



PrepMate™ MultiStation

# By your side until the job is done.



See it in action.  
[go.metro.com/prepmate](http://go.metro.com/prepmate)



Get it done faster with PrepMate™.  
The extra space you need to get more prep done.

PrepMate is a multifunctional workstation designed around the operator to eliminate space constraints and increase overall productivity. Chop, slide, clean, store or serve in a smaller footprint. PrepMate is efficiently sized & accessorized to maximize space and allow for a streamlined process and workflow.



SUPPORTS GOOD  
**HACCP**  
PROCESSES

# MultiStation?

Let PrepMate transform the way you work.



## Versatile.

Prepare raw meats like chicken, pork, beef or seafood. Create an efficient versatile workspace using buckets, totes, steam pans and more.



## Efficient.

From farm to table, chop, dice & slice through vegetables with the highest efficiency. Utilize the rail system with one side for scraps, and the other for multiple totes or pans.

**ADJUSTABLE**  
5 Working Heights



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20%

INCREASE



\* Penn State University Center for Food Innovation testing.

## Boost Productivity.

Research shows space and workflow gains are undeniable. Up to a 20% increase in productivity during food processing using PrepMate compared to traditional methods.

## Make it yours.



Drop-in totes with a magic ring or extended work surface.



Keep cutting boards and knives right at hand.



Tools are easy to find with a utensil & towel bar.



Total lock casters create a stable, yet mobile workstation.



LO4-220

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We put space to work.

an Ali Group Company



The Spirit of Excellence