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Model	Capacity	Graduation
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KPC 5000-5	5 kg / 11 lb / 170 oz	1 g / 1/4 oz / 0.05 oz
KWS SW-06	3 kg / 3000 g / 96 oz / 6 lb	0.001 kg / 1 g / 0.05 oz / 0.002 lb
KWS SW-12	6 kg / 6000 g / 192 oz / 12 lb	0.002 kg / 2 g / 0.1 oz / 0.005 lb
KWS SW-30	15 kg / 15000 g / 480 oz / 30 lb	0.005 kg / 5 g / 0.2 oz / 0.01 lb
KWS SW-60	30 kg / 30000 g / 960 oz / 60 lb	0.01 kg / 10 g / 0.5 oz / 0.02 lb
KPC 160	5000 g / 180 oz	1 g / 0.1 oz

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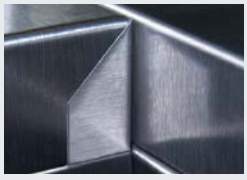
It's all about the prep:

5 things to look for in the perfect food prep table

HFP48-12-2S Food Prep Table



Zero Clearance

Whisper-Air-Over-Pan™

Removable *Pan Catcher™*

In a dynamic foodservice operation, choosing the wrong equipment wastes more than time and money, it also sets the stage for inefficiencies and possible food safety issues. Prep tables are essential foodservice tools. They combine a refrigeration unit and cooled food pans with a practical prep and cutting surface – so you can cool, prepare, assemble and store ingredients in one station – maximizing space and utility.

How can you ensure you're buying the right equipment for your business? Here are 5 things to consider:

1. **Reliability:** Refrigeration must work reliably. An improperly functioning prep table can lead to food safety issues. Choose one that's energy efficient, has long life benefits and is backed by a solid warranty.

2. **Space Optimization:** Not all food prep tables are designed the same. Consider the space you're working with, and then plan to optimize it with a table that offers the maximum interior storage for its footprint. For better workflow, choose an ergonomic, zero clearance design.

3. **Ventilation:** A prep table is first and foremost a refrigeration unit. Ample air circulation and a well ventilated design are vital for all refrigerators to optimize heat exchange. A low air velocity 'Air-Over-Pan' design is the best option to minimize food dehydration. Choose a 'front breathing' prep table that fits flush against the wall and both sides, leaving more available work space with no risk of restricted ventilation.

4. **Ease and Reduction of Maintenance:** Look at new technologies like finless condenser coils, an alternative to fin-type that often become clogged and draw more power. To keep costs down, consider a product that's designed to simplify self-maintenance – one with accessible parts for ease of cleaning. Failure to do basic maintenance can be costly and void your warranty.

5. **Ease of Sanitation:** Finally, since you're working with food, your prep table should be simple to sanitize. Opt for a table that provides the best access to easily contaminated surfaces. Coved corner interiors and easily removed components for thorough cleaning will enhance sanitation and food safety.

It's important to choose a prep table with a good ergonomic design and ample storage space. And don't forget the mechanics when making your choice, including air flow, ventilation, and ease of cleaning and maintenance. A smart decision now will save you time and money in the long run, and help ensure the quality and safety of your foodservice operation.

By Scott Brown, HABCO Manufacturing Inc.

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X13E-PLUS	13" ½-hp manual gravity feed slicer	$3,995
X13-PLUS	13" ½-hp manual gravity feed slicer with gauge plate interlock	$4,450
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825A-PLUS/Q	10" ⅓-hp manual gravity feed slicer	$1,250
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VCRG48-M	48" Manual Griddle	$1,695

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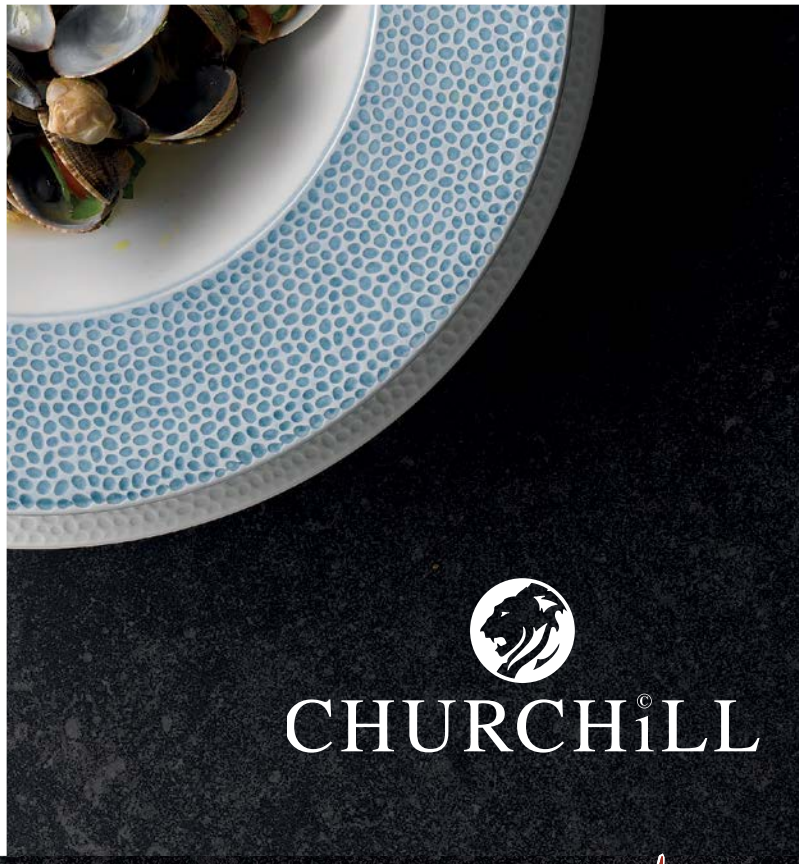

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