



BEVERAGE-AIR®

SANDWICH PREP

Food Prep Tables



888-845-9800 beverage-air.com



**Designed to perform in
high ambient conditions**

**7 Year parts, labor, and
compressor warranty**

Full electronic control

Heavy-duty aluminum pan liner

easy to clean and prevents spills from falling into cabinet
while also ensuring coldest air flows across bottom of pans

Reversible cutting boards

1/2" thick, 10" deep

Locking divider bars

Field-reversible doors

with 120 degree stay-open feature

Two epoxy coated shelves

per door section standard

Snap-in door gaskets

**Accommodates up to 6" deep
food service pans**

4" deep 1/6 size polycarbonate pans
are included

Heavy duty insulated covers

protects products and eliminates
sweating when closed

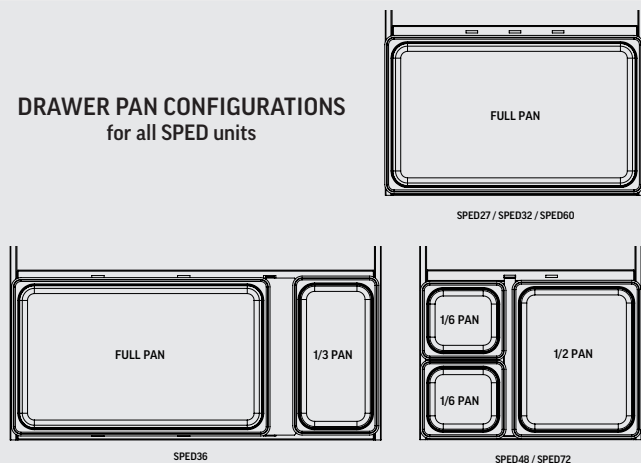
6" heavy duty casters standard

3" casters or 6" leg option available
at no charge when specified on order

ACCESS OPTIONS

- Doors
- Drawers
- Dual-sided

DRAWER PAN CONFIGURATIONS for all SPED units



PERFECT SEAL PAN LINER
ensures airflow under pans and protects
bottom of cabinet from pan spills



CLEAR LIDS AVAILABLE
for optimized product display

EXTERIOR FINISHES

- Stainless steel
with galvanized back
- Stainless steel
with stainless back

INTERIOR FINISHES

- Corrosion-resistant aluminum
- Stainless steel

AVAILABLE OPTIONS

- Left hinge doors
- Remote models available

AVAILABLE ACCESSORIES

- 12" crossbar
- Side/front crumb catchers
- Overshelf kits
- Composite cutting boards
- Bun tray rack
- Locks (for solid doors)

LID OPTIONS

(specify at time of order)

- Clear lids
- Flat-hinged lids
- Lift-off lids
- See-thru lids

MOUNTING OPTIONS

- 6" casters
- 3" casters (allows for ADA compliant
working height)
- 6" legs

AGENCY CERTIFICATIONS



AVAILABLE IN STANDARD TOP, MEGA TOP, AND CUTTING TOP

STANDARD TOP

Two rows of food pans for easy access to ingredients. Perfect for smaller sandwich, salad or back of the house line service



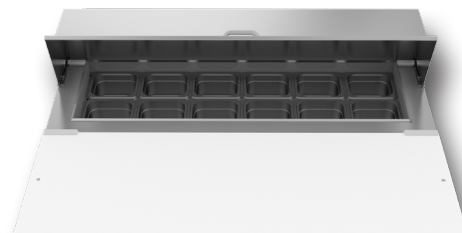
MEGA TOP

Three rows of food pans offer 50% more capacity than a standard top prep table. Ideal for users with a wide array of ingredients



CUT TOP

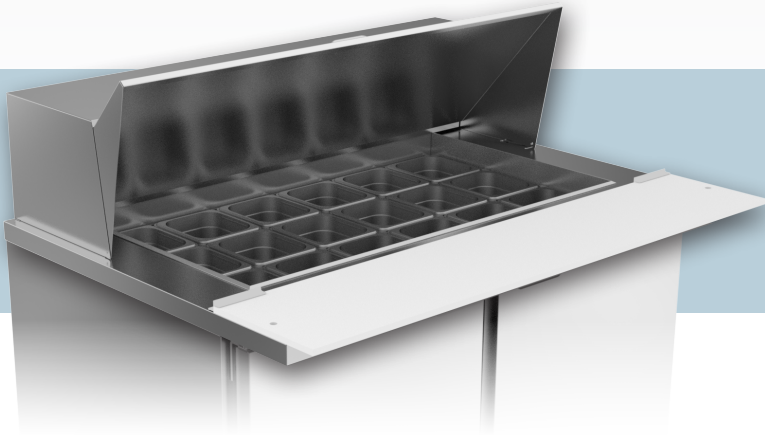
An extra deep, 14" cutting board on a standard top unit offers additional workspace for larger item prep, catering or complicated menu items



SANDWICH PREP

AVAILABLE LID CHOICES

(specify at time of order)



ROLL TOP

The standard lid for our sandwich prep units. A roll top lid allows for easy access and can be closed during non-service periods to allow the refrigeration system to recover.



