

OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information on installation, operating, maintenance, trouble shooting & replacement parts for:

FX SERIES:

FX-1-290	FX-2WS-290	FX-1CS-290
FX-1A-290	FX-2WSA-290	FX-1CS-60-290
FX-1UC-290	FX-2WSRE-290	FX-2SC-290
FX-1RE-290	FX-2WSREA-290	FX-1CS-52-290
FX-1REA-290	FX-2UCB-290	FX-1CSRE-290
	FX-3SS-290	FX-2CSRE-290

- 2N1-Two Cooling Systems in one:
 - Refrigerator (40°F)
 - Freezer (-5° to 0°F)
 - Or anywhere in between (-5° to 40°F)



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

WARNING / 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.

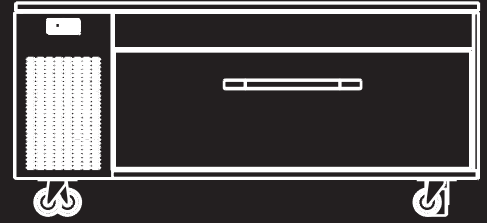
NOTIFY CARRIER OF DAMAGE AT ONCE

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. Randell 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.

Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2026 Electrolux Professional, Inc. All Rights Reserved.

PART NUMBER PP MNL1701, REV F (12/25)



888-994-7636, fax 888-864-7636
randell.com

Part of  Electrolux
Professional
Group

IMPORTANT - READ FIRST - IMPORTANT

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

MODEL NUMBER _____

SERIAL NUMBER _____




INSTALLATION DATE _____

THE SERIAL NUMBER IS LOCATED IN THE CABINET LEFT SIDE UNDER THE DRAWER TRACK.



Labeling

The following warning labels will be found on your equipment:

INTERIOR EVAPORATOR COVER

 DANGER RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING. <small>RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. NO UTILICE DISPOSITIVOS MECÁNICOS PARA DESCONGELAR EL REFRIGERADOR. NO PERFORE LA TUBERÍA DEL REFRIGERANTE.</small>	RISQUE D'INCENDIE OU D'EXPLOSION. INFLAMMABLE RÉFRIGÉRANT UTILISÉ. NE PAS UTILISER DE DISPOSITIFS MÉCANIQUES POUR DÉGIVRER LE RÉFRIGÉRATEUR. NE FAIRE AUCUN TUBE RÉFRIGÉRANT DE PONCTION. <small>SB6.1.2</small>	WARNING  ALERTE <small>DO NOT REMOVE PANEL - HIGH VOLTAGE - QUALIFIED PERSONNEL ONLY NE PAS RETIRE LE PANNEAU - HAUTE TENSION - PERSONNEL QUALIFIÉ SEULEMENT NO RETIRE EL PANEL - ALTA TENSIÓN - CALIFICADO PERSONAL</small>
		CAUTION  ATTENCIÓN <small>MOVING PARTS, DO NOT OPERATE WITH COVER REMOVED PIÈCES MOBILES NE PAS FAIRE FONCTIONNER SANS COUVERCLE LAS PIEZAS DE MOVIMIENTO NO FUNCIONAN CON LA CUBIERTA RETRADA</small>

NEAR MACHINE COMPARTMENT AND NAMEPLATE

 DANGER RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING. <small>PELIGRO RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. DEBE SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CAPACITADO. NO PERFORE LA TUBERÍA DEL REFRIGERANTE.</small> <small>SB6.1.3.a</small>	DANGER RISQUE D'INCENDIE OU D'EXPLOSION. RÉFRIGÉRANT INFLAMMABLE UTILISÉ. POUR ÊTRE RÉPARÉ QUE PAR UN TECHNICIEN QUALIFIÉ. NE PAS PERFORER LE TUBE RÉFRIGÉRANT.
	 CAUTION RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL / OWNER'S GUIDE BEFORE ATTEMPTING TO INSTALL OR SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED. <small>PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / MANUAL DEL USUARIO ANTES DE INSTALAR O REPARAR ESTE PRODUCTO. DEBEN SEGUIRSE LAS PRECAUCIONES DE SEGURIDAD.</small> <small>SB6.1.3.b</small>

