



# PR67B

## 67" Pizza Prep Table

STEELHEART™



PR67B  
08/04/23  
Item # 13649

### W x D x H

67" x 33.25" x 43.25"\*

\*to work surface with 6" casters



Item #: \_\_\_\_\_

Project: \_\_\_\_\_

Qty: \_\_\_\_\_

AIA#: \_\_\_\_\_

## Features

- ▶ **Dual controller system for ideal temperatures in both rail and cabinet**
- ▶ **Improved airflow from back to front of the rail for more even cooling of all pans in the rail**
- ▶ **Night/Day Mode- when lid is open set point drops to keep food cool in rail; when lid is closed set point returns to normal so food can stay in rail overnight without freezing**



### Dimensions / Capacity

<b>Interior Storage Capacity</b> (CF) (AHAM)	19.29ft <sup>3</sup>
<b>Overall Width x Depth</b>	67" x 32.25"
<b>Height</b> (including 6" casters)	43.25"
<b>Depth with Cutting Board Installed</b> (including 1" bumper)	36.25"
<b>Door Opening Width x Height</b>	22.5" x 23"
<b>Depth with Door Fully Open</b> (including 1" bumper)	57.75"
<b>Adjustable Shelves</b>	4
<b>Shelf Dimensions</b> (W x D)	24.75" x 25.5"
<b>Pan Capacity</b> (# of 1/3rd size x 4" deep)	9
<b>Maximum Pan Depth</b>	6"
<b>Crated Weight</b>	439 lbs.
<b>Crated Length x Width x Height</b>	70.75" x 35.75" x 45"

### Two-Section PR67B

### Electrical / Refrigeration

<b>Voltage</b>	115/60/1
<b>HACR Breaker</b>	15.0 Amps
<b>Electrical Connection</b> (NEMA)	5-15P Ⓢ
<b>Voltage Range</b>	104-126
<b>Ambient Temp. Range</b>	45° to 100°F
<b>Control Setpoint Range in Rail</b>	16° to 36°F
<b>Control Setpoint Range in Cabinet</b>	28° to 40°F
<b>Amperage</b>	6
<b>Energy Consumption</b> (kWh/day) @NSF	6.26
<b>Heat Rejection</b> (BTU/Hr.) @NSF	890
<b>Approx. Nominal Compress.</b> BTU/HR (HP)	2870 (1/2HP)
<b>Refrigerant / Charge Amount</b> (oz)	R290 (2.7 oz)

### Two-Section PR67B

- Front-mounted removable air filter
- Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.)
- Environmentally friendly R290 hydrocarbon refrigerant
- Stainless steel interior and exterior front, sides and top
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Exclusive "stepped" door design to protect door gasket
- Spring assisted self-closing doors with stay open feature
- Extruded aluminum flush mount door handle
- Field reversible doors
- Front breathing air flow design with removable louver panel for easy air filter cleaning
- Provided with a full complement of polycarbonate plastic 1/3rd size pans, 4" deep and pan dividers
- 67" x 19" x 1/2" thick white polyethylene cutting board is standard
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- Hot gas condensate removal
- Two epoxy coated shelf per section is standard
- Anodized aluminum shelf supports adjustable in 1/2" increments
- Standard with 6" casters (two with brakes)
- 10 ft. cord and plug

### Options

- 2" Casters
- 4" Casters
- Foot pedal kit
- Reversible door hinge
- Stainless steel back panel
- Additional epoxy shelves
- Stainless steel shelves
- Overshelves
- Pan divider kit for rail
- Door locks



Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Hoshizaki reserves the right to change specifications without notice.

