NORTH AMERICAN
RESTAURANT EQUIPMENT

60” MEGATOP SANDWICH PREP TABLE

Model A60M

Features

Intelligent Digital Temperature Controller
Precise control temperature based on user demand

Stable High Efficient Refrigeration System (back mounted)
Keep food fresh at required temperature

Environment-friendly Refrigerant R290
CFC free refrigerant, more efficient than other refrigerant

Adjustable Shelves
Heavy-duty PVC coated shelves

Internal Round Corner Design
No water leaking, easy for cleaning

Pre-installed Lockable Castors
Heavy-duty 4 castors, 2 with brake

Interior Food Grade 304 Stainless Steel
Ensure the food safety













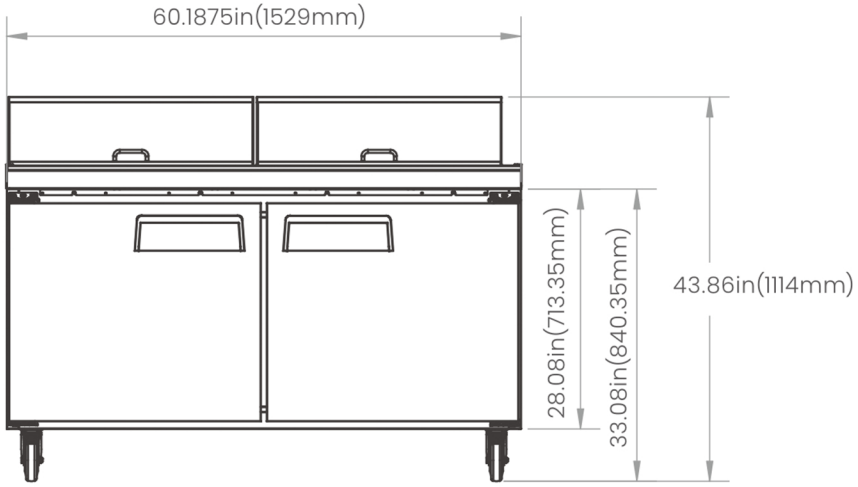
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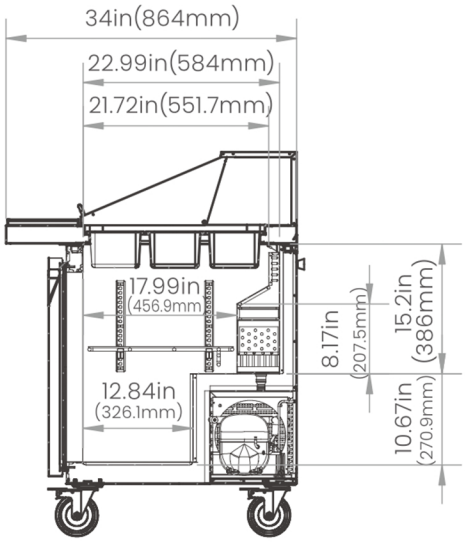
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PRECISION SERIES
by NORTH AMERICAN RESTAURANT EQUIPMENT

Product Specifications
Models A60M

60” MEGATOP SANDWICH PREP TABLE





Electrical

Cooling Type	Ventilated
Defrosting Mode	Automatic
Exterior Dimension	60.1875 x 34 x 43.86 in
Capacity (cu.ft.)/L	15.2 431 L
Doors No.	2
Shelves No.	2
Lock	NO
Temperature Range	33 ~ 40°F 0.5 ~ 4°C
Ambient Temperature	38°C / 60%RH
Int./Ext Finish	SUS304 / SUS201
Castors	4 wheels, 2 with brake
Refrigerant	R290
GN Pans	1 / 6 (24pcs)
Voltage	115V / 60Hz / 1P

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