

U-LINE
COMMERCIAL



PREP FOR SUCCESS

EXPLORE PIZZA AND FOOD PREP TABLES



PREP FOR SUCCESS

U-Line Commercial offers a complete line of refrigerated food preparation stations perfect for assembling pizzas, sandwiches, salads and more. These units are finished in stainless steel and available in 2-door and 3-door configurations with an optional condiment rail. Prep-tables are a great space-saving solution that will help streamline your prep process and aid in kitchen efficiency. With ingredients at your fingertips, you'll have everything where you need it most.

U-Line refrigerated prep tables feature round corners for easy cleaning, include casters, and condiment rails hold a variety of pan sizes. With models featuring glass top condiment rails and a granite worktop, and models with a stainless worktop that include removable plastic catch trays & metal grates, assembly has never been easier. Select models include a sealed condiment rail, allowing condiments & toppings to stay fresh overnight. Looking for pizza dough storage nearby? Try our coordinating ambient drawer storage to create signature pizzas within a single footprint.

Easily create delicious food without leaving a single workstation, improve kitchen traffic flow, and maintain organization in your space. When a worldwide brand's corporate headquarters needed a way to quickly feed employees in their cafeteria, they found the ultimate solution by installing three pizza prep tables to help serve their team efficiently so they can refuel and go about their day. Studies show that nutritious meals help generate ideas, stimulate minds, and build teamwork.

EXPLORE PIZZA AND FOOD PREP TABLE REFRIGERATORS



REFRIGERATED PREP TABLE + SEALED CONDIMENT RAIL



UCPT565-SS61A:
65" 2 Door Refrigerated Prep Table + Sealed Condiment Rail



UCPT588-SS61A:
88" 3 Door Refrigerated Prep Table + Sealed Condiment Rail



Features and Specifications

- Pans not included
- AISI 304 stainless steel interior and exterior with refrigerated sealed condiment rail and removable plastic catch trays
- NSF/ANSI Standard 7 compliant
- Base Temperature Range: 28°F to 46°F
- Condiment rail temperature range: 36°F to 50°F
- Electronic digital temperature control with alarms
- Autodefrost
- Epoxy coated, sealed evaporator eliminates potential of corrosion
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- Interior rounded corners for easy cleaning
- CFC-free high-density polyurethane insulated cabinet
- Environmentally friendly R449a refrigerant: 35 oz (1.0 kg)



Specification	CPT565	CPT588
Volume	14.95 cu ft	21.89 cu ft
Shelving	Includes 2 epoxy coated wire shelves	Includes 3 epoxy coated wire shelves
Dimensions	63 11/16" H x 65 5/16" W x 36 5/8" D	63 11/16" H x 88 5/16" W x 36 5/8" D

REFRIGERATED PIZZA PREP TABLES + CONDIMENT RAIL

**UCPP566-SS61A:
65" 2 Door Refrigerated Pizza
Prep Table + Condiment Rail**



**UCPP588-SS61A:
88" 3 Door Refrigerated Pizza
Prep Table + Condiment Rail**



Features and Specifications

- Pans not included
- AISI 304 stainless steel interior and exterior with granite worktop and refrigerated condiment rail, ETL sanitation certified
- NSF/ANSI Standard 7 compliant
- Temperature range: 28°F to 46°F
- Electronic digital temperature control with alarms
- Autodefrost
- High efficiency compressor, side mount, with 6.5 running amps
- High efficiency evaporator coil and condenser
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- Interior rounded corners for easy cleaning
- CFC-free high-density polyurethane insulated cabinet
- Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P



Intertek

Specification	CPP566	CPP588
Volume	14 cu ft	21.89 cu ft
Shelving	Includes 4 epoxy coated wire shelves	Includes 6 epoxy coated wire shelves
Dimensions (H x W x D)	63 15/16" H x 65 1/8" W x 31 1/8" D	63 15/16" H x 88 11/32" W x 31 1/8" D

PIZZA PREP TABLE REFRIGERATORS



**UCPP466-SS61A:
65" 2 Door Refrigerated
Pizza Prep Table**



**UCPP488-SS61A:
88" 3 Door Refrigerated
Pizza Prep Table**



Features and Specifications

- AISI 304 stainless steel interior and exterior with granite worktop, ETL sanitation certified
- NSF/ANSI Standard 7 compliant
- Temperature range: 28°F to 46°F
- Electronic digital temperature control with alarms
- Autodefrost
- High efficiency compressor, side mount, with 5 running amps
- Epoxy coated, sealed evaporator eliminates potential of corrosion
- Self-lubricating, sealed cast iron evaporator fan motor with high volume air flow design
- Interior rounded corners for easy cleaning
- CFC-free high-density polyurethane insulated cabinet
- Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P



Specification	CPP466	CP488
Volume	14 cu ft	21.89 cu ft
Refrigerant	Environmentally friendly R449a refrigerant: 10.6 oz (0.280 kg)	Environmentally friendly R449a refrigerant: 17.5 oz (0.500 kg)
Dimensions (H x W x D)	40 5/16" H x 65 1/8" W x 31 15/32" D	40 5/16" H x 88 3/8" W x 31 15/32" D

PREP TOP GLASS COOLERS

UCGAC166:
65" Prep Top Glass Cooler



UCGAC223:
88" Prep Top Glass Cooler



Features and Specifications

- Stainless steel and glass construction
- Temperature range: 28°F to 46°F
- Electronic control
- Factory pre-wired for dedicated outlet, 11 ft cord and plug included NEMA 5-15P
- NSF/ANSI Standard 7 compliant



Intertek

Specification	CGAC166	CGAC223
Storage Capacity	7 GN 1/3 pans (not included)	10 GN 1/3 pans (not included)
Refrigerant	R134a refrigerant: 7.0 oz (0.200 kg)	R134a refrigerant: 8.8 oz (0.250 kg)
Dimensions (H x W x D)	17 11/16" H x 65 1/8" W X 13 5/32" D	17 11/16" H x 88 11/32" W X 13 5/32" D



STORAGE CABINET



UCCATP: 6 Drawer Ambient Storage Cabinet

Features and Specifications

- AISI 304 stainless steel interior and exterior
- NSF/ANSI Standard 7 compliant
- Prep table storage companion
- Perfect pizza dough storage
- Holds up to 6 dough boxes (25 5/8" W X 18" D X 3 1/4" H)
- Casters included



Specification	UCCATP
Dimensions (H x W x D)	33 3/8" H x 23 3/4" W x 31 1/8" D
Number of Drawers	6





PIZZA AND FOOD PREP TABLES

- Complete refrigerated food preparation stations perfect for assembling pizzas, sandwiches, salads and more
- Temperature range: 28°F to 46°F
- CFC-free high-density polyurethane insulated cabinet
- Interior rounded corners for easy cleaning
- 2-door and 3-door configurations available
- AISI 304 Stainless steel interior and exterior
- Easy to use controls with alarms
- NSF/ANSI Standard 7 compliant
- 1 Year (parts and labor) / 5 year sealed system (parts) – see complete warranty for details

SEE ALL THAT U-LINE COMMERCIAL HAS TO OFFER



Reach-In Refrigerators & Freezers • Dispensers • Ice Machines • Undercounter Refrigeration & Wine • Back Bar Refrigeration • Blast Chillers & Shock Freezers
Base Refrigerators & Freezers • Pizza & Food Prep Tables

THE MIDDLELEY CORPORATION

