

Mega-Top Prep Tables



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTM Series Prep Tables are engineered to be the cornerstone of any commercial kitchen, providing unmatched durability, hygiene, and efficiency. Constructed with a robust stainless-steel exterior on the front and sides, these units are built to withstand the rigorous demands of busy restaurant environments. Inside, each unit features a full stainless-steel interior, delivering exceptional strength and ease of cleaning. Coved corner floors meet NSF standards, enhancing sanitation and setting a new standard for food safety and long-term reliability.

INSULATION & ENERGY EFFICIENCY

High Performance, Environmentally Responsible Design

- Ecomate™ insulation: Industry-leading, eco-friendly technology (ODP-0, GWP-3), provides superior temperature retention and energy-savings even under heavy-duty kitchen conditions.
- Maximum thermal efficiency: 2" thick insulation throughout.

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.
- Hermetic compressor system with epoxy-coated evaporator provides long-lasting performance and corrosion resistance operation.
- Electronic controller 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

- Field-reversible doors on solid single-door models for flexible installation.
- Supplied with 1/6-size pans, 4" deep.
 - 27" model include (1) row 1/9-size pans, 4" deep.
- Accommodates up to 6" deep pans for added flexibility.
- Includes a full-length, removable 10" white Nylamid cutting board, NSF-approved for safe and sanitary food preparation.

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.
- 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.
- 3" Casters.
- 6" Stainless-steel legs.



APTM 27 12



APTM 36 15



APTM 60 24

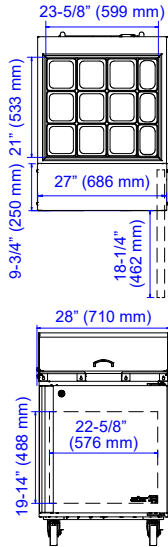
MODEL	DOORS	SHELVES	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP.	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans				Width	Depth	Height	Lbs	ft³
MEGA-TOP PREP TABLES												
APTM 27 12	1	1	6.9	3 + 9	115V. - 60Hz.	1/10	1.5	28	36-1/2	50-3/8	198	28.3
APTM 36 15	2	2	9.2	15	115V. - 60Hz.	1/10	1.5	37	36-1/2	50-3/8	258	35.3
APTM 48 18	2	2	13.3	18	115V. - 60Hz.	1/4	2.5	48-7/8	36-1/2	50-3/8	280	45.9
APTM 60 24	2	2	16.8	24	115V. - 60Hz.	1/4	2.5	60-7/8	36-1/2	50-3/8	337	56.5
APTM 72 30	3	3	20.6	30	115V. - 60Hz.	1/4	2.5	72-7/8	36-1/2	50-3/8	397	67.1

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

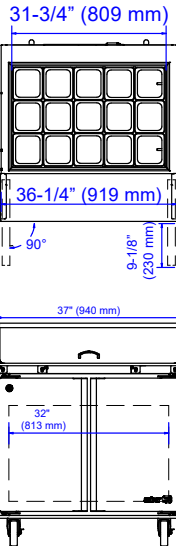
Mega-Top Prep Tables



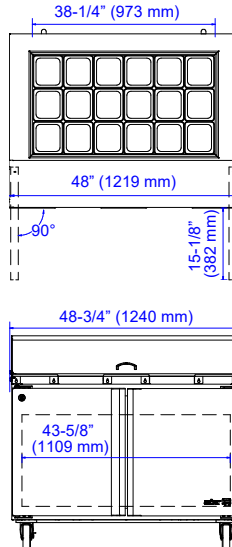
APTM 27 12



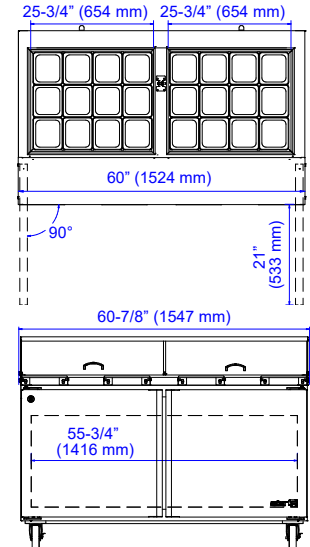
APTM 36 15



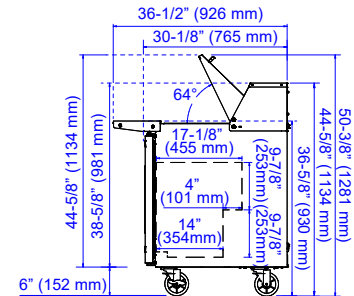
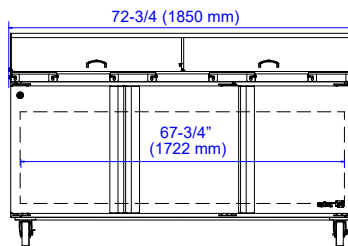
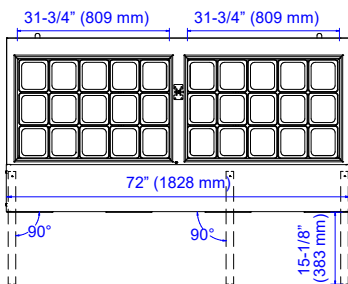
APTM 48 18



APTM 60 24



APTM 72 30



MODEL	APTM 27 12	APTM 36 15	APTM 48 18	APTM 60 24	APTM 72 30
ELECTRICAL DATA					
Volts - Frequency	115V. - 60Hz.				
Power (HP)	1/10		1/4		
Full Amp Load	1.5		2.5		
Plug Type	NEMA 5-15P				
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	31-1/2	40-1/8	52-3/8	64-1/8	76
Depth	33-1/2				
Height	46-1/2				



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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