

## SALAD & SANDWICH REFRIGERATED PREPARATION TABLE - MEGA TOP



- The Next Generation of energy efficient food prep tables that keep the food pans colder and foods fresh.
- (CSP-29M-HC: 12 pans x 1/6 ; CSP-48M-HC: 18 pans x 1/6 ; CSP-72M-HC: 27 pans x 1/6)
- Engineered to ensure better food preservation in the hottest, most extreme commercial restaurant and kitchen environment.
- CFC free refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- 2.5" casters are standard with all units
- Self-closing doors that remain open at 90 degrees
- Polyethylene cutting board included
- Magnetic gasket can be replaced without any tools
- 1/6 x 4" Portion Control pans & 9" Polyethylene cutting board included
- Adjustable, heavy-duty epoxy coated wire shelves, one per door
- Stainless steel framework construction
- NEMA 5-15P plug, 10ft cord standard

MODEL	Cabinet Dimensions (inches)			VOLTAGE/AMPS	HP	TEMP (F)	SHIP WEIGHT (LBS)	DOORS	NEMA PLUG
	L	D	H						
CSP- 29M-HC	29	35.5*	43.25	115/3	1/3	33°F to 40°F	225	1	5-15P
CSP- 48M-HC	48.25	35.5*	43.25	115/4.3	1/2	33°F to 40°F	322	2	5-15P
CSP- 72M-HC	71.75	35.5*	43.25	115/4.3	1/2	33°F to 40°F	408	3	5-15P

These merchandisers are designed for use in stores where temperatures and humidity do not exceed 75°F & 55% R.H. Coldco reserves the right to change specifications and product design in connection with any feature of our products without notice.

\* DEPTH IS 32" WITH CUTTING BOARD REMOVED

