



PT1200 + GVC38-150

Pizza Table with Topping unit

Product Features

- Stainless steel
- Granite worktop
- Guides for 7 pizza trays in each door (400x600 mm)
- GVC38-150 Topping unit for GN1/3 pans
- Ventilated cooling
- Automatic defrost
- Self-closing doors

2 door pizza table with topping unit

Enhance your commercial kitchen setup with the PT1200 + GVC38-150 two-door pizza prep counter featuring a topping unit. This cutting-edge unit boasts a modern design and robust stainless steel construction for durability. Equipped with guides for seven pizza trays in each door, a GVC38-150 Topping unit for GN1/3 pans, and a sleek granite worktop, this prep counter is designed to streamline your pizza production process effectively. Enjoy the benefits of features such as ventilated cooling, automatic defrost, and two hinged self-closing doors, making it ideal for any busy kitchen looking to enhance efficiency and performance.

Measures and Content

Capacity GN Pans	pcs	6 x GN1/3
Temperature Range	°C	+2 to +10
Climate Class		4
Gross / Net Weight	kg	288.5 / 274
Gross / Net Volume	l	390 / 370

Design and Material

Door Number & Type	2 hinged self-closing doors	
Tempered glass	Yes	
Shelf Dimensions	400 x 600 mm	
Shelves Number & Type	14 guides for pizza trays	
Drawers	pcs	0
Feet / Legs	4 adjustable legs	
Exterior Finish	SS201 / SS304	
Interior Finish	SS201 / SS304	

Cooling and Functions

Type of Controller	Electronic	
Type of Cooling	Static / Ventilated	
Type of Defrost	Automatic	
Refrigerant	R600a	
Refrigerant Charge	g	95 + 45
Thermometer	Yes	

Power and Consumption

Energy Class	B	
Max Ambient	30°C at 55% RH	
Energy Consumption	kWh/24h	2.32
Annual Energy Consumption	kWh/year	847
EEL	%	33.5
Input Power	W	300
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	42

Dimensions

Internal Dimension (WxDxH)	mm	1052 x 630 x 589
External Dimension (WxDxH)	mm	1510 x 800 x 1448
Packed Dimension (WxDxH)	mm	1550 x 840 x 1330 mm
40ft Container Load	pcs	28



Granite table top



Guides for pizza trays