

Production Equipment 2500-PTB

**Bloomington-Style
Pizza & Sandwich Table - Raised Rail Top
Self-contained**



2586-PTB shown with options (pans not included)

SPECIFICATIONS:

TOP: Die-formed construction of one-piece 16 GA stainless steel type 304-#4 finish with recessed 12 GA steel bars for reinforcement

EXTERIOR: Back and bottom of 20 GA steel with painted enamel finish, Body supported by 14 GA galvanized steel box channels for casters, Ends of 20 GA stainless steel, type 304-#4 finish, integrally welded to top

INTERIOR: Bottom, Back, and Top of 22 GA stainless steel type 304-#2B finish, sides of one-piece high impact plastic

INSULATION: Rigid Polyurethane Foam

DOOR JAMS: One-piece high-impact plastic with concealed magnets on perimeter for positive sealing

DOORS: Exterior of one-piece die-stamped 22 GA stainless steel type 304-#4 finish, Interior of high-impact plastic, Gasket mounted on plastic "track" insert for easy removability and to ensure a proper seal, Doors mounted on 12 GA spring-loaded self-closing hinges, Stainless handle with stamped grip

SHELVES: One, removable heavy-steel frame vinyl-coated shelf per door

CASTERS: (Standard) Removable 6 1/4" high with 5" diameter wheels, front casters include brakes

BLOOMINGTON STYLE RAISED

RAIL: NSF standard #7 compartment of 22 GA stainless steel 304-#2B finish, Mechanically-cooled, "pitched", wrapped raised rail is controlled by its own pressure control with on/off switch, Recessed openings can accommodate fractional-size pans up to 6" deep, Pans to sit on removable clip mounted to inside of tank with plastic thumb screws, Rail is tested to hold "product" temperature between 33-41 degrees Fahrenheit (*pans not included*)

REFRIGERATION: Unit has a high-temperature balanced system using a hermetically sealed condenser. Forced-air evaporator with protective-coated coil and expansion valve, System comes assembled with cord and 5-15-P plug, base tested to operate between 36 and 40 degrees F

****RAIL PERFORMANCE:**

CONDIMENTS MUST BE REMOVED AT NIGHT TO PREVENT FREEZING OF RAIL/PRODUCT, ON/OFF SWITCH IS PROVIDED IN FRONT PANEL TO CONTROL RAIL (ONLY)

ITEM # _____

PROJECT _____

DATE _____

MODEL	DIM
2562-PTB	62"L x 33"D
2586-PTB	86"L x 33"D
2510-PTB	112"L x 33"D

FEATURES

- 16 GA reinforced top
- Self-contained unit
- Cold-wall construction on rail
- Stainless steel ends
- Condensate Evaporator
- 6-1/4" swivel casters
- Self-closing hinges
- (1) Wire shelf per door

OPTIONS

- Legs in lieu of casters
- Bun pan racks to hold 18" x 26" bun pans (pans by others)
- Cutting boards: 17-1/2" or 19" wide
- Drawers in lieu of door
- Top pizza-prep racks
- Heavy-Duty pizza prep racks with pull-out catch pans
- 17" wide overshef(s)
- Stainless steel back

Production Equipment 2500-PTB

Stainless Steel Top
Self-contained



2562-PTB



2586-PTB



2510-PTB

OPTIONS

Removable Bun Pan Racks
In place of (1) shelf per door



Refrigerated Drawers
Two drawers replace 1 door



Top Pizza Prep Racks



Pizza Prep Racks with Pull-out Catch Pans

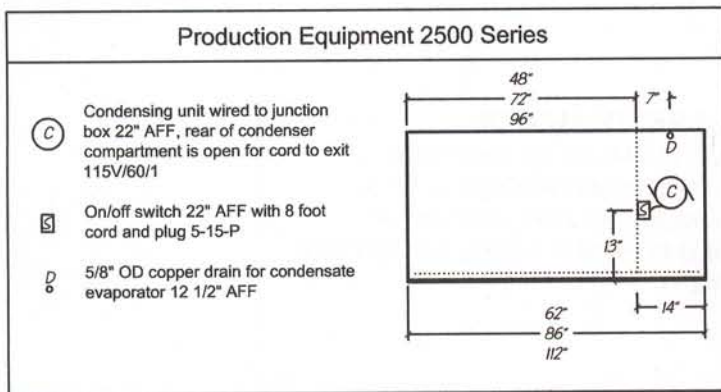


2562-PTB Model - (2) 30" Racks
2586-PTB Model - (2) 42" Racks
2510-PTB Model - (2) 30" & (1) 42" Racks

STATISTICAL DATA

MODEL	LGTH	SHELVES PER UNIT	CONDENSING UNIT	VOLTS/ CYCLE/ PHASE	TOTAL AMPS	NEMA PLUG	SHIP WT.
2562-PTB	62"	2	1/4-HP R-134A	115v/60/1	8.38	5-15-P	495#
2586-PTB	86"	3	1/3-HP R-134A	115v/60/1	10.78	5-15-P	640#
2510-PTB	112"	4	1/2-HP R-134A	115v/60/1	13.68	5-20-P	735#

MECHANICAL DATA



SECTION VIEW

