Pizza Prep Tables
FPT Series • FPT-46 • FPT-67 • FPT-93

FAGOR

Standard Features

- Our pizza units are designed with durability and strength that you will not find in any other products in its class.

- All stainless steel interior and exterior construction for a clean & safe food environment. Coved corner floor to meet NSF requirements.

- Heavy duty stainless steel door with full length recessed door handles; interior instep design for added insulation and protection of door gasket.

- Forced air design underneath the pans to keep products fresh and maintain temperature at 33° - 41°F in food pans and cabinet interior. Complies with NSF7 standards for food product safety.

- Insulated lid keeps pan temperature cold and minimizes condensation. Removable for easy cleaning.

- Side breathing refrigeration system for built-in applications.

- Standard with rail system which holds (2) shelves per door and rails that can also accommodate (2) 12" x 20" foodservice pans (pans sold separately).

- 19" full length removable and reversible white polyethylene cutting board.

FPT-46

FPT-67

Options & Accessories

- 6" adjustable legs (set of 4)
- Additional epoxy coated shelves with channels
- Stainless steel back panel
- Universal tray slides (pair)
- 16 gauge top in lieu of standard
- 220 volts / 50 cycles / 1 phase

ISO 9001 ETL c ETL us AutoQuotes 3 Year Warranty

*Conforms to UL & NSF-7 standards

FPT-93

	Model	Door	Shelves	Top Pans	HP	Volts	Amps	Capacity (cu. ft.)	Cord Length	Cabinet Dimensions W	D *	H**	Shipping (Wt. / Cubes)	
Pizza Tables	FPT-46	1	2	6	1/4	115	5.4	9.9	8'	46"	36-1/8"	39-1/8"	224	63
	FPT-67	2	4	9	1/3	115	6.5	18.6	8'	67-1/4"	36-1/8"	39-1/8"	319	73
	FPT-93	3	6	12	1/3	115	6.5	26.5	8'	93"	36-1/8"	39-1/8"	529	92

* Depth does not include 1" bumper.
** Height does not include 5" casters (6" overall) or 6" optional legs.

TOGETHER WE EVOLVE

Pizza Prep
Tables

FAGOR

Specifications FPT Series

Construction
Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Door is heavy duty stainless steel exterior and high impact ABS plastic interior, in-step design with stainless steel hinged solid doors and positive seal. Provided with magnetic door gaskets, removable without tools, self-closing and with 120° stay open feature. Recessed full length door handle.

Door openings have a plastic breaker strips to retard condensate formation. Unit comes complete with a 2" CFC-Free polyurethane insulation, foamed in place.

Refrigeration System
Self-contained capillary tube system using environmentally friendly (CFC Free) R-134a refrigerant. Side mounted compressor on right side for built-in applications. Evaporator coil is mounted to interior top panel encased in stainless steel. Large fan motor and fan blades for better air flow.

Tables are designed to maintain temperatures between 33° F to 38° F in the interior cabinet and 41° F in the top rail.

Features
19" wide removable and reversible cutting board, NSF approved white polyethylene, ½ deep. Stainless steel insulated top lid keeps pan contents colder. Durable, long lasting and removable for easy cleaning.

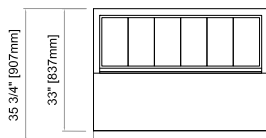Comes standard with standard 1/3 size, clear polycarbonate, NSF approved 4" deep food pans.

Shelving
(2) Epoxy coated shelving per door with channel slides for supports. Adjustable in 2" increments per shelf.
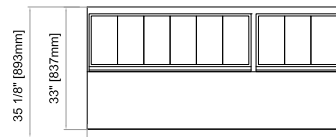
Others
Unit is supplied standard with a 8' cord and plug (Nema 5-15p). Standard with 5" diameter casters, front two with brakes.
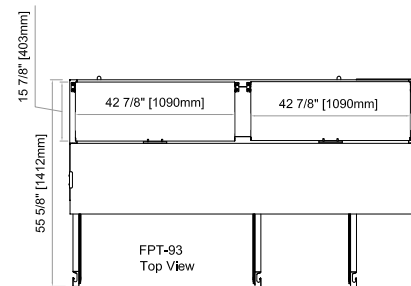
Warranty
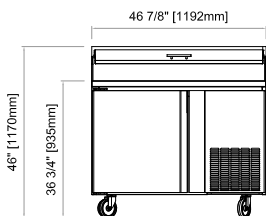3 year parts and labor warranty plus 2 additional year compressor warranty. (Continental U.S.A. & Canada only).
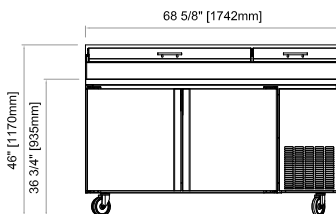
FPT-46 Top View
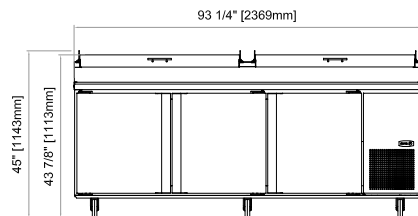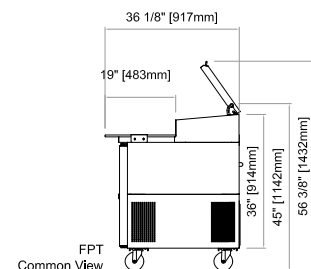
FPT-67 Top View

FPT-93 Top View

FPT-46 Front View

FPT-67 Front View

FPT-93 Front View

FPT Common View

The manufacturer reserves the rights to modify materials and specifications without notice.