



LEGEND™

Heavy Duty Refrigerated Glycol Pizza Prep Holding/Serving Tables

Item No. _____

Project _____

Quantity _____



Model PP-72-SC shown with optional roll cover and casters

SHORT/BID SPECIFICATION

Pizza Prep Table shall be a Montague Legend Refrigerated Glycol Holding/Serving Table:

- PP-___** [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), or 96" (2438mm).- ___ [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]

...heavy-duty high performance refrigerator base with a glycol cooled rail comprised of 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, for efficient proximity cooling and temperature transfer, 304 Stainless steel front, sides, top, bottom, back, and interior, top rail provides flexibility, accommodating various pan configurations, White polyethylene cutting board, Digital Thermometer, Turbo Coil powered evaporator coil, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

PIZZA PREP TABLE PACKAGE FEATURES:

- SC Self-Contained Models:**
- Energy efficient hermetic compressor/condenser system
 - Coated evaporator coil powered by Turbo Coil
 - Digital thermostat temperature controlled
 - Compressor compartment on right end
 - Condenser coil screen removable/ washable
 - 6' (1829mm) power cord with Grounded NEMA plug
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models:**
- Fully assembled evaporator coil, expansion valve, solenoid and thermostat
 - 6" (153mm) power leads with field access junction box
 - Three-year standard parts and labor warranty.
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
 - Refrigeration, drain line and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back-left, **BR** back-right

Self-Contained MODEL GUIDE					
✓	Model Number	Unit Width Inches (mm)	Doors: Width & No.		Total 1/3 Pans
			18" (457mm)	21" (533mm)	
	PP-36-SC	36" (914)	1		4
	PP-48-SC	48" (1219)		1	6
	PP-60-SC	60" (1524)	1	1	7
	PP-72-SC	72" (1829)		2	9
	PP-96-SC	96" (2438)		3	13

Remote Refrigeration MODEL GUIDE					
✓	Model Number	Unit Width Inches (mm)	Doors: Width & No.		Total 1/3 Pans
			18" (457mm)	22-3/8" (568mm)	
	PP-36-R	36" (914)		1	4
	PP-48-R	48" (1219)		2	6
	PP-60-R	60" (1524)	2	1	7
	PP-72-R	72" (1829)		3	9
	PP-96-R	96" (2438)		4	13

COLD RAISED RAIL SYSTEM FEATURES:

- 304 Stainless Steel Exterior Top, sides and Door(s)
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, or efficient proximity cooling and temperature transfer,
- Accommodates 1/3rd, 1/6th, or 1/9th pans
- White polyethylene cutting board, reversible and removable for cleaning
- Hinged Removable night cover

STANDARD BASE CONSTRUCTION:

- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Magnetic snap-in door gaskets, removable and replaceable
- Self closing doors, easily removable for cleaning
- Slim Design door handles
- Hinged, Removable Night Cover
- Stainless Steel wire shelves provided with each door section
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard
- LED lighting in storage base

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



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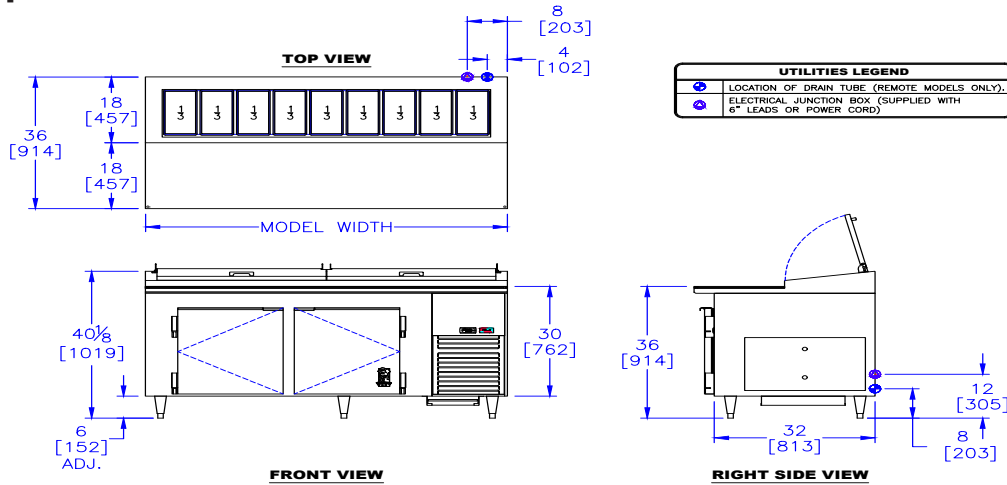
Item No. _____

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Dimensions in brackets are millimeters

Pizza Prep Table



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Dough Box Slides in base
- Richlite Brand Natural finish Cutting Board

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Lower drawer storage instead of doors
- Drawer padlocking
- Fixed Gaskets
- Roll Cover, Stainless Steel
- Non-hinged night cover

Remote Refrigerants:

- 404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Install in accordance to local codes
2. PT-72-SC, and PT-96-SC come with 5-20-P cord
3. Unit to be leveled and plumbed at installation for proper drain function

Product to be pre-chilled to a minimum of 38° F prior to use in this supplemental -cooking-equipment holding cabinet.
Six inch deep prep pans recommended for optimal performance

Minimum Clearances	Always Follow clearance of mounted equipment
From Back Wall	4" (51mm)
Right Side of SC Models	0***

***Consult Factory for custom installations and specific Model configurations

Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft3/m3
Model:	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
PP-36-R	36" (914)	—	115	1	2.3	N/A	3430	350 lbs (159 kg)	85	13/.4
PP-48-R	48" (1219)	—	115	1	2.9	N/A	4050	400 lbs (181 kg)	85	18/.5
PP-60-R	60" (1524)	—	115	1	3.25	N/A	4850	450 lbs (204 kg)	85	23/.7
PP-72-R	72" (1829)	—	115	1	3.25	N/A	6330	500 lbs (227 kg)	85	27/.8
PP-96-R	96" (2438)	—	115	1	4.21	N/A	8790	600 lbs (272 kg)	85	36/1
PP-36-SC	36" (914)	1/3	115	1	9.0	5-15P	2860	470 lbs (213 kg)	85	13/.4
PP-48-SC	48" (1219)	1/3	115	1	9.0	5-15P	3375	495 lbs (238 kg)	85	18/.5
PP-60-SC	60" (1524)	1/2	115	1	12.61	5-20P	4420	525 lbs (249 kg)	85	23/.7
PP-72-SC	72" (1829)	1/2	115	1	12.61	5-20P	5075	550 lbs (249 kg)	85	27/.8
PP-96-SC	96" (2438)	3/4	115	1	16.7	5-20P	7380	700 lbs (317 kg)	85	36/1

*HP = Motor Horsepower

Due to continuous product improvements, specifications are subject to change without notice.



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