



18600PTL

Self-contained Refrigerated Pizza Prep Table with Flush Mount LiquiTec® Raised Rail

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

18600PTL: Self-contained Refrigerated Pizza Prep Table with Flush Mount LiquiTec® Raised Rail

Models

- 18648PTL 48" pizza prep table (2) 12"x20" pan openings
- 18672PTL 72" pizza prep table (3) 12"x20" pan openings
- 18699PTL 99" pizza prep table (4) 12"x20" pan openings



18699PTL

Standard Features

- Top is constructed of 18-gauge stainless steel
- 22-gauge stainless steel ends are standard
- Rail is mechanically cooled utilizing LiquiTec® technology with die stamped 12"x20" openings
- Pans and adapter bars by others
- 20" cutting board is standard
- Flush mount NSF-7 certified pans
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Dart style quick change gaskets
- Stainless steel removable hinged covers
- On/off switch is located behind the louver
- 1.50" diameter hole in louver for easy access to rail on/off switch
- 8" long electrical cord
- Environmentally friendly HFC-404A refrigerant
- One year parts and labor warranty

Options & Accessories

- Stainless steel back
 - Laminate facing (full front)
 - Laminate end
 - Laminate back
 - Tray racks
 - Legs, set of four
 - Legs, set of six
 - Cheese grates with removable catch pans
 - 18" deep single tier stainless steel overshell
 - 27" wide refrigerated drawers (2) high, holds 6" deep pans
 - 27" wide refrigerated drawers (3) high, holds 4" deep pans
 - Lock
 - 220V/50 cycle electrical system*
 - Additional shelf (specify door size)
- * Inclusion of this option will alter the electrical specifications of the unit

Specifications

Exterior Top: Constructed of one-piece 18-gauge stainless steel, with integral 2.12" (5cm) high square nosing at the front. Top has a mechanically cooled LiquiTec® refrigerated raised rail at the rear with openings to accommodate pans (pans and adapter bars are not included). Rail interior is 22-gauge stainless steel. Raised rail openings have 18-gauge stainless steel hinged removable lids. Unit is equipped with separate expansion valve and on/off switch for refrigerated rail. Temperature in top openings maintains 33°F (1°C) to 41°F (5°C) with pans flush mounted at 86°F (29.7°C) ambient room temperature, meeting NSF 7 requirements.

Exterior Back, Bottom and Ends: 24-gauge galvanized steel back and bottom. Exterior ends are finished with 22-gauge stainless steel.

Base Interior: Stainless steel back and bottom. Base interior sides and door frames are thermoformed ABS plastic. Each interior door section has (1) 25" (64cm) deep removable epoxy coated wire shelf. Base is insulated with 2" (5cm) high density foamed in place polyurethane. End of base has a machine compartment with condensing unit installed.

