

The logo for italiana FOODTECH. The word "italiana" is in a white, lowercase, sans-serif font with a small horizontal bar above the 'i' that is colored with the Italian flag (green, white, red). Below it, "FOODTECH" is in a smaller, white, uppercase, sans-serif font.

italiana
FOODTECH

A photograph of a commercial kitchen environment. In the foreground, a large, light-colored granite countertop is visible. In the background, a stainless steel pizza prep table is partially visible, featuring a digital display and several control knobs. The lighting is dramatic, with strong highlights and deep shadows.

PIZZA PREP TABLES

EFFICIENT PIZZA MAKING

Italiana Foodtech Pizza Prep Tables are an efficient way to maximise your preparation area. The working surface is made of durable and easy to clean granite, and the topping compartments are perfect for storing fresh ingredients while leaving your preparation area free. Each refrigerated compartment is easy to access and holds over 100 pizza dough balls. Italiana FoodTech Pizza Prep Tables improves your workflow, allowing you to work faster, easier, and with a more efficient use of your workspace.

FEATURES

Prep Table

- Large granite work surface
- Temperature range: 0°/+8°C
- Digital temperature controls
- Insulated with 50mm of high density polyurethane-foam
- Ventilated refrigeration system
- Easy to clean compartments with seamless round corners
- Store up to 300 dough balls
- Made of AISI 304 stainless steel
- Non-refrigerated drawers available for quick access to dough and tools
- Easy to move with locking caster wheels
- Flush mounted door handles
- Custom sizes and configurations available

Refrigerated Topping Compartment

- Working temperature of +4°/+8°C (static)
- Digital Temperature Controls
- Elevated position to maximize workspace
- Holds standard size topping trays
- Glass sneeze guard



**STANDARD IS NOT FOR EVERYONE,
LET US DESIGN YOUR CUSTOM SOLUTION!**



IPT-83 PREP TABLE



The largest of Italiana FoodTech's Pizza Prep Tables, the **IPT-83** has enough workspace for two pizza makers to prep pizzas simultaneously. A larger workspace allows 10-12 pizzas to be topped at the same time, and then quickly be put into the oven. Perfect for the busiest restaurants. Additionally, it provides the most storage with 3 dough refrigerated compartments as well as 3 unrefrigerated drawers to keep tools and supplies right on hand.

IPT-83 PREP TABLE

Specifications

Dimensions Inch			Dimensions cm			Countertop Height		Weight		Electrical Voltage
W	D	H	W	D	H	Inch	cm	Lb	Kg	
83	31	58	212	80	148	35	90	723	328	110V*

**both top and bottom refrigeration have independent compressors and power*

DRAWERS: 3
COMPARTMENTS: 3
CAPACITY: 10-12 PIZZAS (12")

Topping Compartment Compositions

SUGGESTED



STANDARD



IPT-75 PREP TABLE

The **IPT-75** pizza prep table is large enough to prepare 8-10 pizzas at a time on its work surface. Equipped with 3 refrigerated storage compartments, it can store up to 24 dough trays.

IPT-75 PREP TABLE

Specifications

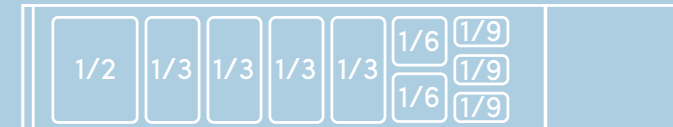
Dimensions Inch			Dimensions cm			Countertop Height		Weight		Electrical Voltage
W	D	H	W	D	H	Inch	cm	Lb	Kg	
75	31	58	190	80	148	35	90	683	310	110V*

**both top and bottom refrigeration have independent compressors and power*

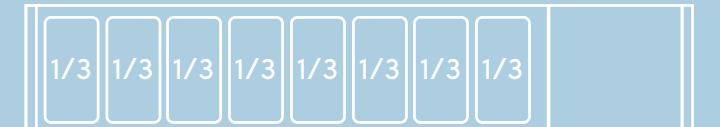
DRAWERS: 0
COMPARTMENTS: 3
CAPACITY: 8-10 PIZZAS (12")

