

Quantity:

Model: PGPZ225

Pizza Prep Tables: <u>3 ful</u>l door





Magnetic removable

Model

PGPZ225

Temp. °C / °F

-2°,8° C 28°,46° F

*Specication may change without prior notice

Capacity Lt / ft3

620 / 21,89

Cooling power W

500



Internal bottom **made** in S/S with stamped rounded corners to facilitate the cleaning procedures.

Ambient temp. °C/°F

32° / 89.6°

Absorbed Power W

420



Epoca Cloud assistence

Cabinet / Packing Dimensions

mm / inches

D

80 (cm)

31 1/2"

91 (cm)

35 53/64"

L

225 (cm)

88 9/32"

235 (cm)

93"

Standard Features:

• GOLD LINE

Is designed with enduring quality that will improve the efficiency and production of your restaurant. Constructed with stainless steel AISI 304 interior & exterior.

• INTERIOR and EXTERIOR Durable, s/s AISI 304 stainless steel.

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• **REFRIGERANT GAS** Environmentally friendly R290 Propane gas.

• LEGs

Adjustable stainless steel legs (suitable for the castors installation as optional)

• **POWER CORD** Cord and plug included

• PANS Nr . 12 plastic pans 600x400mm Nr . 12 pairs of " L " guide

• **TEMPERATURE CONTROLLER** Electronic digital controller

• INSULATION

Ciclopentane High density foamed in place environmentally friendly. Kyoto Protocol Compliant: ODP = 0 (Ozone Depletion Potential) GWP = 5 (Global Warming Potential) polyurethane keeps energy costs low.

•Wi-Fi CONNETIVITY

Voltage

230/50/1

Plug

Schuko

Н

103(cm)

40 35/64"

110(cm)

43 19/64"

Wi-Fi connectivity for the integration with the EPOCA cloud platform for remote assistance



Amps

2.8

Pans 400x600

12

Shipping

Weight

400kg/882Lbs

Gas

R290



Project Name:	
Location:	
Item:	 Quantity:
Date:	

Construction specifications:

DESIGN

Desmon Pizza Prep Tables are manufactured in Italy with enduring ergonomic features to protect your long term investment. Designed using the highest technologies, quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

CABINET CONSTRUCTION

All made in stainless steel AISI 304, unique in the market place. The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches.

Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation properties longer than other foams. 5% of energy consumtion savings guarantee if compared to other CFC free foams.Interior stainless steel Aisi304, "rounded corners".

REFRIGERATION SYSTEM

Factory enginered, self-contained, system using environmentally friendly(HCFC free) R290 Propane refrigerant.

Evaporator coil & condenser balanced for low power consumption - holding the widest temperature range in its class: Temperature Range, getting the best in food preservation: Coolers adjustable from (-2°C to 8°C / 28 to 46°F). Sealed, cast iron, self-lubrificating evaporator fan motor(s) and larger fan blades with a more efficient low velocity, high volume airflow design. Ensuring faster temperature recovery and shorter run times in the busiest of food service environments.

DOORS

Stainless steel exterior and interior. Guaranteed door handle. Magnet Seal Gasket of one piece construction, removable without tools for ease of cleaning.

Architect Corner

PANS

Nr. 4 plastic pans (400x600mm -15 3/4x 23 5/8") + 4 pairs of "L" guide per each door included. Drawer set included nr. 7 plastic pans (400x600mm - 15 3/4 x 23 5/8")

MODEL FEATURES

1 digital display adjustable with alarms . Evaporator is epoxy coated to eliminate the potential of corrosion. "Rounded Corners" compliant for food product.

ELECTRICAL

Unit completely pre-wired at factory and ready for final connection to a dedicated outlet. Cord and plug set included Voltages: 230V/50Hz/1 phase







