CULITEK

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!

05/2020

Pizza Prep Tables
Buying Guide

CULITEK
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 41°F	Digital temperature control ranges 33°F to 40°F
SELF-CLOSING DOORS	**Positive self-closing doors—micro-switch shuts the evaporator fans off when the door is open and recessed handles**	**With stay open feature beyond 90° and recessed handles**
AIR FLOW	Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow	Air flow channeled down the back of the unit for better airflow distribution in the cabinet
AVAILABLE MODELS	**1, 2, and 3 Door Prep Tables MRPZ-1D, MRPZ-2D, MRPZ-3D**	**1, 2, and 3 Door Prep Tables PP44, PP67, PP72**

NEMA PLUG
120V/15 Amps

CULITEK

Equipment That Dominates

REFRIGERATION

Pizza Prep Tables

PP44

MRPZ-2D

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. Store additional items below in the cabinet for quick access when needed. Equipped with pre-assembled casters, plastic coated wire shelving, and an extra deep 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.

CULITEK PIZZA PREP MODELS

SS-SERIES: MRPZ-1D, MRPZ-2D, MRPZ-3D

HD SERIES: PP44, PP67, PP93

2 YEAR WARRANTY Parts & Labor

5 YEAR WARRANTY Compressor

CULITEK Pizza Prep Table Comparison

Model Number	MRPZ-1D	PP44	MRPZ-2D	PP67	MRPZ-3D	PP93
Doors	1	1	2	2	3	3
Shelves	1	2	2	4	3	6
Capacity	9 cu ft	9.7 cu ft	16.9 cu ft	18.5 cu ft	24 cu ft	28.4 cu ft
Horsepower	1/6	1/7	1/5	1/5	1/4	1/4
Overall Dimensions	50"Wx32"Dx43"H	44"Wx33"Dx44"H	71"Wx32"Dx43"H	67"Wx33"Dx 4"H	92"Wx32"Dx43"H	93"Wx33"Dx44"H
Refrigerant	R290	R290	R290	R290	R290	R290
Temperature Range	33°F - 40°F	34°F - 40°F	33°F - 40°F	34°F - 40°F	33°F - 40°F	33°F - 40°F

CULITEK Pizza Prep Tables

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

EQUIPMENT THAT DOMINATES
For Culinary Professionals

MRPZ-1D

MRPZ-2D

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
- 19 1/2" 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 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

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 19 1/2" 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 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
- 19 1/2" 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.

2 YEAR WARRANTY Parts & Labor

5 YEAR WARRANTY Compressor

R290 Refrigerant

NEMA PLUG
120V/15 Amps
5-15P

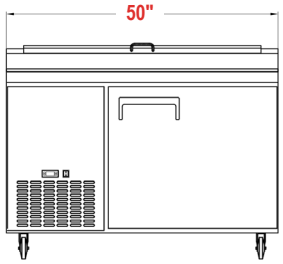
Attention CA Residents
PROP 65 WARNING
This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.
For more information, go to www.P65warnings.ca.gov

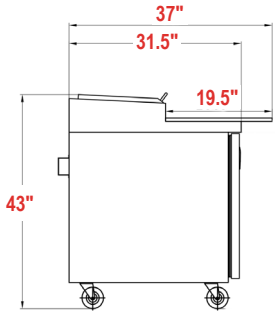
MADE IN CHINA

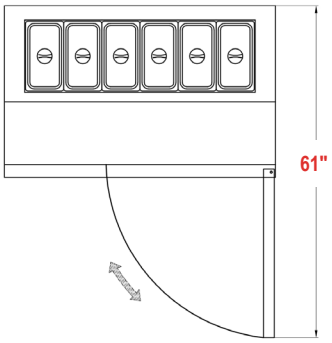
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

CULITEK Pizza Prep Tables Specifications

Model: MRPZ-1D







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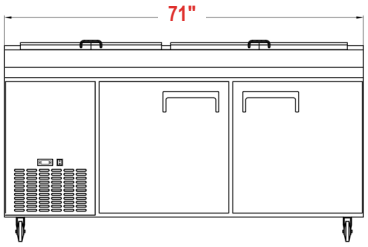
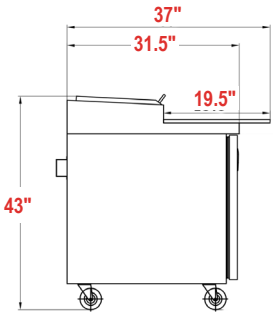
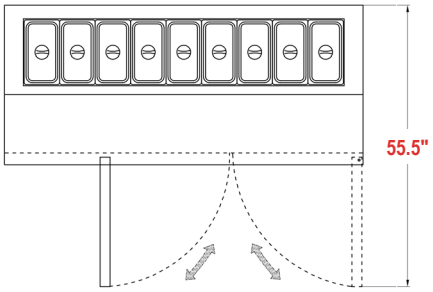
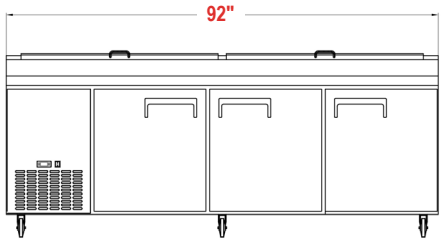
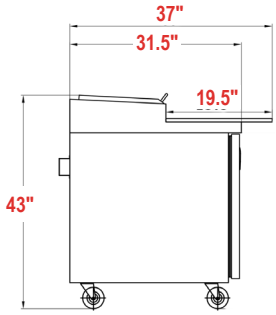


