

Configure your pizza prep table to meet the needs of your operation.

You need a production center that keeps your costs low, productivity high and delivers a quality product. Delfield's pizza prep tables meet those needs with an integrated production center that promotes efficiency and production quality. In addition to our standard features, we provide a wide offering of options that allow you to configure your pizza prep table to meet your specific needs.

18PTBP Series

Features & Benefits



Stainless steel back for that finished look



Cheese grates with removable catch pans to make clean-up a breeze



Cutting boards to aid production



Overshelves for additional storage and staging



Tray racks for easy access storage



Door/drawer locks for security



Legs instead of casters

- ① **Tough, easy to clean ABS interiors:** They stand up to wear and tear in a busy kitchen and are easy to keep clean and sanitary.
- ② **Long life door gasket:** Durable vinyl material, magnetic snap in type design for assured door seal and easy removal for cleaning or replacement. Protected from tearing by thermoformed ABS door liner that comes out past the gasket to keep pans, boxes and other items from coming into contact with the gasket as they are loaded and unloaded.
- ③ **Mounted on casters:** Casters make the unit easy to move for cleaning or reorganization.
- ④ **Large capacity interiors:** Lots of storage space and easy shelf adjustment.
- ⑤ **Efficient, energy saving polyurethane foam insulation:** A full 2" thick polyurethane foam insulation keeps the heat out and the cold in for efficient operation.
- ⑥ **Self closing doors:** Hinges are concealed in the door to avoid damage. Cam lift system assures that the doors self-close past 90°, while staying open for convenient access at 120°.
- ⑦ **Wide work surface:** 14" width provides assembly area for large pizzas.
- ⑧ **Ergonomic design:** 36" high to the work surface - just the right height for easy pizza assembly. Rail, at 42" high, is easy to get to for quick topping access.
- ⑨ **Tough, good looking stainless steel exterior:** Stands up to the demand of your busy operation.
- ⑩ **Recessed door handle:** Easy to access, but it doesn't get in the way.

- ⑪ **8' cord and plug attached:** Plug & play, long enough to allow movement for cleaning behind the unit.
- ⑫ **High performance mechanically cooled rail:** Stands up to the demand of your busy operation.
- ⑬ **Dual controls:** Individual electronic temperature controls for the rail and interior base temperature management



Mullion style evaporator coils mount between door openings to allow full depth storage and improved air circulation throughout the cabinet.

18PDLV Series Dual Rail Prep Tables



Take your operation to the next level in pizza prep by utilizing the benefits of LiquiTec® cooling technology. Dual rail prep tables have a second, elevated rail to improve production without adding to the footprint.



Double the capacity in less than half the footprint.

48" PDL V = (24) 1/6 size pans = standard 99" PTB

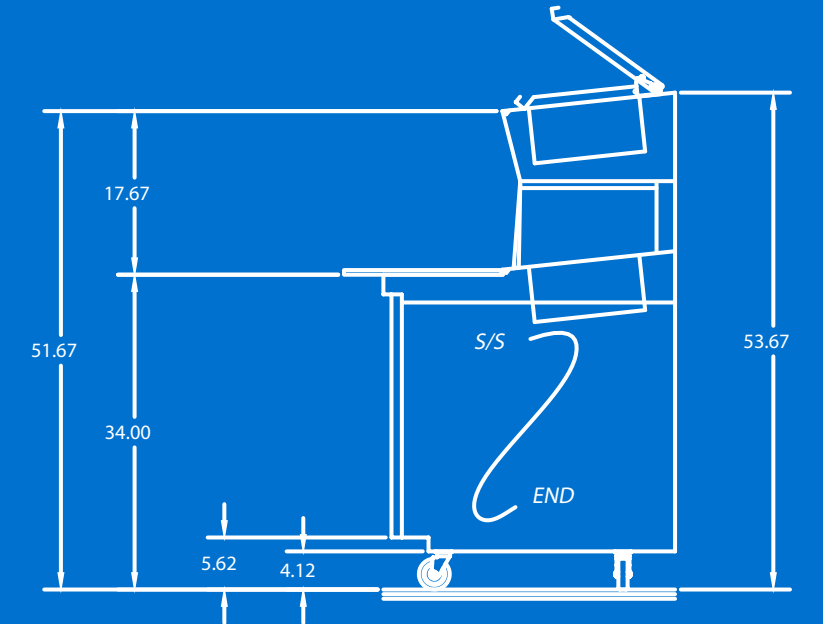
72" PDLV = (36) 1/6 size pans = has no equal
This is the largest capacity of any standard pizza table available anywhere.

