



Equipment That Dominates



FOR SERIOUS
CULINARY
PROFESSIONALS

It all starts with the ingredients.

We understand the importance of having reliable equipment in your operation. Our job is to provide equipment that puts your mind at ease so you can do what you do best, create!



CULITEK

REFRIGERATION

CULITEK, Commercial
Foodservice Equipment
You Can Count On!

Sandwich Prep Tables

Buying Guide



EQUIPMENT THAT DOMINATES



430 Stainless Steel
Exterior Construction



Environmentally Friendly R290
Hydrocarbon Refrigerant



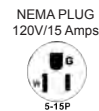
Pre-Programmed
Digital Controls



SS Series

HD Series

	SS Series	HD Series
INTERIOR CONSTRUCTION	Corrosion-Resistant 304 Stainless Steel	Corrosion-Resistant 304 Stainless Steel
SHELF INSTALLATION	Adjustable plastic coated steel shelves installed with K-clips	Shelves have preinstalled stainless steel pilasters with clips and epoxy coated wire shelves
SHELF CAPACITY	Up to 90 lbs.	Up to 90 lbs.
TEMPERATURE RANGE	Digital temperature control ranges 33°F to 41°F	Digital temperature control ranges 33°F to 40°F
SELF-CLOSING DOORS	Positive self-closing doors—micro-switch shuts the evaporator fans off when the door is open and recessed handles	With stay open feature beyond 90°
AIR FLOW	Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow	Air flow channeled down the back of the unit for better airflow distribution in the cabinet
AVAILABLE MODELS	1, 2, and 3 Door Sandwich Prep Tables MRS1-1D, MRS1-2D, MRS1-2D/60, MRS1-3D	1, 2, and 3 Door Sandwich Prep Tables SP27, SP48, SP60, SP72





Equipment That Dominates

REFRIGERATION

Sandwich Units



SP27



MRSL-2D

Sandwich Prep Tables from CULITEK are ideal for any foodservice operation. Heavy-duty, stainless steel interior and exterior construction makes them strong and durable enough to survive in any kitchen environment. Store all your condiments, meats and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 4" deep. Unit comes with fully assembled casters, one pre-installed shelf per section and a cutting board. ETL and ETL Sanitation listed, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.


CULITEK MEGA TOP MODELS

SS-SERIES: MRSL-1D, MRSL-2D, MRSL-2D/60, MRSL-3D



HD SERIES: SP27, SP48, SP60, SP72



CULITEK Sandwich Unit Comparison

						
Model Number	MRSL-1D	SP27	MRSL-2D	SP48	MRSL-2D/60	SP60
Doors	1	1	2	2	2	2
Shelves	3	3	6	6	2	6
Capacity	6 cu ft	7.2 cu ft	12 cu ft	13.4	15 cu ft	17.2 cu ft
Horsepower	1/5	1/7	1/4	1/5	1/4	1/5
Overall Dimensions	29"Wx32"Dx41.5"H	27"Wx31"Dx44 ³ / ₁₀ "H	54"Wx32"Dx41.5"H	54"Wx31"Dx44 ³ / ₁₀ "H	60"Wx30.5"Dx41.5"H	54"Wx31"Dx44 ³ / ₁₀ "H
Refrigerant	R290	R290	R290	R290	R290	R290
Temperature Range	33°F - 40°F	33°F - 40°F	33°F - 40°F	33°F - 40°F	33°F - 40°F	33°F - 40°F

CULITEK Sandwich Unit Comparison

		
Model Number	MRSL-3D	SP72
Doors	3	3
Shelves	9	9
Capacity	18 cu ft	21.1 cu ft
Horsepower	3/4	1/4
Overall Dimensions	81"Wx32"Dx41.5"H	81"Wx31"Dx44 ³ / ₁₀ "H
Refrigerant	R290	R290
Temperature Range	33°F - 40°F	33°F - 40°F

CULITEK Sandwich Prep Tables

Models: MRSL-1D, MRSL-2D, MRSL-2D/60, MRSL-3D



Sandwich Prep Tables

Sandwich Prep Tables from CULITEK are ideal for delis, salad bars, cafes, or any foodservice operation that regularly make fresh sandwiches and chopped salads. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in any kitchen environment. Store all your condiments, meats and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 6" deep. The hinged insulated cover keeps the food items cold when not in service. Additional items can be stored in the cabinet for quick access when needed. Unit comes with 4" casters, plastic coated wire shelving and a 10 1/4" deep polyethylene cutting board. ETL Listed and ETL Sanitation, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.

