

18600PTBM

Self-Contained Refrigerated Pizza Prep Tables

Project
Item
Quantity
CSI Section 11400
25.522.0
Approved
Date

Models

18648PTBM 48" pizza prep table, 6 1/3 pan capacity
18660PTBM 60" pizza prep table, 7 1/3 pan capacity
18672PTBM 72" pizza prep table, 9 1/3 pan capacity
18691PTBM 91" pizza prep table, 11 1/3 pan capacity
18699PTBM 99" Pizza Prep Table, 12 1/3 pan capacity
186114PTBM 114" pizza prep table, 14 1/3 pan capacity



18691PTBM

Standard Features

- Top, sides and ends are constructed of 18-gauge stainless steel
- Units are mechanically cooled with diestamped openings to accommodate 12" x 20" hotel pans or fractional pans
- Pans and adapter bars by others
- Pans are recessed 2" to provide proper cooling for NSF 7
- 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 and rail on/off is located behind the louver

- Front louver provides access and air flow to the condensing unit
- · 8' long electrical cord
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- · Stainless steel back
- · Laminate facing (full front)
- Laminate end
- Laminate back
- Tray racks
- Cutting board (.5" x 20")
- · Legs, set of four or six

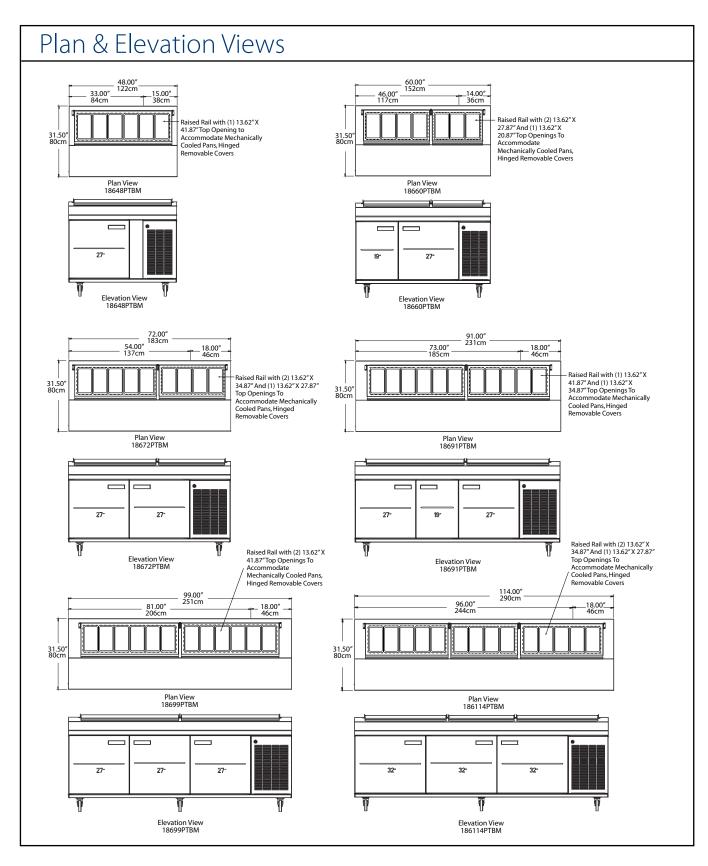
- Cheese grates with removable catch pans
- 18" deep single tier stainless steel overshelf
- 19", 27" or 32" wide refrigerated drawers (2) high, holds 6" deep pans
- 19", 27" or 32" wide refrigerated drawers (3) high, holds 4" deep pans
- Lock
- 220V/50 cycle electrical system*
- Additional shelf (specify door size)
- Inclusion of this option will alter the electrical specifications of the unit

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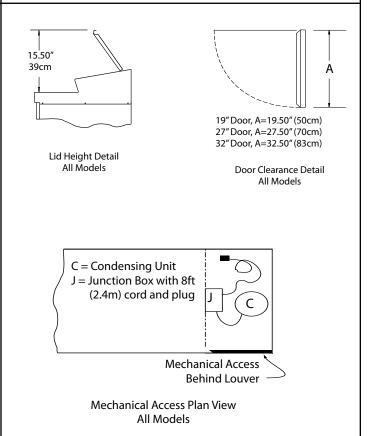




Typical End View, All Models

14.36" 36cm 26.31" 67cm 42.00" 107cm 91cm 7.62" 6.12" 19cm 16cm

Misc Dimensions, All Models



18600PTBM

NOTE: Pans And Adapter Bars Are Not Included

Specifications												
Model	Pan Cap (1/3)	# Of Shelves	Shelf Area	Storage Capacity	BTU Load Base/Rail	BTU Sys. Cap Base/ Rail	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight	
18648PTBM	6	1	8.39ft ²	3.36ft ³	470/441	2001/952	1/4	115/60/1	10.0	5-15P	520lbs/236kg	
18660PTBM	7	2	14.31ft ²	5.63ft ³	694/617	2409/1208	1/3	115/60/1	12.0	5-15P	580lbs/263kg	
18672PTBM	9	2	16.77ft ²	7.72ft³	776/794	2967/1587	1/2	115/60/1	14.0	5-20P	635lbs/288kg	
18691PTBM	11	3	9.99ft ²	22.82ft³	1062/1058	3537/1865	1/2	115/60/1	14.0	5-20P	770lbs/349kg	
18699PTBM	12	3	11.58ft ²	25.87ft ³	1144/1147	3537/1945	1/2	115/60/1	14.0	5-20P	805lbs/365kg	
186114PTBM	14	3	14.11ft ²	30.9ft ³	1297/1323	5169/2433	3/4	115/60/1	14.0	5-20P	927lbs/420kg	

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





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Self-Contained Refrigerated Pizza Prep Tables

Specifications

Exterior Top: Constructed of one-piece 18-gauge stainless steel, with integral 2.12" (5.4cm) high square nosing at the front. Top has a mechanically cooled refrigerated raised rail at the rear with openings to accommodate pans (provided by others). Rail interior is 22-gauge stainless steel. Raised rail openings have 18-gauge stainless steel 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 recessed 2" (5.1cm) at 86°F ambient room temperature, meeting NSF 7 requirements.

Exterior Back and Bottom: 24-gauge galvanized steel. Exterior ends are finished with 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" (63.5cm) deep removable epoxy coated wire shelf. Base is insulated with 2" (5.1cm) high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) 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", 60" and 72" models, located in coil housing. 91", 99" and 114" models have (2) blower coil assemblies with expansion valves, 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). Recessed on/off switches for rail and base are located behind the louvered panel.

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" (12.7cm) diameter casters; overall height of casters is 6.13" (15.6cm).







