



HURAKAN

PIZZA PREP TABLE HKN-PZ70R2S

Item #: HKN-PZ70R2S Project: _____
Qty: _____ Date: _____ Approval: _____



Features

- ✓ This unit includes adjustable PVC-coated wire shelves for storage.
- ✓ The eco-friendly R-290 refrigeration system ensures efficient cooling and reduced costs.
- ✓ A stainless steel exterior with aluminum interior provides durability and easy cleaning.
- ✓ Removable magnetic door gaskets allow quick maintenance and a tight seal.

Technical Data

Width	67 ¼ Inches
Depth	32 ¼ Inches
Height	41 ¾ Inches
Power Cord Length	118 Inches
Interior Width	28 Inches
Right Door Opening Width	25 ¼ Inches
Interior Depth	27 ¾ Inches
Interior Height	26 ½ Inches
Work Surface Height	40 Inches
Amps	4.7 Amps



ETL, US



5-15P



ETL Sanitation

Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.

www.equip.me

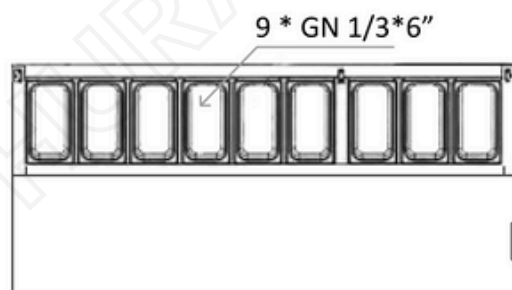
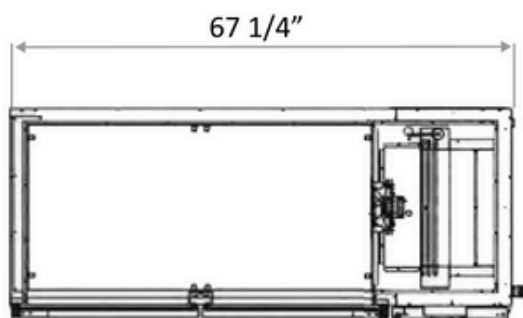
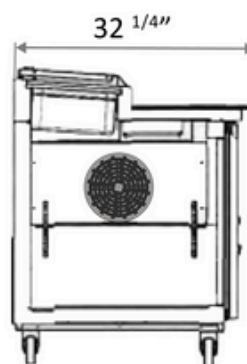
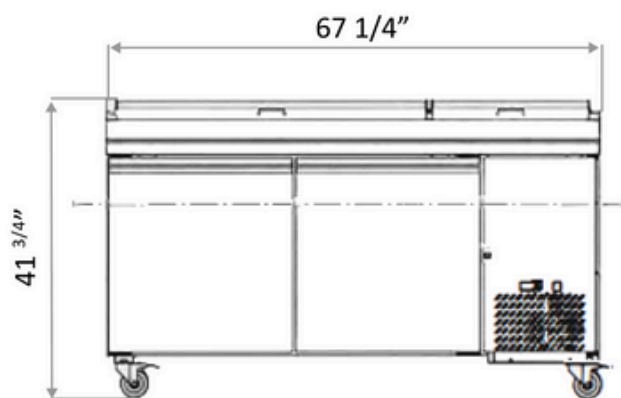


Technical Data

Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	BTU
Capacity	20.9 cu ft
Compressor Location	Front-access, right side
Compressor Style	NUG90NR (CHUAYI)
Door Style	Solid hinged doors (manual swing)
Door Type	Solid hinged
Features	Removable Magnetic Door Gaskets 19.5" cutting board, foam-insulated lids, adjustable PVC-coated wire shelves
Horsepower	1/3 HP
Individual Shelf Capacity	66 lb
Number of Doors	2 Door
Number of Shelves	4 Shelf
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Temperature Range	33 - 41 Degrees F
Top Capacity	9 pans, 1/3 size, 6" deep
Type	Pizza prep Table



Plan View





Notes & Details

The TPP-67 Pizza Prep Table is built for busy commercial kitchens, combining a durable stainless steel exterior and an easy-to-clean aluminum interior. Its spacious 20.6 cu. ft. refrigerated cabinet and 67" worktop provide ample storage and prep space, while the insulated top rail holds up to nine 1/3-size pans within safe food-holding temperatures of 33–41 °F.

Two solid hinged doors offer full access to the refrigerated storage, with removable magnetic gaskets for easy cleaning and a tight seal to retain cold air. Four adjustable PVC-coated wire shelves provide flexible organization for ingredients and supplies.

Powered by a high-performance NUG90NR (CHUAYI) compressor using eco-friendly R-290 refrigerant, the TPP-67 ensures consistent cooling efficiency. The front-breathing design allows placement against walls or between other equipment, while the 7-ft NEMA 5-15P power cord offers installation flexibility.

Mounted on heavy-duty casters for easy mobility, this unit delivers the reliability, capacity, and durability demanded by pizzerias, sandwich shops, and other high-volume foodservice operations.

ETL Sanitation



This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

5-15P



This unit comes with a NEMA 5-15P plug

ETL, US



This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.