



Selling Guide



# Accelerate workflow and fast-track menu assembly.

Silver King refrigerated prep tables are perfect for assembling sandwiches, salads, burritos, pizzas, and more. Sandwich prep tables feature a removable cutting board to provide a solid work surface, countertop cooled compartments to position key ingredients, plus undercounter refrigeration for additional storage and quick restocking during peak times.

- Streamlined work surface with cooled compartments
- Environmentally friendly R290 refrigerant
- High-efficiency refrigeration system
- Stainless steel exterior with galvanized back and bottom
- Aluminum interior with coved corners and finished edges







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Regardless of the type of foodservice establishment, it's critical to outfit your kitchen with a commercial work table. Prep tables streamline operations by positioning ingredients along the food assembly process – so when looking for speed and efficiency, a Silver King prep table is the ideal solution.



## Heavy-Duty Construction

Designed for the harshest commercial kitchen environments with a stainless steel exterior and galvanized back and bottom, aluminum interior, load-bearing doors, and heavy-duty casters.



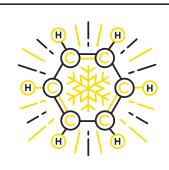
#### Eco-Friendly Refrigerant

All Silver King equipment features R290 refrigerant, one of the most environmentally friendly choices with a global warming potential (GWP) of 3. R290 is proven safe, readily available, and familiar to service teams.



# **Easy to Clean**

The aluminum interior, coved corners, finished edges, plus removable cutting board and shelves make cleaning simple.



## High-Efficiency Refrigeration System

Refrigerator units use forced air circulation to provide a uniform temperature throughout the cabinet, while keeping fresh ingredients cool above.



# **Streamline Operations**

Refrigerated countertop compartments allow you to position key ingredients along the cutting board to accelerate workflow and fast-track menu assembly. Undercounter storage allows you to store additional ingredients and quickly restock without the need to move throughout the kitchen.

To learn more about **Prep Tables**, visit silverking.com

