



Pizza Prep Counters

REFRIGERATED PREP STATIONS

Designed specifically to assist a smooth pizza operation, our prep counters are kitted out with granite work surfaces and constructed entirely from the highest grade stainless steel.

With several options available including mobile units, ambient dough drawers and a host of sizes and combinations, we have a prep counter perfect for your operation!

Every pizza operation should invest in a built for purpose prep counter. Granite tops provide a none-stick work surface to stretch, top and scoop pizza bases effortlessly as well as temperature controlled storage to keep your toppings fresh and cool, without the need to store them away at the end of every shift!

Purpose built prep counters, with options to suit your operation.



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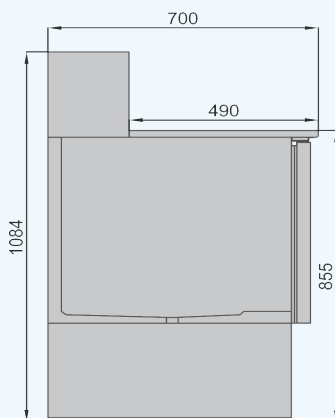
llk.

GRANITE TOP COUNTER WITH INTEGRATED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKP2/I	900	700	1084	855	250L/8.8CuFT	5 x 1/6 GN pans	90 Kg	13 Amp Plug
LLKP3/I	1365	700	1084	855	397L/14CuFT	8 x 1/6 GN pans	108 Kg	13 Amp Plug



Key Features

- Granite work surface
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling
- 35mm high density insulation
- Automatic off-cycle defrosting

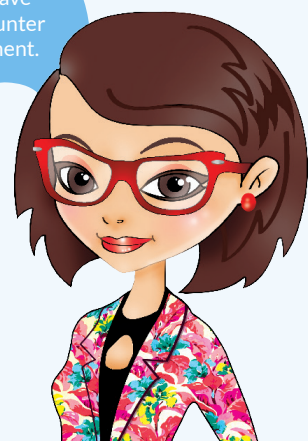
Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor set
- 1/1 GN Compatible shelf brackets (1 per door included)
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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We supply many options to make sure we have the perfect prep counter for your establishment.

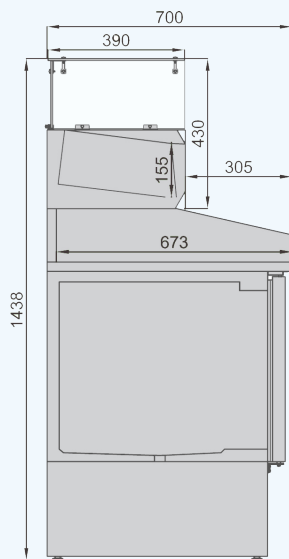


GRANITE TOP COUNTER WITH INDEPENDENTLY CONTROLLED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKP2/D	1410	700	1438	855	250L/8.8CuFT	6 x 1/3 GN pans	188 Kg	2 x13 Amp Plug
LLKP3	1410	700	1438	855	400L/14.1CuFT	6 x 1/3 GN pans	207 Kg	2 x 13 Amp Plug



Key Features

- Granite work surface
- Separate temperature controlled toppings holder unit
- Ambient dough drawers *P2/D model
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling
- 35mm high density insulation

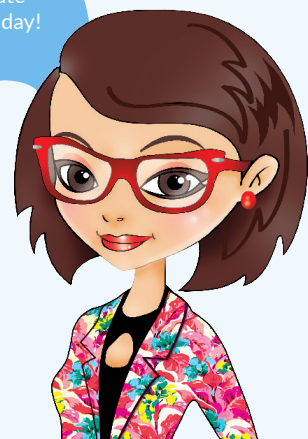
Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor set
- 1/1 GN Compatible shelf brackets (1 per door included)
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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No need to store away toppings in separate refrigeration every day!

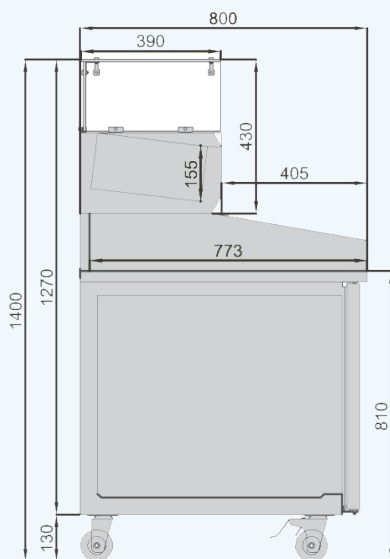


MOBILE GRANITE TOP COUNTER WITH INDEPENDENTLY CONTROLLED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKP1/MD	1510	800	1400	810	400L/14.1CuFT	6 x 1/3 GN pans	215 Kg	2 x 13 Amp Plug
LLKP2/MD	2025	800	1400	810	600L/21.2CuFT	9 x 1/3 GN pans	299 Kg	2 x 13 Amp Plug



Key Features

- Granite work surface
- Separate temperature controlled toppings holder unit
- Mounted on castors fitted with brakes
- Ambient dough drawers
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor extension kit to 900mm height
- 1/1 GN Compatible shelf brackets (1 per door included)
- Adjustable feet
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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Mounted on castors to make cleaning underneath and behind super easy!

