



# Delfield®

## 18PTL

### Self-contained Refrigerated Pizza Prep Table with Flush Mount LiquiTec® Raised Rail

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_

CSI Section 11400

#### MODELS:

☐ **18648PTL** 48" Pizza Prep Table  
(2) 12"X20" pan openings

☐ **18672PTL** 72" Pizza Prep Table  
(3) 12"X20" pan openings

☐ **18699PTL** 99" Pizza Prep Table  
(4) 12"X20" pan openings

## LiquiTec®



Model 18672PTL

#### STANDARD FEATURES

- Top is constructed of 18-gauge stainless steel
- 22-gauge stainless steel ends are standard
- Rail is mechanically cooled utilizing LiquiTec® technology with die stamped 12"X20" openings
- Pans and adapter bars by others
- 20" cutting board is standard
- Flush mount NSF-7 certified pans
- High density polyurethane foam throughout unit
- Dart style quick change gaskets
- Stainless steel removable hinged covers
- On/off switch is located behind the louver
- 1.50" diameter hole in louver for easy access to rail on/off switch
- 8' long electrical cord
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

#### OPTIONS AND ACCESSORIES

- ☐ Stainless steel back
- ☐ Laminate facing (full front)
- ☐ Laminate end
- ☐ Laminate back
- ☐ Tray racks
- ☐ Legs, set of four
- ☐ Legs, set of six
- ☐ Cheese grates with removable catch pans
- ☐ 18" deep single tier stainless steel overshef
- ☐ 27" wide refrigerated drawers (2) high, holds 6" deep pans
- ☐ 27" wide refrigerated drawers (3) high, holds 4" deep pans
- ☐ Lock
- ☐ \*220V/50 cycle electrical system
- ☐ Additional shelf (specify door size)

\*Inclusion of this option will alter the electrical specifications of the unit



#### SPECIFICATIONS

**Exterior Top:** Constructed of one-piece 18-gauge stainless steel, with integral 2.12" (5.4cm) high square nosing at the front. Top has a mechanically cooled LiquiTec® refrigerated raised rail at the rear with openings to accommodate pans (provided by others). Rail interior is 22-gauge stainless steel. Raised rail openings have 18-gauge stainless steel hinged removable lids. Unit is equipped with separate expansion valve and on/off switch for refrigerated rail. Temperature in top openings maintains 33°F (1°C) to 41°F (5°C) with pans flush mounted at 86°F (29.7°C) ambient room temperature, meeting NSF 7 requirements.

**Exterior Back, Bottom and Ends:** 24-gauge galvanized steel back and bottom. Exterior ends are finished with 22-gauge stainless steel.

**Base Interior:** Stainless steel back and bottom. Base interior sides and door frames are thermoformed ABS plastic. Each interior door section has (1) 25" (63.5cm) deep removable epoxy coated wire shelf. Base is insulated with 2" (5.1cm) high density foamed in place polyurethane. End of base has a machine compartment with condensing unit installed.

**Door(s):** 22-gauge stainless steel exterior front, with a thermoformed ABS plastic interior liner.

**Refrigeration System:** HFC-404A refrigerant. Cabinet has (1) blower coil assembly with expansion valve on 48" and 72" models and (2) on the 99" model, located in coil housing. Base is equipped with independently controlled thermostat, solenoid valve and condensate evaporator. Refrigerated base maintains temperature of

36°F (2°C) to 40°F (4°C). On/off switches for rail and base are located behind the louvered panel. A 1.50" diameter hole is on the louver for easy access to rail on/off switch

**Electrical Connections:** 115 volt, 60 Hertz, single phase. Unit is wired with 3-wire, grounded, maximum 8' (2.4m) cord and plug.

