



Cold Prep Tables

Engineered using only the highest quality materials and components, PrepRite prep tables provide reliable, efficient solutions for cold food assembly. Whether it's made-to-order pizza or high-volume meal preparation, our wide selection of versatile prep tables can adjust with your evolving menu — all without sacrificing food safety.

Each design features an energy-efficient refrigeration system that is oversized and balanced to deliver quick recovery, making PrepRite prep tables outstanding value for any refrigerated food prep application. The result is more consistent product temperatures, lower utility costs and greater adherence to food safety standards.

EASIER COOK-CHILL PROCESS

Ensure Proper Control and Monitoring During Food Prep

By maintaining a safe holding temperature and keeping ingredients separated, prep tables make it easy for kitchens and commercial operations to ensure compliance, food safety and customer satisfaction.

Portion and Assemble Meals Quickly and Consistently

Prep tables put every ingredient at your fingertips, allowing your operation's food prep and cook-chill processes to run safely, smoothly and efficiently while decreasing waste and reducing bottom-line costs.



PRODUCT/MODEL HIGHLIGHTS

Patent-pending Design

Manufactured with flexibility in mind, featuring refrigerated rails, doors and drawers that are fully interchangeable in the field (depends on width)



Personalized Configuration

Available with granite or stainless steel flat top, as well as an elevated ingredients' rail and optional drawers or doors

Ergonomic Features

Designed to increase productivity, with ample under-the-counter storage, an easy-to-use electronic control panel and lockable casters to keep the unit in place

Product Specifications

						
Model	PPT481C	PPT602C	PPT843C	PAD7	PRC60FG PRC60CG	PRC84FG PRC84CG
Description	1-door prep table with granite top and side rails	2-door prep table with granite top and side rails	3-door prep table with granite top and side rails	Ambient dough drawers	6-pan refrigerated condiment rail	6-pan refrigerated condiment rail
Dimensions including sides & back rails - W x H x D (ins)	38 x 42 x 31.25	61 x 42 x 31.25	84 x 42 x 31.25	23.25 x 34 x 31.25	61 x 19.5 x 16.15	84 x 19.5 x 16.15
Capacity (cu ft)	7.39	15.43	23.67	(7) 18" x 26" pans *	(6) 1/3 pans *	(10) 1/3 pans *
Electrical Supply	115-120 V/ 1 PH/60 Hz	115-120 V/ 1 PH/60 Hz	115-120 V/ 1 PH/60 Hz	N/A	115-120 V/ 1 PH/60 Hz	115-120 V/ 1 PH/60 Hz
HP	1/4	1/4	1/4	N/A	1/12	1/2
FLA/Circuit Ampacity	6.06/15	6.06/15	6.06/15	N/A	2/15	2/15
Watts	727	727	727	N/A	283	283
Ambient Temp (°F)	105	105	105	N/A	105	105
Shelf Guides – per compartment (ins)	8 @ 18 x 26	8 @ 18 x 26	8 @ 18 x 26	N/A	N/A	N/A
Shipping Dimensions W x H x D (ins)	45 x 44 x 38	69 x 44 x 38	92 x 44 x 38	37 x 34 x 20	65 x 25 x 20	88 x 25 x 20
Shipping Weight (lbs)	395	675	890	238	200	280

Specifications subject change without notice

Note: * Pans not included

PARTS & ACCESSORIES

Ambient Dough Drawers:

- Designed using the highest quality materials
- Seven ambient temperature drawers hold pizza dough, ingredients or utensils
- Includes ergonomic features that help increase productivity

Refrigerated Condiment Rail

- Designed to keep refrigerated ingredients close at hand
- Self-contained, glass-protected
- Provides ample pan capacity
- Available in 6 or 10 pan options



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