

OPERATOR'S MANUAL

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

DPM Series Preparation Tables

**DPM74 / DPM90 / DPM102 /
DPM120**



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.



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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 refrigerated base on the interior rear wall. Serial tags are located behind the refrigerated door/drawer closest to the compressor compartment.

800-621-8560

**Randell Service and Parts
Hotline**

Warranty Policies

Randell believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit comes 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, Randell 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. One year parts replacement of any and all parts that are found defective in material or workmanship. Randell 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 one year 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, Randell 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. Randell 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 manufactured unit fails due to defects in materials or workmanship within the first ninety days, Randell 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 Randell. A complete listing of current ASAs can be found on the Randell page of our web site : 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, Randell will honor the labor warranty for a period of ninety days 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.

For warranty inquiries call our Field Service Department at: 1-800-621-8560.

WHEN OPTIONAL 5 YEAR COMPRESSOR WARRANTY APPLIES

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: Randell 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 Randell freight prepaid. Perform repair at the expense of Randell 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).

WHEN OPTIONAL LABOR EXTENSION POLICY APPLIES

Randell will provide reimbursement of labor to an ASA for any customer that has an optional labor extension of our standard warranty. (Contracted rates do apply) Randell offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 9 months to 1 calendar year or 21 months to 2 calendar years from date of purchase. Please contact Randell technical service hotline at 1-800-621-8560 for details and any question on ***Authorized Service Agents (ASA)***.

WHEN EXPORT WARRANTIES APPLY

1. Randell 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. Randell 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. Randell 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, excessive force, or scratches and dents.
4. Electrical component, mechanical, or equipment failure due to water damage from cleaning or maintenance procedures.
5. Drawer repairs that are the result of improper drawer track installation.

QUOTATIONS

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

SPECIFICATION & PRODUCT DESIGN

Due to continued product improvement, specification and product design may change without notice. Such revisions do not entitle the buyer to additions. Changes or replacements for previously purchased equipment.

SANITATION REQUIREMENTS

Certain areas require specific annotation requirements other than N.S.F. & U.L. standards. Randell 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 Randell before fabrication holds the dealer accountable for all additional charges.

CANCELLATIONS

Orders canceled prior to production scheduling entered into engineering/production and cancelled are subject to a cancellation charge (contact factory for details).

STORAGE CHARGES

Randell makes every effort to consistently meet our customer's shipment expectations. If after the equipment has been fabricated, the customer requests delay in shipment, and warehousing is required:

1. Equipment held for shipment at purchasers request for a period of 30 days beyond original delivery date specified will be invoiced and become immediately payable.
2. Equipment held beyond 30 days after the original delivery date specified will also include storage charges.

SHIPPING & DELIVERY

Randell 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. Randell 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 Randell (Weidman, MI/Jackson, MS). At dealer's request, Randell 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 Randell 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. Randell requires all equipment to be professionally installed to ensure adequate voltage and amperage requirements are met.

It is imperative that all casters or legs be in contact with the floor for proper weight distribution. Shimming of casters or legs may be required.

PENALTY CLAUSES

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

EXPORT POLICY

All quotations for export sales will be handled by Unified Brand's export management organization. Contact Unified Brands Customer Support team for further information on export, 1.888.994.7636.

***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



DPM102R pictured

| Model | L | D | H | Work Hgt. | Doors | H.P. | Volts | Amp | NEM A | R-404A / OZ. | Cub Ft |
|--------|------|-----|-----|-----------|---------|------|-------|------|-------|--------------|--------|
| DPM74 | 74" | 34" | 51" | 36" | 2 (27") | 1/2 | 115 | 12 | 5-15P | 16 | 16 |
| DPM90 | 90" | 34" | 51" | 36" | 3 (24") | 3/4 | 115 | 12.8 | 5-20P | 26 | 20 |
| DPM102 | 102" | 34" | 51" | 36" | 3 (27") | 3/4 | 115 | 12.8 | 5-20P | 40 | 22 |
| DPM120 | 120" | 34" | 51" | 36" | 3 (27") | 3/4 | 115 | 12.8 | 5-20P | 40 | 22 |



DPM120R Pictured

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. Check all doors for proper alignment and seal.
4. Power up unit once plugged in.
5. Allow unit time to cool down to holding temperature.
6. 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.
7. Confirm that the unit is holding temperature.
8. 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 Operation

Randell has preset the cold controls to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food product as well as type of operation, you may need to alter this temperature. Additional adjustments can be made (within limits) by turning the control dial up or down until the desired temperature is reached. Please allow 24 hours between adjustments.

Your condiment pans will remain proper temperatures when utilized properly. It is strongly recommended that the covers be kept in closed position when the unit is not in use and between rush periods. This is especially important in the summer months and in kitchens exceeding 86° F. Do not leave covers open for prolonged periods of time.

Note: All individual condiment pans need to be in the rail at all times during operation. If no product is available or necessary fill empty pans with 1" to 2" of water as an insulating barrier.

Note: Even though your DPM series was designed for heavy use, excessive door openings should be avoided in order to maintain proper box temperature and eliminate the possibility of coil freeze up.

Your DPM series preparation table was equipped with a temperature adjustment control for the refrigerated rail (Figure 1). This is found behind the hinged door of the mechanical compressor housing. There is also a temperature adjustment control for the refrigerated base (Figure 2), which is located on the front exterior of the evaporator blower coil inside the lower cabinet.

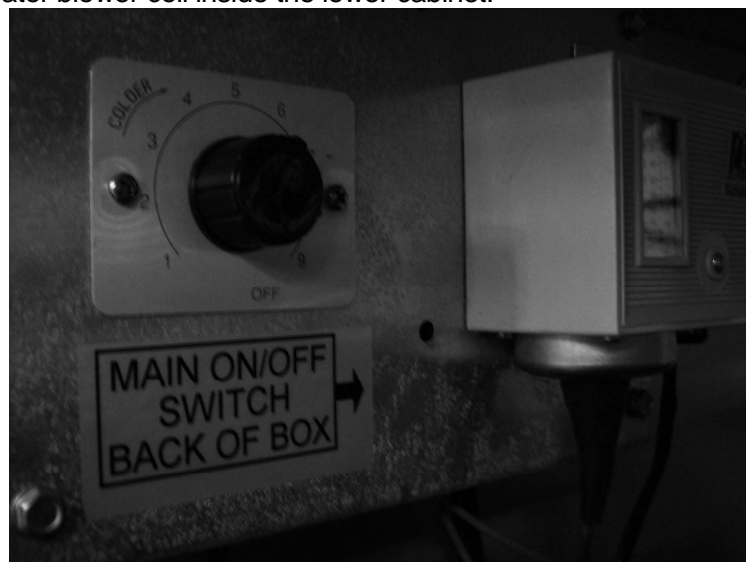


Figure 1 illustrates the electrical control box inside the mechanical compartment. The on/off switch for the rail is located on the front of the control box while the main on/off switch for the entire unit is located on the rear of the control box. The thermostat adjustment knob for the upper rail is located on the side of the control box. (This thermostat also controls the refrigerated catch pan area).

