



2 DOOR STONE TOP REFRIGERATED PIZZA PREP TABLE WITH REFRIGERATED TOPPING RAIL AND SNEEZE GUARD

Model # GPT-60

FEATURES

- Marble top, topping rail and sneeze guard are perfect for a pizza station
- Easy-to-read digital temperature controller
- 5 1/2" casters for added mobility
- Maintains temperatures between 32 and 40 degrees Fahrenheit
- Uses R-290 refrigerant; 115v, 1/4hp; 2.4Amps





PRODUCT SPECIFICATIONS

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TECHNICAL DATA

Width	59 1/2 Inches	Capacity	13.1 cu. ft.
Depth	31 1/2 Inches	Compressor Location	Right Side Mounted
Height	39 Inches	Door Style	Swing
Interior Width	41 7/16 Inches	Door Type	Solid
Shelf Width	16 1/16 Inches	Hinge Location	Lower Side
Topping Rail Width	59 Inches	Horsepower	1/4 HP
Depth with Door Open	49 Inches	Individual Shelf Capacity	88 lb.
Interior Depth	26 3/4 Inches	Material	Stainless Steel
Shelf Depth	24 13/16 Inches	Maximum Ambient Temperature	109 Degrees F
Topping Rail Depth	15 1/2 Inches	Number of Doors	2 Doors
Interior Height	22 5/8 Inches	Number of Shelves	2 Shelves
Topping Rail Height	17 7/8 Inches	Plug Type	NEMA 5-15P
Work Surface Height	33 1/8 Inches	Refrigerant Type	R-290
Caster Diameter	5.51 Inches	Shelf Material	Epoxy-Coated Steel
Amps	2.4 Amps	Stainless Steel Type	Type 201
Hertz	60 Hertz	Temperature Range	32 - 40 Degrees F
Phase	1 Phase	Top Type	Marble
Voltage	115 Volts		
Access Type	Doors		
BTU (LBP)	887 BTU		