

Commercial Refrigerated Sandwich Prep Table

This commercial refrigerated sandwich prep table is designed for efficient food preparation. It features a stainless steel exterior and interior, a refrigerated base, and a top section with recessed pans.



Overview

Professional Food Preparation Solution

This commercial refrigerated sandwich prep table is expertly designed to streamline food preparation in high-demand restaurant and deli environments. Featuring a durable stainless steel construction for both interior and exterior surfaces, it ensures longevity and adherence to strict sanitation standards. The integrated refrigeration system maintains precise temperatures to keep ingredients fresh, while the modular design offers flexible storage and mobility for efficient kitchen workflows.

Physical Attributes

Storage Features

- Refrigerated base storage
- Multiple access doors
- Adjustable shelving
- Recessed top-section condiment pans

Construction Material

Stainless Steel

Mobility

Yes

Key Features

Performance Benefits

Optimal Temperature Control • Easy-Clean Surfaces • Flexible Layout

Ideal Applications

Sandwich Shops, Delis, Commercial Kitchens, Food Service Establishments