

Inside Celco

Timely News For The Consultant

VOLUME 37

February 2009



PREP TABLES

Space Saving Design **COOL INNOVATIONS**



Front breathing for
flush installation.
Cold air blanket design
guarantees NSF required
temperatures on **ALL** units

EVEN MEGA-TOP MODELS

Prep Tables
Mega Top Tables
Counter Top
Pizza Tables



PREP TABLES

MODEL	LENGTH	DEPTH	HEIGHT	PAN CAPACITY	COMPRESSOR	AMPS	SHIPPING WEIGHT	STORAGE AREA	SHELVES
SKP278	27"	29 3/8"	44 1/2"	8 x 1/6th	1/5 hp	3.9	210 lbs	6.5 cu. ft.	2
SKP4812	48"	29 3/8"	44 1/2"	12 x 1/6th	1/4 hp	4.3	300 lbs	12.2 cu. ft.	4
SKP6016	60"	29 3/8"	44 1/2"	16 x 1/6th	1/3 hp	7.0	330 lbs	15.3 cu. ft.	4
SKP7218	72"	29 3/8"	44 1/2"	18 x 1/6th	1/3 hp	10.2	350 lbs	18.8 cu. ft.	6
SKP2712	27"	33 3/8"	44 1/2"	12 x 1/6th	1/4 hp	4.9	230 lbs	7.9 cu. ft.	2
SKP4818	48"	33 3/8"	44 1/2"	18 x 1/6th	1/3 hp	5.8	355 lbs	14.8 cu. ft.	4
SKP6024	60"	33 3/8"	44 1/2"	24 x 1/6th	1/2 hp	7.2	420 lbs	18.6 cu. ft.	4
SKP6024D	60"	33 3/8"	44 1/2"	24 x 1/6th	1/2 hp	7.2	420 lbs	18.6 cu. ft.	8 Full Size Pans
SKP7230	72"	33 3/8"	44 1/2"	30 x 1/6th	1/2 hp	10.2	505 lbs	22.7 cu. ft.	6
SKPZ27	27"	37.1/3"	39"	3 x 1/3rd	1/5 hp	5.0	240 lbs	7.9 cu. ft.	2
SKPZ60	60"	37.1/3"	39"	8 x 1/3rd	1/2 hp	7.2	390 lbs	19 cu. ft.	4
SKPZ92	92"	37.1/3"	39"	12 x 1/3rd	1/2 hp	8.5	500 lbs	29 cu. ft.	6

Features & Benefits

EXTERIOR

Stainless steel with galvanized back.

INTERIOR

Stainless steel floor with aluminum sidewalls. Coved corners for easy cleaning.

INSULATION

Environmentally friendly insulation .

REFRIGERATION

CFC-free refrigerant. Front breathing and venting allows for flush installation on all sides.

DOORS

Polyurethane insulation, heavy duty extruded aluminum frame, stainless steel exterior door and extra heavy-duty magnetic **"Thermo Rubber" door gaskets.**

SHELVES

Heavy gauge wire shelves hand dipped (not sprayed) in double thick epoxy coating.

CASTERS

Supplied with heavy duty casters (two with locks)



SKPS8 & SKPS12 Countertop Prep Tables

Built to the same high standard you have come to expect from Silver King and their prep tables. The counter-top units have a cold wall evaporator and recessed pans. Holds pans at consistent 33° to 41F. Convenient, portable and easy to clean. Easily converts to a self-service buffet with food guard. Optional cutting board available for sandwiches. NSF7 Approved.



585 Secretariat Court, Mississauga, Ontario, L5S 2A5.

Phone: (905) 364-5200 Fax: (905) 364-5205

1 866 77CELCO (23526) info@celco.ca

www.celco.ca