

**Production Equipment 2500-PTB**

**Bloomington-Style  
Pizza & Sandwich Table - Raised Rail Top  
Self-contained**



2586-PTB shown with options (pans not included)

**SPECIFICATIONS:**

**TOP:** Die-formed construction of one-piece 16 GA stainless steel type 304-#4 finish with recessed 12 GA steel bars for reinforcement

**EXTERIOR:** Back and bottom of 20 GA steel with painted enamel finish, Body supported by 14 GA galvanized steel box channels for casters, Ends of 20 GA stainless steel, type 304-#4 finish, integrally welded to top

**INTERIOR:** Bottom, Back, and Top of 22 GA stainless steel type 304-#2B finish, sides of one-piece high impact plastic

**INSULATION:** Rigid Polyurethane Foam

**DOOR JAMS:** One-piece high-impact plastic with concealed magnets on perimeter for positive sealing

**DOORS:** Exterior of one-piece die-stamped 22 GA stainless steel type 304-#4 finish, Interior of high-impact plastic, Gasket mounted w/ aluminum strips and screws for easy removability and to ensure a proper seal, Doors mounted on 12 GA spring-loaded self-closing hinges, Stainless handle with stamped grip

**SHELVES:** One, removable heavy-steel frame vinyl-coated shelf per door

**CASTERS:** (Standard) Removable 6 1/4" high with 5" diameter wheels, front casters include brakes

**BLOOMINGTON STYLE RAISED**

**RAIL:** NSF standard #7 compartment of 22 GA stainless steel 304-#2B finish, Mechanically-cooled, "pitched", wrapped raised rail is controlled by its own pressure control with on/off switch, Recessed openings can accommodate fractional-size pans up to 6" deep, Pans to sit on removable clip mounted to inside of tank with stainless steel thumb screws, Rail is tested to hold "product" temperature between 33-41 degrees Fahrenheit (pans not included)

**REFRIGERATION:** Unit has a high-temperature balanced system using a hermetically sealed condenser. Forced-air evaporator with protective-coated coil and expansion valve, System comes assembled with cord and 5-15-P plug, base tested to operate between 36 and 40 degrees F

**\*\*RAIL PERFORMANCE:**

CONDIMENTS MUST BE REMOVED AT NIGHT TO PREVENT FREEZING OF RAIL/PRODUCT, ON/OFF SWITCH IS PROVIDED IN FRONT PANEL TO CONTROL RAIL (ONLY)

ITEM # \_\_\_\_\_

PROJECT \_\_\_\_\_

DATE \_\_\_\_\_

MODEL	DIM
2562-PTB	62"L x 33"D
2586-PTB	86"L x 33"D
2510-PTB	112"L x 33"D

**FEATURES**

- 16 GA reinforced top
- Self-contained unit
- Cold-wall construction on rail
- Stainless steel ends
- Condensate Evaporator
- 6-1/4" swivel casters
- Self-closing hinges
- (1) Wire shelf per door

**OPTIONS**

- Legs in lieu of casters
- Bun pan racks to hold 18" x 26" bun pans (pans by others)
- Cutting boards: 17-1/2" or 19" wide
- Drawers in lieu of door
- Top pizza-prep racks
- Heavy-Duty pizza prep racks with pull-out catch pans
- 17" wide overshef(s)
- Stainless steel back

# Production Equipment 2500-PTB

Stainless Steel Top  
Self-contained



2562-PTB



2586-PTB



2510-PTB

## OPTIONS

**Removable Bun Pan Racks**  
In place of (1) shelf per door



**Refrigerated Drawers**  
Two drawers replace 1 door



**Top Pizza Prep Racks**



**Pizza Prep Racks with Pull-out Catch Pans**

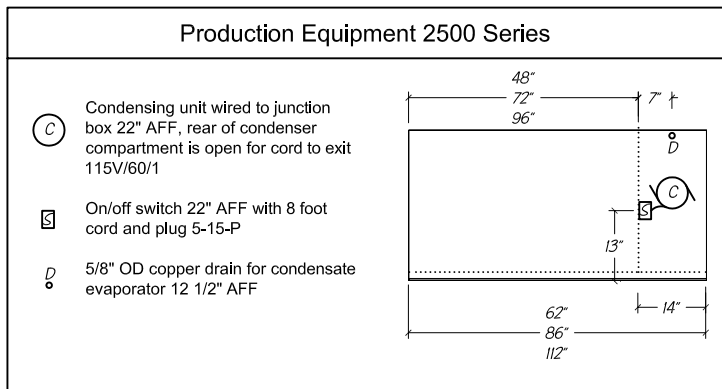


2562-PTB Model - (2) 30" Racks  
2586-PTB Model - (2) 42" Racks  
2510-PTB Model - (2) 30" & (1) 42" Racks

## STATISTICAL DATA

MODEL	LGTH	SHELVES PER UNIT	CAPACITY 1/3 SIZE PANS	CONDENSING UNIT	VOLTS/CYCLE/PHASE	TOTAL AMPS	NEMA PLUG	SHIP WT.
2562-PTB	62"	2	8	1/4-HP R134A	115v/60/1	8.38	5-15-P	495#
2586-PTB	86"	3	11	1/3-HP R134A	115v/60/1	10.78	5-15-P	640#
2510-PTB	112"	4	15	1/2-HP R134A	115v/60/1	13.68	5-20-P	735#

## MECHANICAL DATA



## SECTION VIEW

