



Platinum Frost Series 60" Prep Table Refrigerator, 16.4 Cu.ft, 16 Pans, Stainless Steel, 33°F to 41°F, 115v

(Model: PFPT16)

★★★★★ (4.7/5)

Buy Now

WARRANTY

**2 Years Parts & Labor; 6
Years Compressor**



SPECIAL FEATURES

- ✓ **Spacious Prep Storage**

60-inch stainless steel prep table with 12.9 cubic feet refrigerated base accommodates 16 1/6-size pans under an insulated hood.
- ✓ **Extended Warranty Protection**

Comprehensive 2-year parts and labor warranty plus 6-year compressor coverage ensures long-term investment security.
- ✓ **Efficient Workspace Design**

Half-inch thick, 60-inch cutting board spans entire width, providing extensive prep space for maximum productivity.
- ✓ **Easy Mobility**

Four swivel casters with brakes allow smooth movement and stable positioning in busy kitchen environments.
- ✓ **Adjustable Storage Options**

Two epoxy-coated steel wire shelves with spacious interior dimensions of 56"W x 25.2"D x 26.4"H.
- ✓ **Temperature Control Precision**

Electronic controls maintain consistent 33°F-41°F temperature range with automatic defrost system for reliable food storage.
- ✓ **Commercial-Grade Construction**

Durable stainless steel construction with silver finish, designed for high-volume sandwich shops and commercial kitchens.
- ✓ **Secure Storage Access**

Two solid swing doors feature self-closing hinges and locks for safe, convenient food storage.
- ✓ **Safety Certified**

ETL Safety and Sanitation certified, suitable for environments up to 100°F.
- ✓ **Simple Power Setup**

Includes 6.6ft power cord with NEMA 5-15P plug, operating on 115V/60Hz with 1/2 HP side-mounted compressor.



PRODUCT OVERVIEW

The 60-inch Standard Top Sandwich Prep Table is ideal for sandwich shops, cafés, and commercial kitchens needing dependable cold storage with prep space. Built with durable stainless steel and finished in silver, it offers a 12.9 cubic feet refrigerated base and accommodates up to 16 1/6-size pans beneath a single insulated hood. The 60-inch cutting board, 1/2-inch thick, spans the entire width, providing ample workspace.

Inside, you'll find two shelves made from epoxy-coated steel wire and interior dimensions of 56" W x 25.2" D x 26.4" H. It operates on 115V, 60 Hz, single phase with a 1/2 HP side-mounted compressor using R-290 refrigerant. The unit maintains a consistent temperature range between 33°F and 41°F with electronic control and automatic defrost.

It includes two solid swing doors with self-closing hinges and locks, a 6.6 ft power cord with a NEMA 5-15P plug, and four swivel casters with brakes. The overall size is 60" W x 29.9" D x 42.5" H. ETL Safety and ETL Sanitation certified, this prep table supports environments up to 100°F and comes with a 2-year parts and labor warranty plus 6-year compressor coverage.

CERTIFICATIONS

- ETL Listed
- ETL Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Power Cord Length	6.6 foot	Amps	3.2 ampere
Hertz	60 hertz	Phase	1 Phase
Voltage	115 volt	Horsepower	1/2 horsepower
Plug Type	NEMA 5-15P	Refrigerant Type	R-290
Temperature Range	33°F to 41°F	Number of Doors	2 Doors
1/6 Size Pan Capacity	16 Pans	Access Type	Doors
Capacity	12.9 cubic feet	Casters	With Casters
Color	Silver	Compressor Location	Side Mounted
Compressor Style	Side / Rear Breathing	Door Type	Solid
Features	Self closing doors, Automatic Defrost System	Number of Shelves	2 Shelves
Shipping Weight	377 pound	Top Type	Standard Top
Type	Sandwich Prep Table	Interior Depth	25.2 inch
Interior Height	26.4 inch	Interior Width	56 inch
Material	Stainless Steel	Selling Unit	1/Each
Product Weight	333 pound	Cutting Board Thickness	1/2 inch
Maximum Ambient Temperature	100 fahrenheit	Base Style	Refrigerated



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Width	62.2 inch	Shipping Depth	32.3 inch
Shipping Height	45.7 inch	Number of Casters	4 Casters
Caster Type	Swivel with Brakes	Number of Hoods	1 Hood
Product Width	60 inch	Product Depth	29.9 inch
Product Height	42.5 inch	Series	Platinum Frost Series
Country of Origin	China		