PREP TABLES - STANDARD TOP

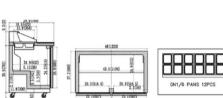
SALAD/SANDWICH PREP - STANDARD TOP

1.2(1097.5









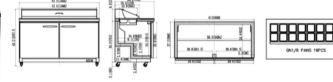
27.2(690)

25.6(650

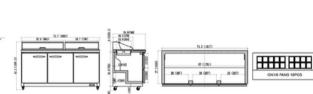
28.7(730)

GN1/6 PANS 8F











- CFC free refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 2.5" casters (two lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- 1/6 x 4" Portion Control pans & 9" Polyethylene cutting board included
- Exterior: 430 stainless steel top, front & sides. Aluminum back panel & galvanized bottom
- Interior: 304 stainless steel floor, ABS sides & door backs. Aluminum back panel
- R-290 Natural refrigerant
- + Temperature: 33 to 40°F / 0.5 to 4°C
- Electrical: 115/60/1 with NEMA 5-15P plug, 10ft cord



MODEL	DIMENSIONS			WEIGHT	ELECTRICAL		CAPACITY
	High	Deep	Wide	Lbs	Volts	Amps	Pans
YSP29-8	43.2"	34.5"	28.9"	225	115	3	8 1/6 PANS
YSP48-12	43.2"	34.5"	48.2"	322	115	4.3	12 1/6 PANS
YSP61-16	43.2"	34.5"	61.2"	373	115	4.3	16 1/6 PANS
YSP72-18	43.2"	34.5"	71.7"	408	115	4.3	18 1/6 PANS



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