Labeling

EXTERIOR OF UNIT

CAUTION	MISE EN GARDE RISQUE D'INCENDIE OU D'EXPLOSION. ÉLIMINER (or DISPOSER) CORRECTEMENT CONFORMÉMENT AUX RÉGLEMENTATIONS FÉDÉRALES OU LOCALES. RÉFRIGÉRANT INFLAMMABLE UTILISÉ.
RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERLY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.	
PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN. DESÉCHELO ADECUADAMENTE CONFORME A REGLAMENTOS FEDERALES O LOCALES. REFRIGERANTE INFLAMABLE UTILIZADO.	
<small>SB6.1.4</small>	<small>PP LBL1704</small>

NEAR EXPOSED REFRIGERANT TUBING

CAUTION	MISE EN GARDE RISQUE D'INCENDIE OU D'EXPLOSION EN RAISON DE LA PERFORATION DU TUBE RÉFRIGÉRANT; SUIVEZ ATTENTIVEMENT LES INSTRUCTIONS DE MANIPULATION. RÉFRIGÉRANT INFLAMMABLE UTILISÉ.
RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.	
PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACIÓN DE LA TUBERÍA DE REFRIGERANTE; SIGA CUIDADOSAMENTE LAS INSTRUCCIONES DE MANEJO. REFRIGERANTE INFLAMABLE UTILIZADO.	
<small>SB6.1.5</small>	<small>PP LBL1705</small>

Equipment Description



FX-2WS-290



FX-1CS-290

MODEL	LENGTH	DEPTH	HEIGHT	NO. OF DRAWERS	STORAGE (CUBIC FEET)	REFRIG. POWER USAGE (PER DAY)	FREEZER POWER USAGE (PER DAY)	COMPRESSOR	VOLT	AMPS	NEMA	SHIP WT (LBS)
FX-1-290	43.3"	28"	36"	1	3.1	0.88	1.65	1/4(1)	115/60/1	1.7	5-15P(1)	225
FX-1A-290	43.3"	28"	14.7"	1	2.5	0.79	1.7	1/4(1)	115/60/1	1.7	5-15P(1)	245
FX-1UC-290	27"	29.5"	33.2"	1	2.83	0.75	1.83	1/4(1)	115/60/1	1.7	5-15P(1)	422
FX-1RE-290	35"	34.5"	16.3"	1	3.1	0.88	1.65	1/4(1)	115/60/1	1.7	5-15P(1)	245
FX-1REA-290	35"	34.5"	14.7"	1	2.5	0.79	1.7	1/4(1)	115/60/1	1.7	5-15P(1)	245
FX-2WS-290	43.3"	28"	36.2"	2	6.2	1.76	3.3	1/4(2)	115/60/1	3.4	5-15P(2)	635
FX-2WSA-290	43.3"	28"	36.2"	2	5	1.58	3.4	1/4(2)	115/60/1	3.4	5-15P(2)	635
FX-2WSRE-290	35"	34.5"	36.2"	2	6.2	1.76	3.3	1/4(2)	115/60/1	3.4	5-15P(2)	635
FX-2WSREA-290	35"	34.5"	33"	2	5	1.58	3.4	1/4(2)	115/60/1	3.4	5-15P(2)	635
FX-2UCB-290	54"	29.5"	43.5"	2	6.2	1.5	3.66	1/4(2)	115/60/1	3.4	5-15P(2)	900
FX-3SS-290	43.3"	28"	51.2"	3	9.3	2.64	4.95	1/4(3)	115/60/1	5	5-15P(3)	891
FX-1CS-290	48"	33"	23.3"	1	3	0.88	1.65	1/4(1)	115/60/1	1.7	5-15P(1)	385
FX-1CS-52-290	52"	33"	23.3"	1	3	0.88	1.65	1/4(1)	115/60/1	1.7	5-15P(1)	430
FX-1CS-60-290	60"	33"	23.3"	1	3	0.88	1.65	1/4(1)	115/60/1	1.7	5-15P(1)	470
FX-2CS-290	96"	33"	23.3"	2	6	1.76	3.3	1/4(2)	115/60/1	1.7	5-15P(2)	836
FX-1CSRE-290	38.65"	35.58"	23.2"	1	3	0.88	1.65	1/4(1)	115/60/1	1.7	5-15P(1)	407
FX-2CSRE-290	76"	35.58"	23.2"	2	6	1.76	3.3	1/4(2)	115/60/1	1.7	5-15P(2)	770

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 INCREASE THE RISK OF A LEAK.

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.

