

Pizza Preparation Tables



Continental[®]
Refrigerator

INNOVATIVE DESIGNS FOR YOUR FOODSERVICE NEEDS

Pizza Preps

Refrigerators

Our Pizza Preparation Tables offer an expansion valve system for quick recovery, optimum coil defrost with a built-in, off-cycle defrost system, a unique forced air design for even distribution of cold air and a raised angle rail for greater ease.

Less is More

Our Pizza Preparation Tables come with added storage capacity above the condensing unit, offering you the option to conserve space without compromising capacity.

Performance & Reliability

Performance-run tested for a minimum of 12 hours providing a highly sophisticated temperature analysis recording, exclusive to each cabinet.



FLEXIBILITY

Modifications Made Easy.

At Continental Refrigerator, we know the foodservice industry is an ever-changing environment. We are reminded of this every day through feedback from our customers, both directly and through our network of representatives. In fact, customer feedback has often lead to our custom engineering modifications becoming standard product features.

For this reason, we pride ourselves in delivering feature-rich refrigeration equipment solutions designed specifically for the commercial foodservice market. Whether it's kitchen ambient, food safety, limited space or storage challenges, our products are packed with flexible options that provide **real** operator benefits out of the box. This flexibility, a key differentiator of our products, enables our customers to modify base product features strategic to the way they operate their kitchen or bar environment.

Shown: PA68N

Standard Model



2-Tier Drawers & Pan Slides
(door removed for viewing purposes)



Condensing Unit on Left
& Composite Cutting Board



Vision Panel Lid & Front Breathing



Adjustable Legs



16-Gauge Overshelves
(single or double)

Consult factory for other modifications

Standard Features & Specifications

Standard Features

Performance-rated refrigeration system

Natural, Environmentally-safe, high-efficiency R-290 refrigerant

2" non-CFC polyurethane foam insulation

Smooth, polished chrome door/drawer handles

Automatic, hot gas evaporator

Spring loaded, self closing doors

Magnetic snap-in Santoprene™ door/drawer gaskets

Heavy duty, epoxy-coated steel shelves

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, slide-out condensing unit

Reversing condensor fan

19" deep, full length nylon cutting board

Electronic controller w/ knob control

Expansion valve system

Ergonomically-friendly raised rail angled for ease and comfort

Refrigerated section w/ door above the condensing unit

Built-in, off-cycle defrost timer assures optimum coil defrost

Insulated lids

Field rehingable doors

5" Casters

Pan top divider bars*

Cabinet Construction

Heavy gauge #300 Series stainless steel top, stainless steel front and end panels, aluminum interior. Door or drawer models.

Specifications

SIZE	MODEL	WITH DRAWERS	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR	H.P.	SHIP WEIGHT*
43"	PA43N	PA43ND	43 x 38 1/2 x 39	2610	1/3+	340
60"	PA60N	PA60ND	60 x 38 1/2 x 39	3100	1/3+	451
68"	PA68N	PA68ND	68 x 38 1/2 x 39	4220	1/3+	488
93"	PA93N	PA93ND	93 x 38 1/2 x 39	5260	1/2	622

BTU/HR Rating @ +25°F, 90°F ambient (refrigerators)
10 ft. cord and plug attached

*Ship weight for drawer models is approx. 60 lbs. more per 2-tier section

Drawer Configurations

TWO TIER DRAWERS	DRAWER OVER COMPRESSOR
(2) 12 x 20 x 6 pans per drawer	(1) 12 x 20 x 6 pan

Note: Drawers on 60" models are available over compressor & large section only



Drawer cage

*Note: Pans not supplied

- Condensing unit left or right
- Vision panel lid
- Door/drawer locks
- Overshelves (except 118")
- Pan slides (not available on 60" narrow door section)
- Adjustable legs
- Add'l epoxy-coated steel shelves
- Stainless steel shelves
- Stainless steel back
- Stainless steel interior
- Front breathing
- Wire rod garnish rack
- Composite cutting board
- Drawer in lieu of half door above the condensing unit



Vision panel lid



Drawer in lieu of door above the condensing unit



Pan slides

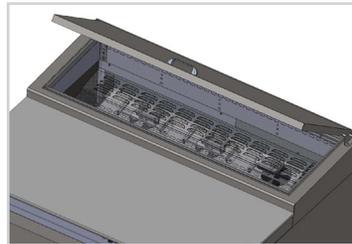


Wire rod garnish rack

Engineering, Manufacturing & Quality Control

Continental Refrigerator engineers and builds our Pizza Preparation Tables to meet the most stringent specifications demanded by consultants and service operators. All cabinets are constructed of top quality materials and components, attributing to their genuine ruggedness and durability. Our Pizza Preparation Tables are designed with enhancements to endure everyday use in typical commercial kitchen environments.