**Castors:** Equipment is mounted on 5" (12.7cm) diameter casters; overall height of casters is 6.13" (15.6cm).



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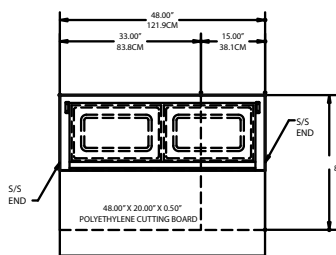
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Approval \_\_\_\_\_

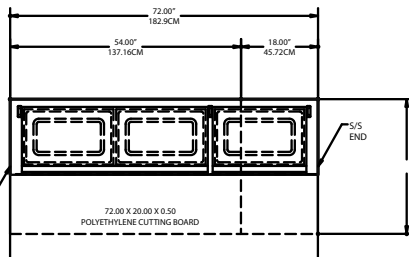
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18PTL SELF-CONTAINED REFRIGERATED PIZZA PREP TABLE WITH LIQUITEC®

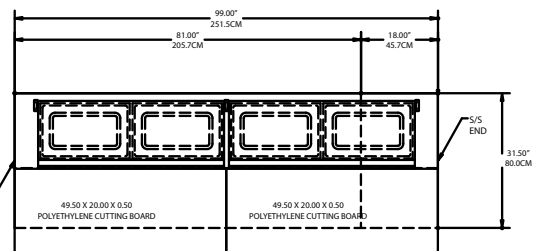
# 18PTL Self-contained refrigerated pizza prep table with LiquiTec®



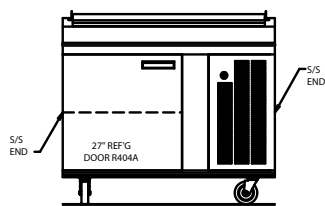
**PLAN VIEW  
18648PTL**



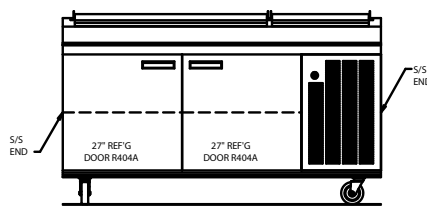
**PLAN VIEW  
18672PTL**



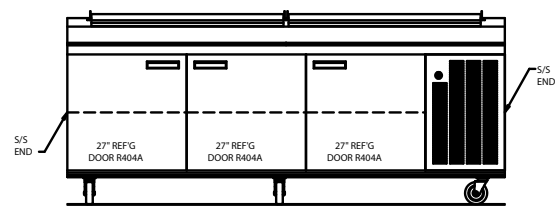
**PLAN VIEW  
18699PTL**



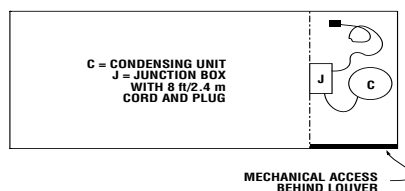
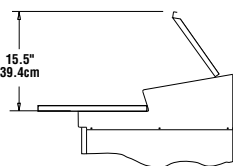
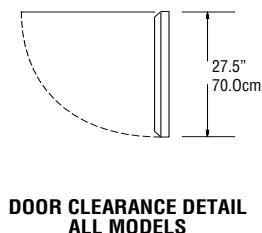
**PLAN VIEW  
18648PTL**



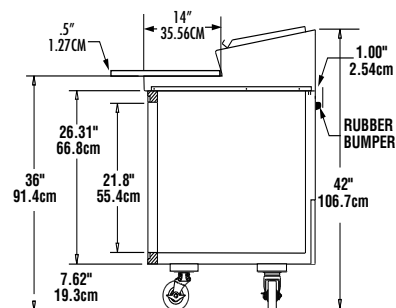
**PLAN VIEW  
18672PTL**



**PLAN VIEW  
18699PTL**



**MECHANICAL ACCESS  
(PLAN VIEW) ALL MODELS**



**TYPICAL SECTION VIEW  
ALL MODELS**

**NOTE: PANS AND ADAPTER  
BARS ARE NOT INCLUDED**

## Mechanical Data—Standard Unit

MODEL NUMBER	12x20 PAN CAP.	# OF SHELVES	STORAGE CAP CU. FT.	SHELF AREA SQ. FT.	H.P.	VOLTAGE	AMPS	NEMA PLUG	SHIP WEIGHT
18648PTL	2	1	8.36	3.36	1/4	115	10.0	5-15P	520lbs, 236kg
18672PTL	3	2	16.77	7.72	1/2	115	14.0	5-20P	635lbs, 288kg
18699PTL	4	3	25.87	11.58	1/2	115	14.0	5-20P	805lbs, 365kg