Unit Operation (cont.)



Figure 2 illustrates the evaporator blower coil assembly inside the lower refrigerated base. The thermostat adjustment knob is located at the top, front of the coil assembly.

MORNING STARTUP (PREP RAIL)

1. Rail cleaning may be performed at this time.
2. Turn on upper rail with switch located inside mechanical compartment.
3. Allow 30 minutes with lids closed for the rail to cool down before loading product. (If the unit is starting from a full off position, 45 minutes to 1 hour should be allowed for the unit to cool down).
4. Load the product and proceed with food preparation.

Note: Product entering the preparation table must be at 41°F or less.

EVENING SHUT DOWN (PREP RAIL)

1. Remove product from the rail at the end of the day's preparation. The product may either be stored in the lower base compartment or any other suitable holding cabinet.
2. Turn off the rail with the switch located inside the mechanical compartment
3. Unit cleaning may be performed at this time if the frost has melted off the surface. ***It is recommended that cleaning of the rail take place at nightly shut down so remaining food in the bins does not spoil.***
4. Once defrosted the water from the rail may be drained into a container by opening the valve located in the mechanical compartment. Close the valve once the rail has fully drained. Repeat this process until all areas are clean and free of debris.
5. Clean pull out catch pans with a solution of mild dish soap and warm water. Avoid using harsh cleansers or bleach based products on the plastic catch pans. Avoid excessive heat. Do not place in dishwasher.

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

PULL OUT SHELF REMOVAL AND INSTALLATION

Pull out Shelf Removal:

To remove the individual extendable shelf:

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



Shelf Installation:

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

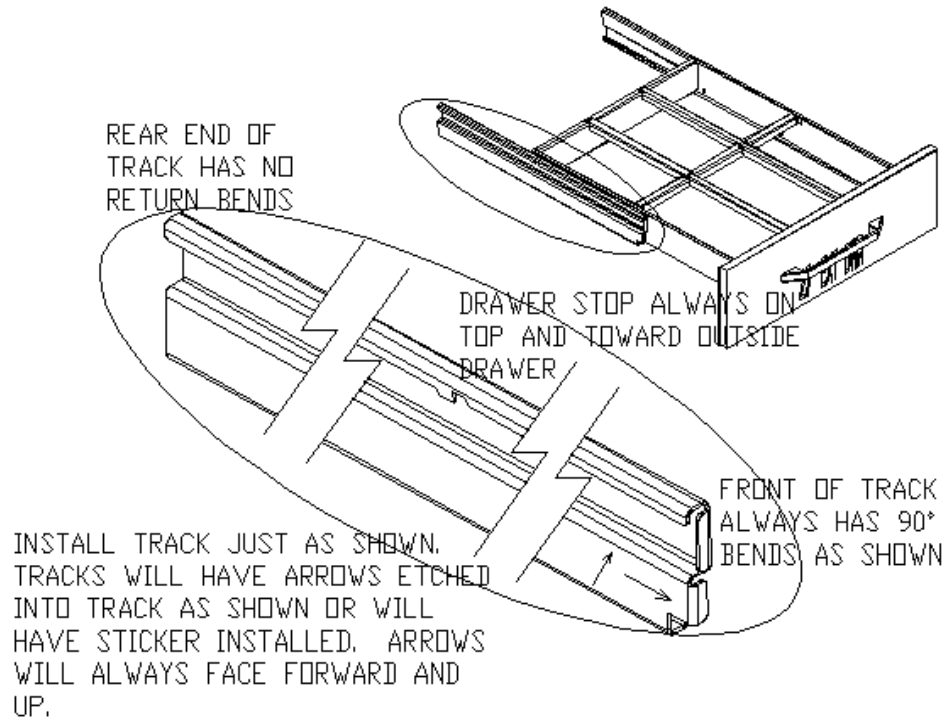


Figure 2

Unit Operation (cont.)

Removing Shelf Cartridge:

1. Remove both top and bottom shelves as per **Shelf Removal** instructions.
2. Locate bracket located on interior rear wall of cabinet.
3. Loosen the two thumb screws completely (screws will not come out). If screws will not loosen with hand use flat blade screwdriver.



4. Loosen locator screws at front lower portion of module where it meets the front of unit.
5. Remove shelf cartridge

Preventive Maintenance

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

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected the repairs will not be covered under warranty.

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 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. *The use of any filter over the condenser coil may result in poor performance of the equipment. The factory does not recommend any auxiliary filter be used on the condenser coil. Any failures of the unit as a result of an auxiliary filter will not be covered under warranty.*

NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.

2. Clean fan blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and mild detergent.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent.
5. Clean all gaskets on a **weekly** if not daily basis with a solution of warm water and a mild detergent to extend gasket life.



6. Lubricate door hinges with lithium grease.
7. Clean extendable shelf tracks of any debris.
8. The shelf module may be removed from the cabinet for cleaning by loosening the two $\frac{3}{4}$ " round screws on rear anchor bracket. Once loosened the shelf cartridge may be removed from the cabinet to clean the interior of the cabinet. Clean with mild soap and warm water mixture. Re-install the shelf cartridge by properly aligning the cartridge to the bracket and tightening the $\frac{3}{4}$ " round screws.
9. Inspect all silicone seams at interior of the rail and refrigerated base cabinet on a **monthly** basis. Re-apply food grade silicone sealant as needed to any seams where silicone has peeled away or cracked

Note: Do not use open doors as a device to lean on.

NOTE: DO NOT USE SHARP UTENSILS.

Preventive Maintenance (cont.)

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.

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.