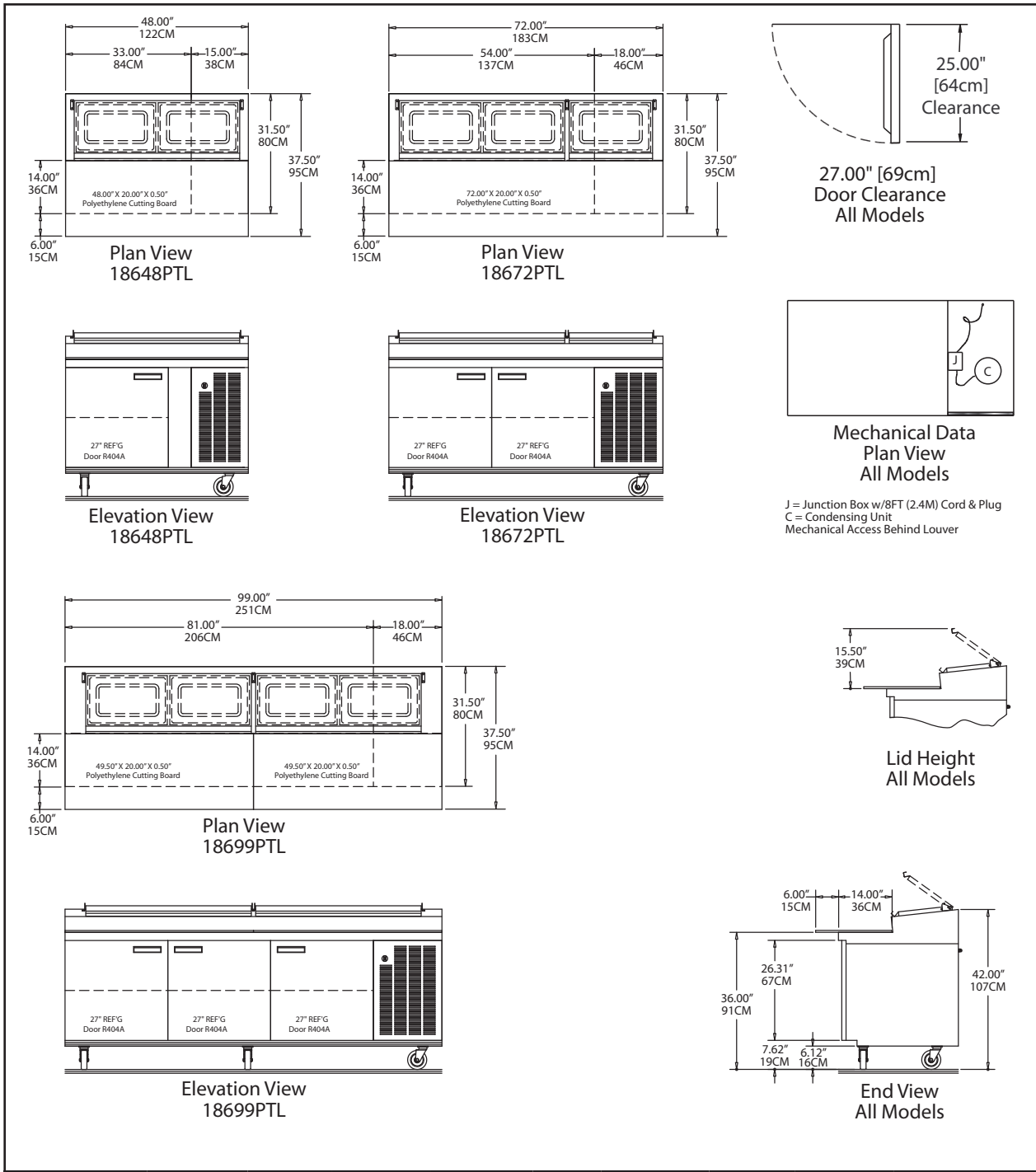
Door(s): 22-gauge stainless steel exterior front, with a thermoformed ABS plastic interior liner.

Refrigeration System: HFC-404A refrigerant. Cabinet has (1) blower coil assembly with expansion valve on 48" and 72" models and (2) on the 99" model, located in coil housing. Base is equipped with independently controlled thermostat, solenoid valve and condensate evaporator. Refrigerated base maintains temperature of 36°F (2°C) to 40°F (4°C). On/off switches for rail and base are located behind the louvered panel. A 1.50" diameter hole is on the louver for easy access to rail on/off switch

Electrical Connections: 115 volt, 60 Hertz, single phase. Unit is wired with 3-wire, grounded, maximum 8' (2.4m) cord and plug.

Casters: Equipment is mounted on 5" (13cm) diameter casters; overall height of casters is 6.13" (16cm).





Specifications									
Model	12"x20" Pan Cap.	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
18648PTL	2	1	3.95ft ²	10.23ft ³	1/4	115/60/1	10.0	5-15P	520lbs/ 236kg
18672PTL	3	2	7.90ft ²	18.10ft ³	1/2	115/60/1	14.0	5-20P	635lbs/288kg
18699PTL	4	3	11.85ft ²	27.46ft ³	1/2	115/60/1	14.0	5-20P	805lbs/365kg

Delfield reserves the right to make changes to the design or specifications without prior notice.