FLAT-HINGED

Durable lid helps to keep ingredients at food-safe temperature while the hinge locks the lid into place, allowing for easy access to the back row of pans.

SEE-THRU

Full glass, piston driven lid allows for easy view of ingredients and pan fill lines without removing the lid, and can act as a sneeze guard when optioned with a single overshelf and side guards.



CLEAR

A polycarbonate option that is ideal for operations that want to showcase their fresh ingredients to customers while keeping a lid on their pan section.



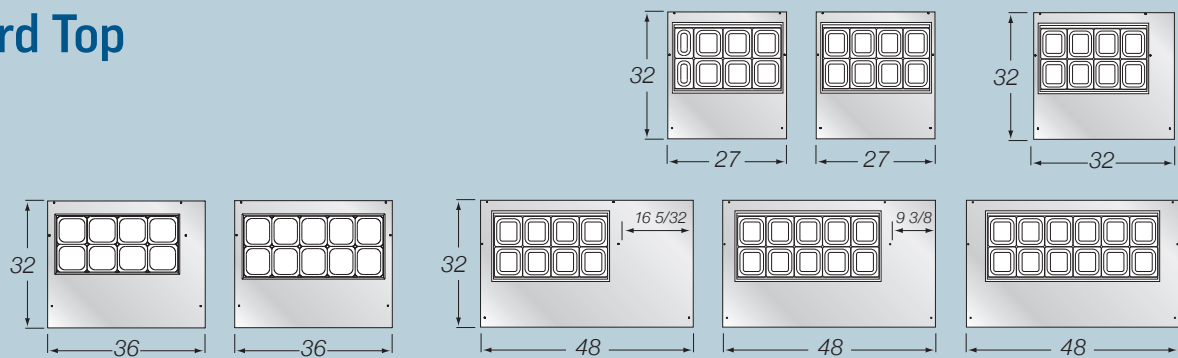
LIFT-OFF

Allows for full view of pan section and maximizes full use of work area. The low profile of lift off lids permits the unit to fit under existing shelving or service windows.

