

# KOLDTECH®

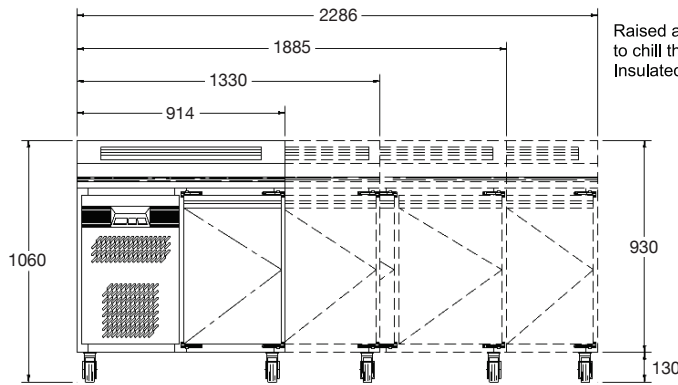


## PM ■ SERIES

REFRIGERATED PIZZA  
PREPARATION BENCHES

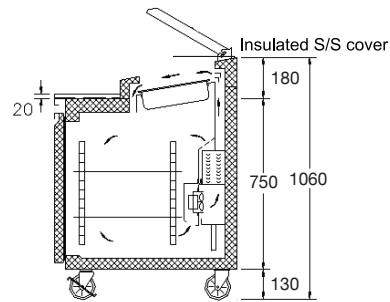
### PRODUCT INFORMATION:

- Angled Refrigerated GN 1/3 size service well with cold air blowing above and below ingredient pans. Includes under counter refrigerated storage below.
- Insulated tilting stainless steel night lids - fully removable
- Designed to operate at ambient temperatures up to 35°C
- Adjustable electronic thermostat with digital display, designed to hold products between 2°C & 5°C
- Undercounter storage refrigerator with two plastic coated wire shelves per door and internal lighting
- Stainless steel pizza preparation deck (290mm deep at 880mm height)
- Unique full-length back mounted evaporator coil
- Self contained refrigeration system with condensate evaporation tray. No drainage required.
- Fully insulated and finished in brushed stainless steel
- Includes 100mm deep GN 1/3 pans & support bars
- Supplied on castors (2 lockable to rear) for ease of cleaning  
(for plinth mounting details please contact your Stoddart representative)
- Refrigeration unit ventilates from lower operator side



FRONT VIEW

Raised angle well with chilled air flowing on top of the G/N pan to chill the product at desired temperature.  
Insulated lid lockable in three positions.



SECTION VIEW

### TECHNICAL DATA:

MODEL NO.	KT.PM.914	KT.PM.1330	KT.PM.1885	KT.PM.2286
Dimensions W x D x H (mm)	914 x 820 x 1060	1330 x 820 x 1060	1885 x 820 x 1060	2286 x 820 x 1060
Temperature Range	2°C to 5°C			
Weight	128kg	163kg	198kg	247kg
Pan Capacity	4 x GN 1/3	7 x GN 1/3	10 x GN 1/3	12 x GN 1/3
Total Connected Load	0.57kW	0.57kW	0.69kW	0.69kW
Electrical Connection	10A plug & lead fitted			

Due to continuous product research and development, the information contained herein is subject to change without notice.

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