Cooling System

- R290 hydrocarbon refrigerant is an environmentally-responsible choice for your business.
- Maintains a temperature range of 33°F to 41°F
- Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow

Cabinet Construction

- 430 corrosion-resistant stainless steel, including doors
- Interior is constructed of 304 corrosion-resistant stainless steel
- Insulated cabinet with foamed-in-place, high density cell polyurethane insulation

Electrical Control

- LED temperature display on back of unit
- Carel temperature controller initiates automatic defrost cycle for worry-free use
- 7-foot power cord with NEMA 5-15 plug

Door(s)

- Stainless steel exterior and interior
- Positive self-closing doors with micro-switch that shuts the evaporator fans off when the door is open
- Recessed handles are built into the door for easy opening and closing
- Removable door gasket for easy cleaning

Shelving

- Adjustable plastic coated steel shelves have a load capacity of 90 lbs. per shelf
- Shelving installed with K-clips

Model Features

- 10 1/4" deep x 3/4" polyethylene cutting board that runs the full length of the unit
- Insulated hinged lid keeps food cold, when not in use
- Includes clear plastic food pans
- 4" casters come standard, 2 locking wheels and 2 non-locking wheels

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Easy to clean, 430 series stainless steel exterior
- Interior constructed of 304 stainless steel
- Digital temperature control ranges 33°F to 41°F
- 10 1/4" deep polyethylene cutting board that runs the full length of the unit
- Epoxy coated, corrosion resistant shelves with 90 lb. capacity per shelf
- Self-closing door, with micro-switch that shuts the evaporator fans off when door is open
- Preprogrammed digital control featuring auto-defrost cycle
- Foamed-in-place insulation helps provide strength, while helping to maintain internal temperature
- Eco-friendly R290 hydrocarbon refrigerant
- Includes clear plastic food pans



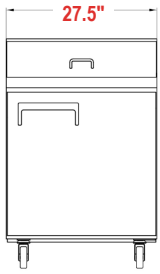
Attention CA Residents
PROP 65 WARNING
This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.
For more information, go to www.P65warnings.ca.gov

MADE IN CHINA

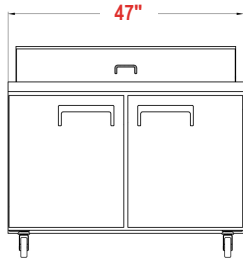


Sandwich Prep Tables Specifications

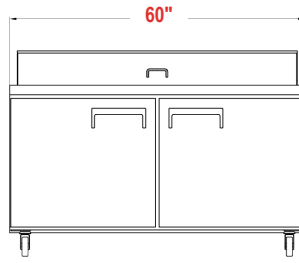
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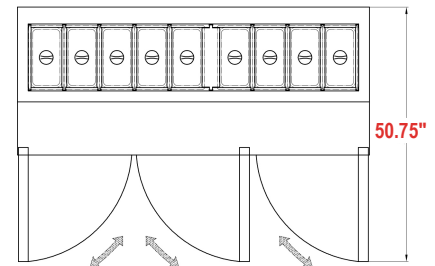
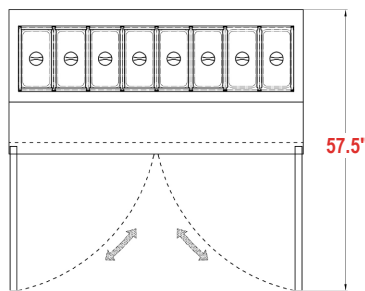
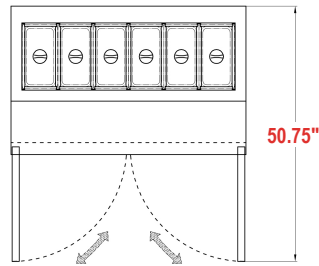
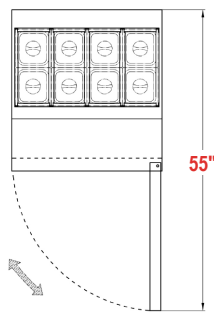
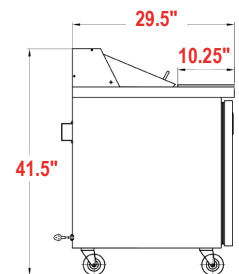
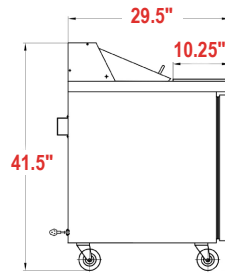
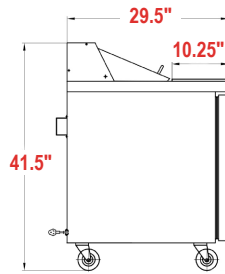
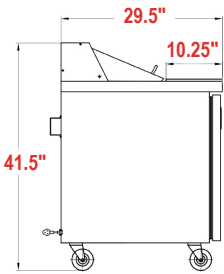
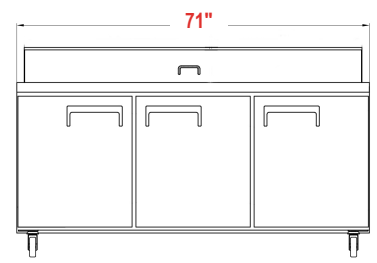
Model: MRSL-2D



