



ProKitchen Series 60" Pizza Prep Dough Retarder Table with Marble Top & Refrigerated Glass Topping Rail, 6 Pans, 2 Door, Stainless Steel

(Model: PKPPT60-2)



★★★★★ (4.7/5)

Buy Now

WARRANTY

Parts & Labor: 1 Year
Compressor: 5 Years

SPECIAL FEATURES

- ✓ Six Pan Capacity**
The topping rail holds six 1/3-size pans, while 6 in deep stainless steel pans are sold separately.
- ✓ Dual Refrigerants**
The pizza prep section uses R-290 refrigerant, while the topping rail uses R600a refrigerant.
- ✓ Food Service Certification**
The unit is cETLus Listed, ETL Sanitation Listed, and conforms to UL & NSF Standards.
- ✓ Marble Top Surface**
A marble top is listed for the pizza prep dough retarder table.
- ✓ Automatic Defrost**
The refrigerated table uses automatic defrost.
- ✓ Warranty Included**
It includes a 1-year parts & labor warranty and 5-year compressor warranty by the manufacturer.



PRODUCT OVERVIEW

The ProKitchen Series pizza prep dough retarder table is a refrigerated unit for commercial kitchens, pizzerias, and restaurant dough preparation areas. Its silver stainless steel exterior measures 59.4" (W) x 31.5" (D) x 56" (H). The table has a listed 15.1 cb3 capacity and two solid doors.

The table has a marble top and refrigerated glass topping rail. It holds six 1/3-size pans, while 6 in deep stainless steel pans are sold separately. The listed cutting board dimensions are 69.5 in wide by 16.2 in deep.

The pizza prep section uses R-290 refrigerant with a 1/4 HP system, while the topping rail uses R600a refrigerant with a 1/6 HP system. The table uses automatic defrost and an electronic control system with digital temperature controller. Its listed temperature range is 33°F to 40°F, with an ambient temperature range of 109°F.

The stainless steel interior measures 41.5 in wide, 26.75 in deep, and 22.62 in high. It has two adjustable epoxy coated steel shelves, each measuring 16" (W) x 24.8" (D). The unit has four 5.5 in casters, including two with brakes, and operates on 115 V, 60 Hz, and 1 phase power with a NEMA 5-15P plug. It is cETLus Listed, ETL Sanitation Listed, and conforms to UL & NSF Standards. It includes a 1-year parts & labor warranty and 5-year compressor warranty by the manufacturer.

CERTIFICATIONS

cETLus Listed

ETL Sanitation Listed

Conforms to UL & NSF Standards

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Doors	2 Doors	1/3 Size Pan Capacity	6 Pans
Access Type	Door	Capacity	15.1 cubic feet
Casters	With Casters	Color	Silver
Cutting Board Depth	16.2 inch	Cutting Board Width	69.5 inch
Door Type	Solid	Features	6" Deep S/S Pans (Sold Separately), Marble Top, 16" W x 24.8" D Shelf Size, Digital Temperature Controller, Refrigerated Glass Topping Rail
Number of Shelves	2 Shelves	Phase	1 Phase
Plug Type	NEMA 5-15P	Refrigerant Type	R-290 (Pizza Prep) R600a (Topping Rail)
Temperature Range	33°F to 40°F	Type	Pizza Prep Dough Retarder Table
Voltage	115 volt	Hertz	60 hertz
Horsepower	1/4 (Pizza Prep) 1/6 (Topping Rail) horsepower	Country of Origin	China



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Material	Stainless Steel	Selling Unit	1/Each
Number of Casters	4 Casters (2 with Brakes, 2 without Brakes)	Interior Material	Stainless Steel
Shelf Material	Epoxy Coated Steel	Ambient Temperature Range	109°F
Insulation Material	Foamed-In-Place Polyurethane	Product Weight	649 pound
Product Width	59.4 inch	Product Depth	31.5 inch
Product Height	56 inch	Shipping Depth	32.6 inch
Shipping Height	60 inch	Shipping Weight	735 pound
Shipping Width	60.8 inch	Shelf Type	Adjustable
Control Type	Electronic Control System	Defrost Type	Automatic
Series	ProKitchen Series	Interior Depth	26.75 inch
Interior Height	22.62 inch	Interior Width	41.5 inch
Caster Size	5.5 inch		

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