

Models: MRPZ-1D, MRPZ-2D, MRPZ-3D





Pizza Prep Tables

Streamline your entire pizza assembly process with pizza prep tables from CULITEK. Constructed of heavy-duty, stainless steel, these units conveniently store all your toppings in the refrigerated pan rail that can hold a variety of different sized food pans, up to 6" deep. The hinged, insulated cover keeps the toppings cold when not in use. Store additional items below in the cabinet for quick access when needed. All pizza prep tables come with 4" casters, plastic coated wire shelving, and a 19¹/₂" deep 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 to 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 cycle 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 microswitch 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

- 19¹/₂" x ¹/₄" deep polyethylene cutting board that runs the full length of the unit
- · Insulated hinged lid keeps food cold, when not in use
- · 4" 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
- 19¹/₂" 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 microswitch 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











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

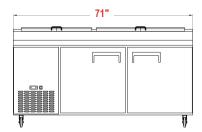
For more information, go to www.P65warnings.ca.gov

MADE IN CHINA

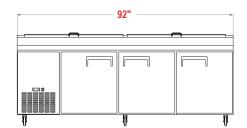
Model: MRPZ-1D

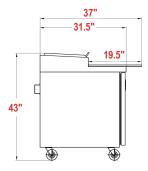


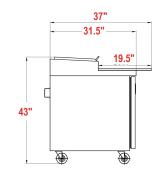
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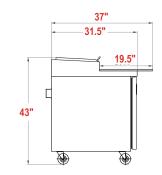


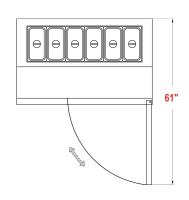
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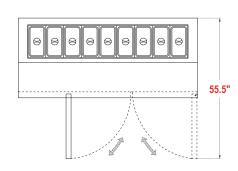


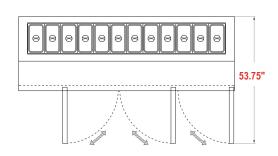












PIZZA PREP TABLES			
Model Number	MRPZ-1D	MRPZ-2D	MRPZ-3D
Doors	1	2	3
Shelves	1	2	3
Net Volume (Cu. Ft.)	9	16.9	24
Overall Dimensions (in)	50"W x 31.5"D x 43"H	71"W x 31.5"D x 43"H	92"W x 31.5"D x 43"H
Interior Dimensions (in)	27.5"W x 23"D x 23"H	48.5"W x 23"D x 26"H	69.5"W x 23"D x 26"H
Horsepower	1/6	1/5	1/4
Refrigerant	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1
Amps	5.2	8.2	11.1
Net Weight (lbs)	320	431	565
Gross Weight (lbs)	464	563	719
Shipping Dimensions (in)	55"W x 36"D x 46"H	76"W x 36"D x 46"H	97"W x 36"D x 46"H