Add to the menu without crowding the kitchen.

Add toppings and products to the operation in the same space and in the same overall footprint.

Enhance Productivity.

Add capacity with improved ergonomics and labor efficiencies.

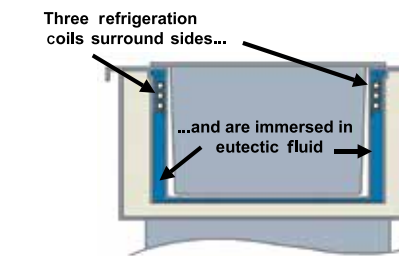


Delfield's Deluxe 18PTLV Series Pizza Prep Tables



All the benefits found with our 18PTBP pizza prep tables plus the added performance of LiquiTec® pan cooling technology. LiquiTec® has the ability to hold product in the pans at or below 41°F even in the harshest conditions. The pans can be mounted flush with the rail surface, making them easy to work out of, keeping productivity high.

- Superior temperature maintenance.
- Ergonomic flush mount pan placement.



Three refrigeration coils surround sides...
...and are immersed in eutectic fluid

Patented LiquiTec® uses eutectic fluid permanently sealed in a jacket surrounding the pan opening as the cooling medium. Refrigerant lines cool the eutectic fluid, which in turn, cools the pan. This fluid remains a liquid at extremely cold temperatures, providing consistent, even super cooling, keeping food fresh and safe.



Labor Efficiency – Pans are mounted flush with the work surface for improved ergonomics. Also, because the pan covers the entire opening, it reduces frost build-up on the liner which means less time defrosting. Clean-up can be done with the swipe of a cloth. Also having 6" deep pans means less frequent replenishment.



Fresh Food – Consistent temperatures are maintained below 41°F. Keep food fresh and appealing, enhancing your revenue opportunities and minimizing waste.

Surface Area Coverage



Eutectic fluid surrounds the sides and bottom of the pan providing 100% more surface contact than a traditional mechanically cooled pan.



Safe Food – LiquiTec performance meets strict NSF7 standards. Food can be held in open pans at less than 41°F for 4 hours. This helps you maintain safe food handling practices in your operation.

Need a Truly Custom Solution...



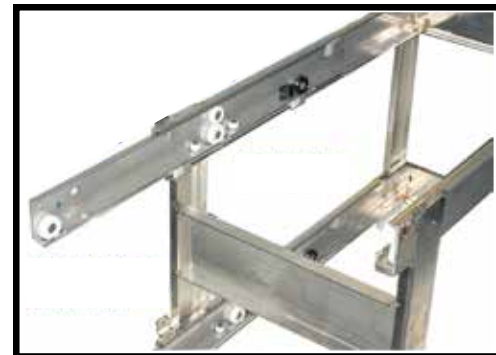
The F18 series pizza table offering has tough construction with 16-gauge stainless steel tops and mechanically cooled pan rails. They are designed to be customizable to meet specific customer needs and to be combined with other fabrication to create integrated production systems. Contact your Delfield representative to explore the capabilities this line offers.

Production Centers



Pizza Production Center
An integrated workstation designed for speed of service and quality production. The Pizza Production Center combines Delfield fabrication and refrigerated storage with a Lincoln Accelerated Cooking Technology Impinger Oven for the perfect pizza production system. Integrated into a compact unit to save valuable space.

Delfield's Heavy-Duty Full Extension Drawer Systems



- Full Extension drawers allow pans to lift straight up and out
- Stainless steel construction to stand up to the busiest kitchens
- Self-lubricating Delfin rollers eliminate all metal to metal contact and require no grease, ever!
- Drawer tracks are easily removable for cleaning
- Removable drawer tracks have a 10 year warranty