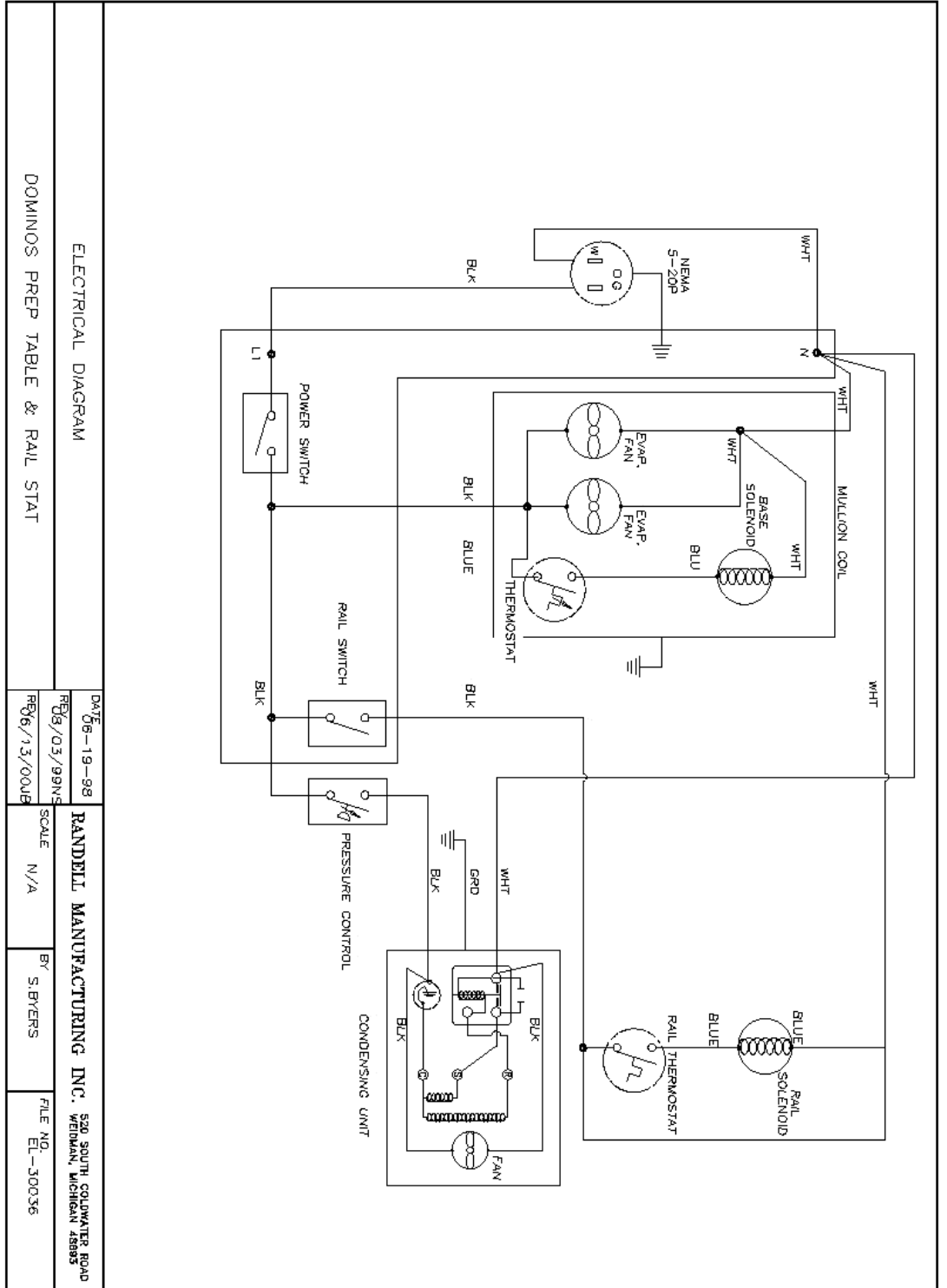
Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

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.

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.

