

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

PDR-80W 80" Two Door Refrigerated Pizza Prep Dough Retarder with Marble Top



FEATURES

- 80" marble working top
- Refrigeration system keeps food at safe temperatures
- Electronic control system
- Stainless steel interior and exterior
- Swinging solid doors
- 110V. Just plug in and start selling
- Eco-friendly R290 refrigerant
- Automatic defrost
- Foamed-in-place polyurethane insulation
- 21 cubic ft capacity internal storage
- Pre-installed Casters
- Adjustable L-shaped slide rails
- Fits standard full size sheet pans/ dough proofing box / pans and trays

This Coldline commercial refrigerated pizza prep with 80" marble working top (synthetic surface material) is perfect for restaurants, delis, bakeries, or cafes. It keeps your bottles at safe temperatures.

USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	79.53"W x 31.5"D x 38.78"H
Interior Dimensions	57.3"W x 22.4"D x 27.1"H
Packaging Dimensions	81"W x 32.7"D x 41.5"H
Net Volume	21 cu. ft.
Unit Weight	584 lb.
Shipping Weight	687 lb.

ELECTRICAL

Voltage	115
Hertz	60
Phase	1
Amps	5.6
Plug Type	NEMA 5-15P

COOLING

Temperature Range	32°F to 45°F
Refrigerant	R290
Max. Ambient Temp	104°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/5

CONSTRUCTION

Exterior Material	Stainless Steel
Exterior Color	Silver
Interior Material	Stainless Steel
Insulation Material	Foamed-in-Place Polyurethane
Adjustable Shelf	Yes
Caster	5.3" (2 with brakes, 2 without)

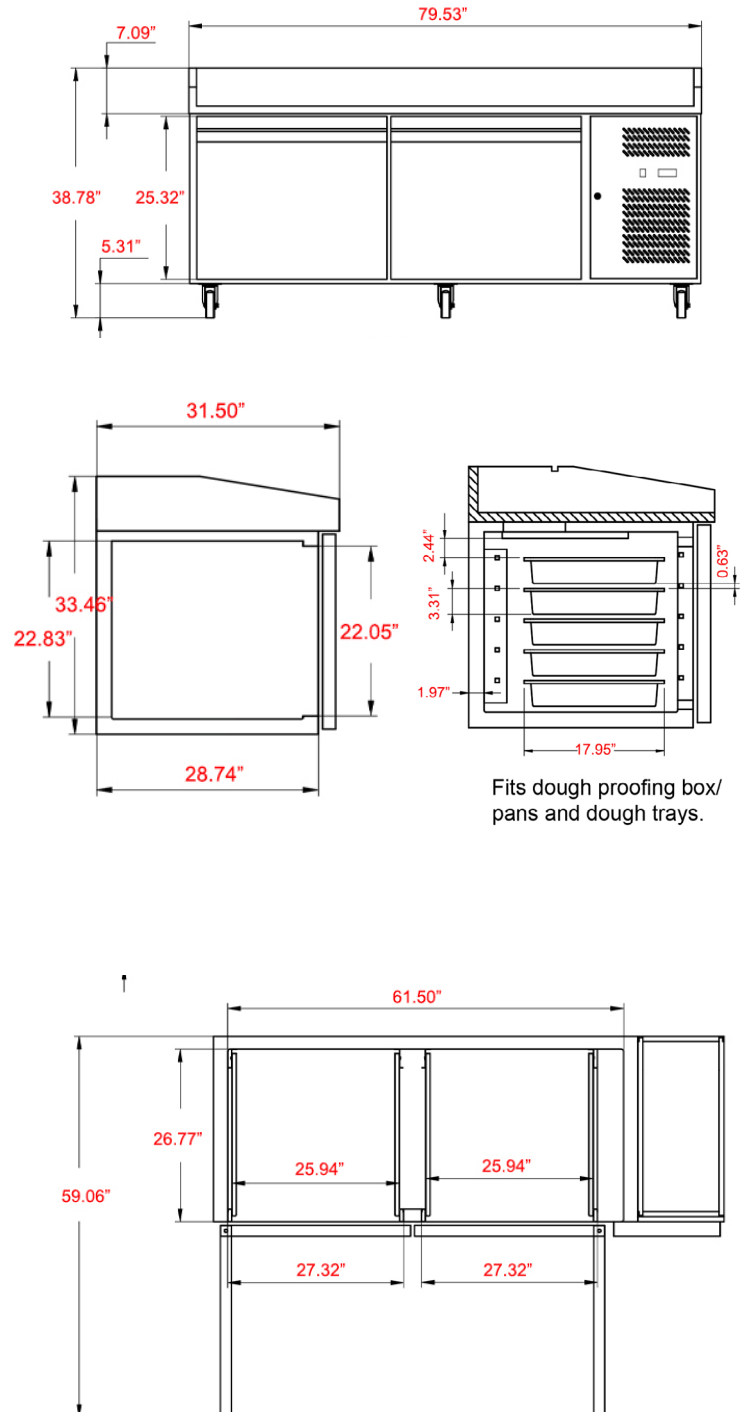
TECHNICAL DRAWING

MODEL: PDR-80W

MFR ITEM #: PZ3600TND



NEMA 5-15P



Fits dough proofing box/
pans and dough trays.