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

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

SELECTING A LOCATION FOR YOUR NEW UNIT

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

1. **Floor and Countertop 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.
2. **Clearance:** Clearance must be a combined total of at least 1" on back of unit for FX-1RE(A)-290. Do not place any object that can block the ventilation exhaust from the machine compartment register. Area of equipment must be free of all combustible materials.
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your FX 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 or rise above 100° F.

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.
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. 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 heights or shimming casters may be necessary if the floor is not level. NOTE: Damage to equipment may result if not followed. Randell is not responsible for damage to equipment if improperly installed.
4. Allow unit time to cool down to temperature. If temperature adjustments are required, the control is located on the front panel. Confirm that the unit is holding the desired temperature.
5. Refer to the front of this manual for serial number location. Please record this information in your manual on page 2 now. It will be necessary when ordering replacement parts or requesting warranty service.
6. Before putting in food, allow your unit to operate for approximately two (2) hours so that interior of the unit is cooled down to storage temperature.
7. Check drawer to ensure the drawer slides freely and fully extends along with seating into the cabinet properly when closed.

ELECTRICAL SUPPLY

Any wiring should be done by a qualified electrician in accordance with all national and 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 (see page 2 for location).

Operation

THE FX-1 SERIES UNIT IS DESIGNED TO OPERATE IN EITHER REFRIGERATOR OR FREEZER. FACTORY DEFAULT SETTING IS FOR FREEZER MODE AND SET AT -3°F.






Allow unit to operate for approximately two (2) hours before placing in food.

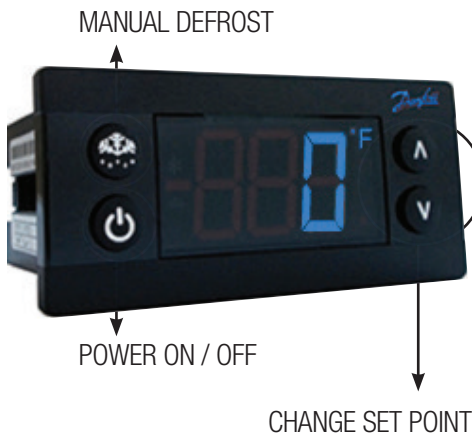
AMBIENT CONDITIONS

Unit is designed for normal operating temperatures are between 70-100°F. Operating outside of those temperatures may cause premature product wear or failure

Randell 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 desired temperature is reached.

DANFOSS CONTROLLER OPERATION

LED	FUNCTION
	Compressor energized & Evaporator fan de-energized
	Defrost in progress
	Fans delay after defrost completion
	Evaporator fan energize
	An alarm is occurring
°C / °F	Temperature unit



POWER ON / OFF: Press and hold the power button until LED display turns On / Off

MANUAL DEFROST: Press and hold “Defrost” Button

CHANGE SET POINT: To raise temperature

1. Press and hold “^” to access set point.
2. When set point start flashing, Press “^” to adjust set point
3. After 30 seconds, the display automatically reverts to showing the current temperature

CHANGE SET POINT: To lower temperature

1. Press and hold “v” to access set point
2. When set point start flashing, Press “v” to adjust set point
3. After 30 seconds, the display automatically reverts to showing the current temperature

Operation

CHANGE FROM °F /°C :

1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. **Password is 000.**
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the “diS” level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the “CFu” level. Press the bottom left button to OK the selection.
 - a. “-F” designates Fahrenheit.
 - b. “-C” designates Celsius.
6. Press the top left button repeatedly to return to exit and return to the home screen.

DRAWER / DOOR ALARM: Acknowledging Alarms – Visual Display Only

1. After 2 minutes the display will flash the alarm message “dor”
2. Press any button to acknowledge alarm

DRAWER / DOOR ALARM: Door Alarm Activation – If audible alarm is wanted

1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. **Password is 000.**
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the “ALA” level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the “Abd” level. Press the bottom left button to OK the selection.
 - a. “0” Disables the alarm.
 - b. Any other number is the number of minutes before the buzzer sounds after the drawer is opened.
6. Press the top left button repeatedly to return to exit and return to the home screen.

Maintenance

DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

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.**

DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.

Randell strongly suggests a preventive maintenance program which would include the following **Monthly** procedures:

1. Clean fan blades on the condensing unit and evaporator assembly.
2. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
3. Lubricate door hinges with lithium grease. Modify for FX drawer slides and verify with engineering

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

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

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 the flexibility in scheduling or maintenance for your convenience. For a complete listing of current Randell ASA please visit www.unifiedbrands.net.

