

Salad & Sandwich Prep Tables

SALAD & SANDWICH PREP TABLES WITH DRAWERS



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber APTS Premium Line Prep Tables represent the next generation of professional refrigeration engineered for greater storage capacity, superior temperature control, and lasting durability. Featuring an exclusive base design that provides over 30% more interior space than most units in their class, these tables maximize usable storage without increasing footprint.

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.

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 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

- Exclusive base design increases interior capacity by over 30% compared to standard models.
- Field-reversible door offer 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.

DRAWER SYSTEM & STORAGE FLEXIBILITY

Heavy-Duty, Hygienic, and Operator-Friendly

- All-stainless-steel drawers: Built for durability and ease of use, providing long-lasting performance in busy kitchen environments.
- Factory-installed stainless-steel drawer kits for maximum flexibility.
- High-strength slides: Designed for smooth operation and dependable support under heavy use, rated for up to 88 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.
- Fixed top and drawer pan dividers: ensure stable pan placement, minimize cross-contamination, and keep ingredients neatly organized.
- 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.



APTS 27 8 D2 P



APTS 48 12 D4 P



APTS 60 16 D2 P

MODEL	DOORS	DRAWERS	CAPACITY		VOLTS - FREQUENCY	POWER HP	AMP.	EXTERIOR DIMENSIONS (in)			SHIPPING	
			ft³	Pans				Width	Depth	Height	Lbs	ft³
SALAD & SANDWICH PREP TABLES WITH DRAWERS												
APTS 27 8 D2 P	0	2	9.5	2 + 6	115V. - 60Hz.	1/10	1.5	27-3/4	30-1/8	46	207	31.8
APTS 48 12 D2 P	1	2	16.7	12	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	46	309	53.0
APTS 48 12 D4 P	0	4	16.7	12	115V. - 60Hz.	1/4	2.5	48-3/4	30-1/8	46	309	53.0
APTS 60 16 D2 P	1	2	20.6	16	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	46	362	63.6
APTS 60 16 D4 P	0	4	20.6	16	115V. - 60Hz.	1/4	2.5	60-5/8	30-1/8	46	362	63.6
APTS 72 18 D2 P	2	2	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8
APTS 72 18 D4 P	1	4	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8
APTS 72 18 D6 P	0	6	25.4	18	115V. - 60Hz.	1/4	2.5	72-5/8	30-1/8	46	419	84.8

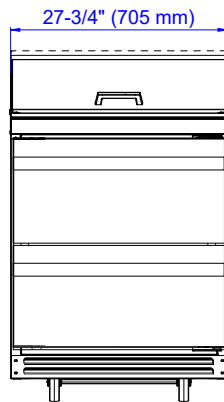
SPECIFICATIONS MAY CHANGE WITHOUT PRIOR NOTICE | HEIGHT INCLUDES CASTERS. | VALID FOR CONTINENTAL USA & CANADA. | SEP, 2026

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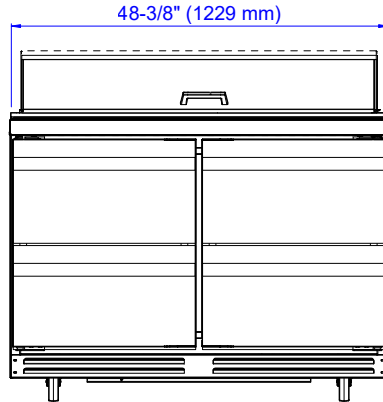
SALAD & SANDWICH PREP TABLES WITH DRAWERS



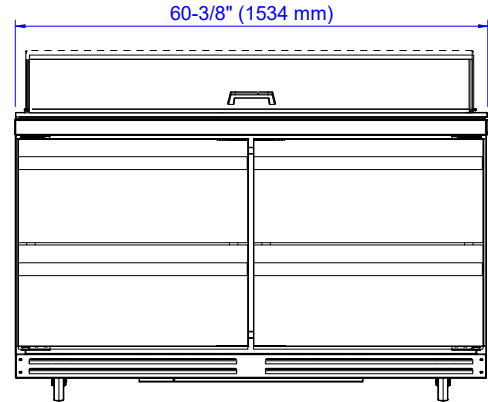
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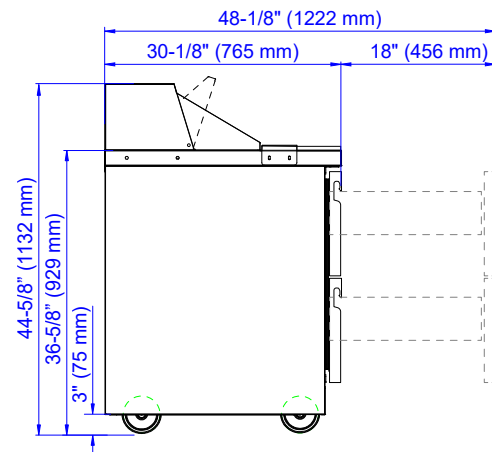
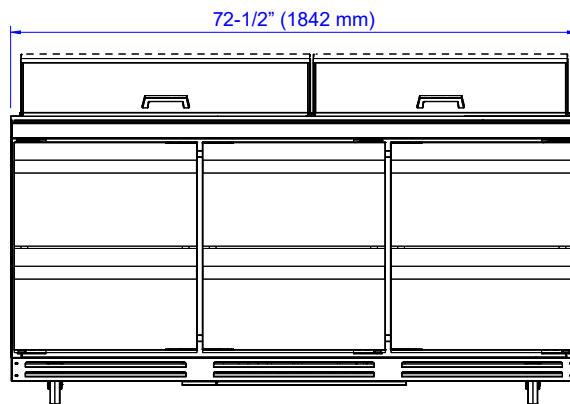
APTS 48 12 D4 P



APTS 60 16 D4 P



APTS 72 18 D6 P



MODEL	APTS 27 8 D2 P		APTS 48 12 D4 P	APTS 60 16 D4 P	APTS 72 18 D6 P
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				
SHIPPING DIMENSIONS (in)					
Width	31-1/2	52	64-1/8	76	
Depth	33-1/2				
Height	51-1/8				



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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