

Hillphoenix

a **DOVER** company

**The
SFC
Group**

*Solutions for
convenience sake*



PT

Medium Temperature Prep Table

Combination service/self-service prep table for sandwiches, salads and pizzas.

PT - Medium Temperature Prep Table

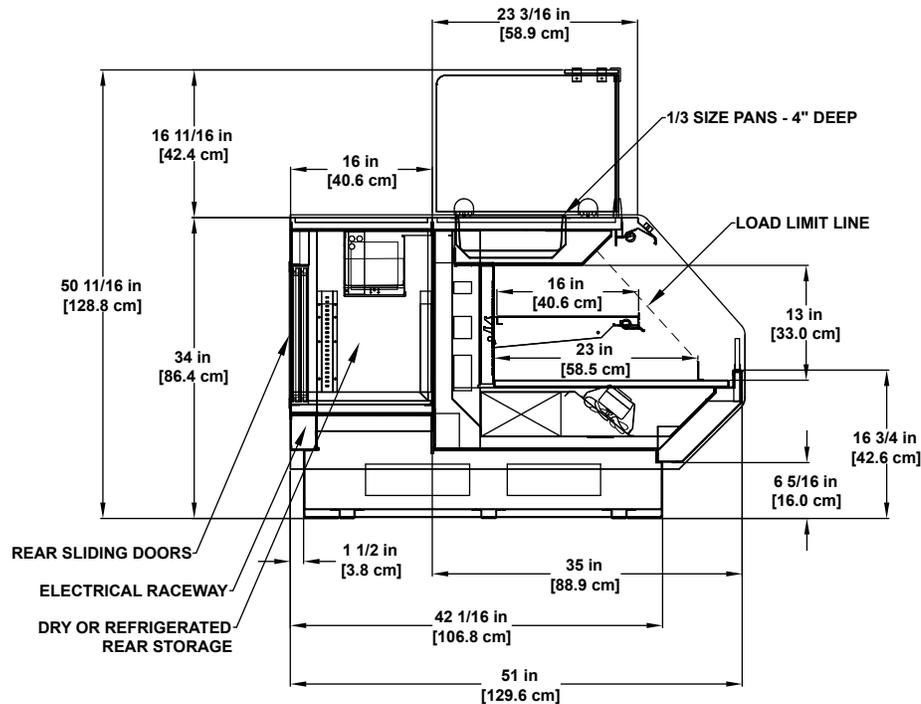


Featured Laminates



Base Model Features

- Available lengths – 4', 6', 8', 10' and 12'.
- Case dimensions: 34"H x 35"D
- Rear storage dimensions: 34"H x 16"D.
- Black painted metal exterior.
- Solid end panels with mirror-polished stainless steel interior.
- Stainless steel exterior trim, base trim and outside back panel.
- Dry rear storage with solid doors and grey door frames.
- Rear storage counter top with 1/2" white poly in 2' removable sections.
- Stainless steel case top/ top sill.
- Front food guard glass and Lavi post-less hardware.
- Matte black painted metal interior and trim.
- 1 row of non-lighted adjustable shelves: 0, 5 and 15° tilt.
- Aluminum price tag molding with 1/2" integrated product stop.
- 1 row high output LED Clearvoyant cornice light.
- 1/3-size condiment rail.
- Refrigeration:
 - High-efficiency fan motors.
 - Time-off defrost.
- Conforms to UL Standard 471, NSF Standard 7 and CAN/CSA C22.2.



Available Options

- 39-1/2" case height.
- 42" case depth.
- 18" deep rear storage box.
- Refrigerated rear storage.
- Rear storage counter top options: Stainless steel or Corian deep night sky.
- Case top/top sill: Poly top, solid surface or stone.
- Exterior finish options: Stainless steel, additional paint colors and laminate.
- 1" bumper on front panel of case and mounted on bottom of front panel.
- 1" bumper added to end panels.
- Food guard: Glass side returns, Lavi post-less food guard posts and 6" glass shelf.
- White or stainless steel case interior.
- 1 additional row of shelving with PTM in the 39-1/2"H case option only.
- Under-shelf lighting: LED Clearvoyant.
- End panels: Full-view glass, common end panels or scalloped end panels.
- Temperature control TStat.
- Solenoid.
- Temperature sensor.

2017
DOE
COMPLIANT

Please consult Hillphoenix Engineering Reference Manual for dimensions, plan views and technical specifications. Specifications are subject to change without notice. Certified to UL 471 and ANSI/NSF standard 7.

Designed for optimal performance in store environments where temperatures and humidity do not exceed 75°F and 55%R.H.

Fast Facts...

- Reconfigure the condiment rail with several size deli pans from 1/3 to 1/6 size pans to provide easy and quick product change-out to accommodate a variety of meal initiatives and programs.
- Provide optimal product storage with the dry or refrigerated rear storage that includes an adjustable shelf allowing for quick and easy access to restocking a condiment rail.
- Easy-to-remove painted or stainless metal interior parts ensure ease of case cleaning piece-by-piece without tools for improved food safety, reduced labor costs, and a sanitary environment ready to be merchandised.

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