

4400 Series Prep Tables

Integrated design solutions that meet your needs





Fresh Solutions, Fit for You

Delfield's 4400 Series Meets Your Needs.

Our 4400 series prep tables provide an integrated design solution to your salad, sandwich and other meal preparation needs. Designed to be easy to work from, they provide a compact area where storage and assembly areas are combined to create an efficient production system. Labor productivity is high. Operational costs are low. Food is kept at safe, consistent temperatures, keeping your meal quality high and your food waste costs low.

Versatile design options let you configure Delfield's 4400 Series units to your needs.



Door/Drawer Locks



Exterior Thermometer



Interior Light



Door/Drawer Combinations



Double-sided Cutting Boards



Tray Slide Mounting

Pan Cutout Location variability



Features & Benefits



- A Reversible cutting board: Easy to clean, convenient to use. Antimicrobial treatment for increased sanitation.
- 5 Long life door gasket: Durable vinyl material, magnetic snap in type design for assured door seal and easy removal for cleaning or replacement. Protected from tearing by thermoformed ABS door liner that comes out past the gasket to keep pans, boxes and other items from coming into contact with the gasket as they are loaded and unloaded.
- 6 Mounted on casters: Casters make the unit easy to move for cleaning or reorganization.
- 7 Large capacity interiors: Lots of storage space and easy shelf adjustment.
- (8) Efficient, energy saving polyurethane foam insulation: A full 2" thick high density environmentally friendly, Kyoto Protocol compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout

A wide variety of Types, Sizes and Capacities...



(1)

27" wide to 72" wide





(9) Self closing doors: Hinges are concealed in the door to avoid damage. Cam lift system assures that the doors self-close past 90°, while staying open for convenient access at 120°.

(10) Insulated pan cover: Covers are insulated with ABS material to keep the heat out and avoid condensation on the exterior surface.

(11) Full length door handles: full length integral door, drawer and lid handles





- 14-gauge stainless steel profile
- 12-gauge stainless steel general construction
- Self lubricating Delrin rollers

Pan capacities from 6-1/6 pans to 30-1/6 pans

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Pan covers that fit your application.



Now with new GreenGenius[™] R290 Refrigeration





GreenGenius is Delfield's most energy efficient, environmentally friendly hydrocarbon based refrigeration system. GreenGenius was built from 60 years of Delfield refrigeration knowledge and uses natural refrigeration technology to produce Delfield's best refrigeration system ever. This new system uses R290 refrigerant, a natural hydrocarbon refrigerant that allows GreenGenius to meet and/or exceed new Department of Energy (DOE) and ENERGY STAR®

3.0 standards on most units. With adaptive defrost you never again have to worry about when your system will go into defrost, the system monitors the environment and automatically adjusts defrost times so you always have a clean, ice free evaporator, all the time. Look for this symbol on Delfield refrigeration products. The next generation of refrigeration system is here in GreenGenius.

Find out more about GreenGenius at www.delfield.com



+1 800.733.8821 | WWW.DELFIELD.COM

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Learn more at: www.delfield.com



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare[®] aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland[™], Convotherm[®], Crem[®], Delfield[®], fitkitchen[®], Frymaster[®], Garland[®], Kolpak[®], Lincoln[®], Manitowoc[®], Merco[®], Merrychef[®] and Multiplex[®].

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