Electrical Diagram DPM Series

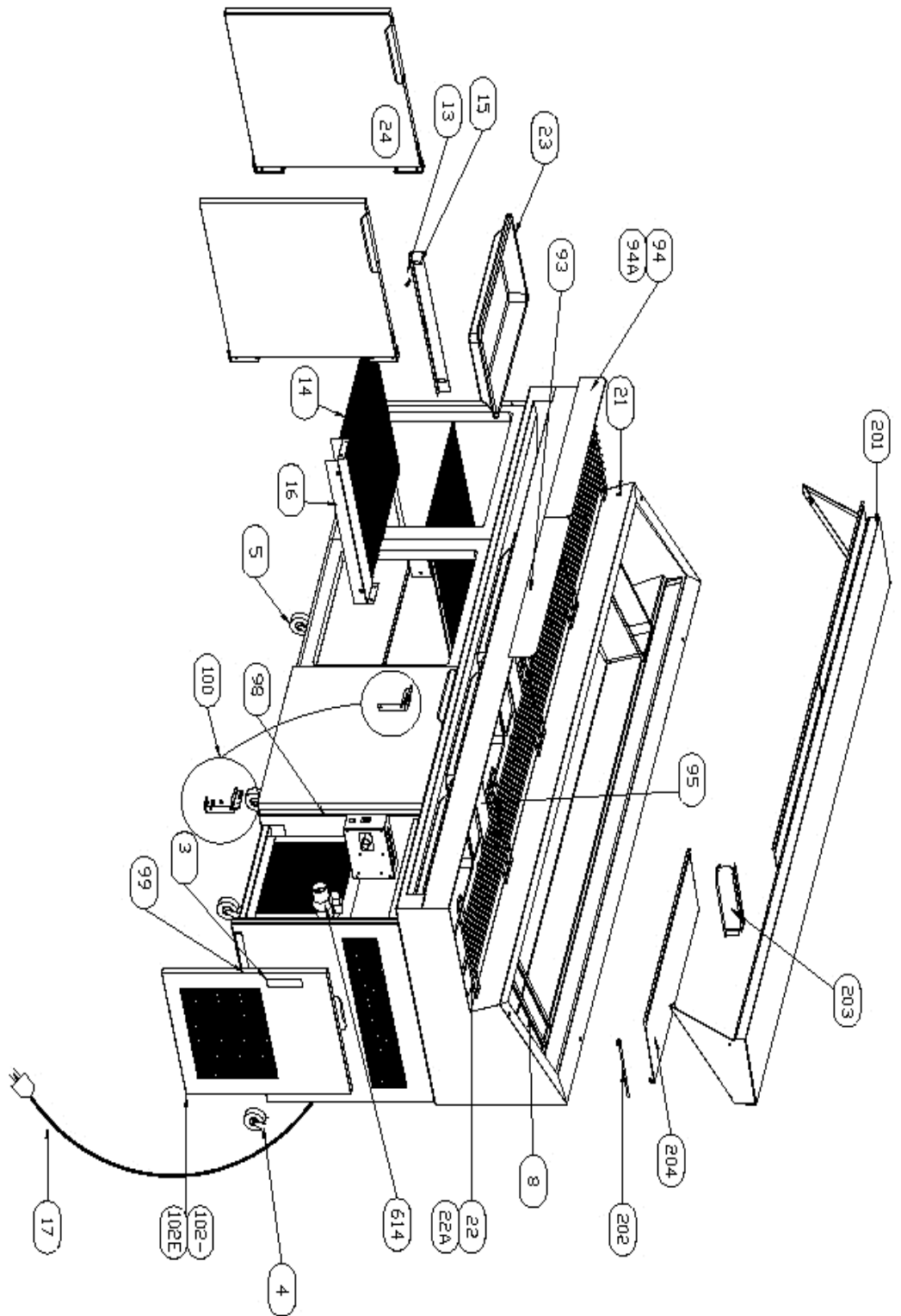


Trouble Shooting Guide

| 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 (check power switch) 2. Check temperature control 3. Test temperature control 4. Clean condenser coil 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. Condenser fan faulty 3. Compressor faulty 4. Overload repeatedly tripping 5. Check pressure control settings 6. Solenoid not seating | <ol style="list-style-type: none"> 1. Clean coil 2. Service fan and motor. 3. Call ASA for service 4. Check outlet voltage 5. 20 Cut in / 15 Diff 6. Call ASA for service |
| Unit runs constantly | <ol style="list-style-type: none"> 1. Condenser coil dirty 2. Condenser fan faulty 3. Gaskets not sealing 4. Covers off unit | <ol style="list-style-type: none"> 1. Clean coil 2. Service condenser motor 3. Replace gaskets 4. Re-apply covers |
| Rail not cold enough/base temp OK | <ol style="list-style-type: none"> 1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil 4. Solenoid valve not energized 5. Refrigerant leaking or contaminated | <ol style="list-style-type: none"> 1. Adjust control to lower setting 2. Test control 3. Clean coil 4. Check t-stat for power to solenoid 5. Call ASA for service |
| Unit too cold | <ol style="list-style-type: none"> 1. Temperature control set too low 2. Temperature control faulty | <ol style="list-style-type: none"> 1. Adjust control to raise setting 2. Test control |
| Base warm/rail temp is OK | <ol style="list-style-type: none"> 1. Thermostat 2. Evap fan motors 3. Solenoid valve | <ol style="list-style-type: none"> 1. Test thermostat 2. test fan motors 3. Test solenoid valve |
| 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 |
| Drawer issues | <ol style="list-style-type: none"> 1. Drawer tracks backwards 2. Roller bearings loose | <ol style="list-style-type: none"> 1. Check installation of drawer track – page 12 2. Tighten bearings |

