

Project Name:		
Location:		
Item:	 Quantity:	
Date:		

Model: **PTSM3PT**

Prep Tables

3 full doors - Pan coolers -R290 refrigerant (Propane)





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



Monobloc compact refrigeration system

Standard Features:

• SILVER LINE

Is designed with enduring quality that will improve the efficiency and production of your restaurant.

Constructed with stainless steel interior & exterior.

• INTERIOR and EXTERIOR

Durable, stainless steel.

• REFRIGERANT GAS

Environmentally friendly R290 (Propane).

• LFGS

Adjustable plastic legs

• POWER CORD

Cord and plug supplied

• SHELVING

Nr. 1 epoxy coated wire shelf standard, installed per full door section.

• 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.

• PAN

GN Pans not included



Magnetic removable gasket without tools



Digital controller



Pans GN1/6 (not included)



Shelf

*Specification may change without prior notice

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Model	Capacity Lt / ft³	Ambient temp. °C/°F	Cabinet / Packing Dimensions		Voltage	Amps	Shipping Weight	
PTSM3PT	275 / 9,71	40° / 104°	mm / inches		230/50/1	1,7	170kg/375Lbs	
Temp. °C / °F	Cooling power W	Absorbed Power W	L	D	Н	Plug	Shelves	Gas
0° , +10° C 32° , 50° F	320	250	177,5 (cm) 69 28/32"	70 (cm) 27 9/16"	86,5 (cm) 34 3/64"	Schuko	3	R290
			181,5 (cm) 71 1/2"	74 (cm) 29 9/64"	100(cm) 39 3/8"			



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DESIGN

Desmon counter 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 304/441, 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 - attractive stainless steel Aisi304/441, "rounded corners".

REFRIGERATION SYSTEM

Factory engineered, self-contained, capillary tube 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 (0°C to 8°C / 32 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.

SHELVING

Nr. 1 heavy duty PVC coated wire included per each door

MODEL FEATURES

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

FI FCTRICAL

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

Architect Corner





