



HURAKAN

Sandwich Prep Table HKN-SPT28R1S

Item #: HKN-SPT28R1S Project: _____
Qty: _____ Date: _____ Approval: _____



Features

- ✓ Exterior SS430, interior pre-coated aluminum
- ✓ Self-closing hinged door, foamed cabinet, magnetic door gaskets
- ✓ Ventilated (air-cooled) system; bottom-mounted HUAYI NUT55NR compressor; finned-aluminum condenser & evaporator; condenser & circulation fans
- ✓ Digital thermostat (Dixell/CAREL)

Technical Data

Width	28 7/8 Inches
Depth	31 1/8 Inches
Height	45 Inches
Power Cord Length	118 Inches
Cutting Board Width	9 1/2 Inches
Interior Width	24 3/4 Inches
Right Door Opening Width	51 7/8 Inches
Cutting Board Depth	5 Inches
Interior Depth	25 3/8 Inches



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5-15P



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Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.

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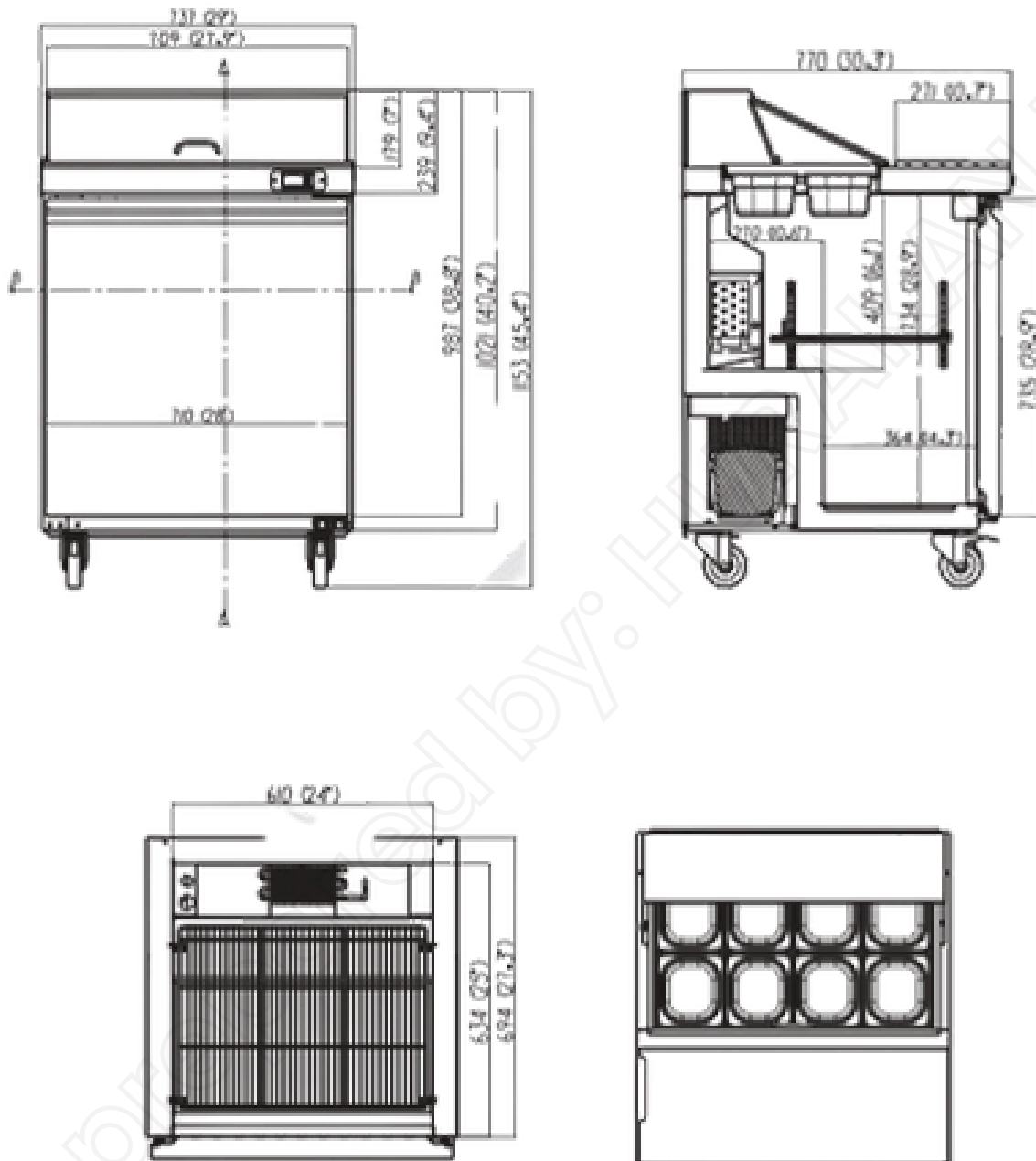


Technical Data

Interior Height	28 7/8 Inches
Work Surface Height	38 5/8 Inches
Amps	2.9 A
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	8
1/9 Size Pan Capacity	/
Access Type	Hinge (self-closing)
Condenser / Evaporator	Finned aluminum
Capacity	7.24 cu. ft.
Casters	4 (2 with brake)
Compressor Location	Bottom
Compressor Model	HUAYI NUT55NR
Door Style / Type	Hinged / Solid (foamed-in-place)
Features	Digital thermostat (CAREL/Dixell), Circulation Fan, Condenser Fan
Number of Doors	1 Door
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Shelf Type	Plastic-coated iron wire
Refrigerant Type	R290
Refrigeration Type	Ventilated (air-cooled)
Temperature Range	33–41 °F
Type	Prep Refrigeration



Plan View





Notes & Details

This salad and sandwich prep table pairs an SS430 stainless-steel exterior with a pre-coated aluminum interior, delivering a robust, easy-to-clean build that stands up to daily use. Despite its compact footprint (28 7/8" W × 31 1/8" D × 45" H), it offers a practical 7.24 cu. ft (205 L) capacity and a comfortable 38 5/8" work-surface height for efficient prep.

A digital thermostat (CAREL/Dixell) provides precise temperature control to protect food safety, keeping ingredients in the safe 33–41 °F range. The ventilated (air-cooled) system uses a bottom-mounted HUAYI NUT55NR compressor with finned-aluminum condenser and evaporator and dedicated condenser/circulation fans for steady, reliable performance throughout busy service.

Designed for workflow, it includes a 9 1/2" × 5" cutting board 9 1/2" × 5" with **1/6-pan capacity: 8 pans (2×4)***, a plastic-coated wire shelf inside, and four casters (two with brakes) for easy cleaning and service access. The unit runs on 115 V / 60 Hz / 1 Ph at 2.9 A and uses eco-friendly R290 refrigerant with a NEMA 5-15P plug—cost-effective to operate without compromising cooling consistency.

Overall, the HKN-SPT28R1S blends durable construction, precise controls, and line-friendly ergonomics to keep ingredients fresh and prep moving smoothly in any commercial kitchen.

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This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

5-15P



This unit comes with a NEMA 5-15P plug

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This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.