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 & 14.9” Polyethylene cutting board included

*Unit can be custom-ordered with 6” PC pans

- Exterior: 430 stainless steel top, front & sides. Aluminum back panel & galvanized bottom
- Interior: 304 stainless steel floor, ABS sides & door backs. Aluminum back panel
- 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

Options - Drawers*

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

See page 39 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 40°F-90°F FOR OPTIMUM PERFORMANCE.

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>IPP47</td>
<td>1</td>
<td>47.4 X 32.3 X 41.7</td>
<td>25.7 X 27.3 X 24.2</td>
<td>5</td>
<td>1/2</td>
<td>329 lbs</td>
</tr>
<tr>
<td>IPP71</td>
<td>2</td>
<td>70.8 X 32.3 X 41.7</td>
<td>49.1 X 27.3 X 24.2</td>
<td>5</td>
<td>1/2</td>
<td>435 lbs</td>
</tr>
<tr>
<td>IPP94</td>
<td>3</td>
<td>94.2 X 32.3 X 41.7</td>
<td>72.6 X 27.3 X 24.2</td>
<td>5.5</td>
<td>3/4</td>
<td>565 lbs</td>
</tr>
</tbody>
</table>
PIZZA
PREP TABLES

Dimensions in inches (mm)

IPP47

IPP71

IPP94

Certified to ANSI/NSF-7 Standards