM-PANERA Parts List

ITEM	DESCRIPTION	PART #
1	Hood cover	RP HOD1100
1A	Hood cover, Low Height	RP HOD1201
2	Lid for hood cover	RP LID1100
3	Rod, Hood cover slide, Outer rod w/ single bend	HD ROD120
4	Rod, Hood cover slide, Center rod w/ dbl bend	HD ROD220
5	Adapter bar 21" X 7/8"	RP BAR1100
6	Adapter bar 21" x 1.5"	RP BAR1101
7	Adapter bar 13.25"	RP BAR1102
8	Adapter Grid	RP ADP1113
NS	Drain Screen, 2"	RP DSN002
9	Elbow, 1 1/2" PVC Fem x Glue	PB ELB9905
10	Pipe, 1 1/2" PVC	PB PIP150
11	Ball Valve, 1 1/2" PVC Female	PB VLV9901
12	Cutting board, 10" x 36" x .5" (Right or Left)	RP CRH1036
12A	Cutting board, 9.25" x 36" x .5" (after Jan. 2012)	RP CRH0936P
13	Cutting board locator pins	HD PIN210
14	Scrap Trough (Right or Left)	RP STR1200
15	Dixell Digital Control for Base	RP CNT0204
16	Rocker On/Off Switch for Rail	EL SWT0502
NS	Power Cord, 9' – 16/3	EL WIR461-90
17	Pressure Control	RF CNT700
18	Dixell Digital Control for Rail	RP CNT1101
18a	Temperature Control Probe – Rail Dixell	RF CNT1104
19	Rail Indicator Light	EL LGT0305
20	Louver Door	RP LVR1116
21	Drawer Handle	HD HDL130
22	Drawer Gasket	IN GSK1045
23	Drawer Cartridge Complete (Top & Bottom dwrs)	RP MOD010
24	Drawer Assembly	RP FRM127E
25	Drawer Front w/ press fit gasket	RP FRT927
26	Drawer Track Set Left & Right	RP TRK05SM
26a	Drawer Track, Left only	RP TRK05SML
26b	Drawer Track, Right Only	RP TRK05SMR
27	Mounting Plate for Drawer Module	RP MPT027
27a	Mounting Plate Thumb Screw	HD PIN107
28	Bearing, drawer roller	HD BRG210

NS	Fastener, Drawer Roller Bearing	FA SCW6002
29	Evaporator Fan Motor, 120V w/blade	EL MTR2338
30	Temperature Control Probe – Base Dixell	RF CNT0505
31	Evaporator Condensate Pan, Plastic	RP DRP107
32	Expansion Valve – Rail	RF VLV404
33	Expansion Valve – Base	RF VLV414
34	Shield Panel for Base Coil Assembly (Left or Right)	RP PNL107
35	Evaporator Coil Assembly	RP CSY1201
36	Evaporator Coil	RF COI107
37	Solenoid Valve (Base or Rail)	RF SOL9801
38	Evaporator Fan Shroud	RP SHD107
39	Mounting Support Bracket for Base Coil Assembly	RP SPT0500
40	Caster, 4" Overall with locking mechanism	HD CST1202
41	Caster, 4" Overall without locking mechanism	HD CST1201
42	Condensing Unit Shroud	RP DGH0101
43	Magnetic Catch & Bracket Assembly for Louver Door	RP CTH0501
44	Magnetic Catch	HD CTH9901
45	Magnetic Catch Plate	RP BRK0508
46	Condensing Unit	RF CON0003
47	Condenser Fan Motor / Blade / Shroud Assy	RF ASY0101P
47A	Condenser Fan Motor / Blade / Shroud after Feb. 2013	RF ASY1200P
47B	Condenser Fan Motor only / 9watt	EL MTR0102
48	Compressor	RF CMP031P
49	Filter Drier, 1/4" Dbl Inlet	RF FLT251

