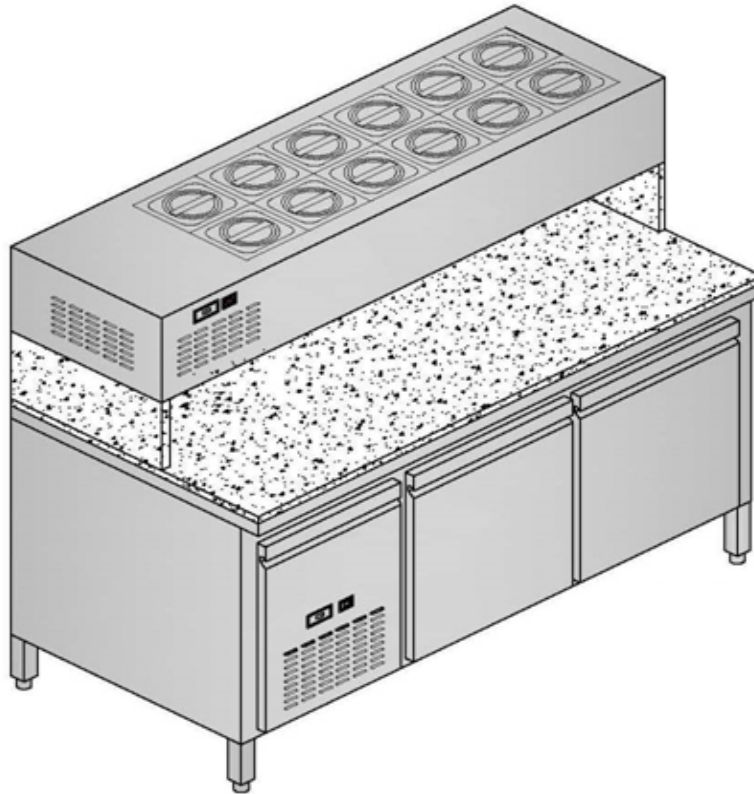


## Pizza Makelines with Overhead Cold Pan (Twin Compressor)

Pizza Makelines with overhead cold pan (Twin compressor) 2°C to 4°C, facilitate refrigerated storage and quick dispensing of pizza toppings for faster preparation of pizzas. The cold pans are mounted overhead so that full size work top can be used for preparation of larger pizzas. Independent compressor for the cold pan saves electricity as it can be switched off during off hours.



Model	Door	Overall Size w x d x h (mm)	Cold Pan (mm)	Capacity (Litres)	Electrical Rating (V / Ph / Kw)
CC 2-PMT	2	1220 x 700 x 850 +150	1040 x 305 x 155	298	230 / 1 / 0.63
CC 3-PMT	3	1690 x 700 x 850 +150	1570 x 305 x 155	460	230 / 1 / 0.68

### FEATURES

- Forced draft / static cooling
- Self closing doors – doors remain in open position if opened more than 90 degrees
- Easy to remove louvers for cleaning
- Automatic defrost, cycle
- Condensate heater
- 1 no. anti corrosive wire shelf of size GN1/1 per door
- Designed to operate at up to 43°C ambient
- GN size cold pans 155mm deep

### TECHNICAL SPECIFICATIONS

- R134a refrigerant
- Stone top
- Digital Temperature Controller
- Exterior in 430 grade SS Sheet
- Interior in 304 grade SS Sheet
- 60mm in-situ puf insulation
- Tecumseh / Emerson / Danfoss make refrigeration unit
- Removable magnetic gasket
- Thermal break profile

### OPTIONAL

- Castors
- Door heaters
- Static cooling
- Remote access to controller
- Cylinder locks instead of locking plate
- Extra shelves & ledges
- Hinged slanting lids
- Fixed / removable overhead cold pan

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