

Avantco APPT-49-HC 50" 1 Door Refrigerated Pizza Prep Table

Item #178APPT49HC



Technical Data

Width	49 7/8 Inches
Depth	31 1/2 Inches
Height	42 7/8 Inches
Power Cord Length	98 Inches
Cutting Board Width	49 7/8 Inches
Interior Width	27 7/16 Inches
Nominal Width	50 Inches
Packaging Width	55 1/8 Inches
Right Door Opening Width	27 7/16 Inches
Shelf Width	26 3/4 Inches

Features

- Stainless steel exterior and aluminum interior with 304 stainless steel floor
- Includes a 19 7/16" deep, built-in cutting board for convenient prep space
- Maintains temperatures between 33 and 40 degrees Fahrenheit
- Accommodates (6) 1/3 size, 6" deep food pans
- Uses R-290 refrigerant; 115V; 1/3 hp

Certifications



5-15P



ETL Sanitation



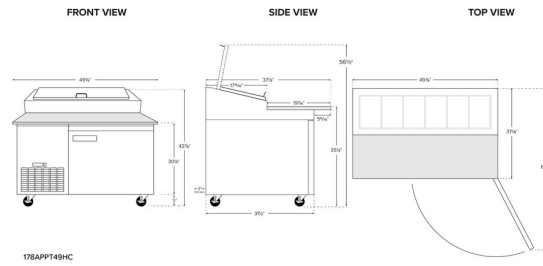
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Technical Data

Cutting Board Depth	19 7/16 Inches
Depth (with Cutting Board)	37 1/8 Inches
Depth with Door Open	62 7/8 Inches
Interior Depth	26 3/16 Inches
Packaging Depth	36 5/8 Inches
Shelf Depth	24 3/8 Inches
Cutting Board Height	3/4 Inch
Height with Lid Open	56 5/8 Inches
Interior Height	22 7/8 Inches
Packaging Height	45 7/8 Inches
Work Surface Height	35 1/4 Inches
Amps	3.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	350 Watts
1/3 Size Pan Capacity	6 Pans
Access Type	Doors
BTU (LBP)	652 BTU
Capacity	9.5 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Door Gaskets
Horsepower	1/3 hp
Insulation Material	Polyurethane Foam
Maximum Ambient Temperature	90 Degrees F
Net Weight	309 lb.
Number of Doors	1 Doors
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Shelf Material	Epoxy-Coated Steel
Starting Amps	10.5 Amps
Starting Wattage	1050 Watts
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.

Plan View



Notes & Details

Optimize your back-of-house operations with this Avantco APPT-49-HC 50" 1 door refrigerated pizza prep table, and better keep up with customer demands. Whether used in a university, pizza parlor, or resort, the unit will help streamline the pizza prep process with its convenient features and capacity. Its top rail, for instance, accommodates up to (6) 1/3 size food pans up to 6" deep (sold separately). These are great for holding common pizza toppings, from pepperoni and cheese to green pepper or ham. Plus, a lift-up lid encloses the pan rail to maintain proper, food safe temperatures. A full-length cutting board is mounted to the table surface, providing a place for slicing ingredients and assembling pies.

Beneath the workspace is a cabinet accessible through a single solid door. This space is great for storing back-up ingredients, such as sauce and dough, as well as less-common toppings. A 26 3/4" x 24 7/16" epoxy-coated steel shelf is included too, built to safely accommodate up to 88 lb. for reliable storage.

High-quality performance is made possible by the unit's refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It circulates R-290 refrigerant, which has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. As an added bonus, the temperature controller features an easy-to-use digital interface, and the defrost feature is automatic to simplify maintenance.

The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and painted aluminum interior with a 304 stainless steel floor, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention and adds structural rigidity for a long-lasting product. For operation, the prep table requires a 115V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.