



Domino's Makeline

DOMINO'S SPECIFIED MAKELINE MODEL DPT74-HC



IMPROVED DESIGNS!



Rail Drain. NEW improved drain with removable O-ring. Ease of use compared to the old ball valve drain. Drain is a proven design used in the field for over 5 years in some of the harshest environments.



PRODUCED FOR:
Domino's Pizza Equipment & Supply,
Division of Domino's Pizza LLC
39000 Plymouth Road, Livonia, MI 48150
800.248.3325 fax 800.538.1551



Removable Filter For Cleaning. NEW removable and washable filter to help deal with cornmeal built up in the condenser area. The filter also comes with an indicator light that warns you if it hasn't been cleaned by turning RED (light location shown in the control photo).



Control Area. NEW dual digital controls for both the rail and the base for holding more accurate temperatures. The control also shows temperature in the base and rail temperature (not food) under the pans. Temperatures are visible through built in viewing window on the front the compressor area. Also located in the window is the clean filter immediately indicator light. Not shown in the window is the rail switch and master on/off switch. Lastly added into the rail controller is an audible alarm that will sound if the rail is outside of the factory specification on temperature to alert the staff of potential problem.

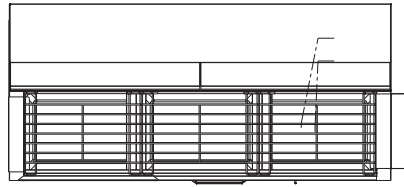


Wider Drawers. Each drawer is supplied with (4) adaptor bars that allow the user to choose any standard fractional pan (12x20/full, 1/2, 1/3, 1/6, 1/9, Pans not supplied), 120" models: (2) sets of drawers as standard, 102" & 74" models: (1) set of drawers as standard.

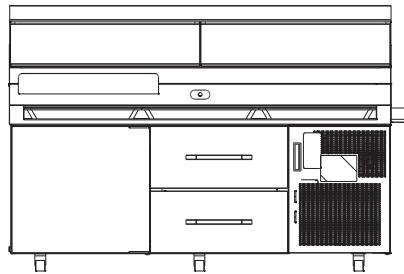


Exclusive Press-Fit Gaskets. Easy cleaning and replacement - no screws, no tools! Gaskets are on both drawers and doors.

DRAWER FLEXIBILITY EXAMPLES (pans by others)

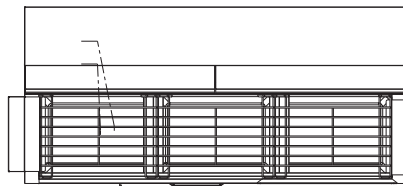


DPT74R-HC

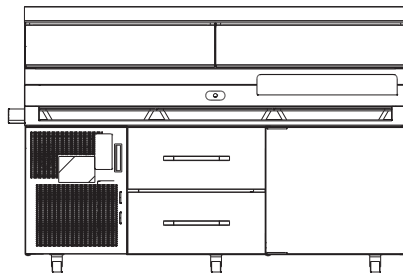


51.125"

34"



DPT74L-HC



36"

34"



Specification & Dimensional Data

| Model | Compressor | L | D | H | Doors | Drawers* | Drawer Pan Capacity | Rail Pan Capacity | Catch Pans | CU FT Storage | HP | Voltage | Amps | NEMA | Ship Wt. |
|-----------|------------|-----|-----|---------|---------|----------|---------------------|----------------------|------------|---------------|-----|----------|------|-------|----------|
| DPT74R-HC | right | 74" | 34" | 51.125" | (1) 27" | (1) 27" | (24) 1/6 | (10) 1/3 or (20) 1/6 | (3) 22.75" | 16 | 3/4 | 115/60/1 | 12.8 | 5-20P | 710 |
| DPT74L-HC | left | 74" | 34" | 51.125" | (1) 27" | (1) 27" | (24) 1/6 | (10) 1/3 or (20) 1/6 | (3) 22.75" | 16 | 3/4 | 115/60/1 | 12.8 | 5-20P | 710 |

All Domino's Makelines are supplied with an operation manual. The refrigerated rail is supplied with an individual temperature control and is factory set at (27°) and may be adjusted to assure proper temperature requirements. The refrigerated storage base is supplied with an individual temperature control and is set at (37°) to hold temperatures between 34-40°F and may be adjusted to assure proper temperature requirements.

*Drawers will come standard with insert that will hold all sizes of pans up to 6" deep. Also they can be converted with use of adaptor bars (sold separately) to accommodate stand pans.

DOMINO'S PIZZA EQUIPMENT & SUPPLY, DIVISION OF DOMINO'S PIZZA LLC

39000 Plymouth Road • Livonia MI 48150
800-248-3325 • Fax 800-538-1551



888.994.7636
unifiedbrands.net

DPT74-HC-12/18