Randell 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.

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.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit does not run	No power to 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	Door / drawer ajar	Ensure door / drawer is fully closed
	Gasket 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 or 3°F degree for freezer
	Ice on the coil	Initiate manual defrost
Unit noisy	Ice on the coil	Initiate manual defrost
Unit does not defrost	Excessive ice on the coil	Initiate manual defrost

When in doubt, turn unit off and call for service at 888-994-7636.

Service

CAUTION!

COMPONENT PARTS SHALL BE REPLACED WITH LIKE COMPONENTS. 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.

This piece of equipment uses a R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also a warning labels stating that the unit contains R290 refrigerant.

No smoking or open flames when servicing this equipment. If needed, use a CO² or dry=power type fire extinguisher

Only authorized service technician, certified in R290 system should service this equipment.

MANIFOLD SET

A 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 a R290 system.
2. Electronic leak detector must be designated specifically for combustible gas.

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

When repairing a leak, it is recommended using 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 charge is recovered, Schrader valves are to be installed on the process stubs. Proper charge is to be weighed into the system and the system is to be leak checked afterwards.

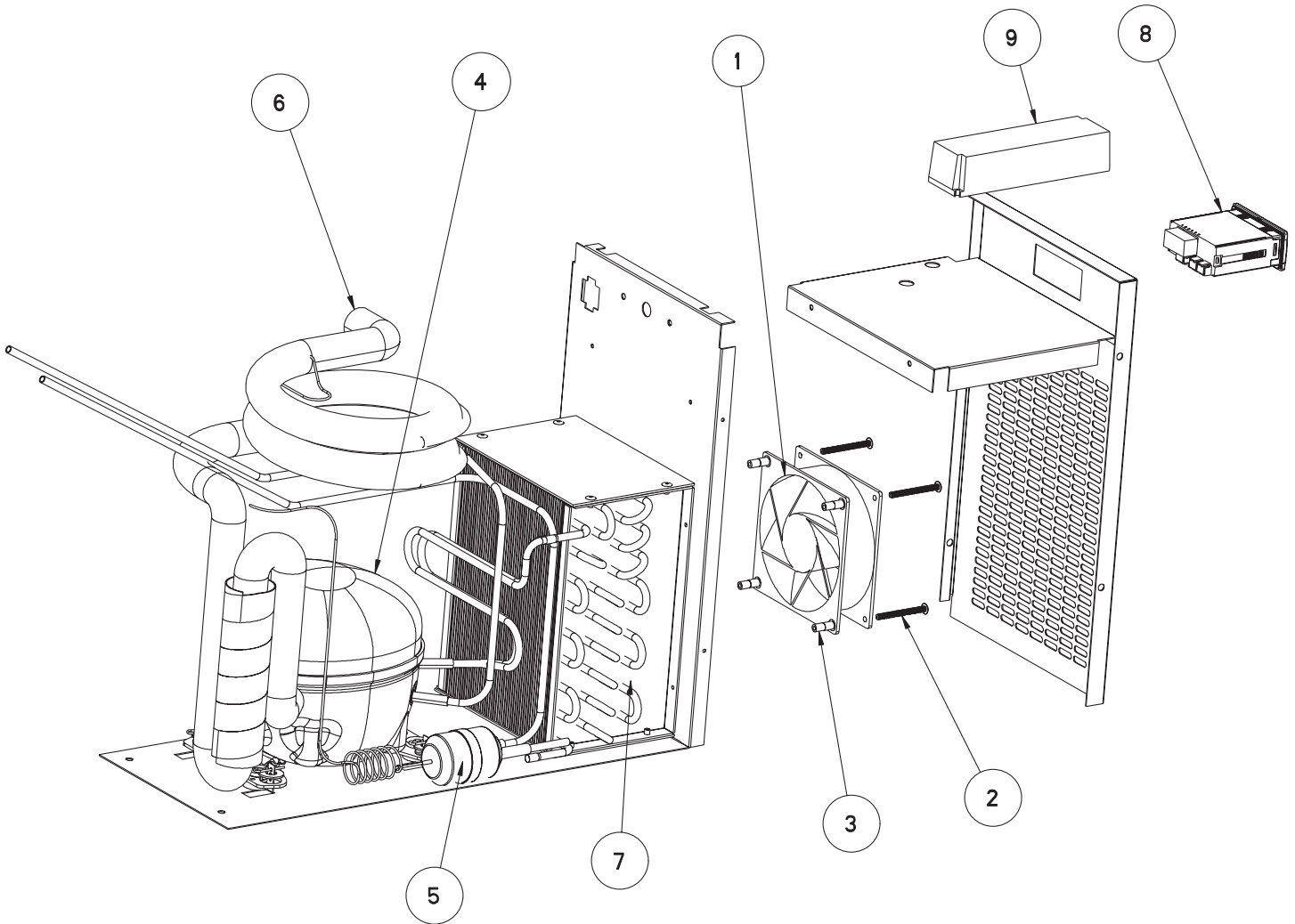
The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If marking is removed, it must be replace and extend at least 2.5 centimeters (1") from the compressor.

