



Equipment That Dominates



FOR SERIOUS
CULINARY
PROFESSIONALS

It all starts with the ingredients.

We understand the importance of having reliable equipment in your operation. Our job is to provide equipment that puts your mind at ease so you can do what you do best, create!



CULITEK

REFRIGERATION

CULITEK, Commercial
Foodservice Equipment
You Can Count On!

Mega Top Prep Tables Buying Guide



EQUIPMENT THAT DOMINATES



430 Stainless Steel
Exterior Construction



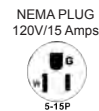
Environmentally Friendly R290
Hydrocarbon Refrigerant



Pre-Programmed
Digital Controls



	SS Series	HD Series
INTERIOR CONSTRUCTION	Corrosion-Resistant 304 Stainless Steel	Corrosion-Resistant 304 Stainless Steel
SHELF INSTALLATION	Adjustable plastic coated steel shelves installed with K-clips	Shelves have preinstalled stainless steel pilasters with clips and epoxy coated wire shelves
SHELF CAPACITY	Up to 90 lbs.	Up to 90 lbs.
TEMPERATURE RANGE	Digital temperature control ranges 33°F to 40°F	Digital temperature control ranges 33°F to 40°F
SELF-CLOSING DOORS	With stay open feature beyond 90° and recessed handles	With stay open feature beyond 90° and recessed handles
AIR FLOW	Carel temperature controller initiates automatic defrost cycle	Dixell digital controller. Electric LED temperature controller provides a digital display of cabinet temperatures necessary
AVAILABLE MODELS	1, 2, and 3 Door Mega Top Prep Tables MRSLM-1D, MRSLM-2D, MRSLM-2D/60, MRSLM-3D	1, 2, and 3 Door Mega Top Prep Tables SPM27, SPM48, SPM60, SPM72





Equipment That Dominates

REFRIGERATION

MegaTops



MRSLM-1D



SPM48

All Mega Top sandwich prep units are built with an added row of food pans. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in any kitchen environment. Store all your condiments, meats and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 4" deep. Unit comes with fully assembled casters, plastic coated wire shelving, and a cutting board. Environmentally friendly, R-290 refrigerant. ETL and ETL Sanitation Listed, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.

CULITEK MEGA TOP MODELS

SS-SERIES: MRSLM-1D, MRSLM-2D, MRSLM-2D/60, MRSLM-3D

HD SERIES: SPM27, SPM48, SPM60, SPM72



CULITEK Mega Top Comparison



Model Number	MRSLM-1D	SPM27	MRSLM-2D	SPM48	MRSLM-2D/60	SPM60
Doors	1	1	2	2	2	2
Shelves	1	1	2	2	2	2
Capacity	6 cu ft	7.2 cu ft	12 cu ft	13.4 cu ft	15 cu ft	17.2 cu ft
Horsepower	1/5	1/7	1/4	1/7	1/4	1/5
Overall Dimensions	27½"Wx34"Dx46"H	27½"Wx34"Dx46"H	47"Wx34"Dx46"H	48"Wx34"Dx46"H	60"Wx34"Dx46"H	60"Wx34"Dx46"H
Refrigerant	R290	R290	R290	R290	R290	R290
Temperature Range	33°F - 40°F	33°F - 40°F	33°F - 40°F	33°F - 40°F	33°F - 40°F	33°F - 40°F

CULITEK Mega Top Comparison



Model Number	MRSLM-3D	SPM72
Doors	3	3
Shelves	3	3
Capacity	18 cu ft	21.1 cu ft
Horsepower	3/4	1/5
Overall Dimensions	71"Wx34"Dx46"H	72"Wx34"Dx46"H
Refrigerant	R290	R290
Temperature Range	33°F - 40°F	33°F - 40°F



Mega Top Sandwich Prep Tables

Models: MRSLM-1D, MRSLM-2D, MRSLM-2D/60, MRSLM-3D



MRSLM-1D



MRSLM-2D

Mega Top Sandwich Prep Tables

All Mega Top sandwich prep units are built with an added row of food pans, making them ideal for delis, salad bars, cafes, or any foodservice operation that regularly make fresh sandwiches and chopped salads. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in any kitchen environment. Store all your condiments, meats and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 6" deep. The hinged insulated cover keeps the food items cold when not in service. Additional items can be stored in the cabinet for quick access when needed. Unit comes with 5" casters, plastic coated wire shelving, and a 8" deep x 3/4" thick polyethylene cutting board. ETL Listed and ETL Sanitation, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.