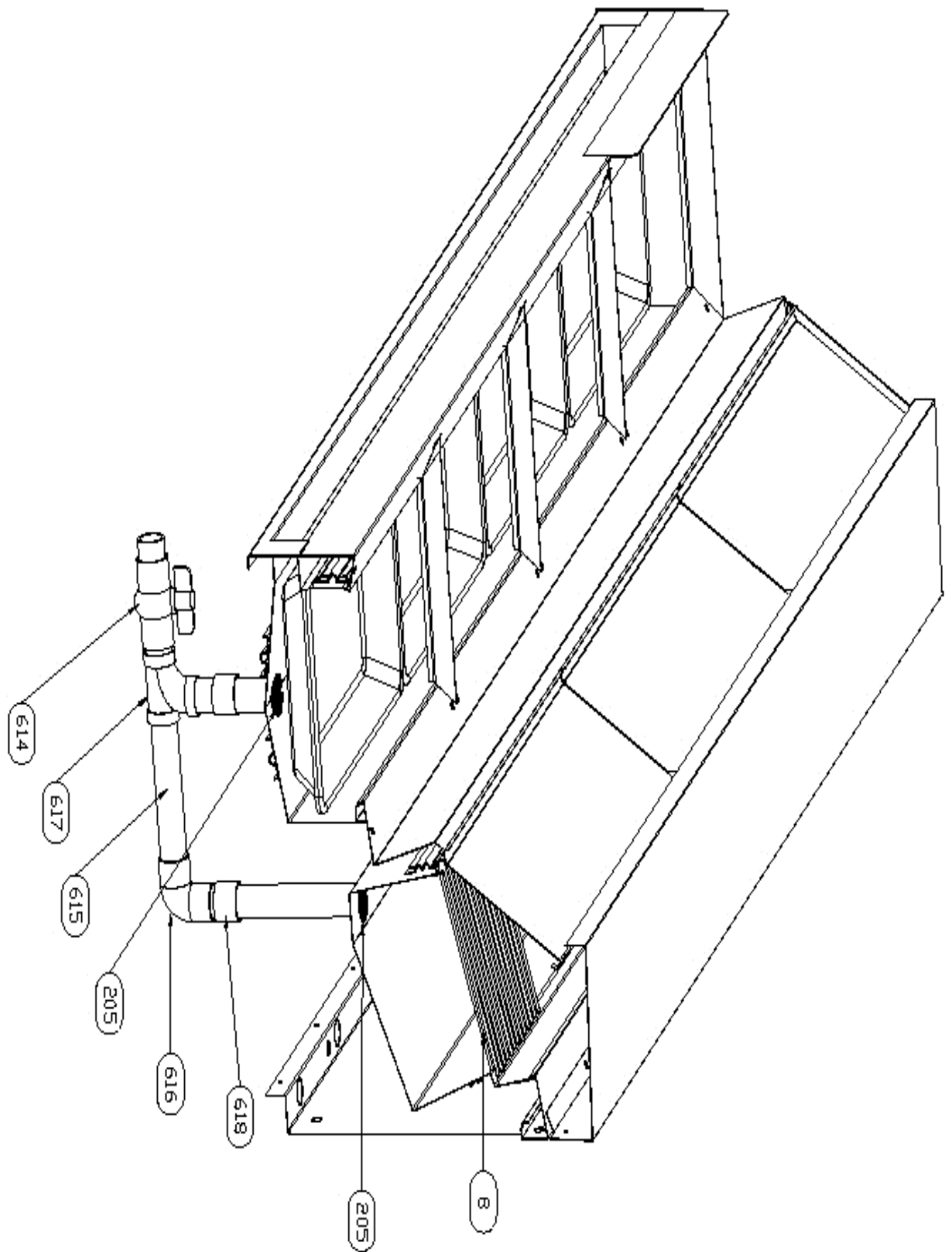
Replacement Parts

DPM Series – exploded view



**Replacement
Parts**

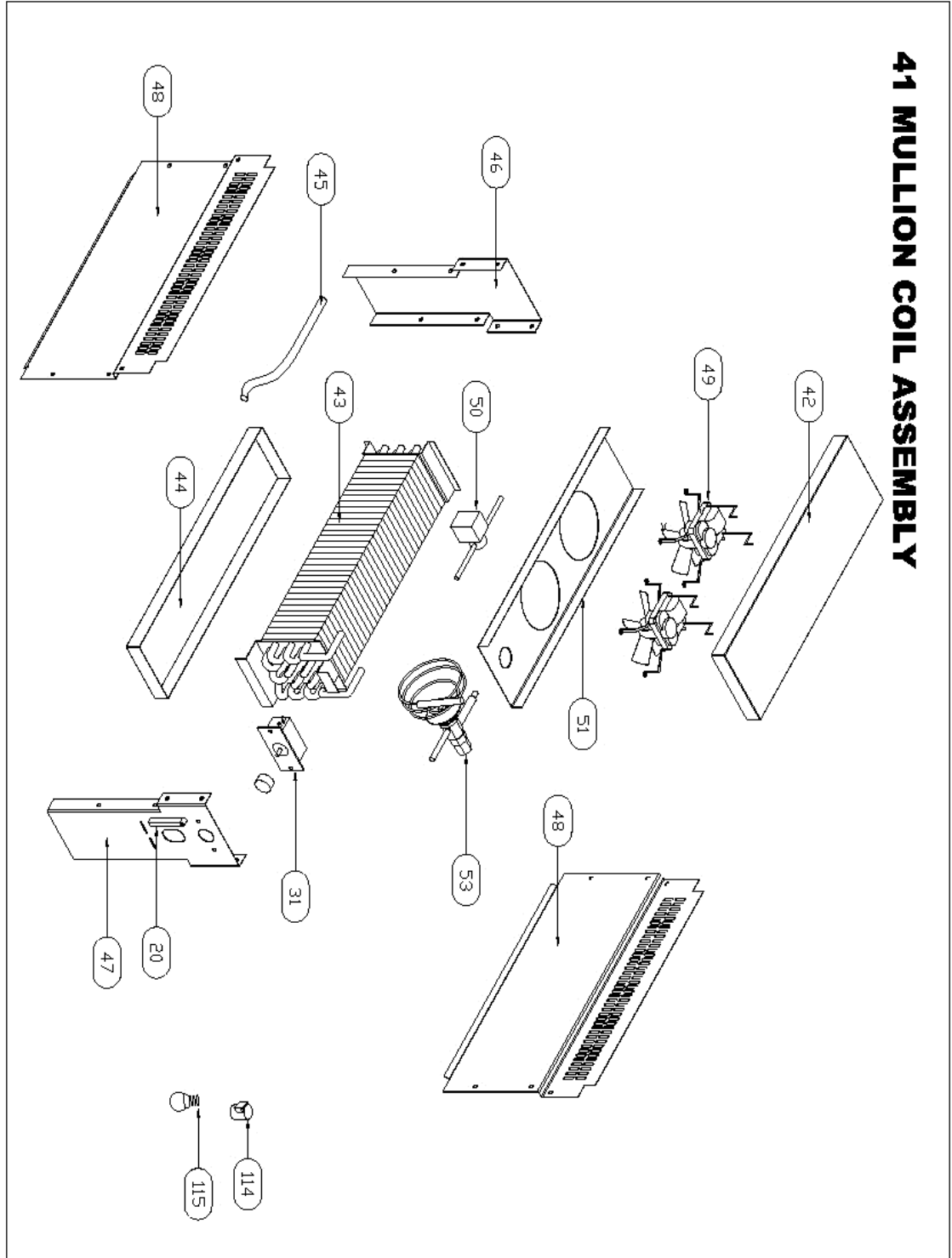
**DPM Series – exploded view
Top assembly**



