Salad Prep Table HKN-SPT29R1D

HURAKAN

Item #: ___HKN-SPT29R1D/US___ Project: _____

Qty: _____ Date: _____ Approval: _____

Features

✅ Stainless steel construction with self-closing doors.

✅ Electronic control for temperature adjustment and food safety.

✅ Adjustable shelves and pre-installed heavy-duty casters.

Technical Data

Width	29 Inches
Depth	30 2/7 Inches
Height	45 2/5 Inches
Power Cord Length	118 Inches
Interior Width	24 Inches
Right Door Opening Width	28 1/8 Inches
Interior Depth	23 2/5 Inches
Interior Height	25 Inches
Work Surface Height	38 2/7 Inches
Amps	3.6 Amps

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5-15P
ETL Sanitation Intertek

Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.
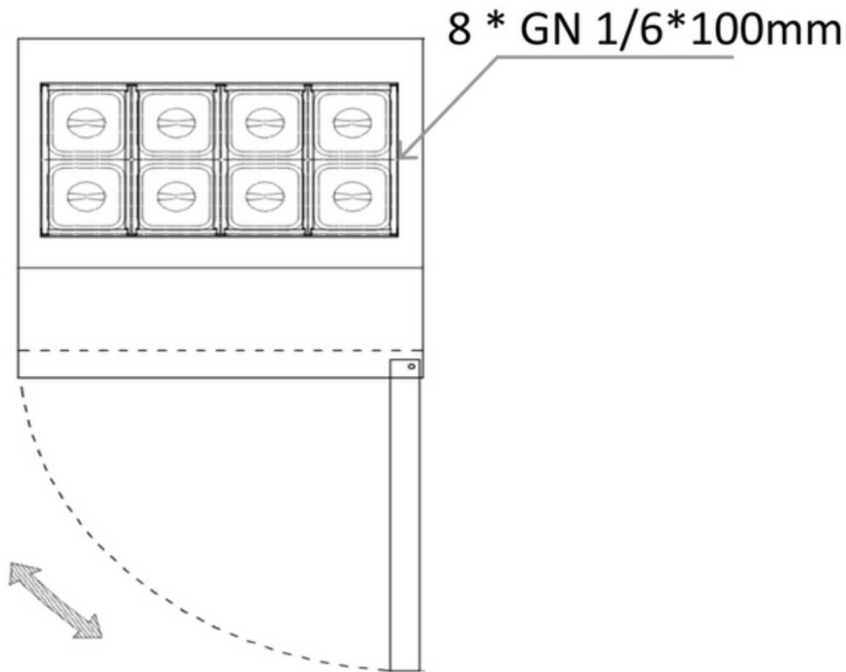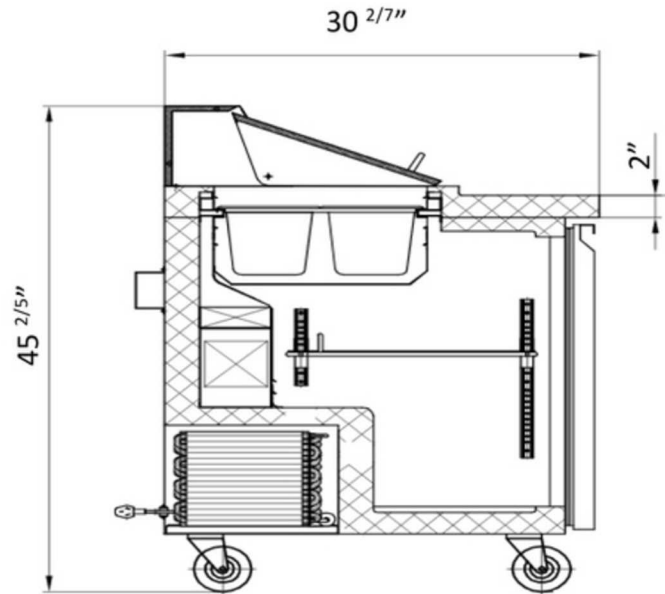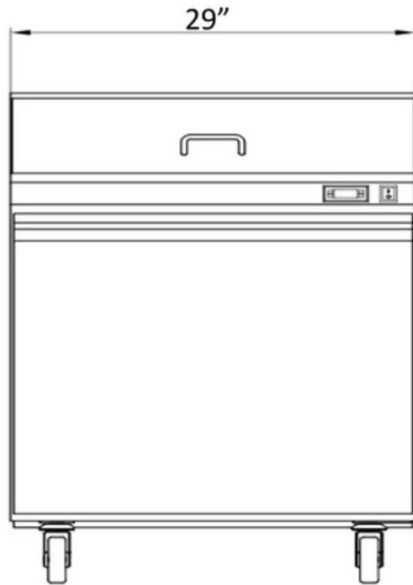
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Technical Data

Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	1091 BTU
Capacity	7.59 cu.ft.
Compressor Location	Rear Mounted
Compressor Style	LMBP
Door Style	Swing
Door Type	Solid / Right
Features	Removable Magnetic Door Gaskets
	Self-Closing Doors
Horsepower	1/6 HP
Individual Shelf Capacity	66 lb.
Number of Doors	1 Door
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Refrigerant Capacity	1.59 oz.
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 ~ 41 Degrees F
Type	Freezers
	Salad Prep Table

Plan View

29"

30 2/7"

2"

45 2/5"

8 * GN 1/6*100mm

Notes & Details

Salad Prep Table is an essential piece of equipment for high-volume kitchens, crafted to enhance efficiency and organization in sandwich and salad preparation. With its spacious mega top design, this prep table accommodates an extensive number of ingredient pans, allowing for a wide variety of toppings and ingredients to be within easy reach. This setup is ideal for establishments focused on fast, customizable food service, such as delis, sandwich shops, and quick-service restaurants.

The table's durable stainless steel construction ensures longevity and resilience, making it suitable for high-demand kitchen environments. Its smooth surface is easy to clean, maintaining hygiene and food safety standards. Inside, the storage space is thoughtfully designed with adjustable shelves, providing flexibility to organize bulk ingredients and restock efficiently throughout the day.

An insulated top lid helps maintain a consistent, cool temperature for ingredients, preserving freshness even during busy service hours. The unit is also equipped with an eco-friendly cooling system, using R290 refrigerant for efficient operation with a reduced environmental impact.

Overall, Salad Prep Table brings convenience, durability, and efficiency to professional kitchens. Its expansive storage, reliable cooling, and user-friendly design make it a valuable asset in any high-paced culinary setting, ensuring fresh ingredients are always ready at hand.

ETL Sanitation

This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

5-15P

This unit comes with a NEMA 5-15P plug

ETL, US

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.

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