



PT1310

Pizza Prep Counter

Product Features

- Fully automatic
- Fan assisted cooling
- Adjustable shelves
- Castors
- Digital controller and temperature display
- Self-closing doors
- Replaceable door gasket
- Doors accept 60x40 Euronorm trays (not supplied)
- Granite worktop
- PT1310B has ambient dough drawers to L/H side

Two door Pizza prep counter with 7 drawers

The PT1310 pizza prep counter with drawers, features a great design and sturdy stainless steel build. This innovative counter it features guides for 7 pizza trays in each of the two doors (400x600 mm) and 7 dough drawers. The granite worktop offers ample space for pizza preparation while being durable. With ventilated cooling, automatic defrost, and ambient temperature drawers, this counter prioritises freshness and ease of maintenance. The self-closing doors ensure convenience and optimal temperature control, making the PT1310 the perfect choice for efficient pizza preparation in commercial kitchens.

Measures and Content

Temperature Range	°C	+2 to +10
Climate Class		4
Gross / Net Weight	kg	330 / 320
Gross / Net Volume	l	390 / 370

Design and Material

Door Number & Type		2 hinged self-closing doors
Shelves Number & Type		14 guides for pizza trays
Shelf Dimensions		400 x 600 mm
Drawers	pcs	7 dough drawers
Feet / Legs		8 adjustable legs
Exterior Finish		SS304
Interior Finish		SS304

Cooling and Functions

Type of Controller		Electronic
Type of Cooling		Ventilated
Type of Defrost		Automatic
Refrigerant		R600a
Refrigerant Charge	g	95
Thermometer		Yes

Power and Consumption

Energy Class		B
Max Ambient		38°C at 60% RH
Energy Consumption	kWh/24h	2.41
Annual Energy Consumption	kWh/year	880
Power		13 Amp
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	2045 x 800 x 1000
Packed Dimension (WxDxH)	mm	2050 x 840 x 1050
40ft Container Load	pcs	28



Granite table top



Guides for pizza trays