



# CPT67-D4

## Commercial Series Pizza Prep Table with Drawers



CPT67-D4  
12/14  
Item #13315



- Stainless steel exterior front, sides and top
- Anodized Aluminum interior sides and back with stainless steel interior floor
- Stainless steel exterior drawer with stainless steel interior liner
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Rail utilizes a unique patent pending ducted air distribution system to distribute air evenly and maintain product temperature
- Cabinet and drawers are insulated with 2" foamed in place polyurethane
- Drawer slides are constructed of 14 gauge stainless steel with Delrin rollers
- Drawers have a 250 lb. dynamic load rating
- Drawers will accommodate (2) 12" x 20" x 6" deep pans (pans by others)
- Extruded aluminum flush mount drawer handle
- Magnetic drawer gasket is easily removable for cleaning
- Enamel coated evaporator coil
- Provided with a full complement of polycarbonate plastic 1/3rd size pans, 4" deep, and adapter bars
- 67" x 19" x 1/2" thick white polyethylene cutting board is standard
- Standard with 6" casters (two with brakes)
- Three years parts and labor warranty
- Five year compressor warranty
- 8 ft. cord and plug

### Dimensions / Capacity

Model #	Two Section CPT67-D4
Interior Storage Capacity (CF)	19.9 ft <sup>3</sup>
Overall Width x Depth	67" x 32.24"
Height (including 6" casters)	43.45"
Depth with Cutting Board Installed	35.17"
Drawer Opening Width x Height	22.59" x 22.92"
Depth with Drawer Fully Open	58.24"
Drawer Pan Capacity (12" x 20" x 6" DP Pans)	2 pans per drawer
Pan Capacity (# of 1/3 size x 4" deep)	9
Maximum Pan Depth	6"
Crated Shipping Weight	387 lbs
Crated Height x Width x Depth	44.25" x 68.75" x 33.75"

### Electrical / Refrigeration Data

Model #	Two Section CPT67-D4
Amperage	5.5
Energy Consumption (kwh/day) NSF	6.0
Heat Rejection (BTU/Hr.) @NSF	848
Approx. Nominal Compres. BTU/HR(HP)	2607 (1/3HP)

Hoshizaki America, Inc. reserves the right to change specifications without notice.

Item #

Project:

Qty:

\*AutoCad available on KCL

### CPT67-D4 Dimensions W x D x H

2 Section - 67" x 32.24" x 43.45"\*

\*with 6" casters

### Electrical/Refrigeration

**Voltage** 115/60/1

**HACR Breaker**  
2 Section - 15.0 Amps

**Electrical Connection (NEMA)**  
2 Section - 5-15P

**Voltage Range** 104-126

**Ambient Temp. Range** 45° to 86°F

**Control Setpoint Range** 28° to 45°F

\*Refrigerant R-134a

### Warranty

Valid in United States, Canada, Puerto Rico, and U.S. Territories. Contact factory for warranty in other countries.

- **Three Year** - Parts & Labor on entire machine.
- **Five Year** - Parts on: Compressor.

### Options

- 6" Legs
- Rail divider bars
- Drawer divider bars



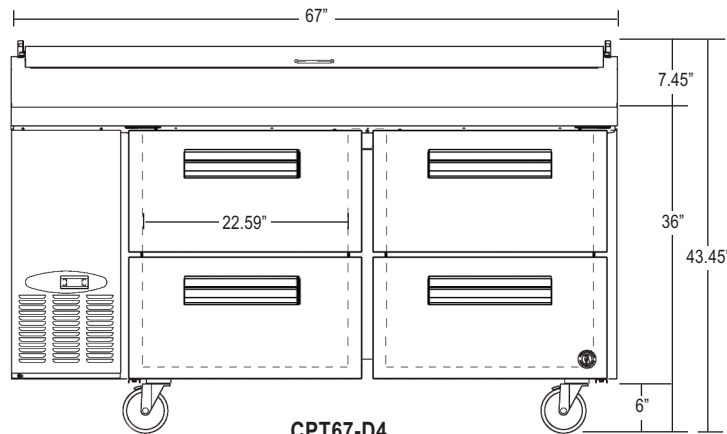
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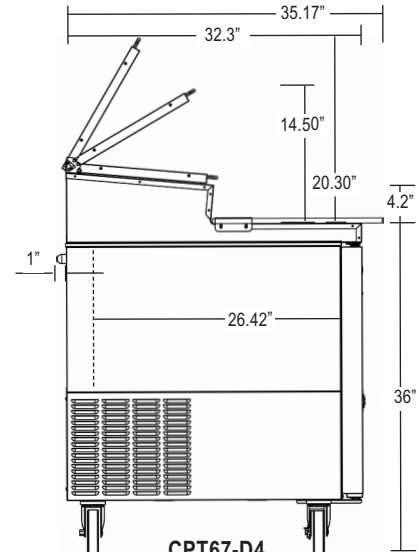


