



18600PTBM

Self-Contained Refrigerated Pizza Prep Tables

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

18600PTBM: Self-Contained Refrigerated Pizza Prep Tables

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 diastamped 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
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

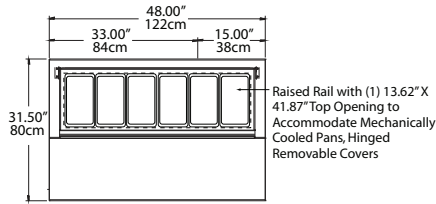
- Stainless steel back
- Laminate facing (full front)
- Laminate end
- Laminate back
- Tray racks
- Cutting board (.5" x 20")
- Legs, set of four or six
- Cheese grates with removable catch pans

- 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)

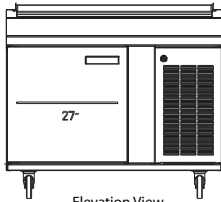
* Inclusion of this option will alter the electrical specifications of the unit



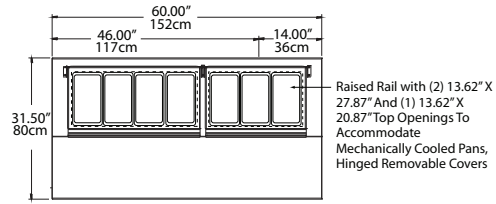
Plan & Elevation Views



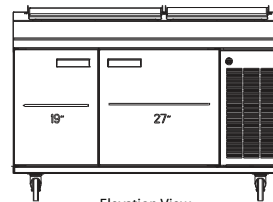
Plan View
18648PTBM



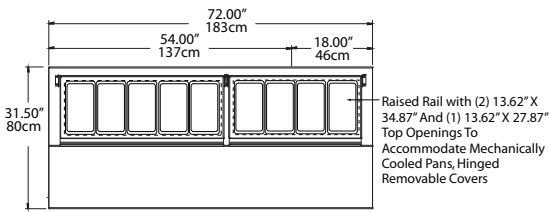
Elevation View
18648PTBM



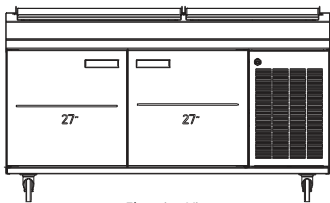
Plan View
18660PTBM



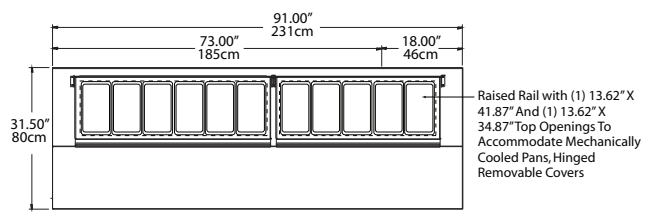
Elevation View
18660PTBM



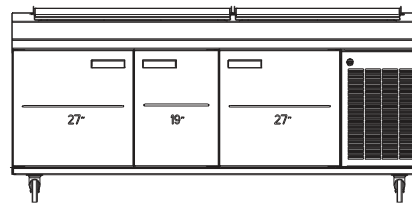
Plan View
18672PTBM



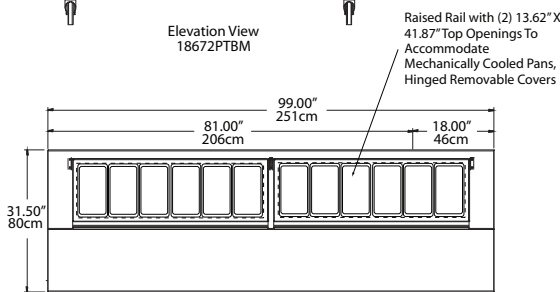
Elevation View
18672PTBM



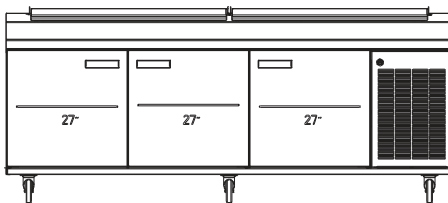
Plan View
18691PTBM



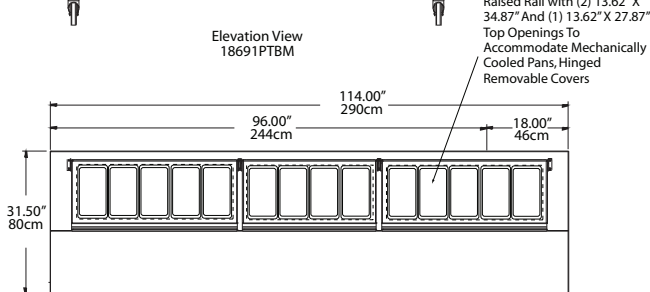
Elevation View
18691PTBM



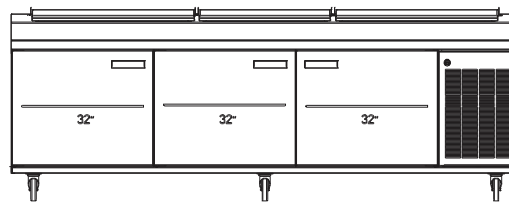
Plan View
18699PTBM



Elevation View
18699PTBM



Plan View
186114PTBM



Elevation View
186114PTBM

Typical End View, All Models	Misc Dimensions, All Models
	<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> <p>Lid Height Detail All Models</p> </div> <div style="text-align: center;"> <p>19" Door, A=19.50" (50cm) 27" Door, A=27.50" (70cm) 32" Door, A=32.50" (83cm)</p> <p>Door Clearance Detail All Models</p> </div> </div> <div style="text-align: center; margin-top: 20px;"> <p>Mechanical Access Behind Louver</p> <p>Mechanical Access Plan View All Models</p> </div>

18600PTBM

NOTE: Pans And Adapter Bars Are Not Included

Specifications											
Model	Pan Cap (1/3)	# Of Shelves	Shelf Area	Volume	BTU Load Base/Rail	BTU Sys. Cap Base/Rail	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
18648PTBM	6	1	3.95ft ²	10.23ft ³	470/441	2001/952	1/4	115/60/1	10.0	5-15P	520lbs/236kg
18660PTBM	7	2	6.51ft ²	15.12ft ³	694/617	2409/1208	1/3	115/60/1	12.0	5-15P	575lbs/260kg
18672PTBM	9	2	7.90ft ²	18.10ft ³	776/794	2967/1587	1/2	115/60/1	14.0	5-20P	635lbs/288kg
18691PTBM	11	3	10.29ft ²	24.48ft ³	1062/1058	3537/1865	1/2	115/60/1	14.0	5-20P	770lbs/349kg
18699PTBM	12	3	11.85ft ²	27.46ft ³	1144/1147	3537/1945	1/2	115/60/1	14.0	5-20P	805lbs/365kg
186114PTBM	14	3	14.46ft ²	33.05ft 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" (5cm) 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" (5cm) 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" (64cm) deep removable epoxy coated wire shelf. Base is insulated with 2" (5cm) 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" (13cm) diameter casters; overall height of casters is 6.13" (16cm).

