

ITEM #



# Three-Door Refrigerated Prep Table (With Refrigerated Condiment Rail) GPZ225-A

Made in Italy, Marra Forni Refrigerated Prep Tables are an essential piece of equipment in any commercial kitchen space. These units are designed to enhance flow and streamline food production. These prep tables feature a self-contained high-efficiency refrigeration system designed to reduce energy costs while maintaining food and prep ingredients at safe temperatures.

The heavy-duty 304 gauge stainless steel interior and exterior is easy to clean and ensures durability and a long life cycle. A large 30" deep solid granite work surface maintains lower surface temperatures allowing greater flexibility with food prep and ingredient handling, while offering a significantly work space. Rear granite backsplash and side panels elevate the refrigerated condiment rail allowing a more ergonomic access to ingredients while maximizing usable counter surface area. Self-closing doors feature magnetic door gaskets and shared refrigeration between door sections that accommodate 18" x 26" full-size sheet pans or stackable dough trays.



## Standard Features

- Heavy-duty construction for reliability
- Easy-to-use electronic digital control.
- Granite top, backsplash and side panels.
- Heavy-duty front-locking swivel casters.
- 304 Stainless Steel Interior and Exterior (galvanized steel exterior bottom).
- Coved interiors for easy cleaning.
- 3/8" Polyurethane Insulated self-closing doors with magnetic door gaskets.
- Front accessed and self-contained high-efficiency refrigeration system on slide out rail for ease of service.
- Automatic defrost cycle and evaporator condensate tray.
- Front breathing through louvered panel.
- 2-Year Parts and Labor Warranty, 3-Year Compressor warranty.

## Environment

- Manufactured with the environment in mind
- Ecological, R404A refrigerant
- CFC/HCFC-free, 2-3/8"-thick cyclopentane foaming extends effectiveness of insulation
- Lower energy consumption and fewer CO2 emissions
- Made of nearly 99% recyclable materials

Refrigerated door sections include (4) sets of shelf slides (on 5" center) that can accommodate full-size sheet pans (18" x 26"), or can accommodate up to (7) nested standard size dough trays (18" x 26" x 3"), or (4) nested standard size dough trays (18" x 26" x 6").

## Marra Forni Refrigerated Condiment Rail Specifications



### Interior Cold Well Dimensions:

12" W x 6" H x 68.5" L  
2.85 cubic feet

### Pan Capacity (pans not included):

13 each 1/2 pan  
26 each 1/3 pan  
6 each 1/4 pan  
13 each 1/6 pan

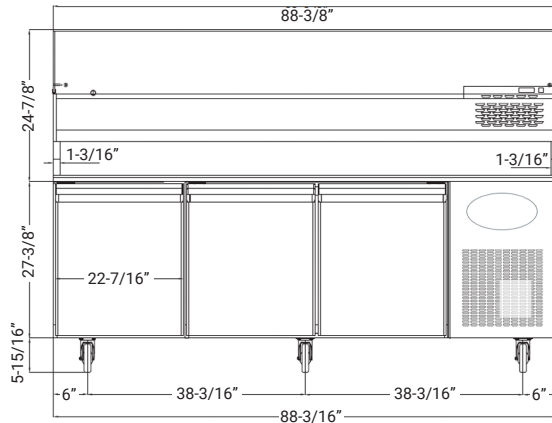
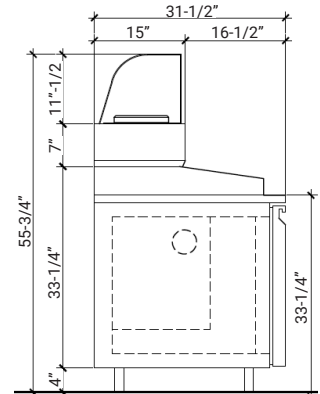
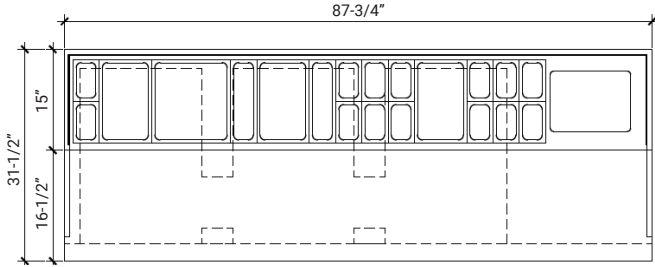


ANSI Z83.11 CSA 1.8

# Three-Door Refrigerated Prep Table

(With Refrigerated Condiment Rail)

## GPZ225-A



GPZ225	DIMENSIONS			SHELVING CAPACITY PER COMPARTMENT		AMBIENT TEMP	SHIPPING	
	Width	Depth	Height	Dims	Number		Dimensions	Weight
	65-3/8"	31-1/2"	58-1/8"	18" x 26"	4	109°F	93-3/8" x 35-3/4" x 59-7/8"	992

		ELECTRICAL CONNECTION REQUIREMENTS							COMPRESSOR	
	Volts	HZ	PH	Amps	Amp fuse	Nema	Cord Length	kW	HP	
Prep Table	110	60	1	6.6	15	5-15	8'	1.38	1/4	
	230	50	1	6.6	15	5-15	8'	1.38	1/4	
Condiment Rail	115	60	1	2.0	15	5-15	8'	0.23	1/5	
	230	50	1	2.0	15	5-15	8'	0.23	1/5	

\*Refrigerated Prep Table and Refrigerated Condiment Rail require separate dedicated circuits.

Due to ongoing product development and continuous improvement measures, specifications are subject to change without notice.