PIZZA PREPARATION TABLE

Model: CPA60-D

60" Pizza Preparation Refrigerator with Drawers and Solid Doors

Heavy gauge #300 Series stainless steel top, stainless steel front and end panels, galvanized steel rear and grill and aluminum interior. Certified under NSF-7 to maintain temperatures in 86°F ambient and designed to maintain NSF-7 temperatures in 100°F ambient.



Options and Accessories

(upcharge and lead times may apply)		
Door in lieu of drawers	Condensing unit left or right	
Drawer section above the condensing unit*	Wire rod garnish rack	
Overshelves (single or double)	Remote models	
Automatic, electric condensate evaporator	Door/drawer locks	
Exterior dial or digital thermometer	Adjustable legs	
Stainless steel back and interior	Front breathing	

*Drawer section above condensing unit holds (1) 12 x 20 x 6 pan



Toll-Free: 800-523-7138 Phone: 215-244-1400 Fax: 215-244-9579

539 Dunksferry Road Bensalem, PA 19020 www.continentalrefrigerator.com

Project Name:	
Model Specified:	
model opcomed.	
Location:	
Item No:	Quantity:
	a contra i
AIA #:	SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Performance-rated refrigeration system

Environmentally-safe R-134a refrigerant

Unique forced air design utilizes fans (approx. every 12") across the entire back of unit for even distribution of cold

Automatic, energy saving, non-electric condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, slide-out condensing unit

CABINET ARCHITECTURE

2" non-CFC polyurethane foam insulation
Spring loaded, self closing doors (over condensing unit and smaller section)
Magnetic snap-in door/drawer gaskets
Stainless steel roll-out drawers
19" deep, full length nylon cutting board
Insulated lid
5" casters
Refrigerated door section above the condensing unit

MODEL FEATURES

"Ergonomically-friendly"	raised angle rail	

Expansion valve for quick recovery

Built-in, off cycle defrost timer

Interior hanging thermometer

Field rehingeable doors

NOTE: CPA60-D drawer models come standard with a door over the condensing unit, a solid door on the left section and two tier drawers in the center section. A drawer over the condensing unit is an option. The option of having the door/drawers located in the opposite sections **MUST** be indicated at the time of ordering.

APPROVAL:

Model Specifications

DIMENSIONAL DATA 19 (538 cu l) Net Capacity (cu. ft.) 60 (1524 mm) Width, Overall (in.) Depth, Overall (in.) 36 7/8 (937 mm) (incl. handles & bumpers) 39 7/16 (1002 mm) Height, Overall (in.) (incl. 5" casters) Depth, Cutting Board (in.) 19 (483 mm) Pan Capacity (pans supplied by others) (8) 1/3 Shelf Area (sq. ft.) 5.6 (.5 sq m) No. of Shelves 1 No. of Full Doors / Drawers 1/2No. of Half Doors 1 Interior Depth (in.) 30 (762 mm) 26 (660 mm) Interior Height (in.) (smaller section) Interior Height (in.) (above condenser) 12 1/2 (318 mm) Interior Width (in.) (smaller section) 17 (1422 mm) Interior Width (in.) (above condenser) 17 (1422 mm) **REFRIGERANT DATA** Condensing Unit Size (H.P.) 1/2 Capacity (BTU/Hr)* 3100 **ELECTRICAL DATA** Voltage (int'l) 115/60/1 (220/50/1) Fans 4 Total Amps (int'l) 13.0 (8.4) 10 ft. Cord/Plug [attached] (int'l) Yes (No) **SHIPPING DATA** Weight (lbs.) 425 (193 kg) Height - Crated (in.) 43 3/4 (1111 mm) Width - Crated (in.) 62 (1575 mm)

DRAWER PAN CONFIGURATIONS

Depth - Crated (in.)

Two Tier: (2) 12 x 20 x 6 pans per drawer

Three Tier: (1) $12 \times 20 \times 4$ pan per drawer (top) and (2) $12 \times 20 \times 4$ pans per drawer (center & bottom)

* Rating @ +25°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Toll-Free: 800-523-7138 Phone: 215-244-1400 Fax: 215-244-9579

47 (1194 mm)

539 Dunksferry Road Bensalem, PA 19020 www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.





© Copyright 2015. Continental Refrigerator. A Division of National Refrigeration & Air Conditioning Products, Inc. Model Plan Views