CHARGING

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

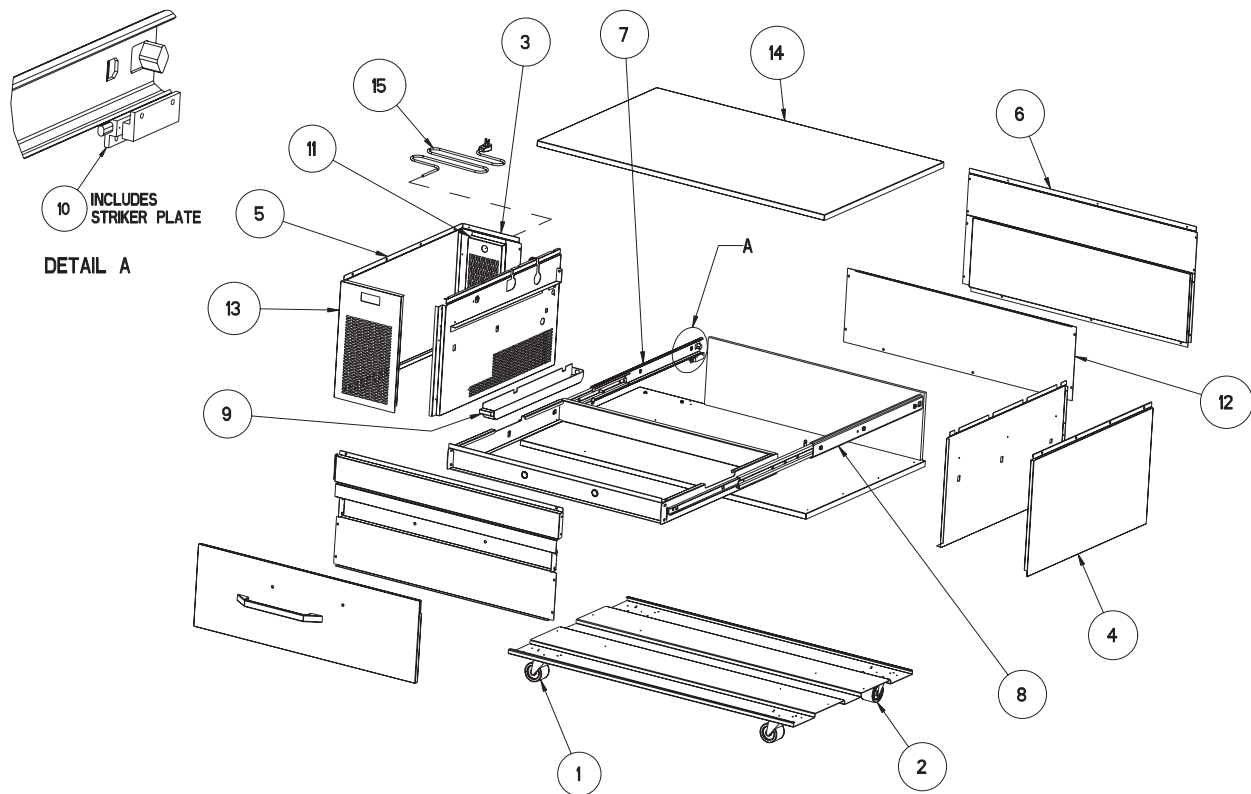
- Ensure the system is sealed and leak checked
- Evacuate system to a minimum 500 micron
- Weigh in correct charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps

