



PR67B

67" Pizza Prep Table

STEELHEART



PR67B
06/27/25
Item # 13649

W x D x H

67" x 33.25" x 43.25"*

*to work surface with 6" casters



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)	19.29ft ³
Overall Width x Depth	67" x 33.25"
Height (including 6" casters)	43.25"
Depth with Cutting Board Installed (including 1" bumper)	36.25"
Door Opening Width x Height	22.5" x 23"
Depth with Door Fully Open (including 1" bumper)	57.75"
Adjustable Shelves	4
Shelf Dimensions (W x D)	24.75" x 25.5"
Pan Capacity (# of 1/3rd size x 4" deep)	9
Maximum Pan Depth	6"
Crated Weight	439 lbs.
Crated Length x Width x Height	70.75" x 35.75" x 45"

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 Compress. BTU/HR (HP)	2870 (1/2HP)
Refrigerant / Charge Amount (oz)	R290 (2.7 oz)

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)
- Door locks
- Rail Dividers
- Reversible door (field reversible)
- Overshelves (HS-5231 single)
- Overshelves (HS-5230 double)
- Addtl. Epoxy Shelves (HS-5151, 1pk)
- Addtl. Stainless Shelves (HS-5153, 1pk)
- Stainless steel back panel (factory request)



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

For more information, please visit
hoshizakiamerica.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.



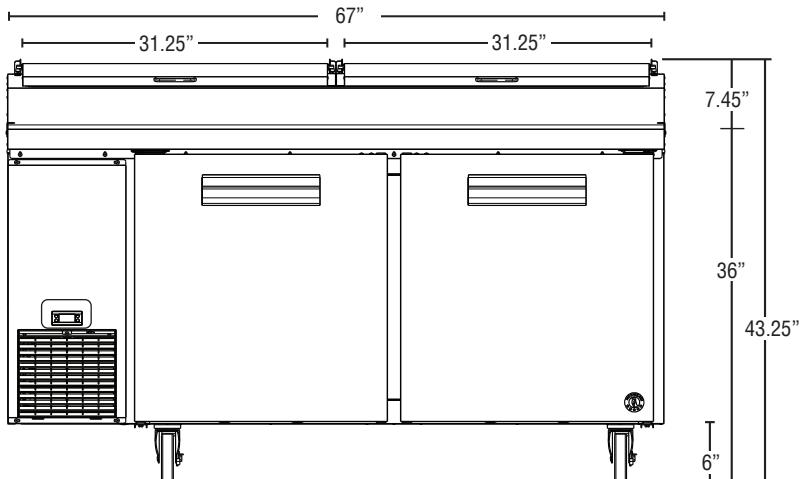
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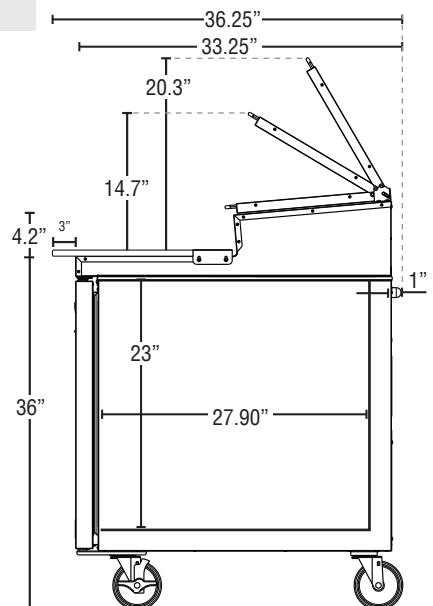
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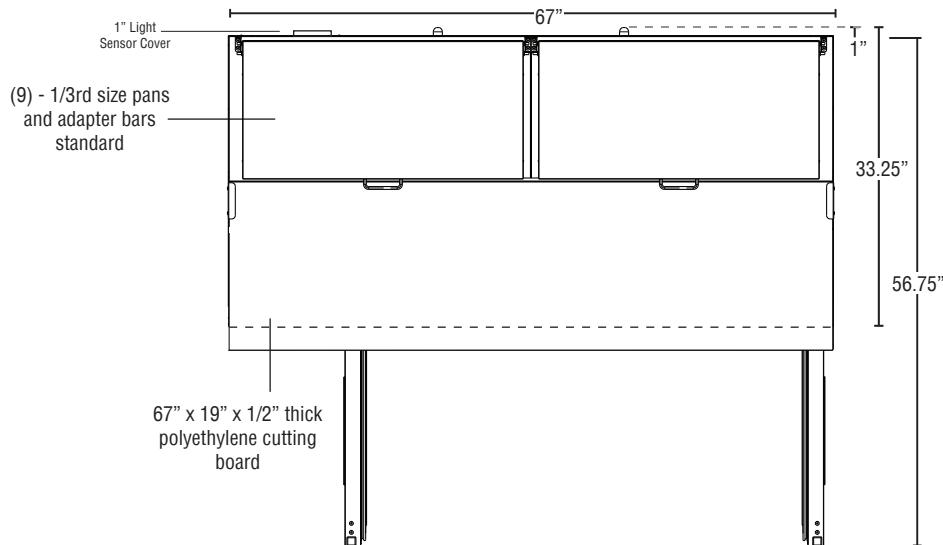
FRONT VIEW



SIDE VIEW



PLAN VIEW



Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of galvanized steel. The cabinet interior back and sides are stainless steel with an ABS ceiling and stainless steel floor. Four heavy duty epoxy coated shelves are standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet walls and doors are insulated with 2" of foamed in place polyurethane. 6" polyolefin stem casters (two with brakes) are standard. The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is air cooled and utilizes a unique ducted air distribution system to distribute air evenly and maintain product temperature at safe levels. The rail will accommodate 1/6th, 1/3rd, 1/9, 1/2 and full size pans 6" deep. Pans are located 1.5" below the front of the rail to assist in access to food product. An insulated, stainless steel, one piece hinged, lid is standard. Pizza preparation table is supplied with a 67" x 19" x 1/2" thick N.S.F. approved white polyethylene cutting board.

Door Construction

Door is constructed of high grade stainless steel exterior with an ABS interior liner. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is removed from the cabinet. Door is provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing door is equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

Refrigeration System

Front breathing refrigeration system allows unit to be built into any enclosure with zero clearance at the side or rear and comes standard with a condenser filter with easy access from the front of the unit. The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator coil for extended life. Dual controllers for cabinet and rail. Night/day mode with a light sensor for automatic setpoint changes for better rail cooling during the day with the lid open and perfect cooling at night with pans in the rail. Dual controllers for optimal cooling in both the rail and the cabinet. Removable, cleanable air filter. Hot gas condensate removal. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative ducted air distribution system distributes air evenly around food product in the rail. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) Pizza preparation tables are supplied with a full complement of N.S.F. approved polycarbonate plastic, 1/3rd size pans, 4" deep and stainless steel adapter bars. 115 volt units are equipped with a ten foot cord and NEMA rated plug (15.0 amps).