

Megatop Sandwich Prep Table HKN-SPMT28R1S



HURAKAN

Item #: HKN-SPT28R1S Project: _____
Qty: _____ Date: _____ Approval: _____



Features

- ✓ Exterior SS430, interior pre-coated aluminum
- ✓ Self-closing hinged door, foamed cabinet, magnetic door gaskets
- ✓ Ventilated (air-cooled) system; bottom-mounted HUAYI NUT55NR compressor; finned-aluminum condenser & evaporator; condenser & circulation fans
- ✓ Digital thermostat (Dixell/CAREL)

Technical Data

Width	28 7/8 Inches
Depth	35 1/8 Inches
Height	47 1/8 Inches
Power Cord Length	118 Inches
Cutting Board Width	9 1/2 Inches
Interior Width	24 3/4 Inches
Right Door Opening Width	51 7/8 Inches
Cutting Board Depth	5 Inches
Interior Depth	25 3/8 Inches



ETL, US



5-15P



ETL Sanitation

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

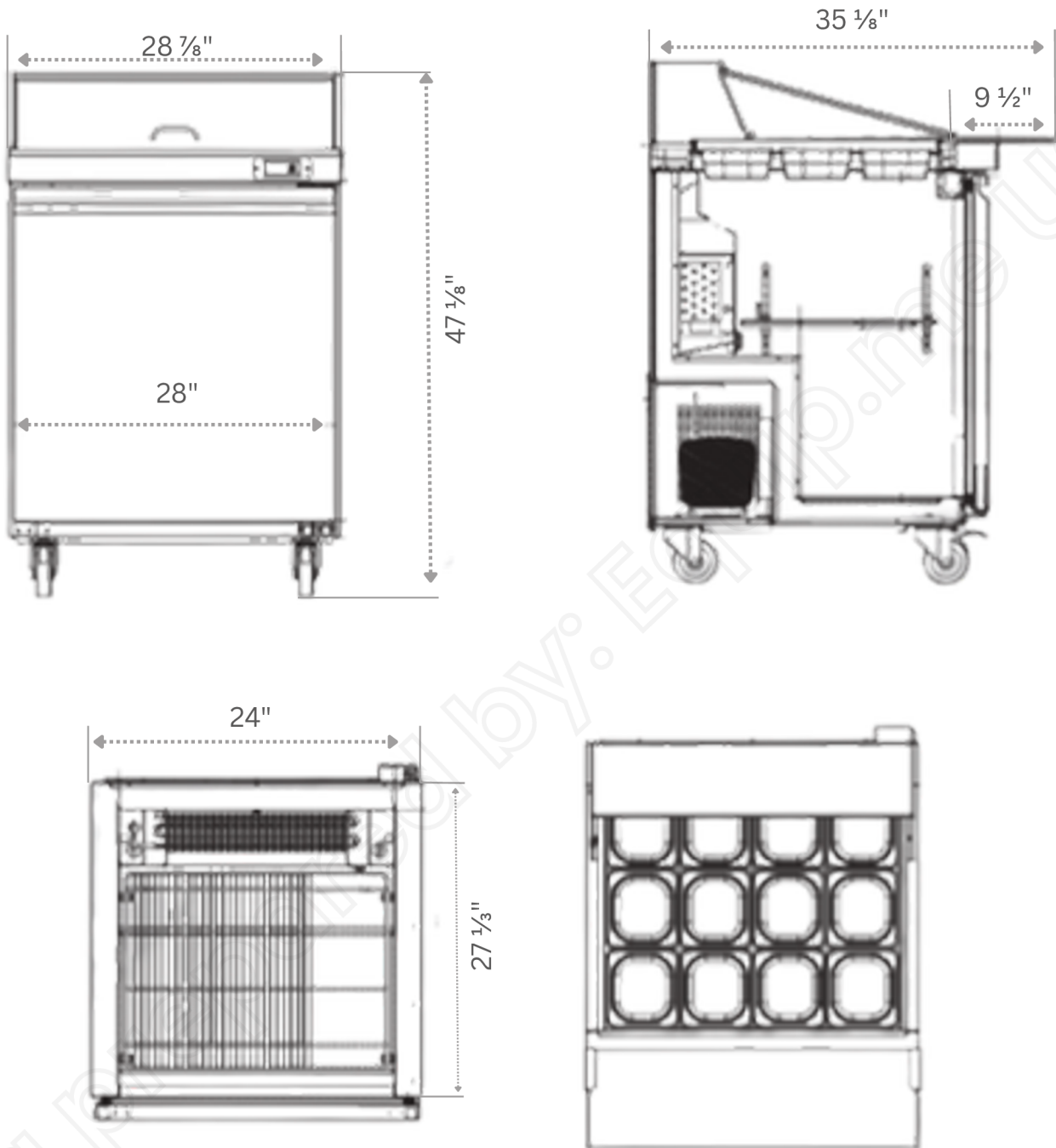
Interior Height	28 7/8 Inches
Work Surface Height	38 5/8 Inches
Amps	3.2 A
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	12
1/9 Size Pan Capacity	/
Access Type	Hinge (self-closing)
Condenser / Evaporator	Finned aluminum
Capacity	6.96 cu. ft.
Casters	4 (2 with brake)
Compressor Location	Bottom
Compressor Model	HUAYI NUT55NR
Door Style / Type	Hinged / Solid (foamed-in-place)
Features	Digital thermostat (CAREL/Dixell), Circulation Fan, Condenser Fan
Number of Doors	1 Door
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Shelf Type	Plastic-coated iron wire
Refrigerant Type	R290
Refrigeration Type	Ventilated (air-cooled)
Temperature Range	32–46 °F
Type	Prep Refrigeration



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Mega Top
Sandwich Prep Table
HKN-SPMT28R1S

Plan View





Notes & Details — Mega Top Series

More ingredients within reach. The raised Mega Top rail keeps your full mise en place at eye level and within arm's reach for faster tickets and fewer steps. Accepts 1/6 pans (capacity varies by model).

Built for the line. SS430 stainless exterior with a pre-coated aluminum interior stands up to daily rushes and wipes clean in seconds.

Even, reliable cooling. Ventilated (air-cooled) system circulates cold air evenly to every corner for consistent holding temps across the cabinet and top rail.

Power you can trust. Bottom-mounted HUAYI compressor (model varies by size) with finned-aluminum condenser & evaporator, plus dedicated condenser and circulation fans for steady performance and quick recovery.

Set it and cook. Digital thermostat (CAREL/Dixell) holds a safe 32–46 °F range to keep ingredients fresh and within HACCP guidelines. Refrigerant: R290.

Line-friendly ergonomics. Comfortable 38 5/8" work-surface height, self-closing hinged door(s) with magnetic gaskets, and adjustable, plastic-coated wire shelves to fit changing menus.

Service & sanitation made easy. Smooth surfaces, lift-off components, and 4 casters (2 with brake) simplify nightly cleaning and maintenance access.

Plug-and-play. 115 V / 60 Hz / 1 Ph, NEMA 5-15P—no special wiring required.

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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

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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.