Replacement
Parts

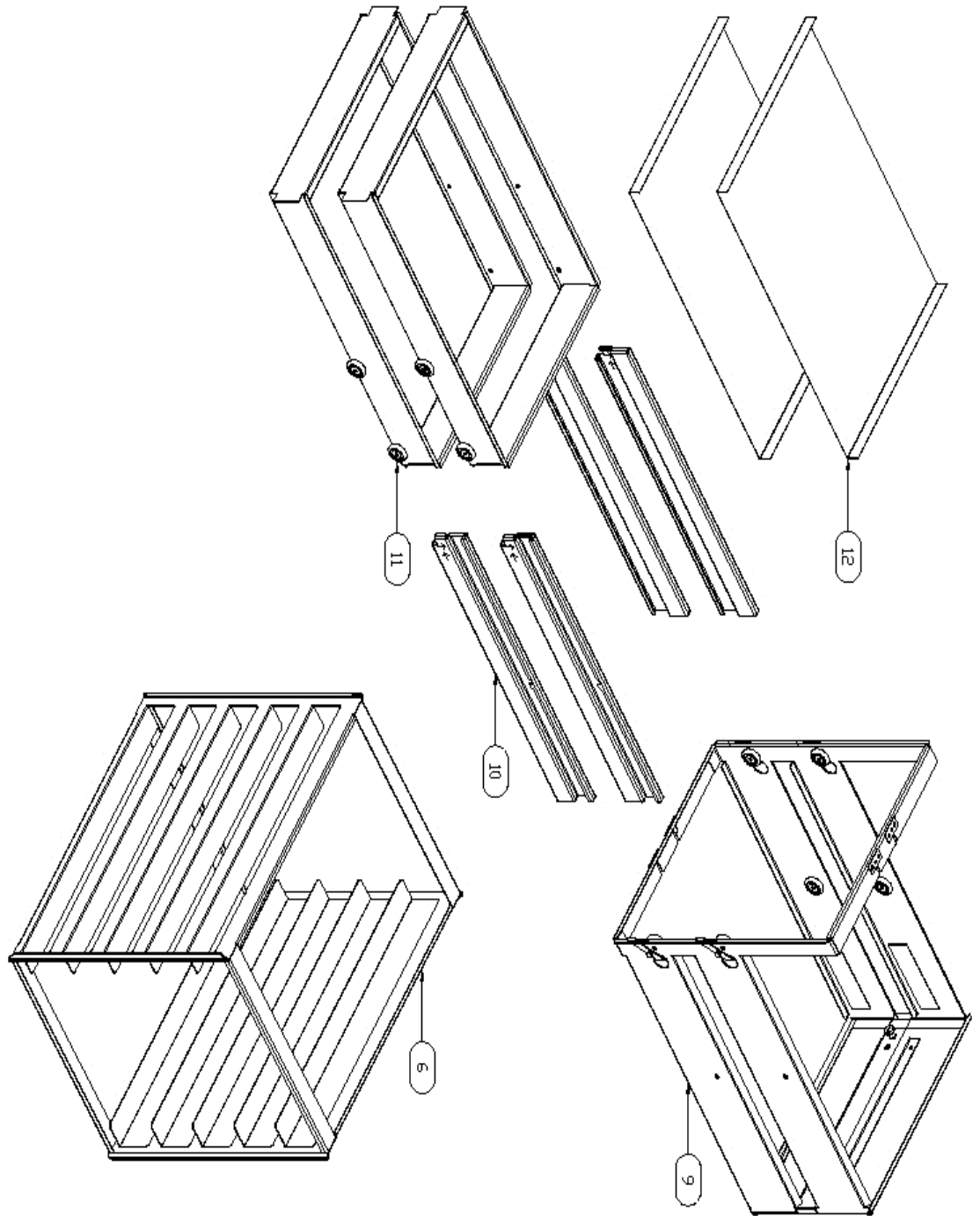
DPM Series – exploded view
Coil Assembly

