CPA SUCCESS

**Due to the success of our unique CPA models...cold wall (CPT) models are being discontinued.** End-users dislike cold wall designs, making our CPA forced air models a success in the industry. **Here's why!**

## Forced Air Pizza Preparation Tables

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

Designed to operate in 100°F ambient conditions, exceeding the NSF 86°F requirement

The only forced air models on the market with an expansion valve system standard for quick recovery

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

**Available sizes**
**43", 60", 68", 93" & 118"**

# Designed for Functionality

**Modify and customize to your needs.**

### Superior Features

- Refrigerated door section above the compressor
- Drawers in lieu of doors
- Field rehingeable doors
- Low profile, raised angle rail
- Extra-wide, high density cutting board
- Insulated lids

Continental Refrigerator's Pizza Preparation CPA models offer more refrigerated storage capacity by taking advantage of the space above the side-mounted condensing unit with either a door or drawer that can accommodate a 12 x 20 x 6 pan.

Cabinet construction consists of heavy gauge #300 Series stainless steel top, stainless steel front and end panels, aluminum case back cover and interior.

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Continental Refrigerator

**Products that make a difference.**