If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle



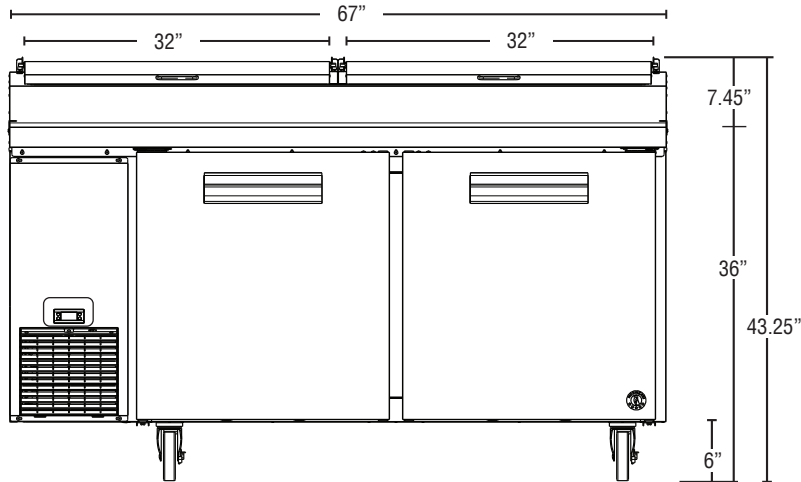
# PR67B

## 67" Pizza Prep Table

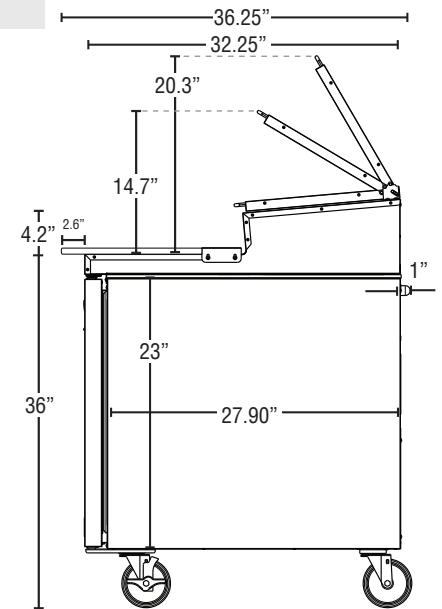


PR67B  
08/04/23  
Item # 13649

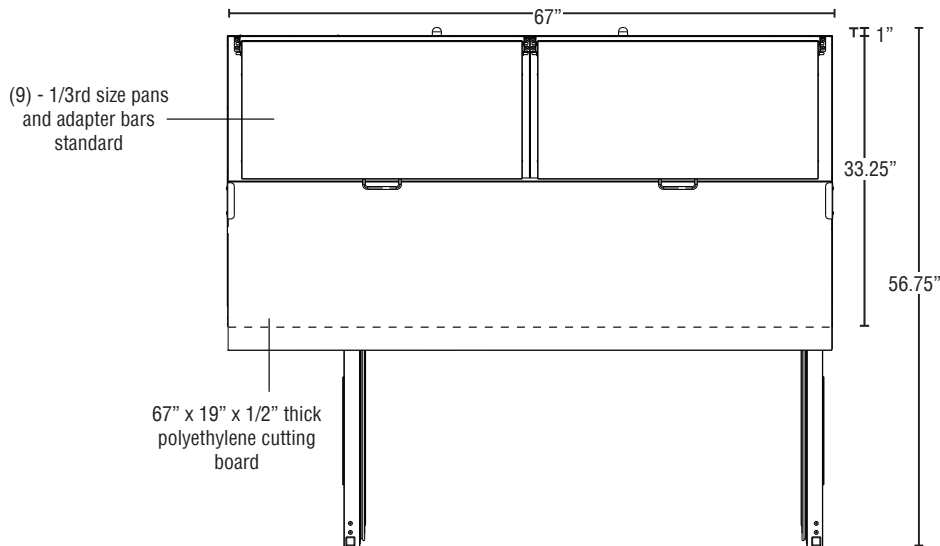
### FRONT VIEW



### SIDE VIEW



### PLAN VIEW



### Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of galvanized steel. The cabinet interior back and sides are stainless steel with an ABS ceiling and stainless steel floor. Four heavy duty epoxy coated shelves are standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet walls and doors are insulated with 2" of foamed in place polyurethane. 6" polyolefin stem casters (two with brakes) are standard. The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is air cooled and utilizes a unique ducted air distribution system to distribute air evenly and maintain product temperature at safe levels. The rail will accommodate 1/6th, 1/3rd, 1/9, 1/2 and full size pans 6" deep. Pans are located 1.5" below the front of the rail to assist in access to food product. An insulated, stainless steel, one piece hinged, lid is standard. Pizza preparation table is supplied with a 67" x 19" x 1/2" thick N.S.F. approved white polyethylene cutting board.

### Door Construction

Door is constructed of high grade stainless steel exterior with an ABS interior liner. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is removed from the cabinet. Door is provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing door is equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

### Refrigeration System

Front breathing refrigeration system allows unit to be built into any enclosure with zero clearance at the side or rear and comes standard with a condenser filter with easy access from the front of the unit. The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator coil for extended life. Dual controllers for cabinet and rail. Night/day mode with a light sensor for automatic setpoint changes for better rail cooling during the day with the lid open and perfect cooling at night with pans in the rail. Dual controllers for optimal cooling in both the rail and the cabinet. Removable, cleanable air filter. Hot gas condensate removal. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative ducted air distribution system distributes air evenly around food product in the rail. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) Pizza preparation tables are supplied with a full complement of N.S.F. approved polycarbonate plastic, 1/3rd size pans, 4" deep and stainless steel adapter bars. 115 volt units are equipped with a ten foot cord and NEMA rated plug (15.0 amps).