



PPT-67

## PPT SERIES

### Pizza Prep Unit

#### MODELS

- PPT-67

### FEATURES

#### CONSTRUCTION

- Design meets NSF 7 criteria
- Extra deep 19<sup>1</sup>/<sub>2</sub>" full length removable cutting board standard
- Stainless steel interior and exterior
- Foamed-in-place "low ODP" urethane insulated walls and doors
- Standard recessed door handles
- Adjustable, heavy-duty stainless steel wire shelves
- 5" diameter casters (2 locking, 2 non-locking)
- Door width: 24<sup>3</sup>/<sub>8</sub>"

- Stainless steel louver distributes air to all areas of the unit
- Louver is food acid and stain-resistant
- Front air intake and rear exhaust
- **Nine 6" deep polycarbonate pans included with unit**

#### REFRIGERATION

- Refrigerant: R-134a
- Powerful forced-air refrigeration system holds constant temperature throughout cabinet
- Condensate drain pan
- Large evaporator fan for optimum cooling efficiency

- Self-contained, no plumbing required
- Minimum 4" clearance required between cabinet back and wall
- Temperature range: 33° to 41°F (1° to 5°C)
- R-factor (insulation efficiency rating): 14.75 for bottom, sides and rear, 13.12 for top

#### WARRANTY

- Standard limited four year extended compressor and one year limited parts and labor

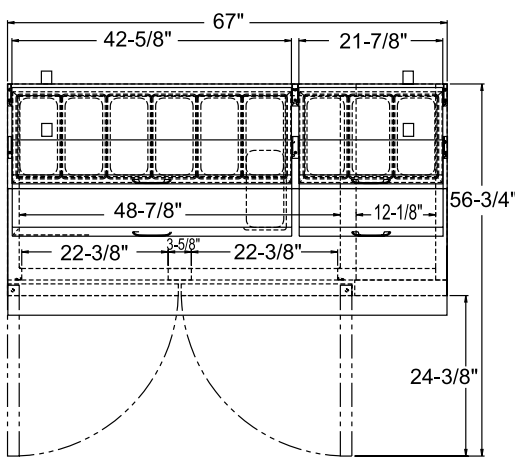


# PPT SERIES PIZZA PREP UNIT

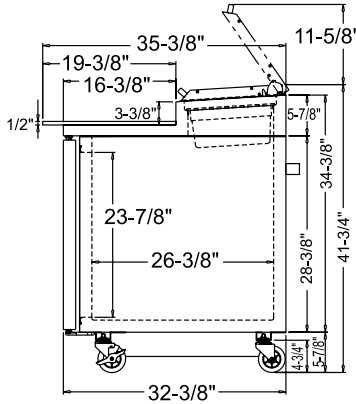
## TECHNICAL SPECIFICATIONS

MODEL	DIMENSIONS (in.)			DIMENSIONS (mm)			VOLTS	AMPS	UNIT H.P.	NO. OF SHELVES	PAN CAPACITY	CAPACITY CU. FT.	SHIP CU. FT.	SHIP WT. LB/KG
	L	D	H*	L	D	H*								
PPT-67	67	32 <sup>3</sup> / <sub>8</sub>	41 <sup>3</sup> / <sub>4</sub>	1701	822	1060	115	10.4	5/8	4	9	20.0	64.2	395/180

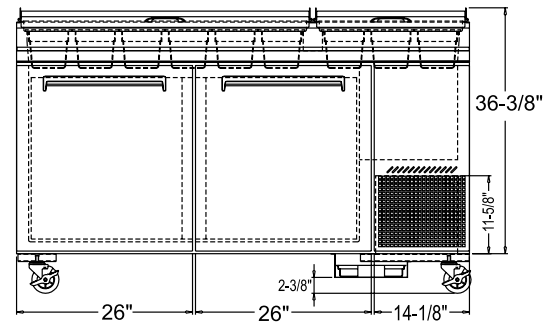
\*Height includes casters.



PLAN VIEW



SIDE VIEW



ELEVATION VIEW

## LISTINGS



## HOOKUP

Via plug in, 10 foot long, flexible 3 wire 16/3 cord with molded plug.



## BID SPECIFICATIONS

Item no. PPT-67.

Provide \_\_\_\_\_ ( ) Pizza Prep Unit(s), Master-Bilt model no. PPT-67.

Model design will meet NSF 7 criteria with a stainless steel interior and exterior. Standard features include adjustable, heavy-duty stainless steel wire shelves and 5" diameter casters. All doors to have standard recessed handles. Prep unit will also

feature a standard extra-deep 19<sup>1</sup>/<sub>2</sub>" full length removable cutting board. In addition, nine 6-inch deep polycarbonate pans will be included with the unit.

Forced-air refrigeration system will be self-contained and will use R-134a refrigerant. Each unit will also contain a standard condensate evaporator. A stainless steel louver will provide air distribution

throughout the unit. The temperature range will be 33° to 41°F (1° to 5°C).

Unit to have a standard limited four year extended compressor and one year limited parts and labor warranty.

Unit to be UL, C-UL and NSF listed.

**NOTE:** Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity. All specifications subject to change without notice.



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