## REFRIGERATION | PROFESSIONAL LINE

### NEO SERIES







## Salad & Sandwich Prep Tables



The Asber APTS series Prep Tables are engineered to be the cornerstone of any commercial kitchen, offering unparalleled durability, hygiene, and efficiency. These units feature a robust stainless-steel exterior on the front and sides, complemented by a galvanized back, making them ideal for the demanding restaurant environment. The interior is crafted entirely from stainless steel, providing the most rugged construction while ensuring easy cleaning. The coved corner floors meet NSF standards, elevating the unit's sanitation capabilities and setting a new benchmark in food safety.

Thermal efficiency is paramount in refrigeration, and the APTS series excels in this regard. It utilizes the industry-leading Ecomate™ insulation, known for its superior Global Warming Potential (GWP) and Ozone Depletion Potential (ODP) ratings. At 2 inches thick, this insulation provides the highest R-value efficiency, ensuring optimal temperature control and energy conservation.

Asber's innovative design incorporates a unique airflow system that circulates underneath the pans rather than over the top. This approach helps maintain products at their optimal temperatures without causing dehydration. Furthermore, a bottom panel has been integrated beneath the pans to prevent food spillage and direct airflow into the lower compartment, ensuring complete air circulation throughout the unit.

In line with eco-friendly innovations, the APTS series employs R-290 Hydrocarbon refrigerant. This advanced refrigerant meets the DOE's Energy Conservation standards while minimizing environmental impact with its low global warming contribution (ODP-0, GWP-3).

#### **ADDITIONAL FEATURES TO INCLUDE**

Hermetic compressors with epoxy coated evaporator.

Automatic evaporator: paper fins not utilized in the evaporation process.

Standard with 1/6 size and 1/9th size pans (27" unit only), 4" deep.

Accepts 6-inch deep pans.

Full length removable white Nylamid NSF, 10" cutting board.

Electromechanical controller.

Temperature: 32 °F to 41 °F based on an external environment of 100 °F and 65% RH.

Standard with 5" castors, front with brakes.

Meets the NSF-7 standard for food safety.







APTS-48-12



MODEL	DOORS	SHELVES	CAPACITY		VOLTO EDECUENOV	POWER	AMD	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft <sup>3</sup>	Pans	VOLTS - FREQUENCY	НР	AMP	Width	Depth	Height	Lbs	ft <sup>3</sup>
SALAD & SANDWI	CH PREP TAB	LES WITH DO	ORS									
APTS-27-8	1	1	6.9	2 + 6	115V 60 Hz.	1/10	1.5	28	30-1/8	46-1/8	187	28.3
APTS-36-10	2	2	9.2	10	115V 60 Hz.	1/10	1.5	37	30-1/8	46-1/8	234	38.8
APTS-48-12	2	2	13.3	12	115V 60 Hz.	1/4	2.5	48-7/8	30-1/8	46-1/8	280	53.0
APTS-60-16	2	2	16.8	16	115V 60 Hz.	1/4	2.5	60-7/8	30-1/8	46-1/8	320	63.6
APTS-72-18	3	3	20.6	18	115V 60 Hz.	1/4	2.5	72-7/8	30-1/8	46-1/8	370	74.2

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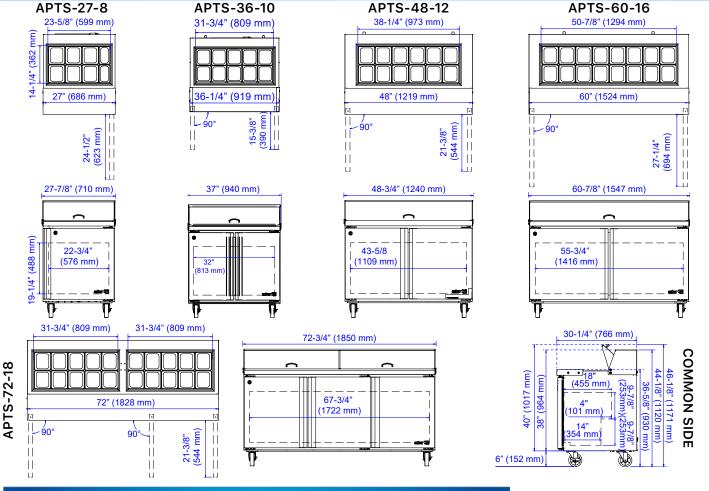




# **Salad & Sandwich Prep Tables**

SALAD & SANDWICH PREP TABLES WITH DOORS





MODEL	APTS-27-8	APTS-36-10	APTS-48-12	APTS-60-16	APTS-72-18					
ELECTRICAL DATA										
Volts - Frequency	115V 60 Hz.									
Power (HP)	1,	10								
Full Amp Load	1	.5	2.5							
Plug Type		NEMA 5-15P								
Chord Length (ft)		94-1/2	94-1/2							
Refrigerant	R290									
INTERIOR DIMENSIONS (in)										
Width	22-5/8	32	43-5/8	55-3/4	67-3/4					
Depth	17-7/8									
Height	19-7/8									
Shelf (in)	22 x 14-5/8	15-7/8 x 15	20-1/2 x 14-5/8	26-5/8 x 14-5/8	22 x 14-5/8 20-1/2 x 14-5/8					
SHIPPING DIMENSIONS (in)										
Width	32-3/8	41-1/2	53-1/4	65-3/8	77-1/4					
Depth	Depth 35									
Height		47-5/8								



## **INSTALLATION REQUIREMENTS**

- ELECTRICAL CONNECTION: Units pre-wired at factory with chord and NEMA 5-15P plug set included for 115/60/1 phase.
- REFRIGERANT: R290 is classified as A3 flammable refrigerant; risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully.
- RESIDENTIAL APPLICATIONS DISCLAIMER: Asber assumes no liability for
  parts or labor coverage for component failure, factory defect or any other
  damages for units installed in non-commercial foodservice or residential
  applications.

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