Cooling System

- R290 hydrocarbon refrigerant is an environmentally-responsible choice for your business.
- Maintains a temperature range of 33°F-41°F
- Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow

Cabinet Construction

- 430 corrosion-resistant stainless steel, including doors
- Interior is constructed of 304 corrosion-resistant stainless steel
- Insulated cabinet with foamed-in-place, high density cell polyurethane insulation

Electrical Control

- LED temperature display provides easy temperature adjustment when necessary
- Carel temperature controller initiates automatic defrost schedule for worry-free use
- 7-foot power cord with NEMA 5-15 plug

Door(s)

- Stainless steel exterior and interior
- Positive self-closing doors with micro-switch that shuts the evaporator fans off when the door is open
- Recessed handles are built into the door for easy opening and closing
- Removable door gasket for easy cleaning

Shelving

- Adjustable plastic coated steel shelves have a load capacity of 90 lbs. per shelf
- Shelving installed with K-clips

Model Features

- 8" deep x 3/4" polyethylene cutting board that runs the full length of the unit
- Insulated hinged lid keeps food cold when not in use
- Includes clear plastic food pans
- 5" casters come standard, 2 locking wheels and 2 non-locking wheels.

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Easy to clean, 430 series stainless steel exterior
- Interior constructed of 304 stainless steel
- Digital temperature control ranges 33°F to 41°F
- 8" deep polyethylene cutting board that runs the full length of the unit
- Epoxy coated, corrosion resistant shelves with 90 lb. capacity per shelf
- Self-closing door, with micro-switch that shuts the evaporator fans off when door is open
- Preprogrammed digital control featuring auto-defrost cycle
- Foamed-in-place insulation helps provide strength, while helping to maintain internal temperature
- Eco-friendly R290 hydrocarbon refrigerant
- Includes clear plastic food pans



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA



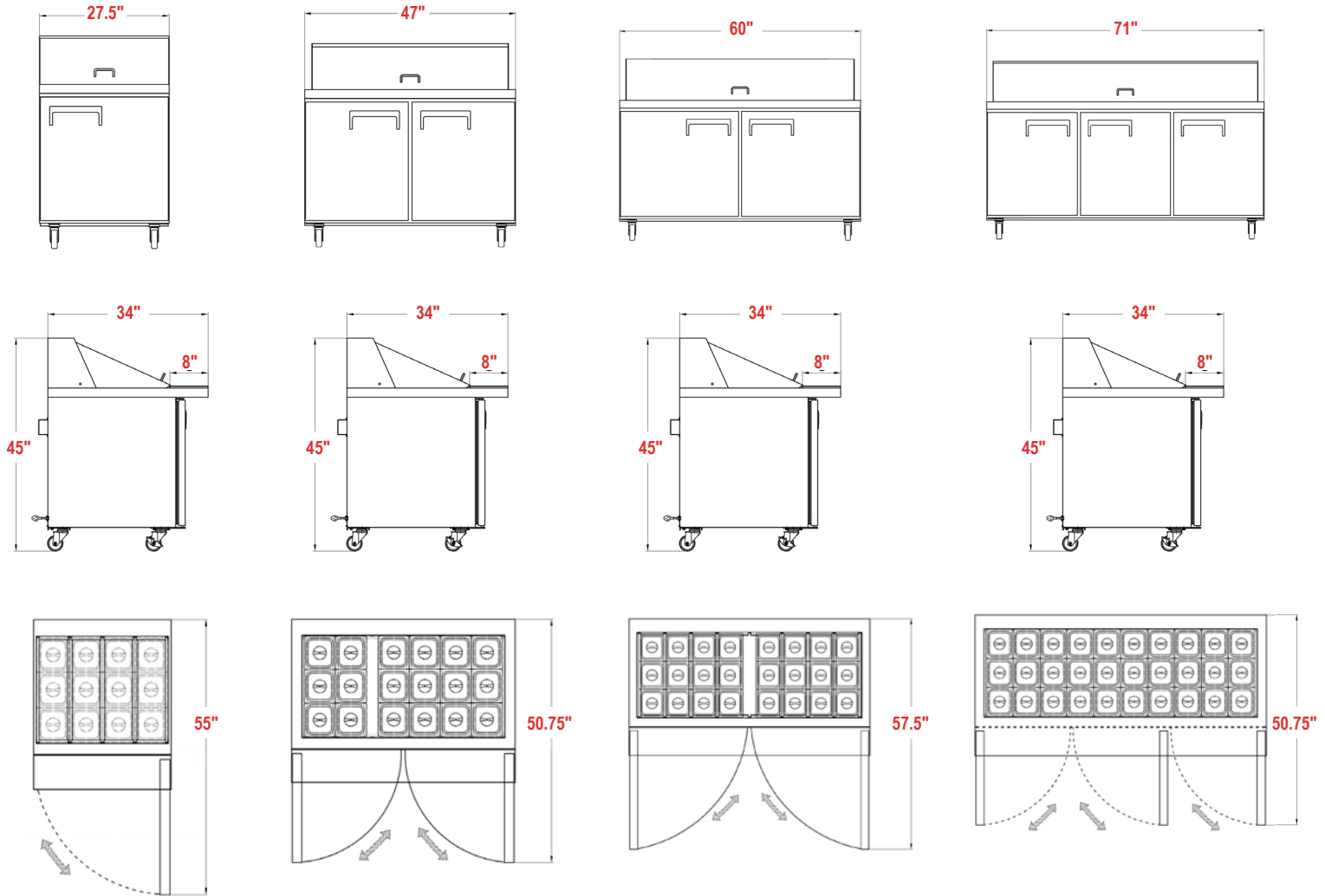
Mega Top Sandwich Prep Tables Specifications

