



PR67B-Z

67" Pizza Prep Table



PR67B-Z
04/23/26
Item # 13649Z

W x D x H
67" x 36" x 53.75" **
*with grates installed
**with 6" casters



Intertek



Intertek



NATURAL
REFRIGERANT



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)	19.29ft ³
Overall Width x Depth (depth with grates installed)	67" x 36"
Height (including 6" casters)	53.75"
Door Opening Width x Height	22.5" x 23"
Depth with Door Fully Open	58.5"
Adjustable Shelves	4
Shelf Dimensions (W x D)	24.75" x 25.5"
Pan Capacity (# of 1/3rd size x 6" deep)	9
Maximum Pan Depth	6"
Crated Weight	497 lbs.
Crated Length x Width x Height	70.75" x 37.5" x 55"

Two-Section PR67B-Z

Electrical / Refrigeration

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range in Rail	16° to 36°F (rail) / 28° to 40°F (cabin)
Amperage	6
Energy Consumption (kWh/day) @NSF	6.26
Heat Rejection (BTU/Hr.) @NSF	890
Approx. Nominal Compres. BTU/HR (HP)	2870 (1/2HP)
Refrigerant / Charge Amount (oz)	R290 (2.7 oz)

Two-Section PR67B-Z

Options

- ☐ 2" Casters (HS-5037, set of 4)
- ☐ 4" Casters (HS-5320, set of 4)
- ☐ Foot pedal kit (HS-5555, Lft hinge)
- ☐ Foot pedal kit (HS-5556, Rt hinge)
- ☐ Reversible door (field reversible)
- ☐ Addtl. Epoxy Shelves (HS-5151, 1pk)
- ☐ Addtl. Stainless Shelves (HS-5153, 1pk)
- ☐ Door locks
- ☐ Rail Dividers
- ☐ Stainless steel back panel (factory request, HS-5758)



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

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

Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

- Independent temperature controls for rail and cabinet with just one condensing unit
- Keep unused ingredients above freezing, but at optimal food-safe temperatures, within ambient temperature as low as 65°F to over 100°F, thereby reducing food waste
- 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
- Improved airflow from back to front of rail for more even cooling of all pans in the rail
- Elevated hood allows vertical storing of sauce bottles overnight
- Lid storage - store catch tray lids while cabinet is in use
- Engineered to maintain NSF-7 temperatures in (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)
- Exclusive "stepped" door design to protect door gasket
- Spring assisted self-closing doors with stay open feature
- Extruded aluminum flush mount door handle
- Field reversible doors
- Provided with a full complement of polycarbonate plastic 1/3rd size pans, 4" deep and pan dividers.
- Provided with 3 speed racks and 3 catch trays
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- Hot gas condensate removal
- Two epoxy coated shelf per section is standard
- Anodized aluminum shelf supports adjustable in 1/2" increments
- 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.



