

KRATOS EQUIPMENT 7750 Georgetown Road, Indianapolis, IN 46268 Sales: (317) 634-2550 Tech Service: (887) 368-2797

Model: 69K-772HC 69K-763HC

Project Name:	
Location:	
Item #:	Qty:
Model:	

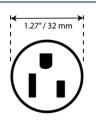
## PIZZA PREPARATION TABLES

1 Door	2 Door	3 Doo
	69K-772HC	
69K-763HC		
	69K-	762HC

**REFRIGERANT**Environmentally-friendly R-290A, with the lowest global warming potential value (3) of any commercially available refrigerant

### **ELECTRIC**

115/60Hz/1 Ph (NEMA 5-15)



NEMA 5-15P

KRATOS Pizza Preparation Tables are a reliable and efficient way to quickly prepare pizzas or similar menu items. The hinged closable food covers, digital control scheme and reliable oversized refrigeration system keep the food well at their ideal storage temperature. A stainless steel exterior ensures durability and years of reliable service, while the unit's foam insulation and forced air cooling system deliver an outstanding food storage environment.

#### FEATURES

69K-762HC

- Solid stainless steel doors with easy to grip, integrated recessed drawer handles
- 4 Casters (2 locking, 2 non-locking)
- Adjustable, heavy-duty wire shelves (1 per section/door)
- Comes with removable 18" W cutting board
- Available in various lengths/capacities to suit your storage and layout needs
- Comes with 6 (69K-772HC), 9 (69K-763HC) or 12 (69K-762HC)
   1/3 size pans
- · Long life, bright LED interior lighting

#### **TEMPERATURE**

- Holding temperature: 34° to 41°F (1° to 5°C)
- Factory set to 38°F
- Efficient, forced-air refrigeration system
- Programmable solid state control scheme with digital temperature display provides accurate, precise temperature regulation

#### CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Interior Material: Coated aluminum
- Environmentally friendly, high R-value CFC-free urethane foam insulated walls and doors
- · Standard recessed door handles
- Heavy duty PE coated shelves for easy access and minimal maintenance without disrupting air flow
- Front-accessed utility compartment for easy maintenance & effective air movement to properly cool the condensing unit
- Easily replaceable dart-style magnetic compression gaskets
- Integrated condensate evaporator pan eliminates the need for a floor drain connection







Friendly

EPA Approved

Insulation & Refrigerant



DOE 2017 Compliant

#### KRATOS WARRANTY (USA / CANADA)

One (1) year parts

One (1) year on-site labor

Four (4) additional years (Five (5) total) for the compressor (part only) Administered by KRATOS EQUIPMENT, 887.368.2797

24/7 tech support provided

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications.

By using the information provided, the user assumes all risks in connection with such use.

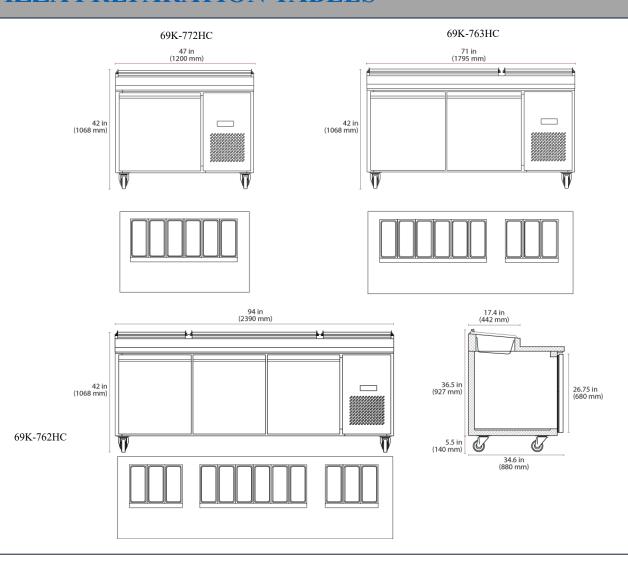


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# PIZZA PREPARATION TABLES



\*Shorter or taller optional caster sets are available to suit your application requirements

	Exterior Dimensions in / mm	Interior Dimensions in / mm	Depth With Door(s) Open in / mm	Storage Capacity	Temperature Range	voitage	Avg Amp Draw		Pan Capacity 1/3 (1/6)	Weight	Shipping Weight
COK 33311C	47 x 34.6 x 42	25.6 x 27.8 x 26.5	61 / 1549	10.95 Cu Ft	33° to 41°F	115V/60Hz	4	1	6 (12)	201 lb	232 lb
69K-772HC	1200 x 880 x 1068	650 x 707 x 672		310 L	1° to 5° C					91 kg	95 kg
CON 303110	71 x 34.6 x 42	49 x 27.8 x 26.5	57 / 1422	20.91 Cu Ft	33° to 41°F	115V/60Hz	5.8	2	9 (18)	342 lb	374 lb
69K-763HC	1795 x 880 x 1068	1245 x 707 x 672		592 L	1° to 5° C					155 kg	170 kg
CON 753116	94 x 34.6 x 42	72.4 x 27.8 x 26.5	56.5 / 1588	30.87 Cu Ft	33° to 41°F	115V/60Hz	5.8	2	12 (24)	485 lb	523 lb
69K-762HC	2390 x 880 x 1068	1840 x 707 x 672	00.5 / 1588	874 L	1° to 5° C	1134/0045	5.8	3	12 (24)	220 kg	237 kg

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