



PR67B-Z

67" Pizza Prep Table



PR67B-Z
04/23/26
Item # 13649Z

W x D x H

67" x 36"* x 53.75"**

*with grates installed
**with 6" casters



Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

- ▶ Independent temperature controls for rail and cabinet with just one condensing unit
- ▶ Keep unused ingredients above freezing, but at optimal food-safe temperatures, within ambient temperature as low as 65°F to over 100°F, thereby reducing food waste
- ▶ Night/Day Mode- when lid is open set point drops to keep food cool in rail; when lid is closed set point returns to normal so food can stay in rail overnight without freezing



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)	19.29ft ³
Overall Width x Depth (depth with grates installed)	67" x 36"
Height (including 6" casters)	53.75"
Door Opening Width x Height	22.5" x 23"
Depth with Door Fully Open	58.5"
Adjustable Shelves	4
Shelf Dimensions (W x D)	24.75" x 25.5"
Pan Capacity (# of 1/3rd size x 6" deep)	9
Maximum Pan Depth	6"
Crated Weight	497 lbs.
Crated Length x Width x Height	70.75" x 37.5" x 55"

Two-Section PR67B-Z

Electrical / Refrigeration

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P Ⓢ
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range in Rail	16° to 36°F (rail) / 28° to 40°F (cabin)
Amperage	6
Energy Consumption (kWh/day) @NSF	6.26
Heat Rejection (BTU/Hr.) @NSF	890
Approx. Nominal Compres. BTU/HR (HP)	2870 (1/2HP)
Refrigerant / Charge Amount (oz)	R290 (2.7 oz)

Two-Section PR67B-Z

- Improved airflow from back to front of rail for more even cooling of all pans in the rail
- Elevated hood allows vertical storing of sauce bottles overnight
- Lid storage - store catch tray lids while cabinet is in use
- Engineered to maintain NSF-7 temperatures in (Certified to NSF-7 temperatures in 86°F ambient.)
- Environmentally friendly R290 hydrocarbon refrigerant
- Stainless steel exterior front, sides and top with stainless steel interior sides, back and floor.
- Front breathing air flow design with removable louver for easy air filter cleaning
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Exclusive "stepped" door design to protect door gasket
- Spring assisted self-closing doors with stay open feature
- Extruded aluminum flush mount door handle
- Field reversible doors
- Provided with a full complement of polycarbonate plastic 1/3rd size pans, 4" deep and pan dividers.
- Provided with 3 speed racks and 3 catch trays
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- Hot gas condensate removal
- Two epoxy coated shelf per section is standard
- Anodized aluminum shelf supports adjustable in 1/2" increments
- Standard with 6" casters (two with brakes)
- 10 ft. cord and plug

Options

- 2" Casters (HS-5037, set of 4)
- 4" Casters (HS-5320, set of 4)
- Foot pedal kit (HS-5555, Lft hinge)
- Foot pedal kit (HS-5556, Rt hinge)
- Reversible door (field reversible)
- Addtl. Epoxy Shelves (HS-5151, 1pk)
- Addtl. Stainless Shelves (HS-5153, 1pk)
- Door locks
- Rail Dividers
- Stainless steel back panel (factory request, HS-5758)



Seven year warranty on labor, parts, and compressor. Valid in United States, Canada, Puerto Rico and U.S. Territories.

For more information, please visit hoshizaki.com/support/warranty/

If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle. Hoshizaki reserves the right to change specifications without notice.

