

PIZZA PREP TABLES

Features

- CFC free refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- 1/3 x 4" Portion Control pans & 17.7" Polyethylene cutting board included
- *Unit can be custom-ordered with 6" PC pans
- Interior: 304 stainless steel
- Exterior: 430 stainless steel
- R-290 Natural refrigerant
- Temperature: 33 to 40°F / 0.5 to 4°C
- Electrical: 115/60/1 with NEMA 5-15P plug, 10ft cord



IPP47



IPP71



IPP94

Options - Drawers*

IPP47-2D | IPP71-2D | IPP94-2D | IPP71-4D | IPP94-4D | IPP94-6D

See page 37 for pan configurations for units with drawers.

**Available by custom order only. Please contact our Sales Department for availability and lead time.

Specifications

DESIGNED TO OPERATE IN AMBIENT TEMPERATURES BETWEEN 40F-90F FOR OPTIMUM PERFORMANCE.



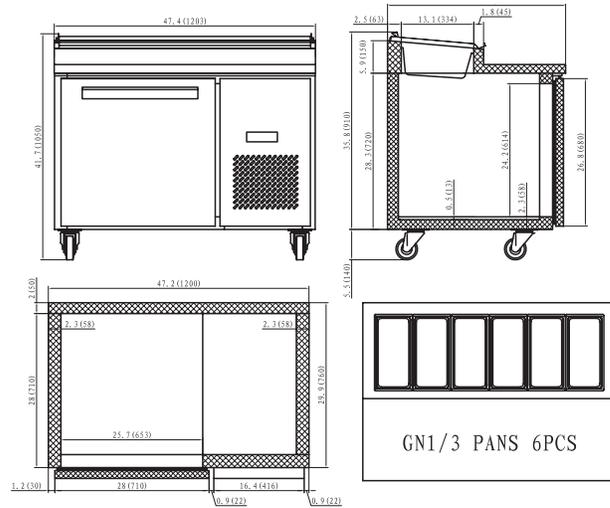
Model	Doors	Ext. Dimensions W X D X H (In)	Int.. Dimensions W X D X H (In)	Amps	H.P	Ship Weight
IPP47	1	47.4 X 32.3 X 41.7	25.7 X 27.3 X 24.2	5	1/2	329 lbs
IPP71	2	70.8 X 32.3 X 41.7	49.1 X 27.3 X 24.2	5	1/2	435 lbs
IPP94	3	94.2 X 32.3 X 41.7	72.6 X 27.3 X 24.2	5.5	3/4	565 lbs

PIZZA PREP TABLES

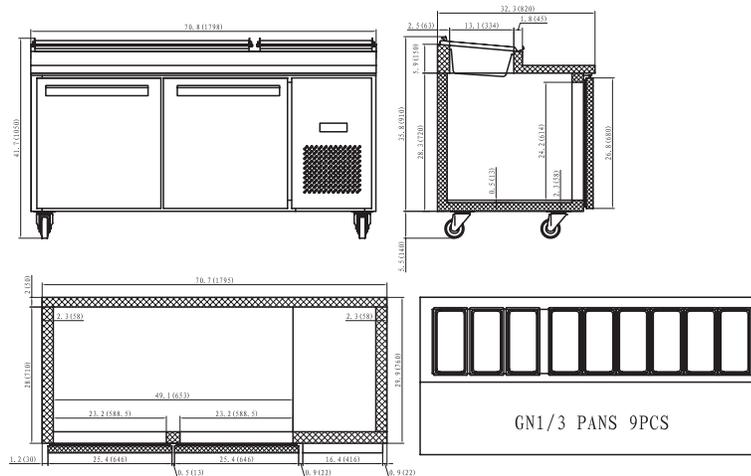


Dimensions in inches (mm)

IPP47



IPP71



IPP94

