CULITEK C Sandwich Prep Tables

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



Sandwich Prep Tables

Sandwich Prep Tables from CULITEK are 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 4" casters, plastic coated wire shelving and a 10¹/₄" 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 corrosionresistant stainless steel
- · Insulated cabinet with foamed-in-place, high density cell polyurethane insulation

Electrical Control

- · LED temperature display on back of unit
- · 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

- 10¹/4" 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
- · 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
- 10¹/₄" 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
- Includes clear plastic food pans



CULITEK C Sandwich Prep Tables Specifications

Model: MRSL-1D

Model: MRSL-2D

Model: MRSL-2D/60

Model: MRSL-3D



29.5"

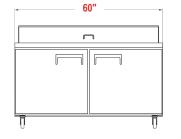
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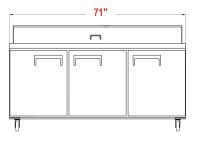
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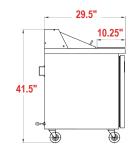
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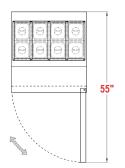
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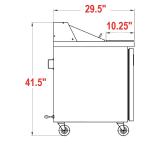










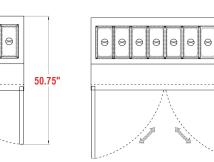


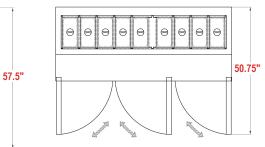
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SANDWICH PREP TABLES				
Model Number	MRSL-1D	MRSL-2D	MRSL-2D/60	MRSL-3D
Doors	1	2	2	3
Shelves	1	2	2	3
Net Volume (Cu. Ft.)	6	12	15	18
Overall Dimensions (in)	27.5"W x 29.5"D x 41.5"H	47"W x 29.5"D x 41.5"H	60"W x 29.5"D x 41.5"H	71"W x 29.5"D x 41.5"H
Interior Dimensions (in)	24"W x 24"D x 23.5"H	43"W x 24"D x 23.5"H	56"W x 24"D x 23.5"H	66"W x 24"D x 23.5"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 (Ibs)	187	271	319	518
Gross Weight (lbs)	255	394	451	585
Shipping Dimensions (in)	32"W x 34"D x 45.5"H	51"W x 34"D x 45.5"H	66"W x 34"D x 45.5"H	74"W x 34"D x 45.5"H