

Salad Prep Table with Pans



SPREP29



SPREP48



FEATURES

Supreme Refrigeration prep stations combination of durability and accessibility make food preparation fast and simple. The stainless steel construction allows for easy cleaning and the insulated hood will keep product fresh.

- · Stainless steel exterior and coated aluminum interior
- CFC Free Polyurethane insulated walls and doors
- Standard recessed door handles
- Adjustable, heavy-duty wire shelves, each unit comes with one per section/door
- Four casters (2 locking, 2 non-locking)
- Uses R-134a refrigerant
- Forced-air refrigeration
- · Efficient self contained cooling system
- 120V/60Hz/1 Phase







Specifications subject to change without notice.

Approvals: UL, UL sanitation

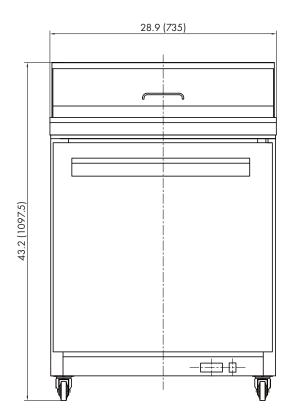
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SPECIFICATIONS							
Model	Dim (WxDxH)	Capacity	Temp	Watts	Doors	Weight	Pans (1/6)
SPREP29	29 x 30 x 43 (735x760x1097mm)	7 Cu Ft	28° to 39°F	575	1	276 LB 125 KG	8
SPREP48	48 x 30 x 43 (1225x760x1097mm)	12 Cu Ft	28° to 39°F	805	2	313 LB 142 KG	12

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