

Two Door Prep Table MF.GPZ166A



Overview

A well-organized worksurface is a necessity for speedy service. Marra Refrigeration makes stainless steel, granite-topped prep tables that feature refrigerated condiment rails to organize your toppings.

While making pizzas, you're going to need a place to keep the ingredients and put the whole thing together. This is where a quality pizza prep table comes into play. Marra Refrigeration makes excellent pizza prep tables that feature condiment rails to organize all of your toppings. With a good, organized pizza prep table, your team will stay efficient while making pizzas.

Specifications

Classification: Refrigerator
Refrigerant: R404A
Guides: 12

Weight

Actual Weight: 397 lbs.
Crated Weight: 522 lbs.
Weight w/ Rail: 529 lbs.
Crated w/ Rail: 654 lbs.
Cubic Feet: 12

Electrical Requirements

Volts/Hz: 115/60
Phase: 1
Full Load (amps): 6.2
Temperature: 34°F - 55°F
HP: 1/5

Dimensions

Regular: 65.5"W x 31.5"D x 31.25"H
With Packing: 67.5"W x 33.5"D x 44.25"H

Standard Features

304 S/S Interior and Exterior
Granite Worksurface
Casters Standard
Digital Controller
Self-Closing Doors
2 3/8" Polyurethane Insulation
Self-Contained Refrigeration
4 Plastic Dough Trays Per Door

Optional Functions

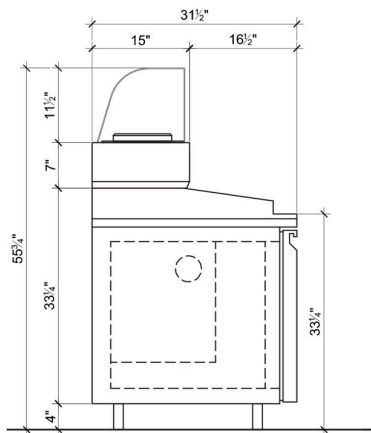
Optional Granite Backsplash and Sides
Condiments Rail

Approved

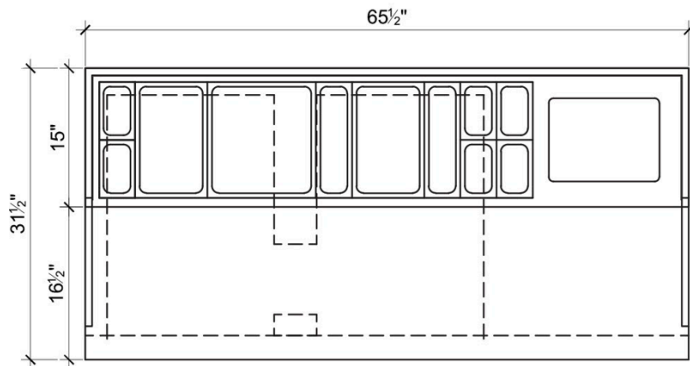


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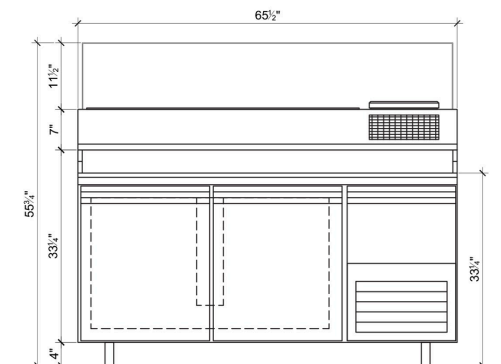
Side View



Top View



Front View



Legend

- C**-Controls
- E**-Electrical Connection Flexible Cord
- F**-Flue Collar
- G**-Gas Connection
- S**-Storage Shelf

Notes

An ongoing program of product improvement may require us to change specifications without notice.

All ovens are designed to suit for both commercial and residential usage.

Spec dimensions to be +/- 0.50 inch.

Oven sizes refer to dome interior size.

All Marra Forni ovens are ETL, and VPN approved.

All oven Freight Class 77.5 and must be shipped LTL.

Learn about gas, electrical, venting and clearance requirements at MARRAFORNI.COM