



CPT93-D6

Commercial Series Pizza Prep Table

CPT93-D6
4/15/15
Item # 13361



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

Item #

Project:

Qty:

*AutoCad available on KCL

CPT93-D6 Dimensions W x D x H

3 Section - 93" x 32.24" x 43.45"*

*with 6" casters

Electrical/Refrigeration

Voltage 115/60/1

HACR Breaker

3 Section - 15.0 Amps

Electrical Connection (NEMA)

3 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

- Drawer divider bars
- Rail adapter bars



Intertek Intertek ISO9001-ISO14001

- Stainless steel exterior front, sides, and top
- Anodized aluminum interior sides and back with stainless steel floor
- Stainless steel exterior drawer with stainless steel interior
- 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" of CFC free, foamed in place polyurethane
- Drawer slides are constructed of 14 gauge stainless steel with acetal rollers
- Drawer frames are formed of 14 gauge stainless steel and securely fastened in the cabinet
- Drawers have a 250 lb. dynamic load rating
- Drawers will accommodate (2) 12" x 20" x 6" deep pans (pans by others)
- Front breathing air flow design
- Extruded aluminum flush mount drawer handle
- Magnetic drawer gasket is easily removable for cleaning
- Provided with a full complement of plastic 1/3rd size pans, 4" deep and adapter bars
- 93" x 19" x 1/2" thick white polyethylene cutting board is standard
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- Standard with 6" stem casters (three with brakes)
- Three years parts and labor warranty
- Five year compressor warranty
- 8 ft. cord and plug

Dimensions / Capacity

Model #	One Section CPT93-D6
Interior Storage Capacity (CF) (AHAM)	30.1 ft ³
Overall Width x Depth	93" 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 (Including 1" Bumper)	57.50"
Pan Capacity (# of 1/3rd size x 4" deep)	12
Maximum Pan Depth	6"
Crated Shipping Weight	620 lbs
Crated Height x Width x Depth	44.25" x 94.75" x 33.75"

Electrical / Refrigeration Data

Model #	One Section CPT93-D6
Amperage	5.5
Energy Consumption (kwh/day) NSF	5.7
Heat Rejection (BTU/Hr.) @NSF	803.5
Approx. Nominal Compres. BTU/HR (HP)	2607 (1/3HP)



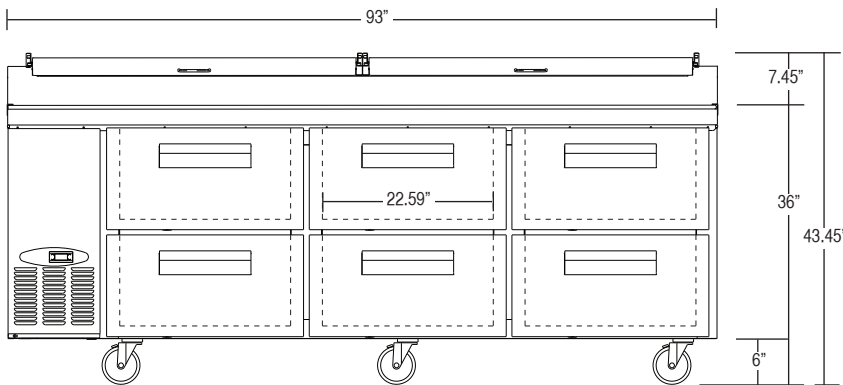
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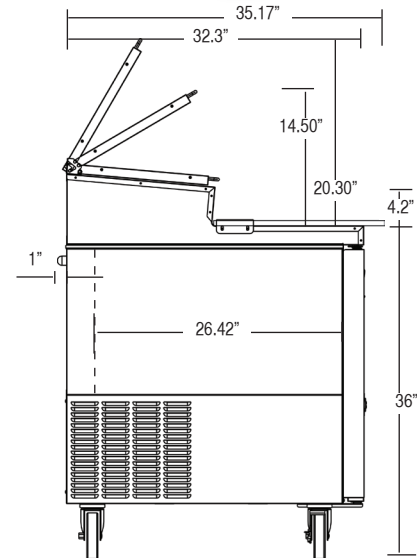


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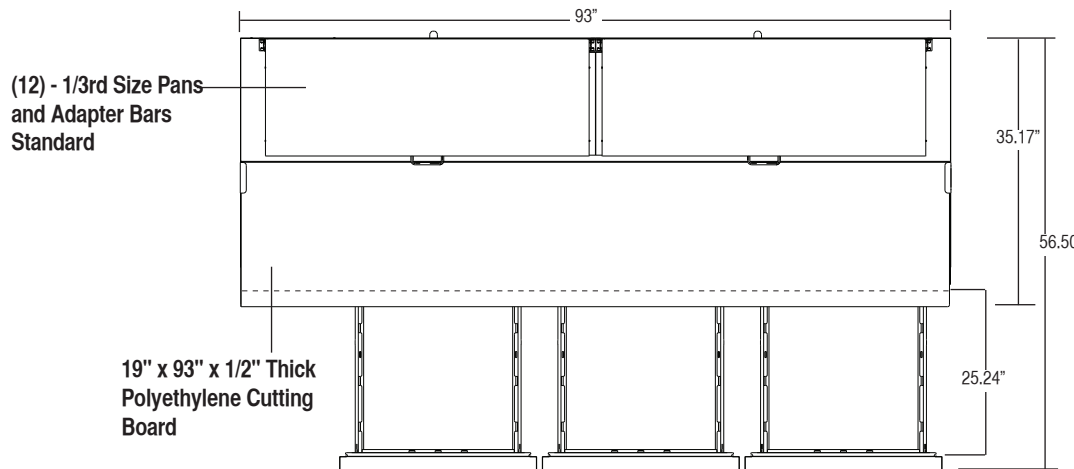
Commercial Series Pizza Prep Table



**CPT93-D6
FRONT**



**CPT93-D6
SIDE VIEW**



**CPT93-D6
PLAN VIEW**

(12) - 1/3rd Size Pans
and Adapter Bars
Standard

19" x 93" x 1/2" Thick
Polyethylene Cutting
Board

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. Cabinet walls and drawers are insulated with 2" of environmentally friendly, CFC free, foamed in place polyurethane. 6" polyolefin, stem casters (three with brakes) are standard. The raised 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, 1/3, 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. Two insulated stainless steel hinged lids are standard. Pizza preparation table is supplied with a 93" x 19" x 1/2" thick N.S.F. approved polyethylene cutting board.

Drawer Construction

Drawer fronts are constructed of high grade stainless steel with stainless steel interior 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 frames are formed of 14 gauge stainless steel all welded construction and securely fastened in the cabinet. The drawer slides are constructed of heavy duty 14 gauge stainless steel and durable acetal rollers with stainless steel ball bearings to prevent metal to metal contact. The drawer slides have a dynamic load capacity of 250 lbs. and have been life tested (fully loaded) three hundred thousand cycles without showing significant wear. The flush mount handles are constructed of extruded aluminum. 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 epoxy electrocoated (E-Coat) evaporator coil 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 to eliminate any ice on the evaporator coil. An innovative patent pending 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 plastic 1/3 size pans 4" deep and stainless steel adapter bars. 115 volt units are equipped with an eight foot cord and plug (20.0 amps or less).

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ISO 9001-ISO 14001