

UNVEILING THE NEWEST ADDITION TO THE STEELHEART® LINE-UP



PR67B-Z

67" PIZZA PREP TABLE

1 HOSHIZAKI EXCLUSIVE Night/Day Mode

When the lid is open, the set point drops to keep food cool in the rail. When the lid is closed, the set point returns to normal so food can stay in the rail overnight without freezing. In turn, this cuts labor costs for start-up and end-of-shift breakdown tasks.



2 Refrigerated Catch Trays

Keep unused ingredients above freezing, but at optimal food-safe temperatures, within ambient temperatures as low as 65°F to over 100°F, thereby reducing food waste.

3 Three-Section Speed Rail

Excess toppings fall through the wire rails into the refrigerated catch trays.

4 Independent Temperature Controls

Double digital controls independently manage the rail and cabinet temperature setpoints to maintain food safety temps and finished product quality; all powered by a single refrigeration system that reducing energy usage

5 Optimal Airflow in Rail

Hoshizaki's exclusive Back-To-Front Airflow surrounds each pan for consistent cooling.

6 Additional Storage

Keep catch tray lids in the dedicated slots and other essentials conveniently on top of the cabinet.

7 Elevated Hood

The elevated hood provides plenty of headspace to store sauce bottles upright overnight.

8 Removable Air Filter

Easily wash the filter of flour and debris, keeping the condenser clean, and ensuring consistent operation.



HOSHIZAKI