41 MULLION COIL ASSEMBLY



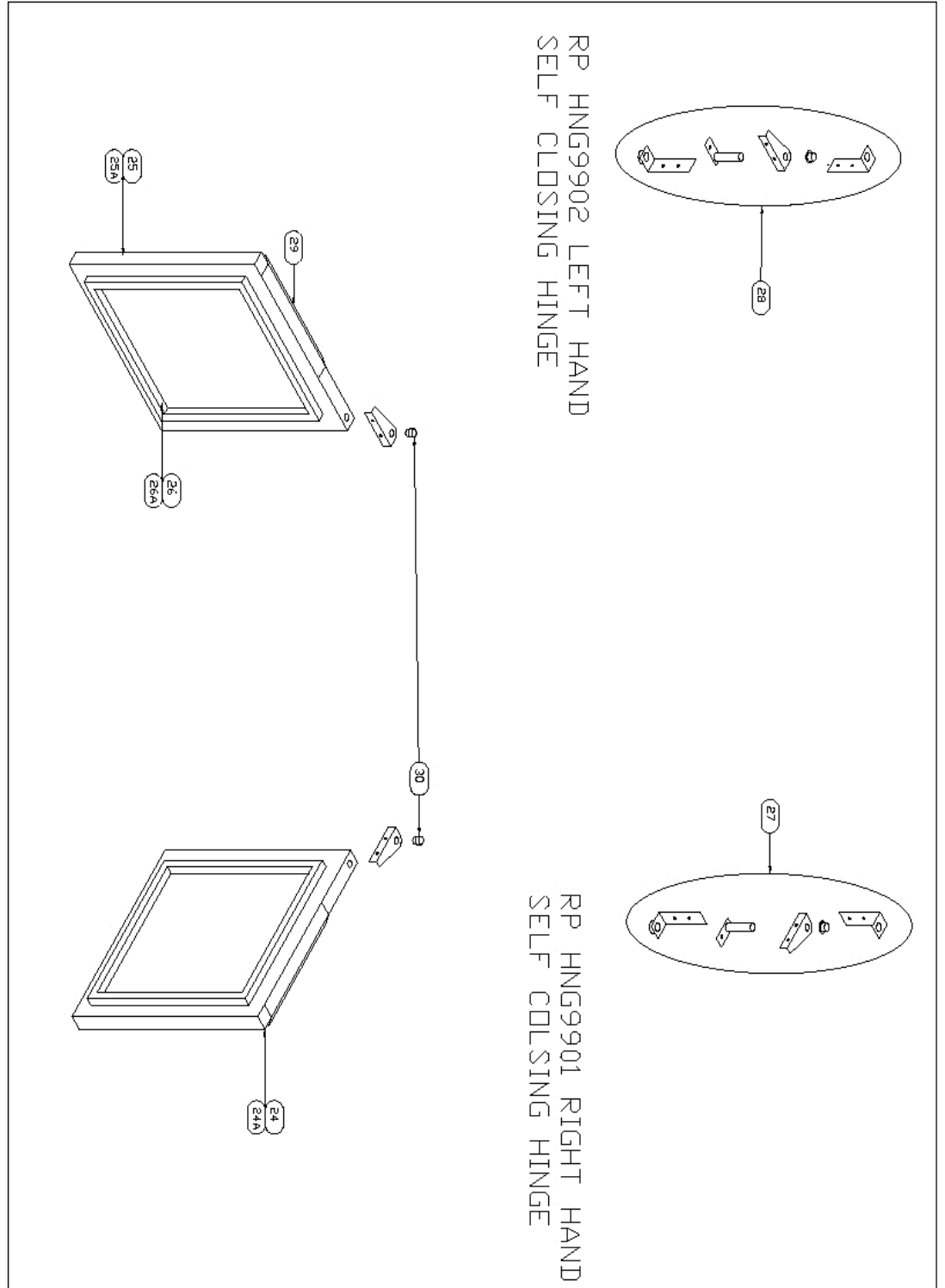
Replacement
Parts

DPM Series – exploded view
Pull out shelf and Dough
Rack



Replacement Parts

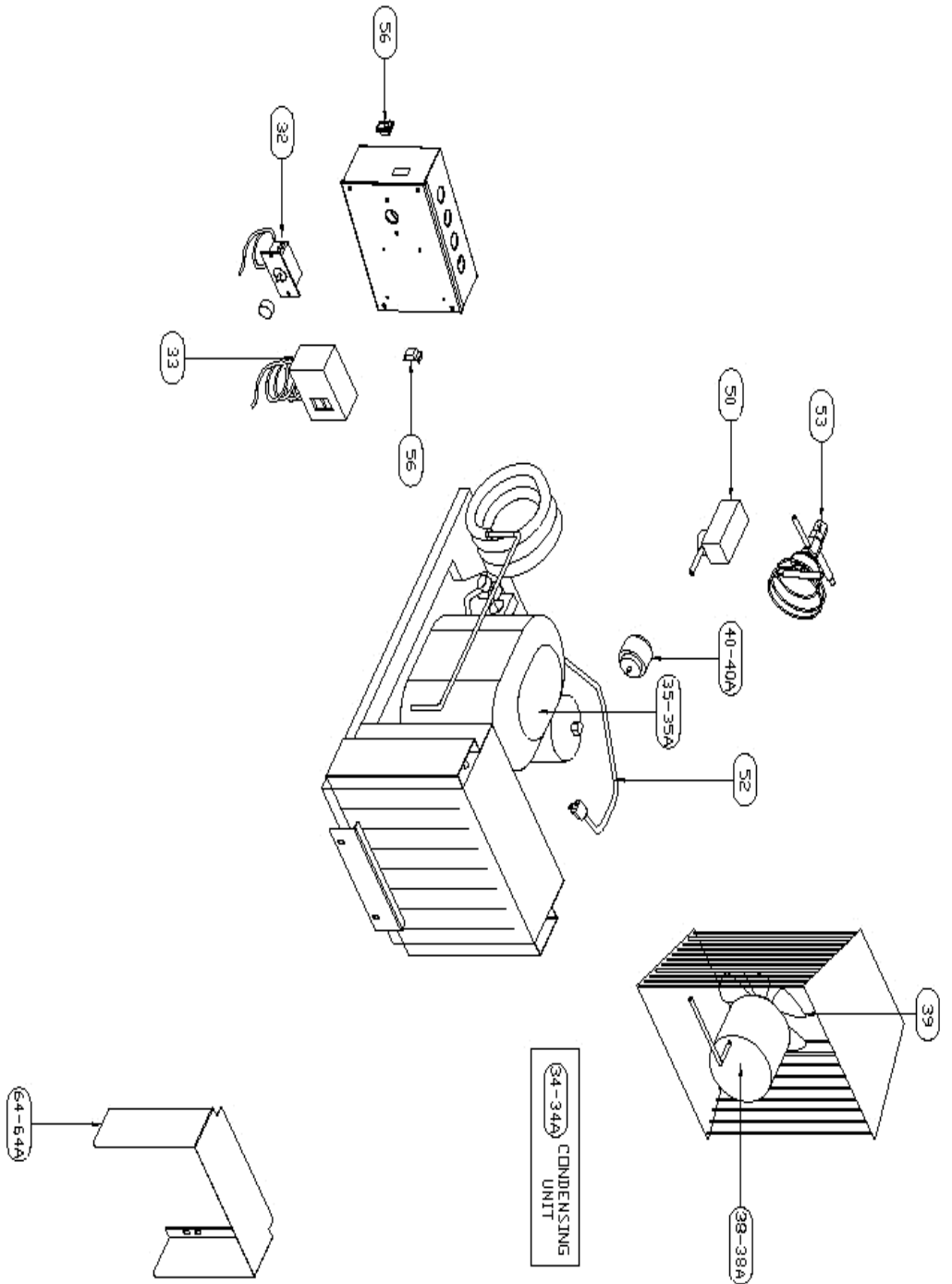
DPM Series – exploded view Door Assembly



Replacement
Parts

DPM Series – exploded view
Mechanical Area

34-34A CONDENSING UNIT



Replacement Part List

DPM Series

| ITEM | DESCRIPTION | PART # | DPM74 | DPM90 | DPM102 | DPM120 |
|------|-----------------------------------|--------------|-------|-------|--------|--------|
| 3 | Handle, Louver Door | HD HDL251 | X | X | X | X |
| 4 | Caster, non-locking rear, 3 7/16" | HD CST9801 | X | X | X | X |
| 5 | Caster, locking, front, 3 7/16" | HD CST9802 | X | X | X | X |
| 6 | S/S Dough Rack | RP RCK0001 | X | X | X | X |
| 8 | Adapter Bar, 13.25" | RP BAR1325 | X | X | X | X |
| 9 | Pull out shelf module | RP MOD039 | X | X | X | X |
| 10 | Drawer tracks (1L & 1R) | RP TRK05SM | X | X | X | X |
| 11 | Drawer bearing | HD BRG210 | X | X | X | X |
| 12 | Removable bottom, pull out shelf | RP BTM0302 | X | X | X | X |
| 13 | Shelf Support Pin | HD PIN001 | X | X | X | X |
| 14 | Shelf 22" x 25" | HD SHL180 | X | | X | X |
| 14A | Shelf 19" x 25" | HD SHL060 | | X | | |
| 15 | Shelf Support | RP SPT002 | X | X | X | X |
| 16 | Shelf support-Frt&Bck | RP BRK0107 | X | X | X | X |
| 16A | Shelf support between drs | RP BRK0108 | X | X | X | X |
| 17 | Power cord, 16/3 8ft | EL WIR461-90 | X | | | |
| 17A | Power cord, 12/3 8ft | EL WIR461-12 | | X | X | X |
| 20 | Hanging thermometer | HD THR100 | X | X | X | X |
| 21 | Locator Pin for Spillage Grate | HD PIN210 | X | X | X | X |
| 22 | Spillage grate, 21.75" x 16" | HD SHL004N | X | X | | X |
| 22A | Spillage grate, 24.75" x 16" | HD SHL003N | X | | X | X |
| 23 | Catch pan, 24" x 16" | HD PAN0701 | | | X | X |
| 23A | Catch pan, 21" x 16" | HD PAN0702 | | X | | X |
| 23B | Catch pan, 22.75" x 16" | HD PAN0703 | X | | | |
| 24 | Door right hand, 23.75" x 24.5" | RP DOR657R | | X | | |
| 24A | Door right hand, 26.75" x 24.5" | RP DOR628R | X | | X | X |
| 25 | Door left hand, 23.75" x 24.5" | RP DOR657L | | X | | |
| 25A | Door left hand, 26.75" x 24.5" | RP DOR628L | X | | X | X |
| 26 | Door gasket, 22.5" x 24.5" | IN GSK1015 | X | | X | X |
| 26A | Door gasket, 22.5" x 21.5" | IN GSK1010 | | X | | |
| 27 | Door hinge RH, self closing | RP HNG9901 | X | X | X | X |
| 28 | Door hinge LH, self closing | RP HNG9902 | X | X | X | X |
| 29 | S/S door handle | RP HDL037 | X | X | X | X |
| 30 | Bushing, door hinge | HD BSH050 | X | X | X | X |
| 31 | Thermostat (base) | HD CNT200 | X | X | X | X |
| 32 | Thermostat (rail) | HD CNT0501 | X | X | X | X |
| 33 | Pressure control | RF CNT700 | X | X | X | X |
| 34 | Condensing Unit (1/2hp Copeland) | RF CON9901 | X | | | |
| 34A | Condensing unit (3/4hp Copeland) | RF CON800-E | | X | X | X |
| 35 | Compressor (AFT18C1E) | RF CMP9902P | X | | | |
| 35A | Compressor (RS64C1E) | RF CMP9901P | | X | X | X |
| 38 | Condenser fan motor | EL MTR302R22 | X | | | |
| 38A | Condenser fan motor | RF MTR0102P | | X | X | X |
| 39 | Condenser fan blade | RF BLD0101 | X | X | X | X |