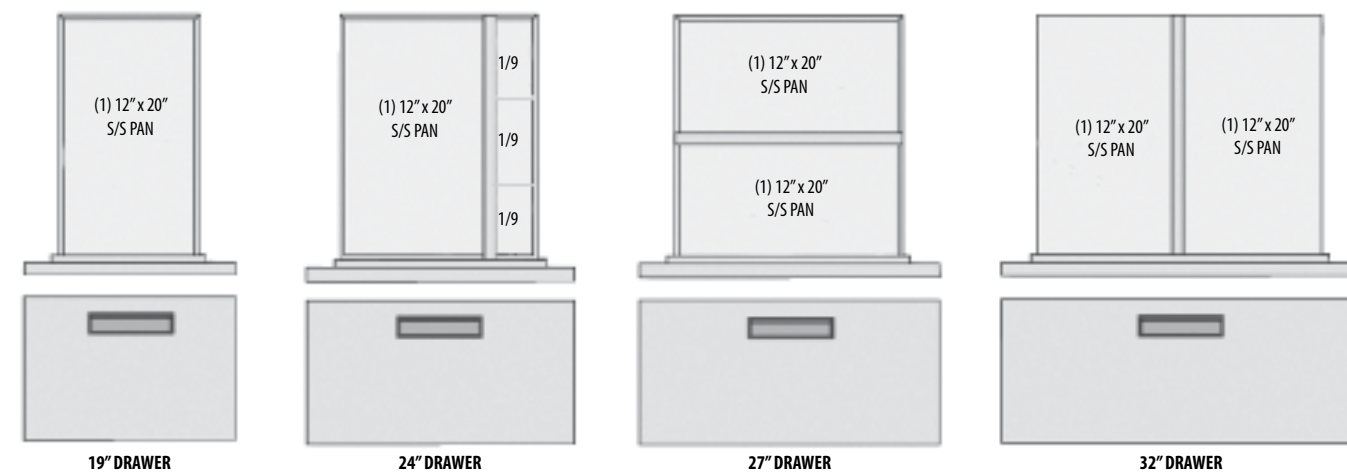
10 Year Warranty!

The right size to fit your needs with work area and pan capacities.

MODEL	DESCRIPTION	L	D	H	AMP	PAN CAPACITY 1/6 SIZE
18PTBMP SERIES						
18648PTBMP	PIZZA PREP TABLE	48"	31.5"	42"	4.7	12
18660PTBMP	PIZZA PREP TABLE	60"	31.5"	42"	4.7	14
18672PTBMP	PIZZA PREP TABLE	72"	31.5"	42"	6.5	18
18691PTBMP	PIZZA PREP TABLE	91"	31.5"	42"	6.5	22
18699PTBMP	PIZZA PREP TABLE	99"	31.5"	42"	6.5	24
186114PTBMP	PIZZA PREP TABLE	114"	31.5"	42"	6.5	28
18PTLV SERIES						
18648PTLV	PIZZA PREP TABLE	48"	31.5"	42"	7	12
18672PTLV	PIZZA PREP TABLE	72"	31.5"	42"	14	18
18699PTLV	PIZZA PREP TABLE	99"	31.5"	42"	14	24
F18RCP SERIES						
F18RC47P	PIZZA PREP TABLE	47"	31.5"	42"	4.7	12
F18RC60P	PIZZA PREP TABLE	60"	31.5"	42"	4.7	14
F18RC68P	PIZZA PREP TABLE	68"	31.5"	42"	4.7	16
F18RC72P	PIZZA PREP TABLE	72"	31.5"	42"	6.5	20
F18RC91P	PIZZA PREP TABLE	91"	31.5"	42"	6.5	22
F18RC99P	PIZZA PREP TABLE	99"	31.5"	42"	6.5	24
F18RC114P	PIZZA PREP TABLE	114"	31.5"	42"	6.5	28
F18DCP SERIES						
F18DC47P	PIZZA PREP TABLE	47"	31.5"	43.75"	4.7	12
F18DC60P	PIZZA PREP TABLE	60"	31.5"	43.75"	4.7	14
F18DC68P	PIZZA PREP TABLE	68"	31.5"	43.75"	4.7	16
F18DC72P	PIZZA PREP TABLE	72"	31.5"	43.75"	6.5	20
F18DC91P	PIZZA PREP TABLE	91"	31.5"	43.75"	6.5	22
F18DC99P	PIZZA PREP TABLE	99"	31.5"	43.75"	6.5	24
F18DC114P	PIZZA PREP TABLE	114"	31.5"	43.75"	6.5	28
18PDLV SERIES						
18648PDLV	DUAL PIZZA PREP TABLE	48"	31.5"	55"	10.1	24
18672PDLV	DUAL PIZZA PREP TABLE	72"	31.5"	55"	12.7	36
F18PDV SERIES						
F18PD48V	DUAL PIZZA PREP TABLE	48"	31.5"	55"	10.1	24
F18PD72V	DUAL PIZZA PREP TABLE	72"	31.5"	55"	12.7	36



Pizza Prep Tables



WELBILT

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc® Ice, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com

