

Production Equipment 2000-PTB

**Bloomington-Style
Pizza & Sandwich Table - Raised Rail Top
Self-contained**



2093-PTB shown with options (pans not included)

SPECIFICATIONS:

TOP: Die-formed construction of one-piece 16 GA stainless steel type 304-#4 finish with recessed 12 GA steel bars for reinforcement

EXTERIOR: Back and bottom of 20 GA steel with painted enamel finish, Body supported by 14 GA galvanized steel box channels for casters, Ends of 20 GA stainless steel, type 304-#4 finish, integrally welded to top

INTERIOR: Bottom, Back, and Top of 22 GA stainless steel type 304-#2B finish, sides of one-piece high impact plastic

INSULATION: Rigid Polyurethane Foam

DOOR JAMS: One-piece high-impact plastic with concealed magnets on perimeter for positive sealing

DOORS: Exterior of one-piece die-stamped 22 GA stainless steel type 304-#4 finish, Interior of high-impact plastic, Gasket mounted w/ aluminum strips and screws for easy removability and to ensure a proper seal, Doors mounted on 12 GA spring-loaded self-closing hinges, Stainless handle with stamped grip

SHELVES: Two, removable heavy-steel frame vinyl-coated shelves, per door

CASTERS: (Standard) Removable 6 1/4" high with 5" diameter wheels, front casters include brakes

BLOOMINGTON STYLE RAISED

RAIL: NSF standard #7 compartment of 22 GA stainless steel 304-#2B finish, Mechanically-cooled, "pitched", wrapped raised rail is controlled by its own pressure control with on/off switch, Recessed openings can accommodate fractional-size pans up to 6" deep, Pans to sit on removable clip mounted to inside of tank with stainless steel thumb screws, Rail is tested to hold "product" temperature between 33-41 degrees Fahrenheit (*pans not included*)

REFRIGERATION: Unit has a high-temperature balanced system using a hermetically sealed condenser. Forced-air evaporator with protective-coated coil and expansion valve, System comes assembled with cord and 5-15-P plug, base tested to operate between 36 and 40 degrees F

****RAIL PERFORMANCE:**

CONDIMENTS MUST BE REMOVED AT NIGHT TO PREVENT FREEZING OF RAIL/PRODUCT, ON/OFF SWITCH IS PROVIDED IN FRONT PANEL TO CONTROL RAIL (ONLY)

ITEM # _____

PROJECT _____

DATE _____

MODEL	DIM
2067-PTB	67"L x 33"D
2093-PTB	93"L x 33"D

FEATURES

- 16 GA reinforced top
- Self-contained unit
- Cold-wall construction on rail
- Stainless steel ends
- Condensate Evaporator
- 6-1/4" swivel casters
- Self-closing hinges
- (2) Wire shelves per door

OPTIONS

- Legs in lieu of casters
- Bun pan racks to hold 18" x 26" bun pans (pans by others)
- Cutting boards: 17-1/2" or 19" wide
- Drawers in lieu of door
- Top pizza-prep racks
- Heavy-Duty pizza prep racks with pull-out catch pans
- 17" wide overshef(s)
- Stainless steel back

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Self-contained



2067-PTB



2093-PTB

OPTIONS

Removable Bun Pan Racks
In place of (2) shelves per door



Refrigerated Drawers
Three drawers replace 1 door with (2) 12x20x4 polycarbonate pans per drawer



(1) set available on 2067 (left door)
(2) sets available on 2093 (ends only)

Top Pizza Prep Racks



2067-PTB Model - (2) 30" Racks
2093-PTB Model - (3) 30" Racks

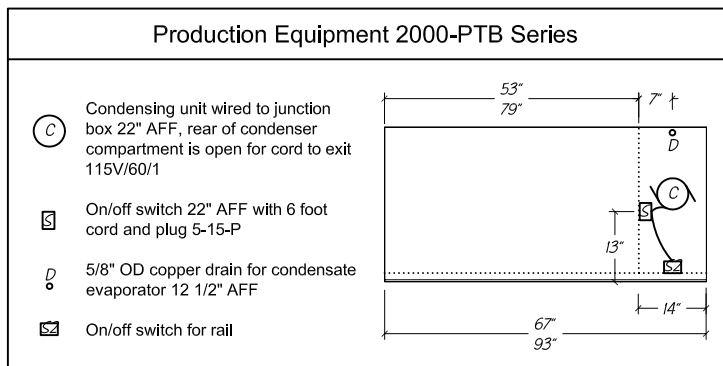
Pizza Prep Racks with Pull-out Catch Pans



STATISTICAL DATA

MODEL	LGTH	SHELVES PER UNIT	CAPACITY 1/3 SIZE PANS	CONDENSING UNIT	VOLTS/ CYCLE/ PHASE	TOTAL AMPS	NEMA PLUG	SHIP WT.
2067-PTB	67"	4	8	1/4-HP R134A	115v/60/1	8.38	5-15-P	470#
2093-PTB	93"	6	12	1/3-HP R134A	115v/60/1	10.78	5-15-P	690#

MECHANICAL DATA



SECTION VIEW