Model: MRSL-2D/60



Model: MRSL-3D



SANDWICH PREP TABLES

Model Number	MRSL-1D	MRSL-2D	MRSL-2D/60	MRSL-3D
Doors	1	2	2	3
Shelves	1	2	2	3
Net Volume (Cu. Ft.)	6	12	15	18
Overall Dimensions (in)	27.5"W x 29.5"D x 41.5"H	47"W x 29.5"D x 41.5"H	60"W x 29.5"D x 41.5"H	71"W x 29.5"D x 41.5"H
Interior Dimensions (in)	24"W x 24"D x 23.5"H	43"W x 24"D x 23.5"H	56"W x 24"D x 23.5"H	66"W x 24"D x 23.5"H
Horsepower	1/5	1/4	1/4	3/4
Refrigerant	R290	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1	115/60/1
Amps	4.4	6.1	6.7	8.6
Net Weight (lbs)	187	271	319	518
Gross Weight (lbs)	255	394	451	585
Shipping Dimensions (in)	32"W x 34"D x 45.5"H	51"W x 34"D x 45.5"H	66"W x 34"D x 45.5"H	74"W x 34"D x 45.5"H

CULITEK HD-Series Sandwich Prep Tables

Models: SP27, SP48, SP60, SP72

EQUIPMENT THAT DOMINATES
For Culinary Professionals



SP27



SP60

HD-Series Sandwich Prep Tables

Sandwich Prep Tables from CULITEK are ideal for delis, salad bars, cafes, or any foodservice operation that regularly make fresh sandwiches and chopped salads. Heavy-duty, stainless steel construction makes them strong and durable enough to survive in most kitchen environments. Store all your condiments, meats, and vegetables in the cold topping area that can hold a variety of different sized food pans, up to 4" deep. The hinged insulated cover keeps the food items cold when not in service. Additional items can be stored in the cabinet for quick access when needed. Unit comes with fully assembled casters, one pre-installed shelf per section, and a 10" extra deep cutting board. ETL and ETL Sanitation listed, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.

Cooling System

- R290 hydrocarbon refrigerant is an environmentally-responsible choice for your business
- Maintains a temperature range of 33°F to 40°F

Cabinet Construction

- 304 corrosion resistant stainless steel interior and 430 stainless steel exterior
- Coated coils
- Superior fit and finishing, including smooth edges

Electrical Control

- Dixell digital controller. Electric LED temperature controller provides a digital display of cabinet temperatures, allowing for easy temperature adjustments when necessary

Optional — Double over shelf

Door(s)

- Stainless steel interior and exterior
- Self-closing door, with stay-open feature beyond 90°
- Recessed handles are built into the door for easy opening and closing
- Magnetic door gasket(s) standard for positive door seal

Shelving

- One pre-installed shelf per section
- Shelves have pre-installed stainless steel pilasters with clips and epoxy coated wire shelves
- Shelves can hold up to 90 lbs



Model Features

- 10" deep polyethylene cutting board
- Pre-installed 24 gauge, 4" deep stainless-steel pans
- Pre-installed 5" casters shipped in a break-away skid for easy unpacking and set up

