



# CUSTOM PREP TABLE

## ELEVATED RAIL PREP TABLE

This elevated rail prep table provides a 33" deep solid surface workspace providing the optimal prep space for larger pizzas, while offering you the performance of a wrapped wall raised rail above the work surface meeting ANSI/NSF-7 approved holding temperatures. Our system separates both the rail and base to assure proper temperatures in both zones. This allows the rail to be shut off at night for maximum energy savings overnight while storing the food product in the base of the unit or your walk-in. The rail is outfitted with an over-sized drain allowing for easy and convenient cleaning after the last shift.

### STANDARD FEATURES:

- Full solid surface worktop
- Meets ANSI/NSF-7, 41°F product temperatures in rail
- Recessed cold-wall conductive cooling cascades a cold blanket of air over the food to assure proper temperatures without drying out food
- Rail is managed with its own on/off switch and thermostatic control, giving the operator full access to adjustments as needed
- The base is run separately with its own thermostatic control eliminating compromise between base and food pan temperatures
- Rail can be shut down (independently) at night for cleaning and energy savings – up to 60% energy savings over 24 hours
- Rail is supplied with the industries only standard over-sized drain – valve is behind hinged louver door
- Hinged louver provides easy access to preventative maintenance coil cleaning, drain access, and on/off Switch
- Press-fit gaskets make preventative maintenance and replacement easier than ever – without tools.

**CABINET EXTERIOR:** Unit top and elevated rail will be formed from stainless steel. The elevated refrigerated rail will be mechanically cooled and shall be provided with one single opening to allow flexible pan configurations. The interior of the rail will be constructed of three-piece construction with coved corners for easy cleaning. Rail will hold 6" deep pans - not included. The pans will sit on an integral recessed pan ledge (1" at front and 3" at rear) making clean-up easy without requiring the removal of any pan supports. Unit is provided with hood-style cover, fabricated from 20 gauge stainless steel. Unit bottom and exterior back are galvanized metal. Exterior ends are finished in stainless steel. Hinged louver for easier cleaning of the coil and draining the rail. Unit mounted on 6" casters (front two with locks).

**CABINET BASE INTERIOR:** Interior floor, rear and top shall be anodized aluminum. Base interior ends and door openings shall be thermoformed high impact ABS. Each section will be provided with (1) removable interior epoxy-coated wire shelf. The base shall be foamed in place polyurethane insulation with a minimum thickness of 2".

**DOORS:** Stainless steel front with easy to grasp handles. Doors mounted on heavy duty stainless steel concealed type hinges with pivot pin in nylon bushing. Door interior is deep drawn thermoformed high impact ABS with press-fit replaceable magnetic gaskets, designed for long life and easy maintenance. Doors are foamed in place polyurethane insulation.

**REFRIGERATION:** The system will utilize R-404a refrigerant and be provided with a hot gas condensate evaporation system with independent controls for the base and the rail. The base will have a blower coil with a dedicated metering device and solenoid valve allowing the thermostatic control to independently control the base temperature. The elevated mechanically cooled rail will be controlled utilizing an expansion valve metering device with its own solenoid valve and thermostat. An on/off switch, located directly behind the hinged louver, is provided as standard to allow the rail to be shut off independently of the base. A pressure control is provided to monitor the dual systems performance.

**ELECTRICAL:** The units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400



### OPTIONS/ACCESSORIES FOR EXTERIOR:

- Stainless Steel Back

### OPTIONS/ACCESSORIES FOR INTERIOR:

- Double Tier Drawer Option, (2) 12X20 Pans Per Drawer
- Tray Rack For Holding 18X26 Sheets Pans
- Optional Work Surfaces
- Pull-Out Shelf (Two-Tier)



**LEGEND FOR ELEVATED RAIL**

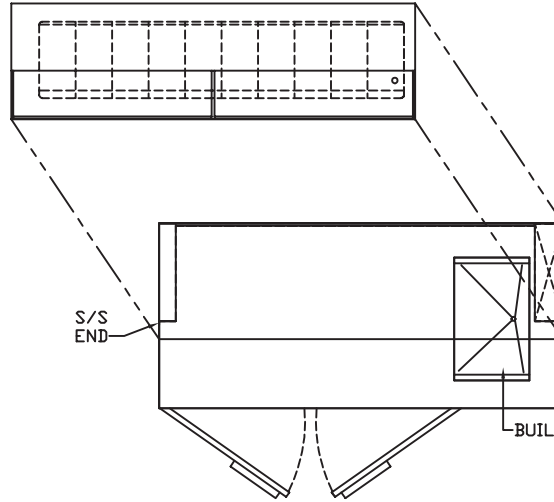
AFF = ABOVE FINISHED FLOOR

HP  
1/2 HP COMPRESSOR  
JUNCTION BOX 30" AFF.  
115V/60Hz/1Ph/12 AMPS  
9' LONG CORD SET  
(NEMA 5-15P)

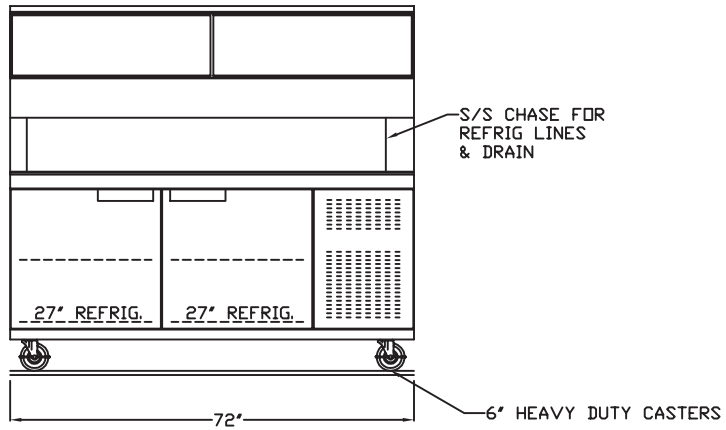
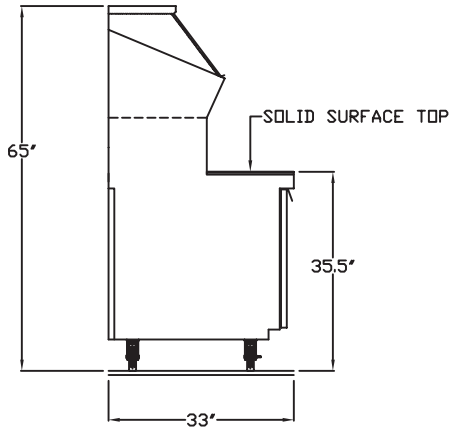
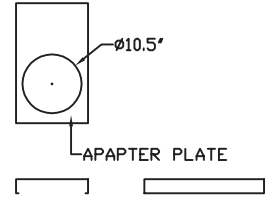
RAIL DRAIN VALVE

EVAPORATOR COIL LOCATION

72" LONG WRAPPED REFRIG. RECESSED PAN RAIL TO ACCOMMODATE (10) 1/3 SIZE PANS (PANS BY OTHERS)



OPTIONAL:



Model	Door Width	Clearance (Lt to Rt)	Clearance (Top to Btm)	Interior Depth Behind Door	L	W	H	Doors	Storage Cu. Ft.	Pan Capacity	HP	Power	NEMA	Ship Wt.
CUSTOM	27"	22"	20.5"	26"	72"	33"	65"	(2) 27"	18	(20) 1/6	1/2	115/60/1	5-15P	650