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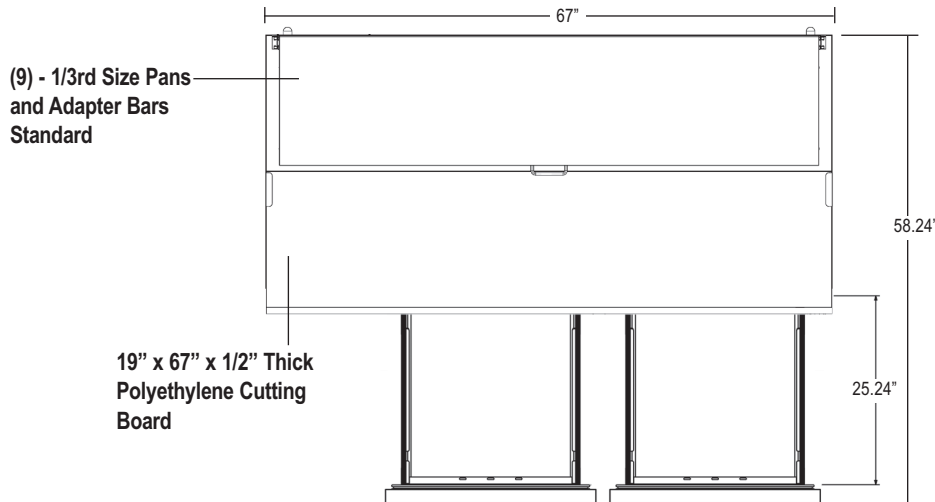
## Commercial Series Pizza Prep Table with Drawers



**CPT67-D4  
FRONT**



**CPT67-D4  
SIDE VIEW**



**CPT67-D4  
PLAN VIEW**

### Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of coated steel. The cabinet interior back and sides are anodized aluminum with an ABS ceiling and stainless steel floor. Two heavy duty epoxy coated shelves per section are standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet walls and doors are insulated with 2" of foamed in place polyurethane. 6" polyolefin, stem casters (two with brakes) are standard. The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is air cooled and utilizes a unique patent pending ducted air distribution system to distribute air evenly and maintain product temperature at safe levels. The rail will accommodate 1/6th, 1/3rd, 1/2 and full size pans 6" deep. Pans are located 1.5" below the front of the rail to assist in access to food product. An insulated, stainless steel, one piece hinged, lid is standard. Pizza preparation table is supplied with a 67" x 19" x 1/2" thick N.S.F. approved white polyethylene cutting board.

### Drawer Construction

Drawer fronts are constructed of high grade stainless steel inside and out and are insulated with R-134a CFC free foamed in place polyurethane. Each drawer accommodates (2) 12" X 20" X 6" deep pans (pans by others). Drawer module frames are formed of 14 gauge stainless steel all welded construction and securely fastened in the cabinet. The drawer slides are constructed of 14 gauge stainless steel with delrin nylon rollers to prevent metal to metal contact between the drawer slides and help reduce wear. The drawer slides have a dynamic load capacity of 250 pounds. Drawers are provided with a one-piece extruded aluminum flush mount handle. Snap-in magnetic drawer gaskets are durable and easily removed for cleaning.

### Refrigeration System

Front breathing refrigeration system allows unit to be built into any enclosure with zero clearance at the side or rear. The high efficiency refrigeration system is self-contained with an enamel coated evaporator for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R-134A refrigerant through the evaporator. Refrigeration system utilizes a heated defrost element to eliminate any ice on the evaporator coil. An innovative ducted air distribution system distributes air evenly around food product in the rail. Product temperatures are maintained between 33°F and 41°F at 86° ambient room temperature to comply with N.S.F. 7. Pizza preparation tables are supplied with a full complement of N.S.F. approved polycarbonate plastic, 1/3rd size pans, 4" deep and stainless steel adapter bars. 115 volt units are equipped with an eight foot cord and NEMA rated plug (20.0 amps or less).

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ISO9001-ISO14001