

3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax# 1-336-245-6453 http://www.Beverage-Air.com

Commercial Refrigeration Equipment General Specification

DP SERIES "DELI/PIZZA" PREP TABLES

The all-purpose "raised rail," Deli/Pizza Prep Table assures that condiments are held below 41°F and above freezing. It eliminates any chance of freezing product with lids open or closed and prevents unsanitary defrosting associated with cold wall, refrigerated rails.

CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, door(s) and grille. Insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of anodized aluminum for superior resistance to corrosion.

Doors are mounted to face of cabinet on cartridge style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug in type vinyl magnetic gasket is attached to each door for positive seal. Door handle is made from extruded aluminum with a black anodized finish. It is contoured to permit easy opening of doors with fingers from both top and bottom of handle.

Cabinet insulation is CFC free foamed-in-place polyurethane of two-inch minimum thickness. Three-inch casters, 2 with brakes, are standard. Six-inch casters or legs are optional.

Cutting board supplied with cabinet is 19" wide constructed of highdensity white polyethylene plastic. It is readily removable for cleaning. Two epoxy-coated steel wire shelves are supplied behind each door as standard. Units will accept pans up to 6" deep. Pans are not included.

REFRIGERATION

Systems are designed using CFC free R134a refrigerant and capillary tube between condenser and evaporator. Recirculated, forced air from evaporator is discharged 3 ways. Slightly over and mostly under pans which are recessed approximately 3" from top of raised rail, and into the cabinet directly. Coils are plastic coated for maximum corrosion protection. Automatic condensate evaporator is provided to eliminate the need of floor drains.

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long



115/60/1 NEMA-5-15 cord and plug











FOOD PREPARATION SERIES DELI/PIZZA PREP TABLES DP SERIES

MODELS: DP46 DP67 DP93 DP119



Available From:

Model Specified	Store#
Location	Quantity



Food Preparation Deli/Pizza Units Models: DP46, DP67, DP93, DP119

MODEL	DP46	DP67	DP93	DP119
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches) Length Overall (mm)	46" 1168	67" 1702	93" 2362	119" 3023
Depth Overall (inches) Depth Overall (mm)	38 3/8" 975	38 3/8" 975	38 3/8" 975	38 3/8" 975
Height Overall— (inches) Height Overall— (mm)	43 3/8" 1102	43 3/8" 1102	43 3/8" 1102	43 3/8" 1102
Number of doors	1	2	3	4
Depth with Door Open 90 °	57"	57"	57"	57"
Clear Door Opening (inches)	21 1/2" x 23 1/2"	21 1/2" x 23 1/2"	21 1/2" x 23 1/2"	21 1/2" x 23
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.) NET Capacity (Liters)	16.7 473	27 765	39.8 1127	52.5 1487
Internal Length Overall (inches) Internal Length Overall (mm)	26" 660	48" 1219	75 1/4" 1911	100" 2540
Internal Depth Overall (inches) Internal Depth Overall (mm)	28" 711	28" 711	28" 711	28" 711
Internal Height Overall—(inches) Internal Height Overall—(mm)	24" 610	24" 610	24" 610	24" 610
Number of shelves	2	4	6	8
ELECTRICAL DATA				
Full Load Amperes 115/60/1	6.3	6.3	8.6	8.6
ENERGY CONSUMPTION (KWH)	.27	.23	.36	.46
REFRIGERATION DATA				
Horsepower	1/4	1/4	1/3	1/3
WEIGHT DATA				
Gross Weight (Crated lbs)	338	464	580	703
Gross Weight (Crated kg)	153	211	263	319

(UL)





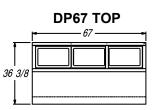


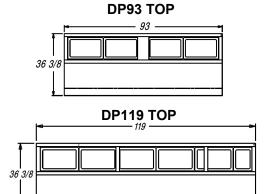






DP46 TOP 46 36 3/8





PLAN VIEWS

