

Item #: 178APT48MHC		Project:		
Otv:	Date:		Approval:	

Avantco APT-48M-HC 47" 2 Door Mega Top Refrigerated Sandwich Prep **Table**

Item #178APT48MHC







Technical Data

Width	47 Inches
Depth	35 Inches
Height	45 7/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	47 Inches
Interior Width	43 Inches
Left Door Opening Width	19 3/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	19 3/8 Inches
Cutting Board Depth	8 Inches

Features

- Stainless steel exterior and aluminum interior with 304 stainless steel floor
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- Mega top accommodates (18) 1/6 size, 6" deep food pans
- 115V; 1/2 hp; R-290 refrigerant; 2.4 Amps

Certifications



ETL Sanitation



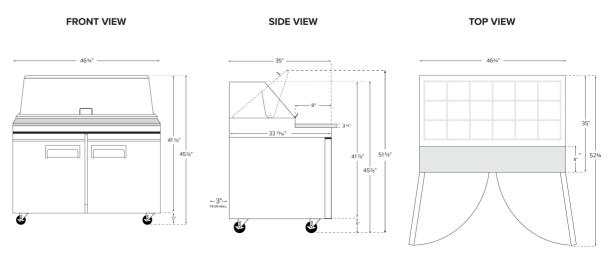




Technical Data

Interior Depth	23 1/2 Inches	
Height with Lid Open	51 5/8 Inches	
Interior Height	19 13/16 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	18 Pans	
Access Type	Doors	
BTU (LBP)	1285 BTU	
Capacity	12.6 cu. ft.	
Compressor Location	Rear Mounted	
Compressor Style	Side / Rear Breathing	
Construction	Stainless Steel and Aluminum	
Display Case Type	Refrigerated	
Door Style	Swing	
Door Type	Solid	
Features	Removable Magnetic Door Gaskets	
Hinge Location	Left/Right	
Horsepower	1/2 HP	
Individual Shelf Capacity	88 lb.	
Installation Type	Freestanding	
Net Volume	13 cu. ft.	
Number of Doors	2 Doors	
Number of Shelves	2 Shelves	
Plug Type	NEMA 5-15P	
Refrigerant Capacity	3.9 oz.	
Refrigerant Type	R-290	
Style	Counter Height	
Temperature Range	33 - 40 Degrees F	
Тор Туре	Mega Top	
Туре	Prep Refrigeration	

Plan View



178APT48MHC



Notes & Details

Optimize your back-of-house operations with this Avantco APT-48M-HC 47" 2 door mega top stainless steel refrigerated sandwich prep table, which allows you to better keep up with customer demand. Whether used in a university, sub shop, or hospital, the unit will help streamline the sandwich prep process with its convenient features and capacity. Its top accommodates up to (18) 1/6 size food pans up to 6" deep (sold separately). These pans are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food-safe temperatures.

A full-length cutting board, which is 8" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. The cutting board can even be removed for easy cleaning or swapped out with another board of your choosing. Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less-common toppings. Two epoxy-coated shelves are included, and each can accommodate up to 88 lb. of weight to help you with organizing your assorted supplies. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 1/2 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit using R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. You can control your unit freely using the built-in digital controls.

The construction of this unit is designed with commercial use in mind. It features a stainless steel exterior and an aluminum interior with a 304 stainless steel floor, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. 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.