



Dual Rail Prep Tables

Double the Production
Same Footprint



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.



ENHANCE PRODUCTIVITY.

Add capacity with improved ergonomics and labor efficiencies.

DOUBLE THE CAPACITY IN LESS THAN HALF THE FOOTPRINT.

48" Dual Rail = (12) 1/3 size pans = standard
99" Pizza Prep Table

72" Dual Rail = (18) 1/3 size pans = has no equal

This is the largest capacity of any standard pizza table.

17" CUTTING BOARD WITH MICROBAN ANTIMICROBIAL TREATMENT STANDARD

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.

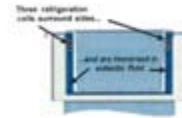
HIGH DENSITY ENVIRONMENTALLY FRIENDLY FOAM

The right foam insulation contributes to an environmentally responsible refrigeration design. All Delfield units use polyurethane insulation that is blown in place using methylformate as the blowing agent. This foam has no negative impact on the Earth's ozone layer, on global warming or on other air pollution.



PATENTED LIQUITEC® TECHNOLOGY

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.



STAINLESS STEEL HINGED COVERS ON BOTH RAILS.

ON/OFF SWITCH FOR RAILS ALLOWS THEM TO BE SHUT DOWN AT NIGHT FOR CLEANING

INTEGRAL REFRIGERATION

Delfield refrigeration is designed for better airflow and cooling performance. Space-saving mullion coils distribute the cold evenly throughout the cabinet for maximum efficiency.

5" DIAMETER CASTERS FOR EASY CLEANING

REFRIGERATED BASE FRONTS

Delfield's exclusive Delrite™ ABS material is ideal for cold high-impact applications and virtually eliminates thermal transfer.



Delfield

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