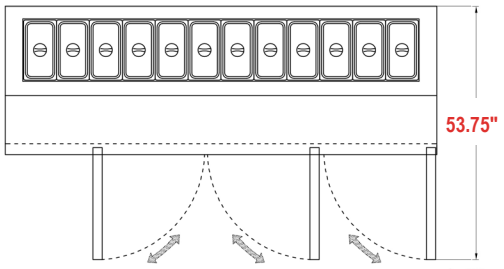




Model: MRPZ-3D







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

CULITEK HD-Series Pizza Prep Tables

Models: PP44, PP67, PP93

EQUIPMENT THAT DOMINATES
For Culinary Professionals

PP44

PP67

STANDARD FEATURES

- 304 corrosion resistant stainless steel interior and 430 stainless steel exterior
- Dixell digital temperature control ranges 34°F to 40°F
- 19" deep polyethylene cutting board
- Pre-installed shelves feature stainless steel pilasters with clips and epoxy coated wire shelves
- Shelves can hold up to 90 lbs
- Self-closing door, with stay open feature beyond 90°
- Includes stainless steel 1/3 size pans
- Eco-friendly R290 hydrocarbon refrigerant
- Pre-installed casters with a break-away skid

HD-Series 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 5" casters, plastic coated wire shelving, and a 19" extra deep 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 34°F to 40°F

Cabinet Construction
- 304 corrosion resistant stainless steel interior and 430 stainless steel exterior
- Coated coils
- Superior fit and finishing, including smooth edges
- Side mount compressor

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

Optional — Extra Shelves, includes 4 shelf clips per shelf

Door(s)
- Stainless steel interior and exterior
- 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
- Two pre-installed shelves 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
- 19" deep polyethylene cutting board that runs the full length of the unit
- Insulated hinged lid keeps food cold, when not in use
- Includes 24 gauge stainless steel 1/3 size, 4" deep pans
- Pre-installed 5" casters shipped in a break-away skid for easy unpacking and set up

2 YEAR WARRANTY Parts & Labor

5 YEAR WARRANTY Compressor

R290 Refrigerant

NEMA PLUG 120V/15 Amps

5-15P

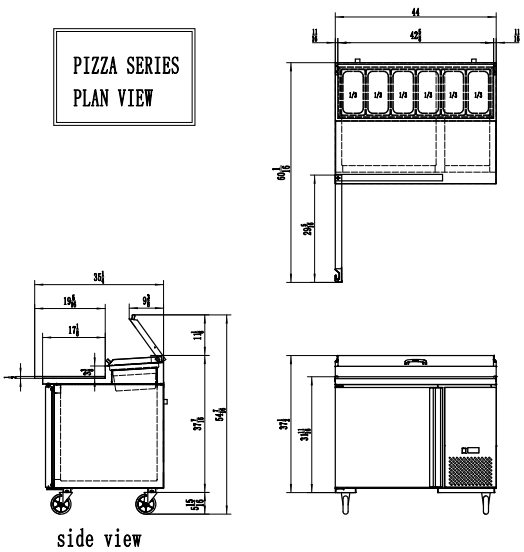
Attention CA Residents
PROP 65 WARNING
This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.P65warnings.ca.gov

MADE IN CHINA

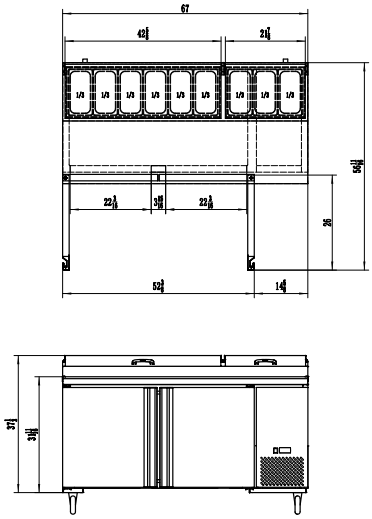
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

CULITEK HD-Series Pizza Prep Specifications

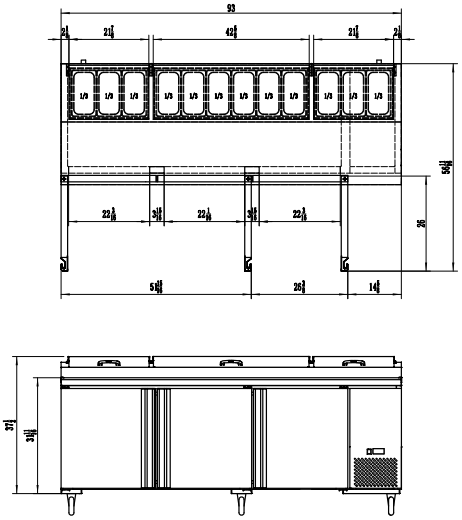
Model: PP44



Model: PP67



Model: PP93



PIZZA PREP TABLES Model Number	PP44	PP67	PP93
Doors	1	2	3
Shelves	2	4	6
Net Volume (Cu. Ft.)	9.7	18.5	28.4
Overall Dimensions (in)	44"W×33 1/10"D×44"H	67×33 1/10"D×44"H	93×33 1/10"D×44"H
Food Pans (1/3, 4", 24 ga.)	6	9	12
Horsepower	1/7	1/5	1/4
Refrigerant	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1
Amps	2.3	2.8	3.1
Net Weight (lbs)	238	335	428
Gross Weight (lbs)	295	406	527