

Item #: 178APT48HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APT-48-HC 48" 2 Door Refrigerated Sandwich Prep Table

Item #178APT48HC



Technical Data

Width	46 3/4 Inches
Depth	31 Inches
Height	42 3/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	46 3/4 Inches
Interior Width	42 7/8 Inches
Left Door Opening Width	19 3/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	19 3/8 Inches
Cutting Board Depth	11 1/2 Inches

Features

- Features an aluminum interior with 304 stainless steel floor
- Top holds up to (12) 1/6 size, 6" deep food pans (sold separately)
- Two self-closing swing doors with recessed handles
- Includes a removable full length, 11 1/2" deep cutting board
- 115V, 1/2 hp; 2.4 Amps

Certifications



ETL, US & Canada



5-15P

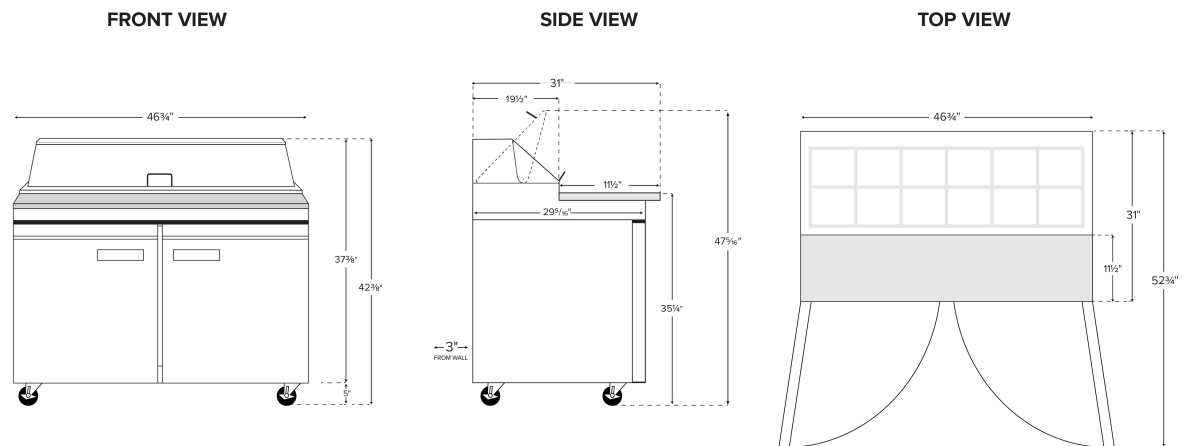


ETL Sanitation

Technical Data

Interior Depth	23 3/4 Inches
Height with Lid Open	47 5/16 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	2.4 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	12 Pans
Access Type	Doors
BTU (LBP)	1285 BTU
Capacity	12 cu. ft.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Hinge Location	Left/Right
Horsepower	1/2 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
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top
Type	Prep Refrigeration

Plan View



178APT48HC



Notes & Details

The perfect size for any operation that wants to add signature sandwiches and salads to the menu, the Avantco APT-48-HC 48" sandwich and salad prep table gives you the convenience of ingredient storage and plenty of prep space all in a small, space-saving footprint! This unit features a top that can hold up to (12) 1/6 size, 6" deep food pans full of your most commonly used meats, cheeses, and toppings, and an insulated lid to keep in cold temperatures when not in use. An 11 1/2" deep cutting board gives you plenty of space to assemble your culinary creations, and the exterior sides and door are made from 430 stainless steel to stand up to the rigors of day to day use.

To help you spend more time at the prep line, the refrigerated cabinet base below the work area gives you room to store extra ingredients, garnishes, condiments, or topping pans, and it is made of painted aluminum with a 304 stainless steel floor for durability. Plus, two adjustable epoxy coated shelves helps you stay organized. Thanks to the efficient, foamed-in-place polyurethane insulation, the unit maintains a temperature range of 33 to 40 degrees Fahrenheit. This ensures that all food held in the unit remains at a food safe temperature and is ready to serve to customers! At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area. Divider bars are also included for ultimate convenience.

This unit ensures optimal performance by operating with a 1/2 hp refrigeration system that circulates R290 refrigerant. It requires a 115V electrical connection 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.