

## Pizza Prep Tables

### PIZZA PREP TABLES WITH DRAWERS



#### BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTP Series Prep Tables enhance performance, hygiene, and efficiency in any pro kitchen. An advanced airflow system delivers uniform cooling, while eco-friendly R290 refrigeration maximizes energy savings. With a full-length Nylamid cutting board, digital controller, and roll-ready capacity for full-size sheet pans, Asber Pizza Prep Tables offer a versatile, high-capacity solution built for fast-paced pizza and foodservice operations.

#### INSULATION & ENERGY EFFICIENCY

##### High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3) for exceptional temperature retention and energy savings.
- Maximum thermal efficiency: 2" thick insulation throughout.
- Insulated lid keeps ingredients colder longer, cutting energy use and ensuring peak freshness through every rush.

#### INNOVATIVE AIRFLOW SYSTEM

##### Even Cooling for Maximum Food Freshness

- Unique airflow system: Cold air beneath the pans keeps ingredients at ideal temperatures without drying.
- Integrated bottom air panel: Blocks spills and directs airflow to the lower compartment for even cooling.

#### REFRIGERATION SYSTEM & PERFORMANCE

##### Efficient, Reliable, and Environmentally Friendly

- R290 Hydrocarbon refrigerant: Delivers quicker temperature recovery and lower energy consumption, ensuring environmental responsibility.
- Reversible Condensing Fan Motor: Ensuring optimal airflow, reduced maintenance, and improved long-term efficiency.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller with digital display provides accurate, easy-to-monitor temperature management.
- Temperature range: Maintains 32°F to 41°F in ambient conditions up to 100°F and 65% RH.

#### CONSTRUCTION & FEATURES

##### Durable, Safe, and Easy to Maintain

- Accepts standard 18" x 26" sheet pans, providing flexible storage options for busy commercial kitchens.

- Supplied with 1/3-size pans, 6" deep.
- Includes a full-length, removable 19" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

#### DRAWER SYSTEM & STORAGE FLEXIBILITY

##### Heavy-Duty, Hygienic, and Operator-Friendly

- Factory-installed stainless-steel drawer kits for maximum flexibility.
- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 110 pounds per drawer.
- Flexible configurations: Each drawer accommodates pan sizes from 1/9 to 1/1, up to 6" deep (pans sold separately).

#### OPERATOR-FOCUSED DESIGN

##### Ergonomic, Practical, and Sanitary

- Full-length recessed handles: Provide ergonomic access while maintaining a clean, professional appearance.
- In-step interior design: provides a superior door seal, reducing energy loss, and preventing condensation.
- Magnetic one-piece door gaskets: Ensure a tight seal to preserve internal temperatures; tool-free removable, simplifying cleaning and maintenance.
- Insulated lid with gasket to prevent air leakage and ensure a more efficient refrigeration system.
- Standard 5" casters (front with brakes) provide stability, mobility, and easy access for cleaning and maintenance.

#### CERTIFICATIONS

- NSF-7 Certified: Meets rigorous food safety and sanitation standards.
- ETL Listed: Certified for electrical and mechanical safety.
- DOE Compliant: Meets U.S. Department of Energy efficiency standards.

#### OPTIONS & ACCESSORIES

- Overshelf.
- Extra shelves.
- Garnish racks.
- 3" Casters.
- 6" Stainless-steel legs.



