

CULITEK The HD-Series Sandwich Prep Tables

Models: SP27, SP48, SP60, SP72

EQUIPMENT THAT DOMINATES

For Culinary Professionals





HD-Series 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 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, one pre-installed shelf per section, and a 10" 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 33°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

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 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

- · One 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 24 gauge, 4" deep stainless-steel pans
- · Pre-installed 5" casters shipped in a breakaway 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
- One pre-installed shelf per section
- Pre-installed shelves feature stainless steel pilasters with clips and epoxy coated wire shelves
- Self-closing door, with stay open feature beyond 90°
- Pre-installed 4" deep stainless-steel pans
- Eco-friendly R290 hydrocarbon refrigerant
- Pre-installed 5" casters with a break-away skid









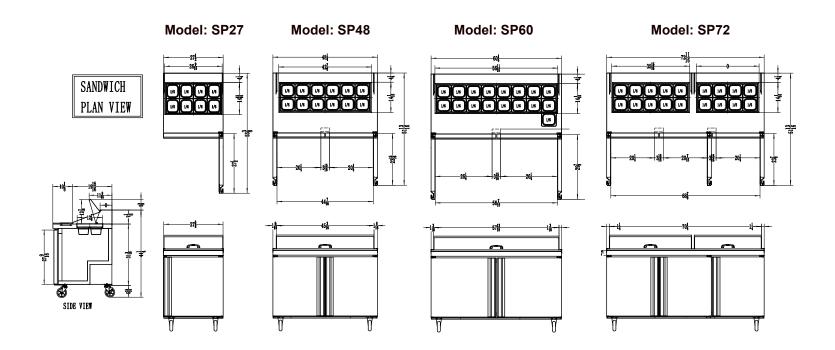




Attention CA Residents **PROP 65 WARNING**

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



SANDWICH PREP TABLES				
Model Number	SP27	SP48	SP60	SP72
Doors	1	2	2	3
Shelves	1	2	2	3
Net Volume (Cu. Ft.)	7.2	13.4	17.2	21.1
Food Pans (1/6, 4", 24 ga.)	8	12	17	18
Overall Dimensions (in)	27 ¹ / ₂ "W×30"D×44 ³ / ₁₀ "H	48 ¹ / ₅ "W×30"D×44 ³ / ₁₀ "H	60 ¹ /5"W×30"D×44 ³ / ₁₀ "H	72 ⁷ /10"W×30"D×44 ³ /10"H
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)	159	231	271	317
Gross Weight (lbs)	196	276	320	379