

Continental

Refrigerator

INNOVATIVE DESIGNS FOR YOUR FOODSERVICE NEEDS

PIZZA PREPARATION TABLES



Continental Refrigerator
has been an
ENERGY STAR®
Partner since 2001

It's the weekend...
you need a prep table
that delivers.



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Over 2400+ models and growing...

During this past decade, we've experienced extraordinary growth and change here at Continental Refrigerator, thanks largely to our continued commitment to teamwork, technology-focused product strategies and to our policy of placing customer satisfaction above all else. We've successfully reached key milestones, increased research and development initiatives and achieved significant technological advancements. In 2011, we received an ENERGY STAR Partner of the Year and "Best in Class" award which strengthened our position as an industry leading manufacturer of commercial foodservice refrigeration equipment. Even in the face of challenging economic conditions, we're finding new ways to take advantage of the evolving industry landscape to ensure Continental Refrigerator remains your number one choice for commercial refrigeration.

The upcoming years will be exciting as we continue to broaden our business efforts and move from promise to product. We've set increasingly ambitious goals for ourselves, but we have the intense vision and resources to achieve them. We have the knowledge, experience and expertise to bring specialty products to market, and we know the steps we need to take are simply an extension of what we have been doing successfully since our inception. Simultaneously, we plan to continue responding to market challenges and expand our lines of refrigeration equipment with products boasting enhanced feature sets and ENERGY STAR qualification in order to engage a wider customer base. Consequently, we have set an aggressive timeline for the development of new products to fulfill our commitment to the foodservice industry.

We take pride in knowing what our customers demand and embrace it as a philosophy for our operations and planning. We know the "real world" operations of commercial kitchens and build that knowledge into every unit we make. That's why we engineer to a higher standard, by testing all our equipment in 100°F, exceeding the standard of 86°F and customizing our standard product line to create flexible solutions for a variety of kitchen applications.

I praise each of our employees for making these past years such an exhilarating success, even in turbulent times. I would also like to extend my thanks to our customers and our suppliers for their unfailing sense of devotion, responsibility, guidance and support.

Your satisfaction is our number one priority!

Sincerely,



Brian P. Kelly
President





Door section above
condensing unit



19" deep nylon cutting board



Ergonomically-friendly
raised rail
(pans supplied by others)



Certified under NSF-7 to maintain temperatures in 86°F ambient and designed to maintain NSF-7 temperatures in 100°F ambient.

Continental's Pizza Prep Tables offer an expansion valve system standard for quick recovery, optimum coil defrost with a built-in, off-cycle defrost system, a unique forced air design for even air distribution of cold, and a raised angle rail for greater ease and comfort when reaching to dispense food product.

Less is more with added storage capacity above the condensing unit offering you the option to conserve space with a smaller width unit and still have the needed refrigeration of a larger size unit.



CPA68 with condensing unit on right
(shown w/ door over condensing unit
and two tier drawers on right)

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Standard Features & Specifications



Cabinet Construction

Heavy gauge #300 Series stainless steel top, stainless steel front and end panels and aluminum interior. Door or drawer models. Field rehingeable doors.

Sizes available: 43", 60", 68", 93" and 118"

Specifications

Solid Door - Standard

MODEL	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	VOLTS	SHIP WEIGHT
CPA43	43 x 36 x 39 7/16	2610	1/3	115-60-1	355
CPA60	60 x 36 x 39 7/16	3100	1/2	115-60-1	425
CPA68	68 x 36 x 39 7/16	4220	1/2	115-60-1	495
CPA93	93 x 36 x 39 7/16	5260	3/4	115-60-1	605
CPA118	118 x 36 x 39 7/16	5600	3/4	115-60-1	725

With Drawers

MODEL	EXTERIOR DIMENSIONS INCHES W x D x H	CAPACITY BTU/HR*	H.P.	VOLTS	SHIP WEIGHT
CPA43-D	43 x 36 x 39 7/16	2610	1/3	115-60-1	355
CPA60-D	60 x 36 x 39 7/16	3100	1/2	115-60-1	425
CPA68-D	68 x 36 x 39 7/16	4220	1/2	115-60-1	495
CPA93-D	93 x 36 x 39 7/16	5260	3/4	115-60-1	605
CPA118-D	118 x 36 x 39 7/16	5600	3/4	115-60-1	725

Drawer Configurations *Drawers on 60" models (over compressor & large section only)

TWO TIER DRAWERS	THREE TIER DRAWERS	DRAWER OVER COMPRESSOR
(2) 12 x 20 x 6 pans per drawer	(1) 12 x 20 x 4 pan per drawer (2) 12 x 20 x 4 pans per drawer	(1) 12 x 20 x 6 pan

BTU/HR Rating @ +25°F, 90°F ambient
10 ft. cord and plug attached



Product design and specifications are subject to change without prior notice.