Prior to factory shipping, all models are performance-run tested for a minimum of 12 hours, providing a highly sophisticated temperature analysis recording, exclusive to each individual cabinet. This recording is then supplied, along with the unit's operation manual, for the customer. A final leak test, vibration check, noise level and visual examination is made by our quality control team, to assure a superior product is shipped from our factory.



View of fans on CPA43 model

Air Flow

Unique forced air design utilizes fans (approx. every 12") across the entire back of the unit for even distribution of cold.

Number of Fans

PA43N	3
PA60N	4
PA68N	5
PA93N	6
CPA118+8	

Product design and specifications are subject to change without prior notice.

How to Buy

LOCAL SALES REPRESENTATIVES

STATES COVERED

Wyllie Marketing	Weymouth, MA	(781) 340-6157	ME, RI, NH, MA, VT, CT
Link 2 Hospitality Solutions	Rochester, NY	(585) 254-1780	Upstate NY
Pecinka Ferri Associates	Fairfield, NJ	(973) 812-4277	N. NJ, New York City
Schmid Dewland & Associates	Marlton, NJ	(856) 783-3400	E. PA, DE, S. & Central NJ
Link 2 Hospitality Solutions	Bridgeville, PA	(412) 341-2020	W. PA, W. VA (except Panhandle)
High Sabatino Associates, Inc.	Jessup, MD	(301) 470-7051	DC, MD, VA, W. VA (Panhandle)
Stiefel Associates, Inc.	Lansing, MI	(517) 393-3019	MI (except Upper Peninsula)
Alliance Foodservice Equipment	Pickerington, OH	(800) 833-0797	OH, KY
Stiefel Associates, Inc.	Edinburgh, IN	(800) 832-6442	IN
Jay Mark Group, LTD	Elk Grove Village, IL	(847) 545-1918	N. IL
North Star Agency	Minneapolis, MN	(763) 545-1400	MN, ND, SD
Mirkovich & Associates	Waukesha, WI	(630) 792-0080	WI, MI (Upper Peninsula)
Select Marketing	St. Louis, MO	(314) 961-3332	MO, KS, IA, NE, S. IL
Premier Foodservice Group	Norcross, GA	(877) 667-2192	NC, SC
Pro-Quip Foodservice	Little Rock, AR	(501) 221-7120	AR, LA, MS, W. TN (W. of Tenn. River)
The Veitch Group	Ft. Lauderdale, FL	(954) 316-6162	FL (except Panhandle)
Merkolat	Pembroke Pines, FL	(864) 248-6260	Latin America, Caribbean
Premier Foodservice Group	Norcross, GA	(877) 667-2192	AI, FL (Panhandle), GA, E. TN (E. of Tenn River)
Desert Peak Marketing	Denver, CO	(303) 790-2424	CO, S. ID, MT, UT WY
Roller & Associates	Seattle, WA	(206) 547-3555	WA, OR, AK, N. ID
Foodservice Equipment Agents	Placentia, CA	(714) 693-3329	AZ (Bull Head City), S. CA, S. NV
Inform Foodservice Solutions	Walnut Creek, CA	(800) 655-7756	N. CA, N. NV
Wickersham Marketing	Kealahou, HI	(808) 315-2077	HI
Desert Peak Marketing	Phoenix, AZ	(602) 255-0976	AZ (except Bull Head City), NM, TX (El Paso)
Forbes Hever & Wallace, Inc.	Coppell, TX	(972) 219-8898	OK, TX (except El Paso)



A Division of National Refrigeration & Air Conditioning Products

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PROUDLY
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