STANDARD FEATURES

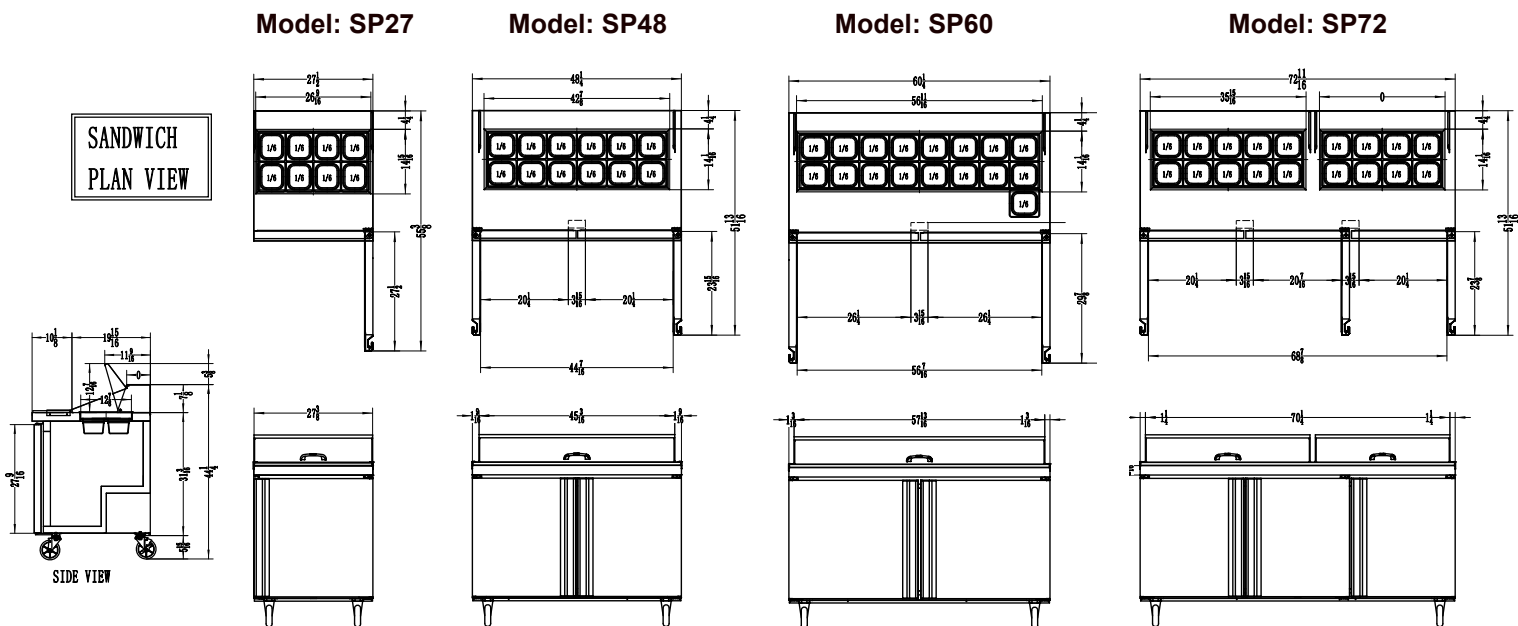
- 304 corrosion resistant stainless steel interior and 430 stainless steel exterior
- Dixell digital temperature control ranges 33°F to 40°F
- 10" deep polyethylene cutting board
- One pre-installed shelf per section
- Pre-installed shelves feature stainless steel pilasters with clips and epoxy coated wire shelves
- Self-closing door, with stay open feature beyond 90°
- Pre-installed 4" deep stainless-steel pans
- Eco-friendly R290 hydrocarbon refrigerant
- Pre-installed 5" casters with a break-away skid



Attention CA Residents
PROP 65 WARNING
This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.P65warnings.ca.gov

MADE IN CHINA

CULITEK HD-Series Sandwich Prep Specifications



SANDWICH PREP TABLES				
Model Number	SP27	SP48	SP60	SP72
Doors	1	2	2	3
Shelves	1	2	2	3
Net Volume (Cu. Ft.)	7.2	13.4	17.2	21.1
Food Pans (1/6, 4", 24 ga.)	8	12	17	18
Overall Dimensions (in)	27 ¹ / ₂ "W×30"D×44 ³ / ₁₀ "H	48 ¹ / ₅ "W×30"D×44 ³ / ₁₀ "H	60 ¹ / ₅ "W×30"D×44 ³ / ₁₀ "H	72 ⁷ / ₁₀ "W×30"D×44 ³ / ₁₀ "H
Horsepower	1/7	1/7	1/5	1/5
Refrigerant	R290	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1	115/60/1
Amps	2.3	2.3	2.8	2.8
Net Weight (lbs)	159	231	271	317
Gross Weight (lbs)	196	276	320	379