Topping Compartment Compositions

SUGGESTED



STANDARD

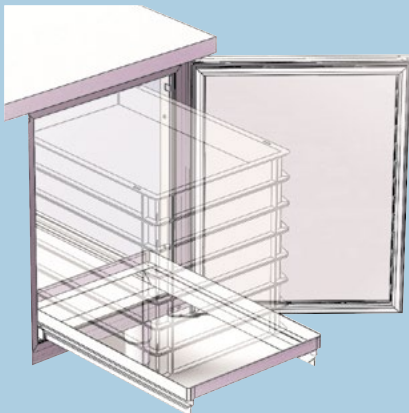


IPT-63 PREP TABLE

For a restaurant where space is at a premium, the **IPT-63** pizza prep table has all the features of the larger models in a more compact workspace. Perfect for preparing 6-8 pizzas, the IPT-63 provides premium preparation space in a smaller area.



PREP TABLE ACCESSORIES



Pizza Dough Containers can be stacked and are able to handle a large amount of weight without warping or twisting. Each prep table fits up to 8 containers per compartment.

Topping Trays provide easy access to all your desired pizza toppings while keeping them at a controlled temperature. Customise your prep table with your own tray combinations.

Pull Out Tray Drawers provide quick and easy access to fresh dough whenever it is needed compartment. Compartments are able to hold up to 8 dough containers.

IPT-63 PREP TABLE

Specifications

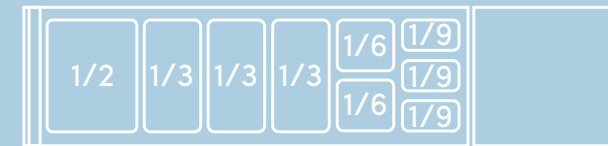
Dimensions Inch			Dimensions cm			Countertop Height		Weight		Electrical Voltage
W	D	H	W	D	H	Inch	cm	Lb	Kg	
63	31	58	160	80	148	35	90	551	250	110V*

**both top and bottom refrigeration have independent compressors and power*

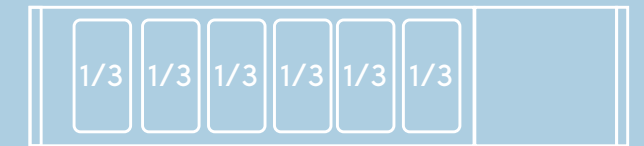
DRAWERS: 2
COMPARTMENTS: 2
CAPACITY: 6-8 PIZZAS (12")

Topping Compartment Compositions

SUGGESTED



STANDARD



PIZZA DOUGH CONTAINERS

Features

- Holds 10-18 dough balls
- Stackable
- Available in 3 heights

Specifications

Code	Dimensions Inch			Dimensions cm			Fits
	W	D	H	W	D	H	
P-6407/PZ	23½	16	2¾	60	40	7	7
P-6410/PZ	23½	16	4	60	40	10	5
P-LID	23½	16	7/8	60	40	2	N/A

TOPPING TRAYS

Features

- Easy to reach
- Four tray sizes allow for many different combinations

Specifications

Code	Dimensions Inch			Dimensions cm		
	W	D	H	W	D	H
Tray-1/2	12¾	10½	3¾	32.5	26.5	10
Tray-1/3	12¾	6¾	3¾	32.5	17.6	10
Tray-1/6	6¾	6¾	3¾	17.6	16.2	10
Tray-1/9	6¾	4¾	3¾	17.6	10.8	10

PULL OUT TRAY DRAWER

Features

- Holds 8 dough containers
- Reduces bending and reaching

Specifications

Code	Dimensions Inch			Dimensions cm		
	W	D	H	W	D	H
IPT-T	23½	16	7/8	60	40	2

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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