

Food Prep Refrigeration | Commercial Shopping Guide

Imagine having some extra space at the prep station of your commercial kitchen where you can cut and assemble your sandwiches, salads, and pizzas nice and quick. A food prep refrigerator is a life-saving equipment when you need to prepare salads, sandwiches and other items that require cold prepped ingredients all day long. It gives an extra refrigeration space and capacity to work with ease.

Advantages of a Food Prep Fridges

- ✓ You get an all-in-one refrigerator and cutting board
- ✓ It will give you an extra refrigerator storage space
- ✓ You can quickly assemble the ingredients and serve signature dishes right away

Types of Refrigerated Prep Station

The combo of a convenient working space and refrigerator enhances a smooth commercial kitchen workflow. The two major types of prep station fridges include:

- **Pizza Prep Refrigerator**
For pizza chains that need to deliver a scrumptious dose of pizzas all day long, pizza prep fridges commonly come with refrigerators around 4-8" above the workspace enabling the pizza-man to drop the toppings easily. The cutting boards are deeper with a large storage space underneath.
- **Sandwich Prep Fridges**
These tables have a shallower cutting board compared to the pizza tables and the pan area has fold-down lids. The refrigerator spaces are cooler under the counter having compressor inside the coolers.

Buying Guide

If you're looking to [buy food prep fridge for your foodservice business](#), here's what you should be considering:

- **Sizes**
Deciding the appropriate size is essential to find the perfect match that fits inside your kitchen. You will get a range of refrigerated prep tables from 27" to 93" but the one that slides in easily should be picked. Compare your floor size and the number of ingredients you need every day. Most of the sandwich prep fridges range from 27" to 72" while those of pizza preparation is mostly 44" to 93".

- **Drawers**

Instead of the hinged doors, a [refrigerated prep table](#) comes with drawers like those of [under-counter](#) or [worktop fridges](#). These prep tables are often configured with two drawers as a replacement to the cooler's hinge doors. A standard sandwich prep unit may comprise two hinged doors, one door, and two refrigerated drawers, or simply four refrigerated drawers. The one that adjusts best in your kitchen and provides appropriate storage space you need should be picked.

- **Pan Capacity**

The top of the prep table has a pan with variable capacity according to the brand and model. A standard pizza prep table usually comes with one, however, those for sandwiches mostly comprise two or more pans on top. The varying capacities will also affect the dimensions of the cutting board area so it depends what your preparation needs are, pan capacity should be calculated and checked accurately.

While the size, pan capacity, and storage drawers are the primary determinants of choosing the right food prep refrigerator for your kitchen, you might have to consider some other features as well. These features include the lids of the table, refrigeration power and capacity, and other additional options offered by the brand.