| ITEM | DESCRIPTION | PART # | DPM74 | DPM90 | DPM102 | DPM120 |
|------|--------------------------------------|--------------|-------|-------|--------|--------|
| 40 | Filter drier (.032ci) dbl. inlet | RF FLT251 | X | | | |
| 40A | Filter drier (.052ci) dbl. inlet | RF FLT377 | | X | X | X |
| 41 | Evaporator coil assembly | RP CSY0404 | X | X | X | X |
| 42 | Evap coil mounting bracket | RP BRK007 | X | X | X | X |
| 43 | Evaporator coil, 15.5" x 4" x 3.75" | RF COI107 | X | X | X | X |
| 44 | Evap coil drain pan, 18.25" x 4.25" | RP DRP107 | X | X | X | X |
| 45 | Evap coil vinyl drain tube, 65" x 1" | PL TBG075 | X | X | X | X |
| 46 | Evap coil housing rear panel | RP PNL108 | X | X | X | X |
| 47 | Evap coil housing front panel | RP PNL109 | X | X | X | X |
| 48 | Evap coil housing side panel | RP PNL107 | X | X | X | X |
| 49 | Evap fan motor w/ blade | EL MTR2338 | X | X | X | X |
| 50 | Refrigeration solenoid valve (120v) | RF SOL9801 | X | X | X | X |
| 51 | Evap fan mounting shroud | RP SHD107 | X | X | X | X |
| 52 | Power cord – condensing unit | EL WIR470-14 | X | X | X | X |
| 53 | Expansion Valve (base & rail) | RF VLV404 | X | X | X | X |
| 56 | On/Off rocker switch (base & rail) | EL SWT0502 | X | X | X | X |
| 64 | Condensing unit dog house | RP DGH0102 | X | | | |
| 64A | Condensing unit dog house | RP SHD0510 | | X | X | X |
| 93 | Cheese baffle extension | DP SHD004 | | | X | |
| 94 | Cheese baffle, 27.75" x 4" | DO SHD001 | X | | X | X |
| 94A | Cheese baffle, 24.75" x 4" | DO SHD003 | | X | | |
| 95 | Removable catch pan deflector | DO DIV0001 | X | X | X | X |
| 98 | Louver magnet striker plate | HD STR9901 | X | X | X | X |
| 99 | Louver magnet | HD CTH9901 | X | X | X | X |
| 100 | Hinge, louver only | RP HNG9900 | X | X | X | X |
| 102 | Louver, 20" x 24.5" left hinge | DP LVR22 | X | | | |
| 102A | Louver, 18" x 24.5" left hinge | DP LVR18L | | X | | |
| 102B | Louver, 21" x 24.5" left hinge | DP LVR21 | | | X | X |
| 102C | Louver, 20" x 24.5" right hinge | DP LVR22R | X | | | |
| 102D | Louver, 18" x 24.5" right hinge | DP LVR18R | | X | | |
| 102E | Louver, 21" x 24.5" right hinge | DP LVR21R | | | X | X |
| 114 | Light bulb socket | EL LGT360 | X | X | X | X |
| 115 | Light bulb, 40W | EL LGT200 | X | X | X | X |
| 201 | Hood assembly complete – 74" | DO COV074 | X | | | |
| 201A | Hood assembly complete – 90" | DO COV090 | | X | | |
| 201B | Hood assembly complete – 102" | DO COV102 | | | X | |
| 201C | Hood assembly complete – 120" | DO COV120 | | | | X |
| 202 | Lid slide support (ends) | HD ROD100 | X | X | X | X |
| 203 | Lid slide and support bar–dbl width | HD ROD200 | X | X | X | X |
| 204 | Lid for hood, 36.5" x 10" | DO LID2650 | X | | | |
| 204A | Lid for hood, 33.75" x 10" | DO LID3375 | | | X | |
| 204B | Lid for hood, 29.675" x 10" | DO LID2963 | | X | | |
| 204C | Lid for hood, 39.5" x 10" | DO LID3950 | | | | X |
| 205 | Drain screen (rail & catch pan) | RP DSN002 | X | X | X | X |
| 614 | Condiment rail drain valve | PB VLV9901 | X | X | X | X |
| 615 | 1.5" PVC pipe | PB PIP150 | X | X | X | X |
| 616 | 1.5" 90° PVC Elbow | PB ELB0107 | X | X | X | X |
| 617 | 1.5" PVC Tee | PB TEE9901 | X | X | X | X |
| 618 | 1.5" PVC NPT to glue adapter | PB ADP9903 | X | X | X | X |