

Item #: 178APPT91HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APPT-91-HC 92" 3 Door Refrigerated Pizza Prep Table

Item #178APPT91HC



Technical Data

| | |
|---------------------------|-----------------|
| Width | 91 15/16 Inches |
| Depth | 37 1/8 Inches |
| Height | 42 7/8 Inches |
| Power Cord Length | 98 Inches |
| Cutting Board Width | 91 15/16 Inches |
| Interior Width | 69 1/2 Inches |
| Left Door Opening Width | 20 3/8 Inches |
| Middle Door Opening Width | 20 7/16 Inches |
| Packaging Width | 97 Inches |
| Right Door Opening Width | 20 3/8 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 (12) 1/3 size, 6" deep food pans
- Uses R-290 refrigerant; 115V, 1/2 hp; 3.14 Amps

Certifications



5-15P



ETL Sanitation



ETL, US & Canada

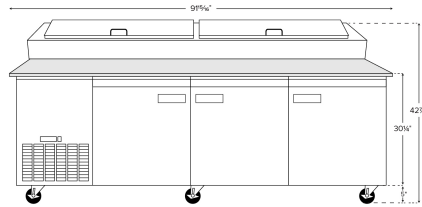


Technical Data

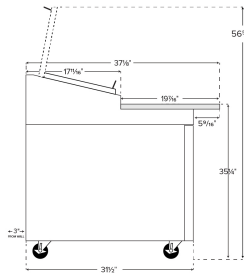
| | |
|-----------------------------|---|
| Shelf Width | 22 5/8 Inches |
| Cutting Board Depth | 19 7/16 Inches |
| Depth (with cutting board) | 37 1/8 Inches |
| Depth with Door Open | 55 3/4 Inches |
| Interior Depth | 26 3/16 Inches |
| Packaging Depth | 36 5/8 Inches |
| Shelf Depth | 24 3/8 Inches |
| Cutting Board Height | 3/4 Inches |
| 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 | 3.14 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| 1/3 Size Pan Capacity | 12 Pans |
| Access Type | Doors |
| BTU (LBP) | 1285 BTU |
| Capacity | 24.2 cu. ft. |
| 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 | 1/2 HP |
| Individual Shelf Capacity | 88 lb. |
| Insulation Material | Polyurethane Foam |
| Maximum Ambient Temperature | 90 Degrees F |
| Net Weight | 534 lb. |
| Number of Doors | 3 Doors |
| Number of Shelves | 3 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 3.9 oz. |
| Refrigerant Type | R-290 |
| Refrigeration Type | Air Cooled |
| Shelf Material | Epoxy-Coated Steel |
| Temperature Range | 33 - 40 Degrees F |
| Top Capacity | 353 lb. |

Plan View

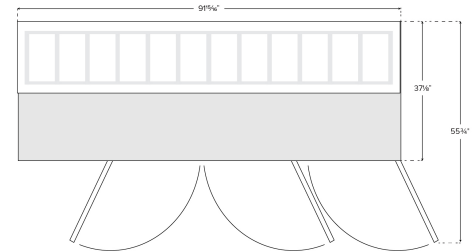
FRONT VIEW



SIDE VIEW



TOP VIEW



178APPT91HC

Notes & Details

Optimize your back-of-house operations with this Avantco APPT-91-HC 92" 3 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 (12) 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 3 solid doors. This space is great for storing back-up ingredients, such as sauce and dough, as well as less-common toppings. Three 22 11/16" x 24 7/16" epoxy-coated steel shelves are included too, each 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. Six heavy-duty 5" casters are included, providing the unit with convenient mobility, making cleaning and servicing a breeze! Just roll the unit away from the wall. 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.