



Project Name: _____
Location: _____
Item #: _____
Qty: _____

MoTak Refrigerated Pizza Prep Table, Single Solid Door, 12 cu ft Capacity, in Stainless Steel

MRPP-1



Enhance your kitchen efficiency with the MoTak Refrigerated Pizza Prep Table, designed for the demanding needs of commercial kitchens. Constructed with a stainless steel exterior and door, it ensures durability and easy maintenance. This pizza prep fridge boasts an 12 cubic feet capacity, maintaining temperatures between 33° and 40°F. Equipped with R290 refrigerant, fully automatic controller, and auto defrost, it simplifies operation. Cleaning is straightforward, thanks to its user-friendly design.

FEATURES AND CONSTRUCTION

- Offers 12 cu ft of storage capacity for ample ingredient space
- Equipped with a 1/6 horsepower compressor for reliable cooling
- Constructed with stainless steel for durability and easy cleaning
- Maintains a temperature range of 33° to 40°F to keep ingredients fresh and safe
- Utilizes R290 refrigerant for eco-friendly cooling
- Operates on 115V with a NEMA-5-15P plug type
- Includes one adjustable shelf for customizable storage
- Comes with four 4-inch casters, 2 locking and 2 non-locking, for easy mobility
- Digital temperature control ensures precise cooling
- Polyethylene cutting board included for convenient prep work

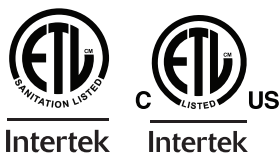
ELECTRIC

115 / 60Hz / 1Ph
Cord Length (Inches): 98.40
Plug Type: NEMA 5-15P
Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



WARRANTY (USA / CANADA)

STORAGE CAPACITY

- Cubic Feet: 12 cu. ft.

TEMPERATURE

- Holding Temperature (Fahrenheit): 33 - 40

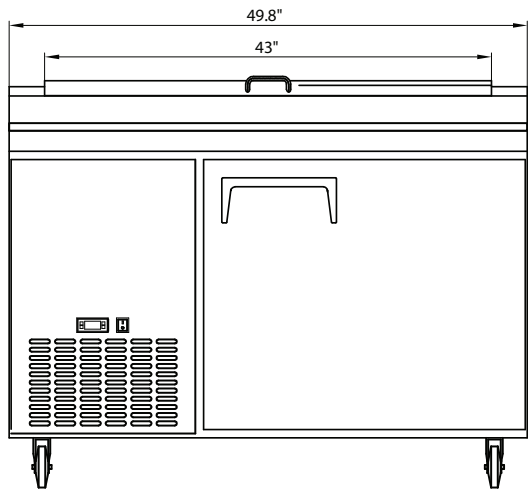
These models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity

MOTAK

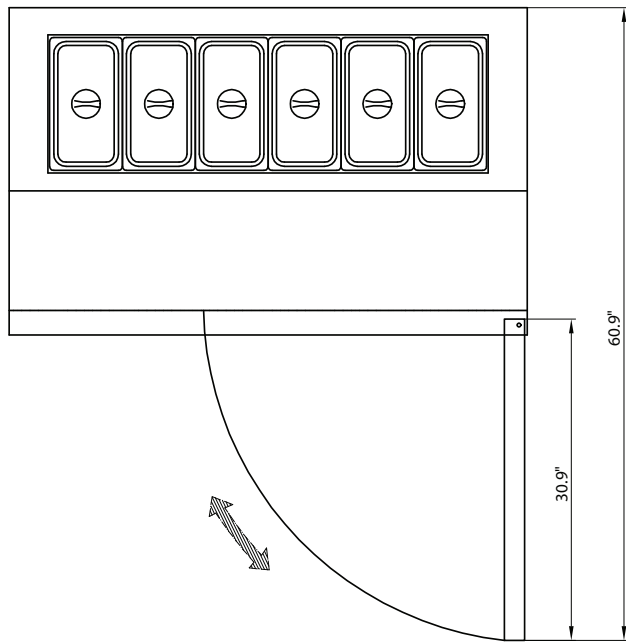
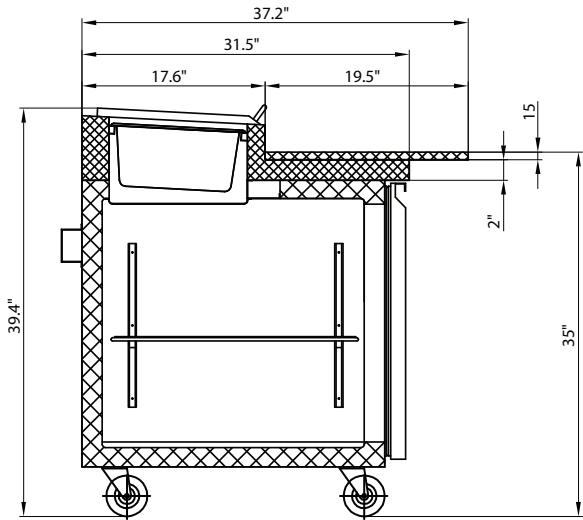
MoTak 1 Door Refrigerated Pizza Prep Table

MRPP-1

FRONT



SIDE



TOP

Prep Table

Doors	Shelves	Amps	HP	Capacity	Refrigerant Type / Ounces	Assembled Dimensions	Item Weight lbs	Shipping Weight lbs
1	1	3.5	1/6	12 cu. ft.	R290 / 3.53	49.80" x 31.50" x 39.40"	286.0	396

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.