

ADVANTEDGE™ PIZZA PREP TABLE



NLPT67

PROJECT: _____

ITEM NUMBER: _____

MODEL NUMBER: _____

PIZZA PREP TABLE

SPECIFICATIONS FOR: NLPT44, NLPT67, NLPT93

- Finish: Stainless steel interior and exterior. Aluminum back and galvanized bottom.
- Insulation: The complete cabinet and doors are foamed-in-place with polyurethane insulation. Insulated covers on rail.
- Hardware: Curved handle with recessed pocket, two vinyl coated shelves per door adjustable in 1/2" increments, 6" casters, self-closing doors, 19" reversible cutting board, 1/3 size pans.
- Electrical: 115 volt, 60 Hz, 1 phase with cord and NEMA 5-15P plug.
- Refrigeration: Self-contained forced air R290 capillary tube refrigeration system for NLPT44 and NLPT67, R-404a for NLPT93. Automatic defrost and condensate evaporator requires no plumbing. Adjustable temperature control. Temperature range: +34°F to +38°F for storage area, +33°F to +41°F for refrigerated rail.
- Approvals: UL, C-UL and ETL Sanitation listed **

STANDARD FEATURES

- Air cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Capillary tube system
- Interior temperature indicator
- Adjustable temperature control
- Insulated rail covers with hold open hinges
- Self closing doors with magnetic gasket
- Stainless steel interior
- Stainless steel exterior (aluminum back, galvanized bottom)

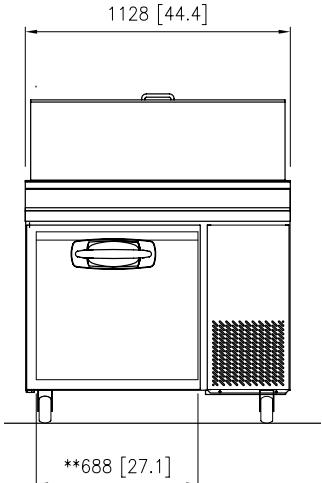
OPTIONAL FEATURES*

- 1/3 size pans provided
- 6" casters
- 19" reversible cutting board
- UL, C-UL and ETL Sanitation listed **
- Warranties: 3 year parts & labor, 5 year compressor
- Additional shelves
- Refrigerated pull-out drawers
- Single or double overshelf

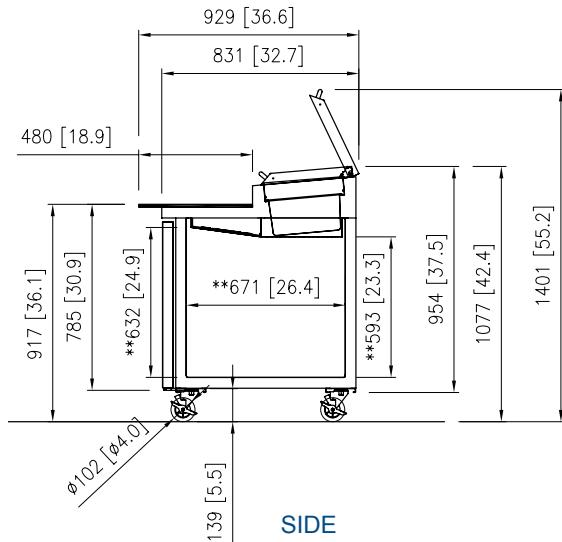
* Most options are available one week from receipt of order. Please contact us for specific questions.

** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

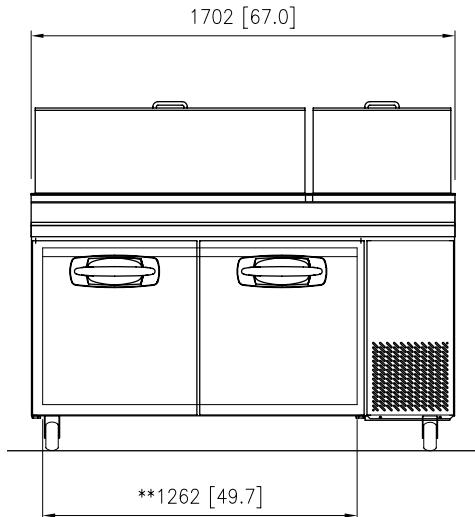
** UL-Sanitation is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable NSF Standards.



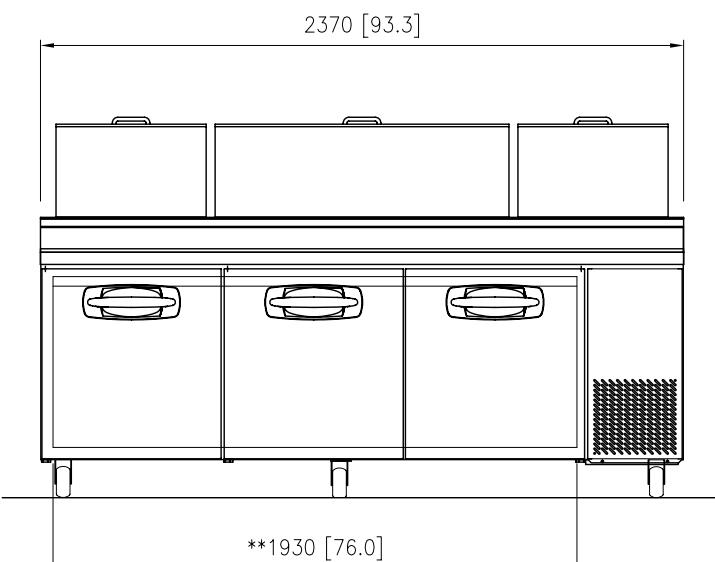
NLPT44
FRONT



SIDE



NLPT67
FRONT



NLPT93
FRONT

SPECIFICATIONS

Models	NLPT44	NLPT67	NLPT93
Crated Weight (lbs) (kg)	309 (139)	548 (247)	698 (314)
Crated Height (in) (cm)	43.7 (109)	43.7 (109)	43.7 (109)
Crated Width (in) (cm)	48.6 (122)	71.2 (178)	97.5 (244)
Crated Depth (in) (cm)	36.8 (92)	36.8 (92)	36.8 (92)
Interior Height (in) (cm)	23.3 (58)	23.3 (58)	23.3 (58)
Interior Width (in) (cm)	27.1 (68)	49.7 (124)	76 (190)
Interior Depth (in) (cm)	26.4 (66)	26.4 (66)	26.4 (66)
Overall Height (in) (cm)	42.4 (106)	42.4 (106)	42.4 (106)
Overall Width (in) (cm)	44.4 (111)	67 (168)	93.3 (233)
Overall Depth (in) (cm)	36.6 (92)	36.6 (92)	36.6 (92)
Gross Cubage (CuFt) (L)	9.7 (275)	17.8 (504)	27.2 (770)
Number of 1/3 Pans	6	9	12
Number of Shelves	2	4	6
Shelf Area (SqFt) (Sqm)	14.1 (1.31)	25.8 (2.40)	39.9 (3.71)
Number of Casters	4	4	6
Condensing Unit Size	3/8 HP	3/8 HP	1/2 HP
Refrigerant	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1
Cord and Plug Furnished	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P
Total Amp Draw	3.5	3.5	3.5

Specifications subject to change without notice.



NORLAKE

Standex
Food Service Equipment Group

Revision Date: 1/19
Part Number: 143462