



18600PTLP-SMT

Self-contained Smart Refrigerated Pizza Prep Table with Flush Mount LiquiTec® Raised Rail - powered by ProMeasure™ software and scale technology

Project
Item
Quantity
CSI Section 11400
Approved
Approved

Models

18648PTLP-SMT 48" Raised Rail LiquiTec Pizza Table
 18672PTLP-SMT 72" Raised Rail LiquiTec Pizza Table
 18699PTLP-SMT 99" Raised Rail LiquiTec Pizza Table



18672PTLP-SMT

Standard Features

- Top is constructed of 18-gauge stainless steel
- 22-gauge stainless steel ends are standard
- Rail is mechanically cooled utilizing LiquiTec® technology with die stamped 12"X20" openings
- Pans and adapter bars by others
- · Flush mount NSF-7 certified pans
- 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 hood cover
- On/off switch is located behind the louver
- 1.50" diameter hole in louver for easy access to rail on/off switch
- 8' long electrical cord
- Environmentally friendly R290
- Three year parts and labor warranty and an additional two year compressor parts warranty (Base unit, scale 1 year parts and labor warranty)

- Electronic Controls
- Stainless steel cheese grates with ABS catch pans (1) removable grate to accommodate a ProMeasure software ready scale

Options & Accessories

- Stainless steel back
- 6" legs
- 27" wide refrigerated drawers (2) high, holds 6" deep pans
- 27" wide refrigerated drawers
 (3) high, holds 4" deep pans
- Lock
- Additional shelf (specify door size)
- Elo Tablet option required to be added or purchased separately
- Cover or wall tablet mounting bracket

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 LiquiTec® refrigerated raised rail at the rear with openings to accommodate pans (pans and adapter bars are not included). Rail interior is 22-gauge stainless steel. Raised rail openings have 18-gauge stainless steel hinged 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 flush mounted at 86°F (29.7°C) ambient room temperature, meeting NSF 7 requirements.

Exterior Back, Bottom and Ends: 24-gauge galvanized steel back and bottom. Exterior ends are finished with 22-gauge 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 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: Environmentally friendly R290. Cabinet has (1) blower coil assembly with expansion valve on 48" and 72" models and (2) on the 99" model, 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). On/off switches for rail and base are located behind the louvered panel. A 1.50" diameter hole is on the louver for easy access to rail on/off switch.

Electronic control for base reads air temperature. Electronic control for rail displays temperature for set point purposes only. Display does not reflect air or product temps in unit.

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).



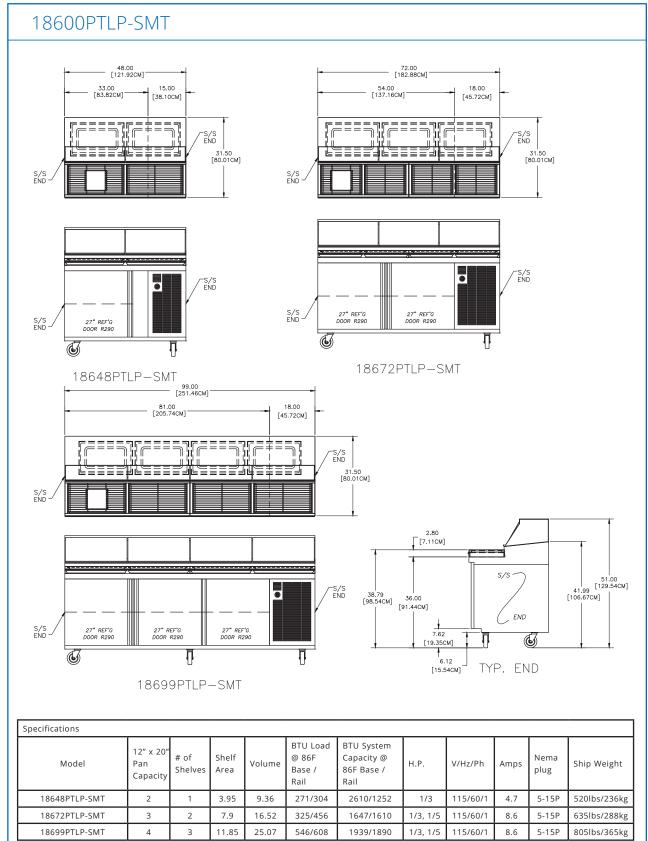












Welbilt reserves the right to make changes to the design or specifications without prior notice.

