

PICL Series

REFRIGERATION
AVANTCO

Refrigerated Pizza Prep Tables



- Insulated lid keeps ingredients safe and fresh
- Full length, 19 $\frac{7}{16}$ " deep cutting boards for staging large pizzas
- Refrigerated base keeps extra food pans and ingredients cold
- Interior depth of 27" fits dough proofing boxes
- Sleek, easy-to-clean stainless steel interior and exterior
- Built-in compressor with R-134a refrigerant
- ETL Sanitation Listed, NSF Compliant

178PICL2 - 72" Refrigerated Pizza Prep Table



Product Features



- Full length, 19 7/16" deep cutting board
- Top holds up to (9) 1/3 size food pans up to 6" deep
- Insulated lid for better temperature retention
- (2) Self closing swing doors with recessed handles
- Refrigerated base with (2) adjustable shelves included
- Stainless steel doors, sides and interior
- Includes (4) casters; (2) locking
- Temperature range of 32°F - 41°F

Technical Data

Dimensions

Exterior Dimensions	71"W x 36 15/16"D x 42 1/2"H
Interior Dimensions	48 1/2"W x 27 1/16"D x 23"H
Cutting Board Dimensions	70 5/8"W x 19 7/16"D
Net Volume (internal)	17 cu. ft.
Net Weight	341 lbs.
1/3 Size Pan Capacity	Up to (9) 6" deep pans
Packaging Dimensions	75"W x 36"D x 46"H

Cooling

Temperature Range	32° - 41°F
Refrigerant	R-134a
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Display	N/A
Temperature Controller	Digital
Horsepower	1/3

Construction

Exterior Material	430 Series stainless steel
Interior Material	304 Series stainless steel
Insulation Material	Foamed in place polyurethane
Number of Doors	2
Number of Shelves	2
Shelf Material	Plastic coated wire
Shelf Load Capacity	90 lbs.

Electrical

Voltage	120
Amps	9.8
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

A must-have part of any restaurant that prides itself on top-quality pizza, the Avantco PICL2 72" pizza prep table from Avantco helps your prep line work smarter and deliver a perfect product every time! A spacious, 19 7/16" deep, full-length cutting board acts as the main staging area for all of your culinary creations, providing plenty of room for even large pizza pies. Just behind the cutting board is the refrigerated topping rail, which holds up to (9) 1/3 size food pans (sold separately) filled with your most common ingredients at safe temperatures. This refrigerated prep table provides you the convenience of having all your ingredients and supplies in one main prep area.

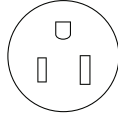
Below the work area, a refrigerated cabinet base gives room for extra topping pans (sold separately) and other ingredients, and 2 shelves on adjustable mounting brackets let you adapt easily to menu changes. The refrigeration system is also designed for superior efficiency, with a 1/3 hp compressor, foamed-in-place polyurethane insulation, and a fan to direct cold air to the topping rail where it's most needed.

Additional features of this prep table include a sleek and easy-to-clean stainless steel interior and exterior, insulated lids to lock in cold air on the top rail, (2) self-closing swing doors, and casters for easy mobility.

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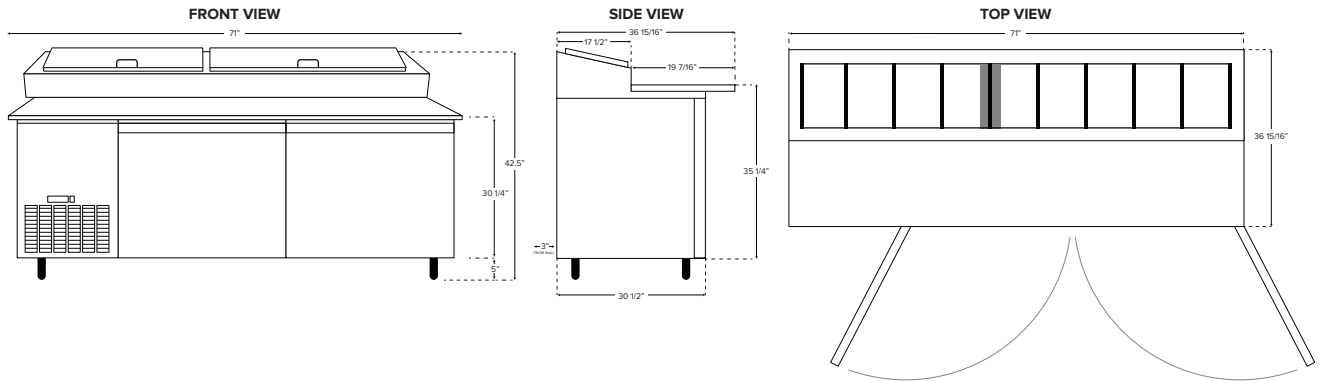


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NEMA 5-15P

Plan View



Warranty Information

This item is backed by a 1 year parts and labor warranty with 5 year warranty on the compressor, unless otherwise stated. For warranty inquiries or service, first locate the model number (located on the front of the unit, or inside the door jamb) and the bold number on the service plate (located on the front of the unit). Next, call 1-800-678-5517. You must have the model number and service plate number when contacting service technicians.



Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.

Avantco Refrigeration will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use unit within proper operating conditions specified by Avantco Refrigeration
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance such as cleaning the condenser coil.
- Installation in a non-commercial or residential application
- Products sold or used outside of the United States

Additionally, no claims can be made against this warranty for spoilage of product, loss of sales or profits, or any other consequential damages.

Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.