Project Name: _____
Location: _____
Item: _____ Quantity: _____
Date: _____

Model:
PEPZ2003P

Pizza Prep Tables:
3 full doors + pan coolers

EPZ2003P (in the picture)

Standard Features:

- ***E LINE***
Is designed with enduring quality that will improve the efficiency and production of your restaurant. Constructed with stainless steel AISI 304 interior & exterior.

- ***INTERIOR and EXTERIOR***
Durable, s/s AISI 304 stainless steel.

- ***REFRIGERANT GAS***
Environmentally friendly R290.

- ***FEET***
Adjustable inox feet

- ***POWER CORD***
Cord and plug supplied

- ***GUIDES***
Nr . 12 s/s guides " L" form included

- ***PANS***
The pans are not included

- ***TEMPERATURE CONTROLLER***
Electronic digital controller

- ***INSULATION***
Ciclopenthane High density foamed in place environmentally friendly.
Kyoto Protocol Compliant:
ODP = 0 (Ozone Depletion Potential)
GWP = 0 (Global Warming Potential)
polyurethane keeps energy costs low.

Magnetic removable gasket without tools

Internal bottom made in S/S with stamped rounded corners to facilitate the cleaning procedures.

Digital controller

Specification may change without prior notice

Model	Capacity Lt / ft³	Ambient temp. °C/°F	Cabinet / Packing Dimensions			Voltage	Cooling Capacity W	Shipping Weight
EPZ2003P	**620 / 21,9**	40° / 104°	mm / inches			220/50/1	550 / 143	450kg/992Lbs
Temp. °C / °F	**Door**	**Absorbed Power W**	**L**	**D**	**H**	**Shuko**	**Guides**	**Gas**
-2° , 8° C 28° , 46° F	3	472/135	200 (cm) 78 3/4"	80 (cm) 31 1/2"	145(cm) 57 3/32"	1	12	R290
			212 (cm) 83 15/32"	91 (cm) 35 53/64"	131(cm) 51 37/64"			

THE MIDDLEBY CORPORATION

Project Name: _____
Location: _____
Item: _____ Quantity: _____
Date: _____

Construction specifications:

DESIGN

Desmon counter are manufactured in Italy with enduring ergonomic features to protect your long term investment. Designed using the highest technologies, quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

CABINET CONSTRUCTION

All made in stainless steel AISI 304, unique in the market place. The finest stainless available; latest generation, higher tensile strength for fewer dents and scratches. .
Higher insulation rates thanks to high-tech environmentally friendly CFC free, Cyclopentane foaming keeping insulation
properties longer than other foams. 5% of energy consumtion savings guarantee if compared to other CFC free foams.
Interior - attractive stainless steel Aisi304, "rounded corners".

REFRIGERATION SYSTEM

Factory engineered, self-contained, capillary tube system using environmentally friendly (HCFC free) R290 refrigerant.
Evaporator coil & condenser balanced for low power consumption - holding the widest temperature range in its class: Temperature Range, getting the best in food preservation:
Coolers adjustable from (-2°C to 8°C / 28 to -46°F).
Sealed, cast iron, self-lubrificating evaporator fan motor(s) and larger fan blades with a more efficient low velocity, high volume airflow design.
Ensuring faster temperature recovery and shorter run times in the busiest of food service environments.

DOORS

Stainless steel exterior and interior.
Guaranteed door handle.
Magnet Seal Gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

Nr. 1 heavy duty PVC coated wire included per each door

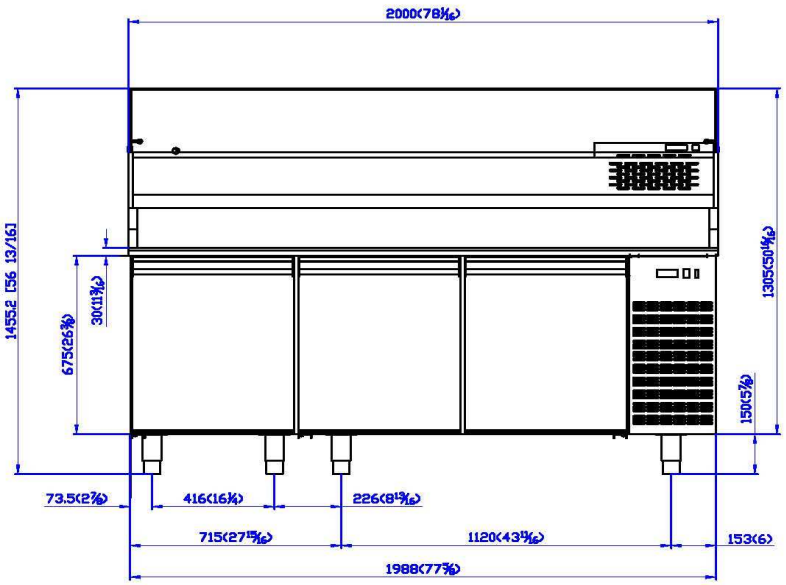
MODEL FEATURES

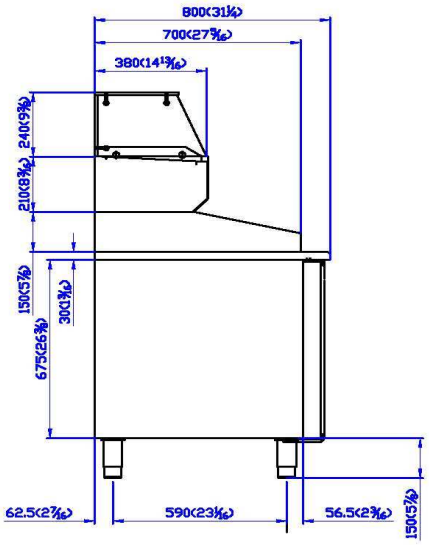
1 digital display adjustable with alarm and control unit standard on every GOLD models.
Evaporator is epoxy coated to eliminate the potential of corrosion.
"Rounded Corners"compliant for food product.

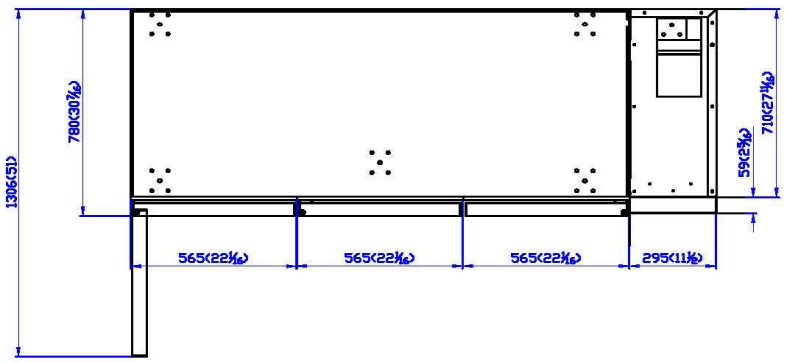
ELECTRICAL

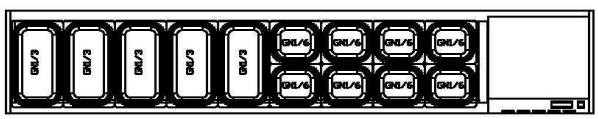
Unit completely pre-wired at factory and ready for final connection to a dedicated outlet.
Cord and plug set included: Voltages:
230V/50Hz/1 phase -

Architect Corner









THE MIDDLEBY CORPORATION