

Commercial Pizza Preparation Counter with Refrigerated Base

This commercial pizza preparation counter is designed for efficient workspace. It features a refrigerated base with stainless steel doors, a granite countertop, and a refrigerated topping rail.



ADDITIONAL IMAGES



Product Overview

Professional Pizza Preparation Solution

This commercial pizza preparation counter is engineered for high-volume kitchen environments, combining a durable granite workspace with an integrated refrigerated base. The unit features a refrigerated topping rail with multiple ingredient pans and a protective sneeze guard to ensure hygiene and efficiency. Constructed with high-grade stainless steel, this counter is built for durability, easy cleaning, and professional performance in demanding culinary settings.

Construction & Design

Material Composition	Stainless Steel Exterior, Granite Countertop
Access Points	Multiple stainless steel doors for base storage

Cooling & Performance

Cooling Systems

- Refrigerated base storage
- Refrigerated topping rail

Control Interface	Integrated temperature control panel located on the topping station
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Workstation Features

Work Surface Material	Granite
Topping Rail	Includes multiple stainless steel ingredient pans with integrated sneeze guard