

FREESTYLE® WORKSTATIONS

Prepare for a higher level of productivity.

Strength and durability...speed and efficiency...storage and workspace — it's all built in to an ergonomically designed workstation that will help your staff become more efficient and your operation more profitable.



- The ergonomic design maximizes usable kitchen space and provides added storage for packaging, smallwares, menus, ingredients, utensils and more
- An impressive total load-bearing capacity of 2,800 lbs.
 - each upper shelf has a 600-lb. capacity
 - bottom shelf capacity is 1,000 lbs.
- Plug and place steamers, microwaves, food warmers and other standard equipment
- Fast, easy cleaning of food prep surfaces and overall structure
- 30" deep stainless steel work surface provides plenty of area for prep work
- Open-base design delivers adequate space for a fridge under the work surface of the 48", 54" and 60" models
- Shelf and work surface heights adjust in 2" increments
- Add components or shelves without tools
- No front uprights for an uninterrupted work surface

Before you choose a workstation, consider why so many major national foodservice operations have turned to Freestyle® to improve storage, efficiency and productivity.

Freestyle® combines the versatility and flexibility of a freestanding unit while providing rock-solid strength and stability to support steamers, microwaves and other vital equipment

From the ability to add or reconfigure shelves quickly and without tools to the wide selection of accessories available — everything about Freestyle® is customizable.

Unlike most competitive units, Freestyle® doesn't require a bottom shelf for stability — freeing up floor space underneath for a refrigerator at a prep station or a safe at the Drive-Thru.

Storage is enhanced by virtue of a 2,800-lb. unit capacity...shelves that can be positioned in 2" increments...and shelf surface areas that are uninterrupted by front uprights.

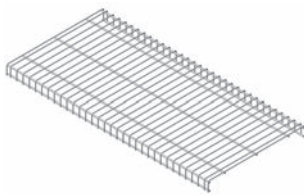


SPG's foodservice products are all manufactured to meet NSF standards. For specific items, visit www.nsf.org

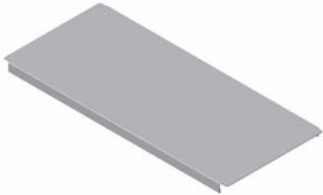


Check it out on our website!

Customizable with a complete line of accessories:



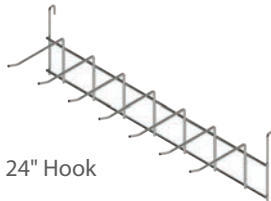
Wire Shelf Cover



Solid Shelf Cover



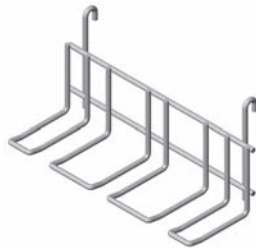
Grid Basket



24" Hook



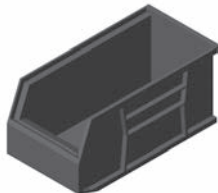
Spoodle Holder



Scoop Holder



Hanger Rails



Bins



Pot Hook Grey

Model No.	Prep Surface Widths	Overhead Shelf Widths	Lengths	Inside Clearance
WST1491E	30" (762 mm)	18" (457 mm)	60" (1524 mm)	56" (1429 mm)
WST1539E	30" (762 mm)	18" (457 mm)	54" (1372 mm)	50" (1276 mm)
WST1492E	30" (762 mm)	18" (457 mm)	48" (1219 mm)	44" (11245 mm)
WST1493E	30" (762 mm)	18" (457 mm)	36" (914 mm)	32" (819 mm)

Need Even More Capacity?

The innovative Freestyle® Brace can quickly and easily increase the weight capacity of a Freestyle® by 200 lbs. or 400 lbs. per shelf.

EXTRAORDINARY EFFICIENCY

From preparing the order to staging and serving, SPG has a complete line of products to make your Drive-Thru service faster, more efficient and more profitable.



ISS™ Drive-Thru Workstation

- 30" x 60" baseline drive thru workstation provides the ultimate in organization, accessibility and workspace
- Minimizes time, motion and effort required to stage orders
- Comes with overhead storage area, condiment bins, lower storage shelving area — and open area to accommodate undercounter equipment needs
- Can also be converted to use our condiment tower and order stager system
- Choose from Plating Plus™, Grey Bond® or Gold Bond® finishes
- Also available in:
 - 18", 24", and 36" depths
 - 30", 36", 42", 48", 54" and 60" lengths

Model No. WST1363Y

For an assembled unit, add "A" as suffix to the model no.



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ISS™ Open Base Workstation

- 30" x 30" baseline multi-purpose workstation is ideal as a prep station, drive-thru counter, sandwich-making stand, or equipment stand
- Available in all standard depths and lengths
- Upper and lower storage shelving
- Choose from a wide array of posts, shelves, shelf covers and accessories
- Durable design with shelves rated to support 1,250 lbs. of uniformly distributed weight
- Features Gold Bond® finish and a 10-year warranty against corrosion
- Available in a variety of essential sizes

Model No. WTO3030Y

For an assembled unit, add "A" as suffix to the model no.





ISS™ Under-Counter Condiment Cart

- Three open wire shelves, each with a built-in ledge to prevent condiment bins from falling
- Digital posts with casters
- Three bin blocker bars (one per shelf) prevent condiment bins from sliding to the back of each shelf

Model No.	Bins	L x W x H	
		(In.)	(mm)
WST1082C	12	18 x 24 x 24.5	455 x 610 x 623



ISS™ Order Stager

- Countertop organizer keeps orders separated and in proper sequence
- Right-to-left order flow
- Includes 3 divider bars and Divider Bar Holder (not shown in photo)

Model No.	W x L x H		Weight	
	(In.)	(mm.)	(Lbs)	(Kg.)
ORDSTAGL	21 x 30 x 6	540 x 762 x 152	6	3



ISS™ Condiment Towers

- A proven system to speed customers through at the counter and the drive thru window
- Gravity-fed bins keep condiments organized and deliver first-in, first-out inventory control
- Kit includes: two 29" gray posts, two 15" gray posts, 3-sided frame, 18" hanger bar, five 3-way bins; straw holder
- Two order flow options (left-to-right is "R" model; right-to-left is "L" model)
- Strong, wear resistant ABS plastic
- Also available in 18" lengths
- Shown with ISS™ Order Stager (not included)

Model No.	W x L x H		Weight	
	(In.)	(mm.)	(Lbs)	(Kg.)
CONDOW24L	24.5 x 24.5 x 30.5	622 x 622 x 750	3	14
CONDOW24R	24.5 x 24.5 x 30.5	622 x 622 x 750	3	14