

Item #: 178APPT71HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APPT-71-HC 71" 2 Door Refrigerated Pizza Prep Table

Item #178APPT71HC



Technical Data

| | |
|--------------------------|----------------|
| Width | 70 7/8 Inches |
| Depth | 37 1/8 Inches |
| Height | 42 7/8 Inches |
| Power Cord Length | 98 Inches |
| Cutting Board Width | 70 5/8 Inches |
| Interior Width | 48 3/8 Inches |
| Left Door Opening Width | 22 3/16 Inches |
| Nominal Width | 72 Inches |
| Right Door Opening Width | 22 3/16 Inches |
| Cutting Board Depth | 19 7/16 Inches |

Features

- 430 stainless steel exterior and aluminum interior with 304 stainless steel floor
- Temperature range of 33 – 40 degrees Fahrenheit
- Refrigerated base with (2) adjustable shelves included
- Top holds up to (9) 1/3 size food pans up to 6" deep (sold separately)
- 115V, 2/5 hp; 2.63 Amps

Certifications



ETL, US & Canada



ETL Sanitation

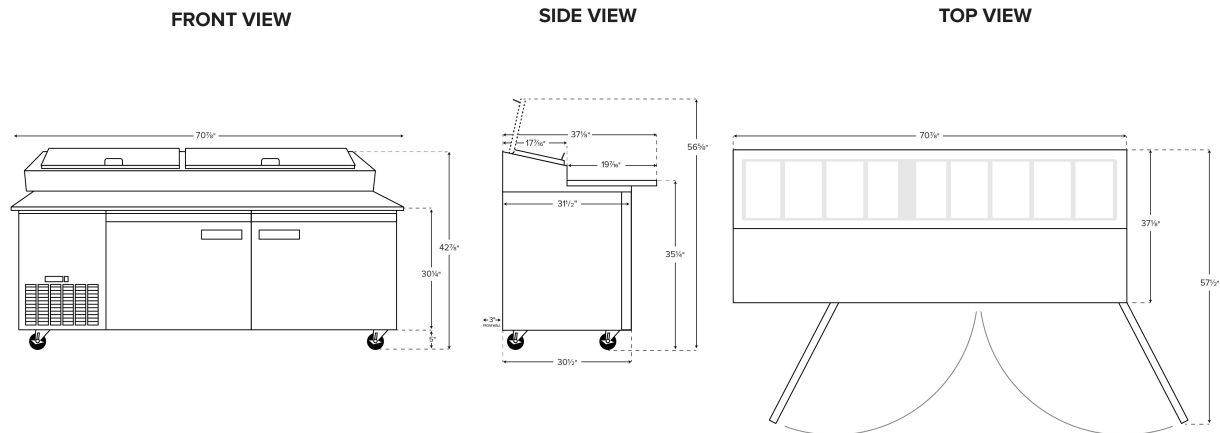


5-15P

Technical Data

| | |
|----------------------------|---------------------------------|
| Depth (with cutting board) | 37 1/8 Inches |
| Interior Depth | 22 7/8 Inches |
| Height with Lid Open | 56 5/8 Inches |
| Interior Height | 26 1/4 Inches |
| Work Surface Height | 35 1/4 Inches |
| Amps | 2.63 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| 1/3 Size Pan Capacity | 9 Pans |
| Access Type | Doors |
| BTU (LBP) | 974 BTU |
| Capacity | 16 cu. ft. |
| Compressor Location | Side Mounted |
| Compressor Style | Side / Rear Breathing |
| Construction | Stainless Steel and Aluminum |
| Door Style | Swing |
| Door Type | Solid |
| Features | Removable Magnetic Door Gaskets |
| Horsepower | 2/5 HP |
| Individual Shelf Capacity | 88 lb. |
| Number of Doors | 2 Doors |
| Number of Shelves | 2 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 3.9 oz. |
| Refrigerant Type | R-290 |
| Refrigeration Type | Air Cooled |
| Temperature Range | 33 - 40 Degrees F |
| Top Capacity | 353 lb. |

Plan View



178APPT71HC



Notes & Details

An economical and long-lasting option, the Avantco APPT-71-HC 71" pizza prep table helps your prep line work efficiently 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 large pizza pies. Just behind the cutting board is the refrigerated topping rail, which has a capacity of up to (9) 1/3 size food pans (sold separately) to hold your most common ingredients at safe temperatures.

Below the work area, a refrigerated cabinet base gives room for extra topping pans and dough proofing boxes, and 2 epoxy-coated shelves on adjustable mounting brackets let you adapt easily to menu changes. The refrigeration system is also designed for efficiency, with a 2/5 hp compressor, foamed-in-place polyurethane insulation, and a fan to direct cold air to the topping rail where it's most needed. This model uses R290 refrigerant, a smart choice for your business.

Additional features of this prep table include a stainless steel exterior with an aluminum interior and a 304 stainless steel floor, insulated lids to lock in cold air on the top rail, 2 self-closing swing doors, and casters so you can easily move the prep table for cleaning or maintenance. Divider bars are also included. A 115V electrical connection is required for operation.

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