Model: MRSLM-1D

Model: MRSLM-2D

Model: MRSLM-2D/60

Model: MRSLM-3D



MEGA TOP SANDWICH PREP TABLES

Model Number	MRSLM-1D	MRSLM-2D	MRSLM-2D/60	MRSLM-3D
Doors	1	2	2	3
Shelves	1	2	2	3
Net Volume (Cu. Ft.)	6	12	15	18
Overall Dimensions (in)	27.5"W x 34"D x 45"H	47"W x 34"D x 45"H	60"W x 34"D x 45"H	71"W x 34"D x 45"H
Interior Dimensions (in)	24"W x 24"D x 24"H	43"W x 24"D x 24"H	56.25"W x 24"D x 24"H	66.5"W x 24"D x 24"H
Horsepower	1/5	1/4	1/4	3/4
Refrigerant	R290	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1	115/60/1
Amps	4.4	6.1	6.7	8.6
Net Weight (lbs)	187	282	319	529
Gross Weight (lbs)	255	407	451	607
Shipping Dimensions (in)	31.75"W x 39.25"D x 49"H	51"W x 34"D x 49"H	64.5"W x 34"D x 49"H	74.75"W x 34"D x 49"H

CULITEK HD-Series Mega Top Sandwich Prep

Models: SPM27, SPM48, SPM60, SPM72

EQUIPMENT THAT DOMINATES
For Culinary Professionals



SPM27



SPM60

HD-Series Mega Top Sandwich Prep Tables

All Mega Top sandwich prep units are built with an added row of food pans, making them ideal for delis, salad bars, cafes, or any foodservice operation that regularly make fresh sandwiches and chopped salads. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in most kitchen environments. Store all your condiments, meats and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 4" deep. The hinged insulated cover keeps the food items cold when not in service. Additional items can be stored in the cabinet for quick access when needed. Unit comes with fully assembled casters, plastic coated wire shelving, and a 10" cutting board. ETL and ETL Sanitation Listed, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.

Cooling System

- R290 hydrocarbon refrigerant is an environmentally-responsible choice for your business
- Maintains a temperature range of 33°F-40°F

Cabinet Construction

- 304 corrosion resistant stainless steel interior and 430 stainless steel exterior
- Coated coils
- Superior fit and finishing including smooth edges

Electrical Control

- Dixell digital controller. Electric LED temperature controller provides a digital display of cabinet temperatures, allowing for easy temperature adjustments when necessary

Optional — Double over shelf

Door(s)

- Stainless steel exterior and interior
- Self-closing door, with stay-open feature beyond 90°
- Recessed handles are built into the door for easy opening and closing
- Magnetic door gasket(s) standard for positive door seal

Shelving

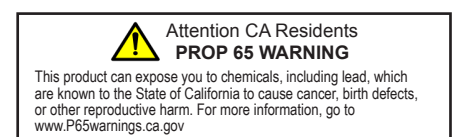
- One(1) pre-installed shelf per section
- Shelves have pre-installed stainless steel pilasters with clips and epoxy coated wire shelves
- Shelves can hold up to 90 lbs

Model Features

- 10" deep polyethylene cutting board
- Pre-installed 4" deep stainless steel pans
- Rear mount compressor
- Pre-installed 5" casters shipped in a break-away skid for easy unpacking and set up

