



PR67B-D2

67" Pizza Prep Table with One Door and Two Drawers



PR67B-D2
06/27/25
Item # 13667

W x D x H

67" x 33.25" x 43.25"*
*to work surface with 4" casters



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)

Overall Width x Depth

Height (including 6" casters)

Depth with Cutting Board Installed (including 1" bumper)

Door Opening Width x Height

Depth with Door Fully Open (including 1" bumper)

Depth with Drawer Fully Open (including 1" bumper)

Adjustable Shelves

Shelf Dimensions (W x D)

Pan Capacity (# of 1/3rd size x 4" deep)

Maximum Pan Depth

Crated Weight

Crated Length x Width x Height

Two-Section PR67B-D2

19.29 ft³

67" x 33.25"

43.25"

36.25"

22.5" x 23"

57.75"

57.5"

2

24.75" x 25.5"

9

6"

486 lbs.

70.75" x 35.75" x 45"

Electrical / Refrigeration

Voltage

HACR Breaker

Electrical Connection (NEMA)

Voltage Range

Ambient Temp. Range

Control Setpoint Range

Amperage

Energy Consumption (kWh/day) @NSF

Heat Rejection (BTU/Hr.) @NSF

Approx. Nominal Compres. BTU/HR (HP)

Refrigerant / Charge Amount (oz)

Two-Section PR67B-D2

115/60/1

15.0 Amps

5-15P Ⓢ

104-126

45° to 100°F

16° to 36°F (rail) / 28° to 40°F (cabin)

6

6.26

890

2870(1/2HP)

R290 (2.7 oz)

Options

- ☐ 2" Casters (HS-5037, set of 4)
- ☐ 4" Casters (HS-5320, set of 4)
- ☐ Overshelves (HS-5231, single)
- ☐ Overshelves (HS-5230, double)
- ☐ Foot pedal kit (HS-5555, Lft hinge)
- ☐ Foot pedal kit (HS-5556, Rt hinge)
- ☐ Addtl. Epoxy Shelves (HS-5151, 1pk)
- ☐ Addtl. Stainless Shelves (HS-5153, 1pk)
- ☐ Drawer divider bar (HS-4007, Vertical)
- ☐ Stainless steel back panel (factory request)
- ☐ Door locks (factory request)
- ☐ Reversible door (field reversible)



For more information, please visit
hoshizakiamerica.com/support/warranty/

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

Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

► Dual controller system for ideal temperatures in both rail and cabinet

► Improved airflow from back to front of the rail for more even cooling of all pans in the rail

► Night/Day Mode- when lid is open set point drops to keep food cool in rail; when lid is closed set point returns to normal so food can stay in rail overnight without freezing

• Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.)

• Environmentally friendly R290 hydrocarbon refrigerant

• Stainless steel exterior front, sides and top with stainless steel interior sides, back and floor.

• Front breathing air flow design with removable louver for easy air filter cleaning

• Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)

• Rail utilizes a unique ducted air distribution system to distribute air evenly and maintain product temperature

• Cabinet, doors, and drawers are insulated with 2" of CFC free, foamed in place polyurethane

• Drawer slides are constructed of 14 gauge stainless steel with delrin rollers

• Drawer frames are constructed of 16 gauge stainless steel and securely fastened to cabinet

• Drawers have a 250 lb. dynamic load rating

• Drawers will accommodate (2) 12" x 20" x 6" deep pans (pans by others)

• Provided with a full complement of polycarbonate plastic 1/3rd size pans, 4" deep and adapter bars

• Extruded aluminum flush mount drawer handle

• Magnetic drawer gasket is easily removable for cleaning

• 67" x 19" x 1/2" thick white polyethylene cutting board is standard

• Two epoxy coated shelves per door section are standard

• Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion

• Standard with 6" casters (two with brakes)

• 10 ft. cord and plug

If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle
Hoshizaki reserves the right to change specifications without notice.