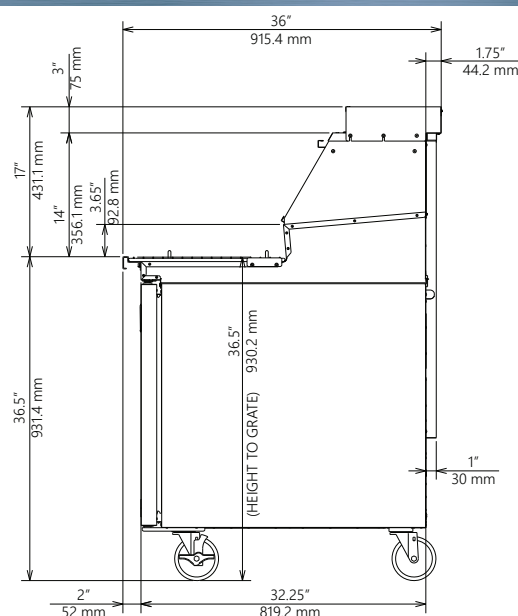
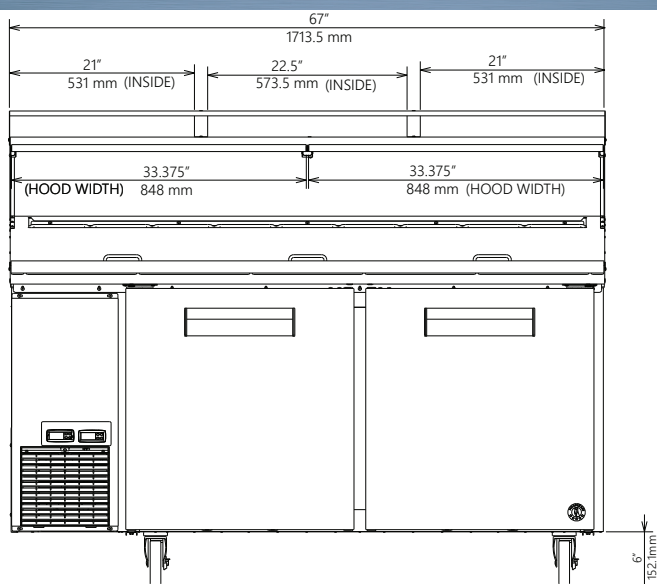
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67" Pizza Prep Table

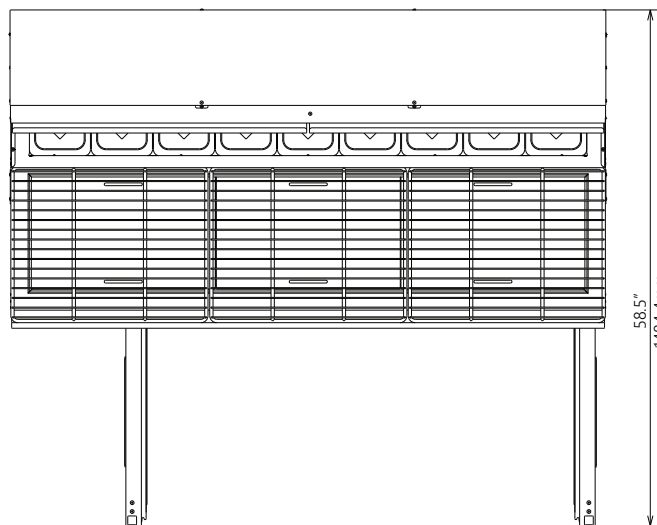


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FRONT VIEW



PLAN VIEW



Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of galvanized steel. The cabinet interior back and sides are stainless steel with a stainless steel ceiling and stainless steel floor. Four heavy duty epoxy coated shelves are standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet walls and doors are insulated with 2" of foamed in place polyurethane. 6" polyolefin stem casters (two with brakes) are standard. The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is air cooled and utilizes a unique ducted air distribution system to distribute air evenly and maintain product temperature at safe levels. The rail will accommodate 1/6th, 1/3rd, 1/9, 1/2 and full size pans 6" deep. Pans are located 1.5" below the front of the rail to assist in access to food product. An insulated, stainless steel, one piece hinged, lid is standard.

Door Construction

Door is constructed of high grade stainless steel exterior with an ABS interior liner. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is removed from the cabinet. Door is provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing door is equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

Refrigeration System

Front breathing refrigeration system allows unit to be built into any enclosure with zero clearance at the side or rear and comes standard with a condenser filter with easy access from the front of the unit. The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator coil for extended life. Dual controllers for cabinet and rail. Night/day mode uses an automatic switch for better rail cooling during the day with the lid open and perfect cooling at night with pans in the rail. Dual controllers for optimal cooling in both the rail and the cabinet. Removable, cleanable air filter. Hot gas condensate removal. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative ducted air distribution system distributes air evenly around food product in the rail. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) 115 volt units are equipped with a ten foot cord and NEMA rated plug (15.0 amps).