Parts List



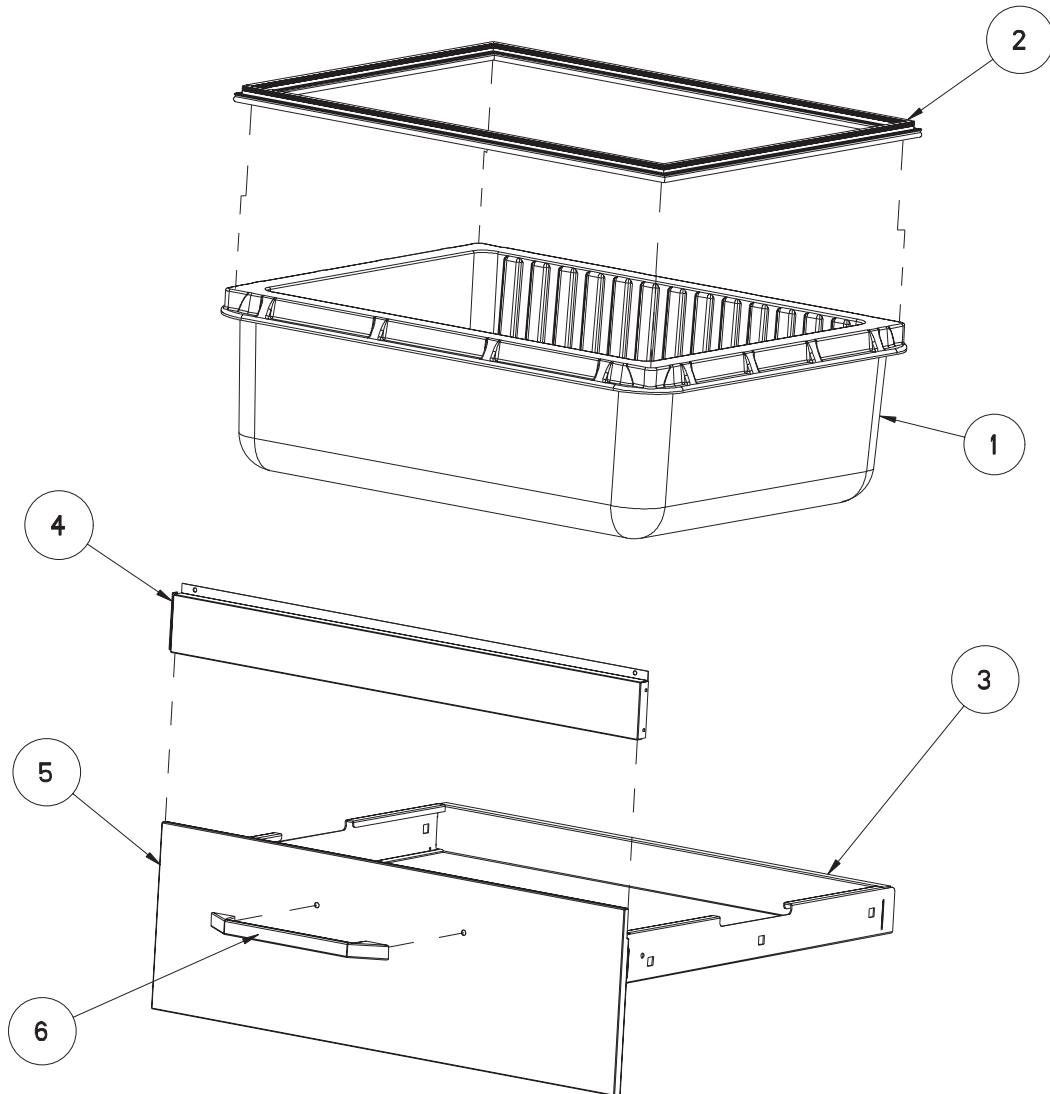
ITEM	PART NUMBER	DESCRIPTION
1	RF FAN0601	FAN. AXIAL, 127 X 38MM 120 CFM,115V CONDENSER
2	FA BLT0349	BOLT, 6-32x1/2 T/H/P 18-8 SS 08BC PHILLIPS TRUSS SS
3	FA NUT0312	RIVNUT, 6-32 THD
4	RF CMP1604	COMPRESSOR, 3/8 HP, LO, 404, 115V, DANFOSS
4a	RF CMP1604SC	COMPRESSOR START COMPONENTS
5	RF FLT9902	DRYER, 1/4x.042 FILTER EKP-032 SC DBL INL CAP TUBE N
6	RP WRP1701	CAP TUBE HEAT EXCHANGER ASSY
7	RF COI1606	COIL, 3.46" X 9.00" X 5.90"CONDENSER
7A	RF COI1608	COIL, 3.46" X 9.00" X 5.90"CONDENSER (FX-1RE(A) - 290)