STANDARD FEATURES

- 304 corrosion resistant stainless steel interior and 430 stainless steel exterior
- Dixell digital temperature control ranges 33°F to 40°F
- 10" deep polyethylene cutting board
- Self-closing door, with stay open feature beyond 90°
- Pre-installed 4" deep stainless steel pans
- Pre-installed shelves feature stainless steel pilasters with clips and epoxy coated wire shelves
- Eco-friendly R290 hydrocarbon refrigerant
- Pre-installed 5" casters with a break-away skid



RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

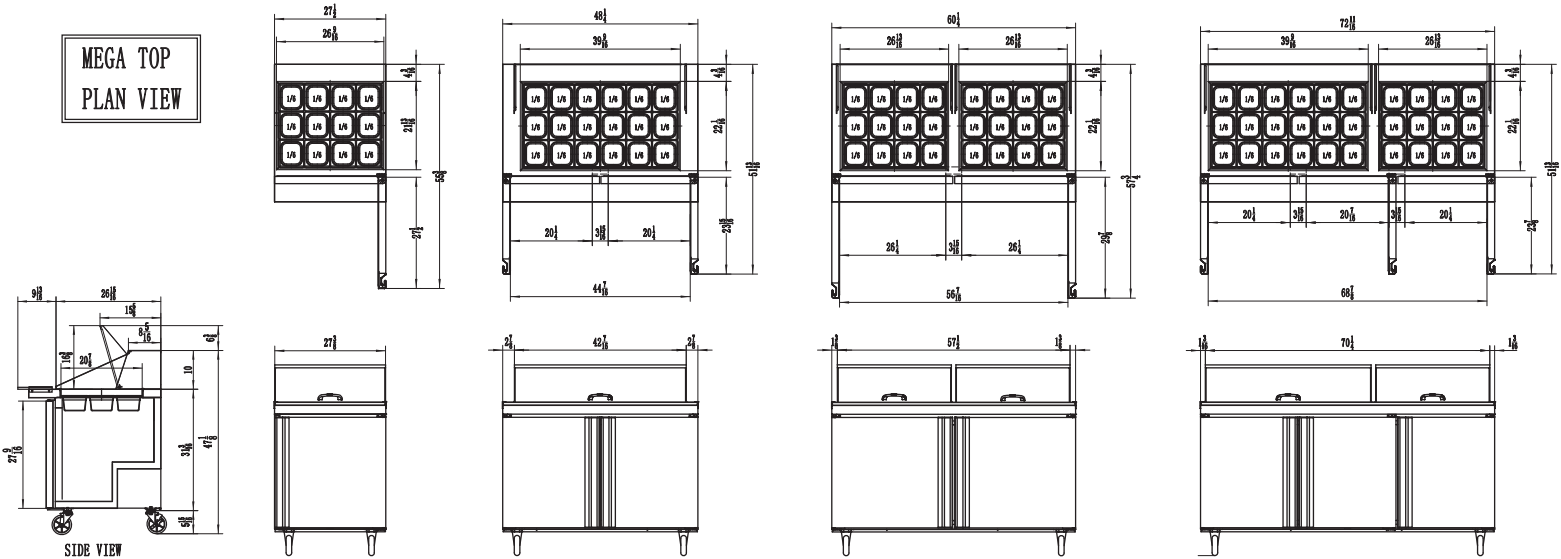
CULITEK HD-Series Mega Top Sandwich Prep Specifications

Model: SPM27

Model: SPM48

Model: SPM60

Model: SPM72



MEGA TOP SANDWICH PREP TABLES

Model Number	SPM27	SPM48	SPM60	SPM72
Doors	1	2	2	3
Shelves	1	2	2	3
Net Volume (Cu. Ft.)	7.2	13.4	17.2	21.1
Overall Dimensions (in)	27 ¹ / ₂ W"×34D"×46 ³ / ₅ H"	48 ¹ / ₅ W"×34D"×46 ³ / ₅ H"	60 ¹ / ₅ W"×30×34D"×46 ³ / ₅ H"	72 ⁷ / ₁₀ W"×34D"×46 ³ / ₅ H"
Food Pans (1/6", 4", 24 ga.)	12	18	24	30
Horsepower	1/7	1/7	1/5	1/5
Refrigerant	R290	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1	115/60/1
Amps	2.3	2.3	2.8	2.8
Net Weight (lbs)	170	243	284	331
Gross Weight (lbs)	212	293	340	401