

CPT-44 44" Refrigerated Pizza Prep Table - 5 Pans



FEATURES

- Stainless Steel Construction
- Hold Temperature Between 33°F and 41°F
- Self-closing Doors with Stay Open Feature
- Adjustable PVC Coated Shelves
- Cutting Board and Pans Included
- Recessed Door Handle
- Electronic Control System
- Heavy Duty Casters with Brakes
- Easy Access Condenser Coil
- Hydro-Carbon R290 Refrigerant
- Equipped with NEMA 5-15 Plug

Coldline CPT 44" refrigerated pizza prep unit features a large 20" work surface, perfect for any business serious about pizza. The durable stainless steel unit has 7.6 cubic feet of storage capacity and can hold 5 x 1/3 size pans in under the insulated rail lid. Self-closing doors and a 33-41 degree temp range ensure your food stays in the health department safe zone.

- cETLus Listed
 - ETL Sanitation Listed
- Certified to NSF Standard



USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	44.49"W x 31.5"D x 39.4"H
Interior Dimensions	22.25"W x 26.2"D x 22.9"H
Packaging Dimensions	49"W x 36.6"D x 46.9"H
Cutting Board Dimensions	44.5"W x 19.5"D x 0.75"H
Working Height	35.3"
Net Volume	7.6 cu. ft.
Unit Weight	275 lb.
Shipping Weight	325 lb.

ELECTRICAL

Voltage	115
Hertz	60
Phase	1
Amps	1.88
Plug Type	NEMA 5-15P
Horsepower	1/3
Power Cord Length	84"

COOLING

Temperature Range	33°F ~ 41°F
Temperature Controller	Digital
Refrigerant	R-290 (Hydro-Carbon)
Max Ambient Temp	90°F
Defrost	Automatic

CONSTRUCTION

Exterior Material	430 Series Stainless Steel
Interior Material	430 Series Stainless Steel
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(1) 24.4"W x 24"D
Pan Capacity	5 x 1/3 (Included)
Shelf Material	Epoxy Coated Steel
Shelf Load	90 lb.

TECHNICAL DRAWING

MODEL: CPT-44

MFR ITEM #:



NEMA 5-15P