Parts List



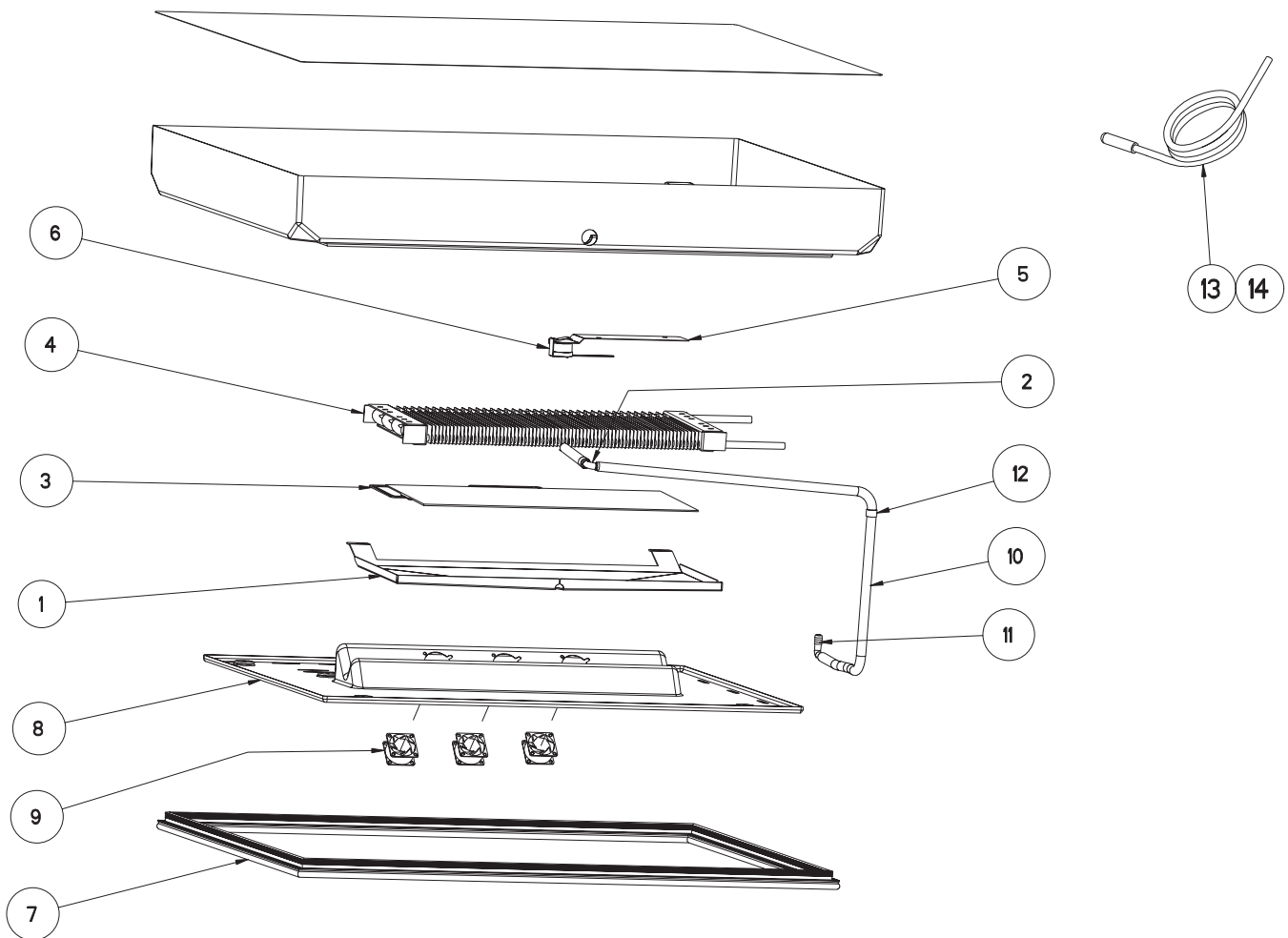
ITEM	PART NUMBER	DESCRIPTION
1	HD CST9801	2.5" SWIVEL CASTER (NO LOCK)-- HD CST9801
1A	HD CST200	2.5" SWIVEL CASTER (NO LOCK)-- HD CST200
2	HD CST9802	2.5" SWIVEL CASTER (WITH LOCK)-- HD CST9802
2A	HD CST201	2.5" SWIVEL CASTER (WITH LOCK)-- HD CST201
3	RP PNL1702	PANEL BACK MACHINE COMP
4	RP END1701	SIDE, EXTERIOR, S/S, RIGHT
5	RP END1702	SIDE, EXTERIOR, S/S, LEFT
6	RP BCK1701	BACK, EXTERIOR
7	HD TRK1101_BASE	TRACK, DWR SLIDE L/H 2-1/8 X 28 BAYONET MNT
8	HD TRK1102_BASE	TRACK, DWR SLIDE R/H 2-1/8 X 26 (650MM) BAYONET MNT
9	RP CPN0601	PAN CONDENSATE DRAIN
10	EL SWT1604	SWITCH, MAGNETIC
11	RP PNL1701	PANEL ACCESS BACK
12	RP CLP1701	CLIP COUNTER WEIGHT BOTTOM
13	RP LVR1702	LOUVER, S/S, FX-1
13A	RP LVR0907	LOUVER, FX-1UC
14	RP TOP1501	TOP, 1100MM X 712MM
14A		FOR CHEF STAND TOPS CONSULT FACTORY
15	EL WIR461-90	POWER CORD, 9' 16/3-90
16	HD WCK1401	CF-SE2001 CONDENSATE 7.00IN X3.00IN X 1/16 IN