Standard Features

Performance-rated refrigeration system

Environmentally-safe R-134a refrigerant

2" Non-CFC polyurethane foam insulation

Spring loaded, self closing door(s)

Magnetic snap-in door gasket(s)

Heavy duty, epoxy-coated steel shelves

Automatic, non-electric condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, slide-out condensing unit

19" Deep, full length nylon cutting board

Interior hanging thermometer

Completely enclosed, vented & removable case back

Expansion valve for quick recovery

Ergonomically-friendly raised rail angled for ease and comfort

Refrigerated door section above the condensing unit

Built-in, off cycle defrost timer assures optimum coil defrost

Insulated lids

5" casters



Garnish rack



Digital thermometer



Drawer over condensing unit
(condensing unit on left)

Options & Accessories

Less is more with added storage capacity above the condensing unit offering you the option to conserve space with a smaller width unit and still have the needed refrigeration of a larger size unit.



Pizza Preparation Tables have the flexibility to convert doors-to-drawers and drawers to doors ***right in the field.***



CPA68 with condensing unit on left (optional)
(shown w/ optional drawer over condensing unit)

CPA93 with optional double overshelves (shown w/ optional drawer over condensing unit three tier drawers in center, two tier drawers on right)



Options

- Condensing unit left or right
- Door/drawer locks
- Overshelves
- Pan slides (not available for 60")
- Adjustable legs
- Heavy duty, epoxy-coated steel shelves
- Stainless steel back and interior
- Remote models
- Front breathing
- Garnish rack
- Automatic, electric condensate evaporator
- Dial thermometer
- Digital thermometer

Superior Built Refrigeration

Certified under NSF-7 to maintain temperatures in 86°F ambient and designed to maintain NSF-7 temperatures in 100°F ambient.

Continental Refrigerator engineers and builds our Pizza Preparation Tables to meet the most stringent specifications demanded by consultants and service operators. All cabinets are constructed of top quality materials and components, attributing to their genuine ruggedness and durability. Our Pizza Preparation Tables are designed with enhancements to endure everyday use in typical commercial kitchen environments.

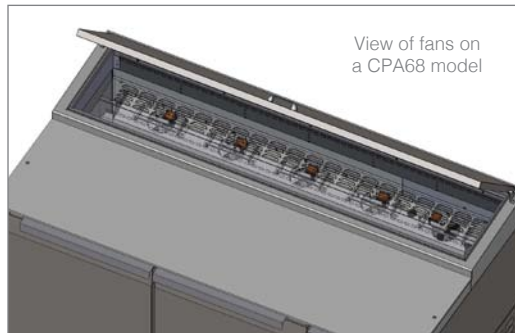
Prior to factory shipping, all models are performance-run tested for a minimum of 12 hours, providing a highly sophisticated temperature analysis recording, exclusive to each individual cabinet. This recording is then supplied, along with the unit's operation manual, for the customer. A final leak test, vibration check, noise level and visual examination is made by our quality control team, to assure a superior product is shipped from our factory.

Unique Air Flow

Unique forced air design utilizes fans (approx. every 12") across the entire back of the unit for even distribution of cold.

No. of Fans

CPA43	3
CPA60	4
CPA68	5
CPA93	6
CPA118	8



Front Breather Option

Front breather option is a unique field-assembled, bottom mounted ventilation system designed to allow cabinets to be flush against a wall or built into a counter to conserve space. NOTE: Must be field-installed

Customization

Utilizing space is important in busy kitchens. That's why Continental Refrigerator can customize equipment to meet your everyday needs and the need of your customers.

Consult factory for special electrical requirements.



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A Division of National Refrigeration & Air Conditioning Products

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information on Continental
Refrigerator products



MADE IN THE U.S.A.



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Continental Refrigerator has been an ENERGY STAR® Partner since 2001. For more information on ENERGY STAR, visit: www.energystar.gov.

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