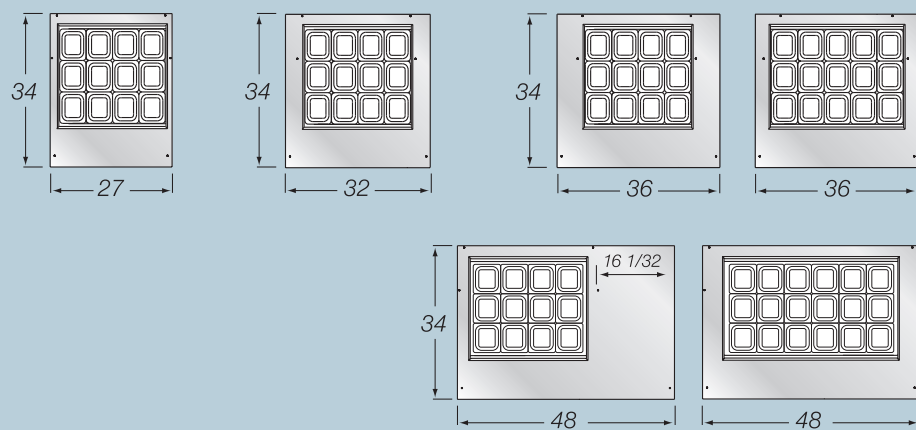


Pan Configurations

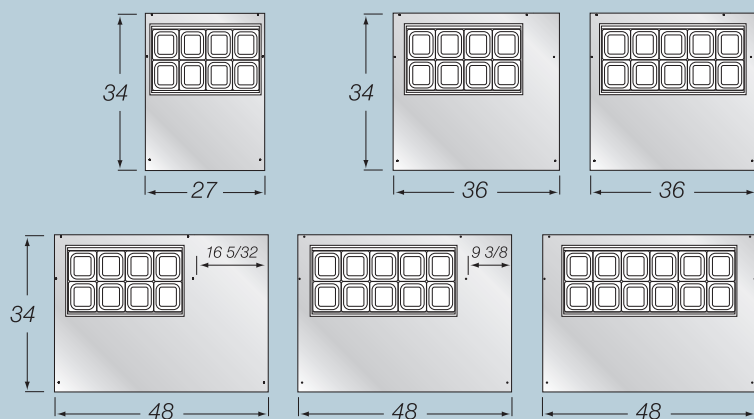
Standard Top



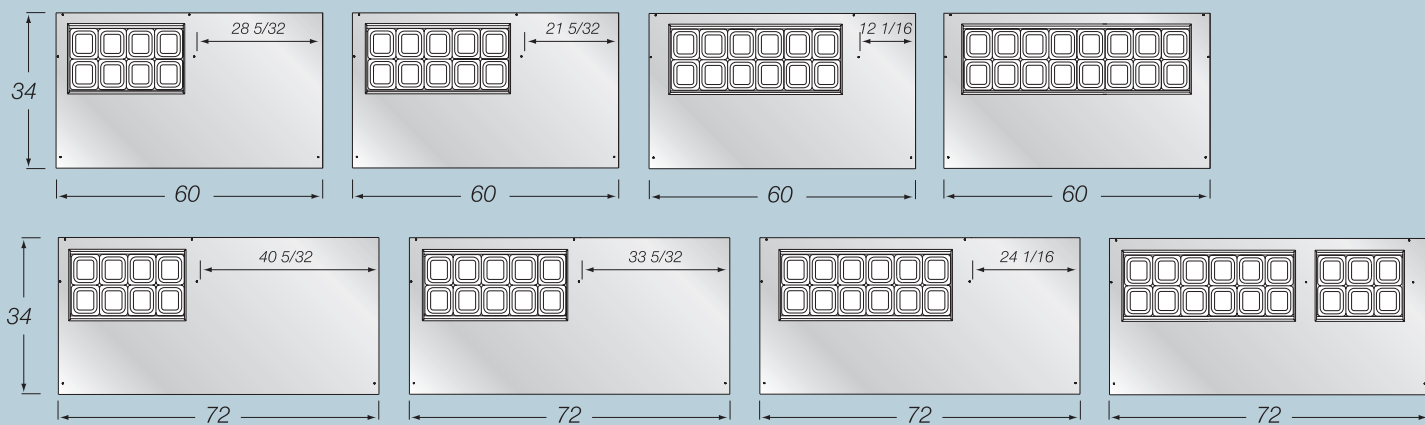
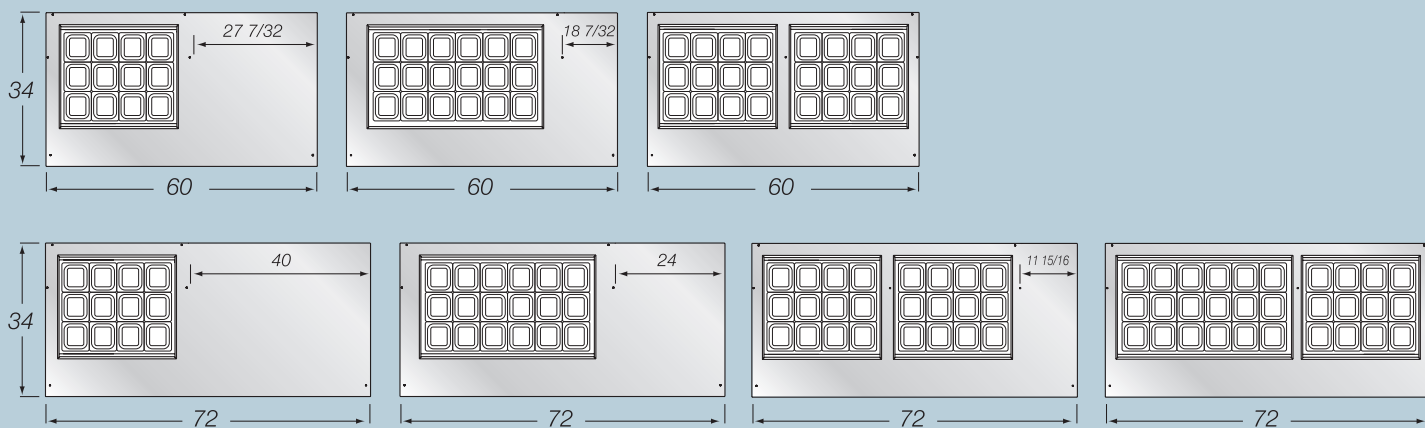
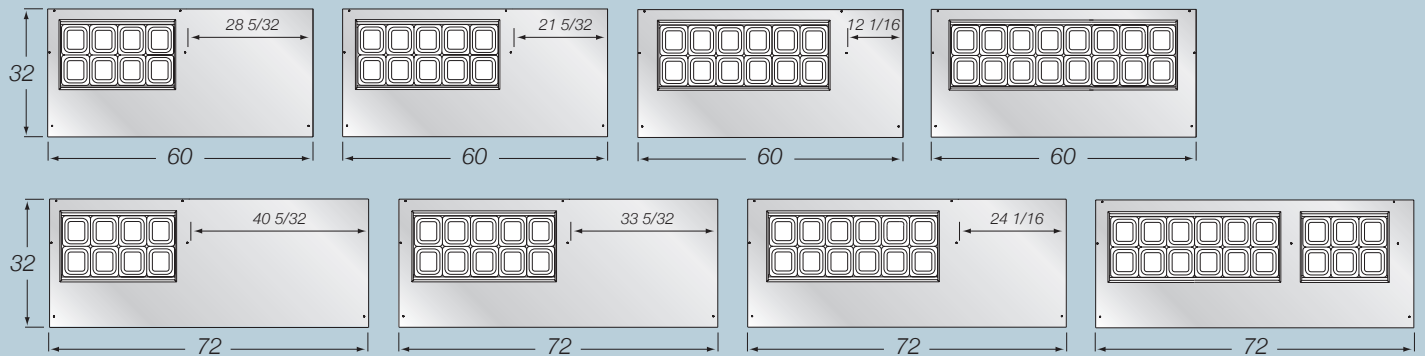
Mega Top



Cutting Top



Accommodates up to 6" deep food service pans



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