Parts List



ITEM	PART NUMBER	DESCRIPTION
1	RP PAN0705	INSULATED DRAWER TUB FOR FX-1, FX-1RE
1A	RP PAN0706	INSULATED DRAWER TUB FOR FX-1A, FX-REA
1B	RP PAN0801	INSULATED DRAWER TUB FOR FX-1UC
2	RP GSK0604	GASKET, MAGNETIC, SLIDE SEAL, PF, 765 X 614mm
3	RP DWR1603	DRAWER CARRIAGE ASSY W/FRONT, FX-1, FX-1RE
3A	RP DWR1504	DRAWER CARRIAGE ASSY W/FRONT, FX-1UC
4	RP PNL1703	PANEL, FRONT, S/S, FX-1
5	RP FRT1701	FRONT, DRAWER, S/S, FX-1, FX-1RE
5A	RP FRT1601	FRONT, DRAWER FX-1UC
6	HD HDL130	CHROME SCULPTURED HANDLE

Parts List



ITEM	PART NUMBER	DESCRIPTION
1	RP DRP0602	EVAPORATOR DRAINING DRAIN PAN W/DEFROST ELEMENT
2	PB ELB0313	ELBOW, 1/2" ID X 3/8" ID 90 CU CXC
3	EL PAD1101	PAD, FLEXIBLE HEATING FOIL 6.9" X 15.75" 150W 120V
4	RF COI0603	COIL, 1.00" X 7.00" X 15.7" STAGED FIN EVAPORATOR
5	RP BRK0704	BRACKET FOR HI-LIMIT
6	RF TRM0501	THERMODISC 2-WIRE, OPEN:70 CLOSE:50 SEO-70-T17
7	RP GSK0604	GASKET, MAGNETIC, SLIDE SEAL, PF, 765 X 614mm
8	RF DIF0601	DIFFUSER, LID FOR FX-1, FX-1A, FX-1RE, FX-1REA
8A	RF DIF0801	DIFFUSER, LID FOR FX-1UC
9	RF FAN0602	FAN. AXIAL, 40 X 20MM 10.8 CFM, 12VDC EVAPORATOR
10	HD HSE0601	HOSE, .375" ID X 1/2" OD POLYETHYLENE FLEXIBLE TUBE
11	PB ELB0701	ELBOW, BARB NYLON 3/8 X 3/8
12	EL CLM550	CLAMP, 1/2" CABLE CLAMP 3308 N*
13	RF CNT1602	THERMISTER, QT COIL SENSOR, BLUE 10'
14	RF CNT1603	THERMISTER, QTI AIR SENSOR, BLACK 10'