APTP 46 D2



APTP 67 D4



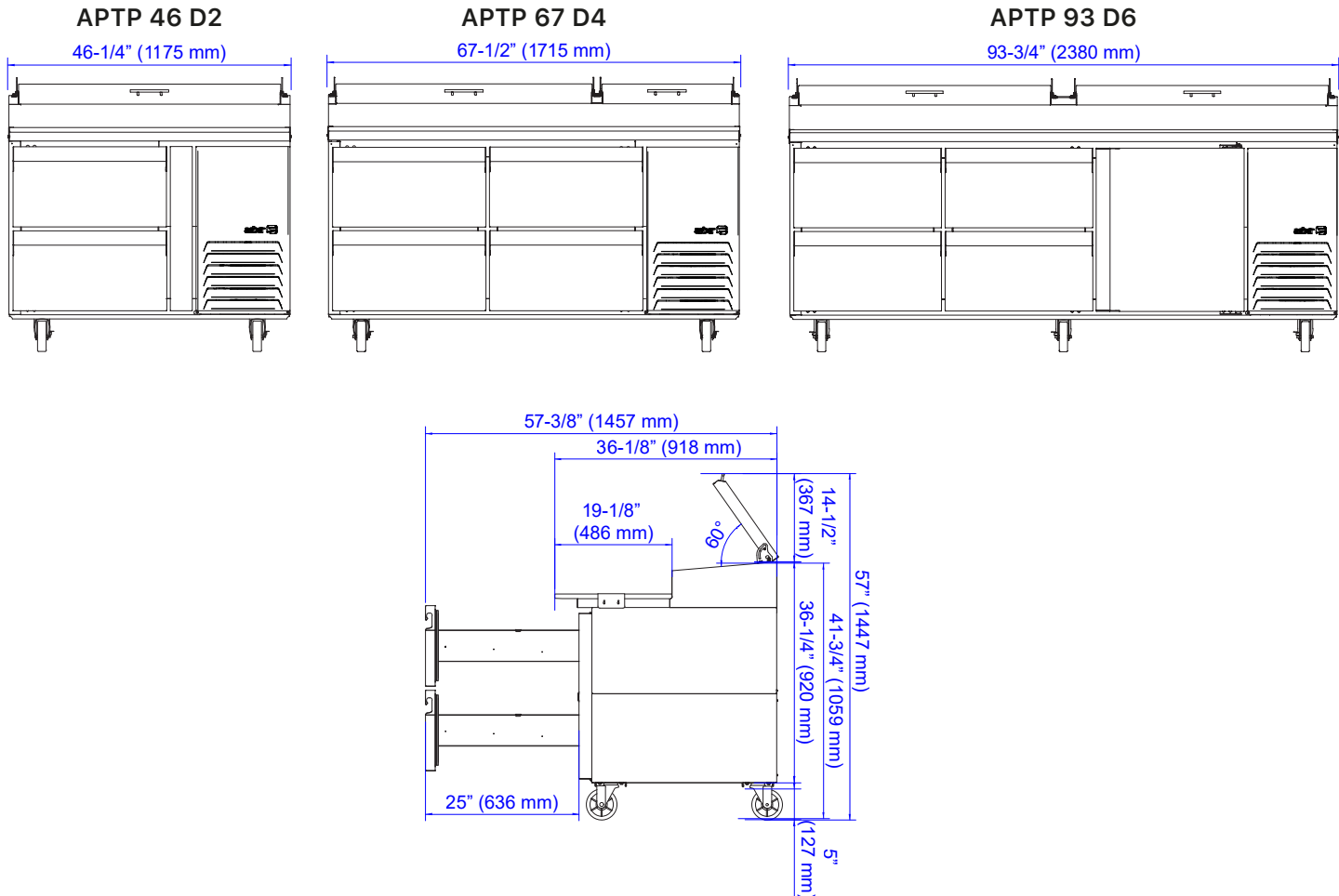
APTP 93 D4

| MODEL                          | DOORS | DRAWERS | CAPACITY |      | VOLTS -<br>FREQUENCY | POWER<br>HP | AMP. | EXTERIOR DIMENSIONS (in) |        |        | SHIPPING |      |
|--------------------------------|-------|---------|----------|------|----------------------|-------------|------|--------------------------|--------|--------|----------|------|
|                                |       |         | ft³      | Pans |                      |             |      | Width                    | Depth  | Height | Lbs      | ft³  |
| PIZZA PREP TABLES WITH DRAWERS |       |         |          |      |                      |             |      |                          |        |        |          |      |
| APTP 46 D2                     | 0     | 2       | 11.6     | 6    | 115V. - 60Hz.        | 1/3         | 3.0  | 46-1/4                   | 36-1/8 | 58-1/4 | 333      | 45.9 |
| APTP 67 D2                     | 1     | 2       | 20.8     | 9    | 115V. - 60Hz.        | 1/3         | 3.0  | 67-1/2                   | 36-1/8 | 58-1/4 | 437      | 67.1 |
| APTP 67 D4                     | 0     | 4       | 20.8     | 9    | 115V. - 60Hz.        | 1/3         | 3.0  | 67-1/2                   | 36-1/8 | 58-1/4 | 437      | 67.1 |
| APTP 93 D2                     | 2     | 2       | 30.2     | 12   | 115V. - 60Hz.        | 1/3         | 3.0  | 93-3/4                   | 36-1/8 | 58-1/4 | 578      | 91.8 |
| APTP 93 D4                     | 1     | 4       | 30.2     | 12   | 115V. - 60Hz.        | 1/3         | 3.0  | 93-3/4                   | 36-1/8 | 58-1/4 | 578      | 91.8 |
| APTP 93 D6                     | 0     | 6       | 30.2     | 12   | 115V. - 60Hz.        | 1/3         | 3.0  | 93-3/4                   | 36-1/8 | 58-1/4 | 578      | 91.8 |

SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

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PIZZA PREP TABLES WITH DRAWERS



| MODEL                    | APTP 46 D2    | APTP 67 D4 | APTP 93 D6 |
|--------------------------|---------------|------------|------------|
| ELECTRICAL DATA          |               |            |            |
| Volts - Frequency        | 115V. - 60Hz. |            |            |
| Power (HP)               | 1/3           |            |            |
| Full Amp Load            | 3.0           |            |            |
| Plug Type                | NEMA 5-15P    |            |            |
| Refrigerant              | R290          |            |            |
| SHIPPING DIMENSIONS (in) |               |            |            |
| Width                    | 48-7/8        | 70-1/8     | 96-1/8     |
| Depth                    | 36-1/4        |            |            |
| Height                   | 45-5/8        |            |            |



## 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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