



Avantco Refrigeration

Item #: 178APT60MHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APT-60M-HC 60" 2 Door Mega Top Refrigerated Sandwich Prep Table

Item #178APT60MHC



Technical Data

| | |
|--------------------------|----------------|
| Width | 60 1/4 Inches |
| Depth | 35 Inches |
| Height | 45 7/8 Inches |
| Power Cord Length | 84 Inches |
| Cutting Board Width | 60 Inches |
| Interior Width | 56 1/2 Inches |
| Left Door Opening Width | 26 1/16 Inches |
| Nominal Width | 60 Inches |
| Right Door Opening Width | 26 1/16 Inches |
| Shelf Width | 27 1/4 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 (24) 1/6 size, 6" deep food pans (sold separately)
- 115V; 1/4 hp; R-290 refrigerant

Certifications



ETL Sanitation



ETL, US & Canada

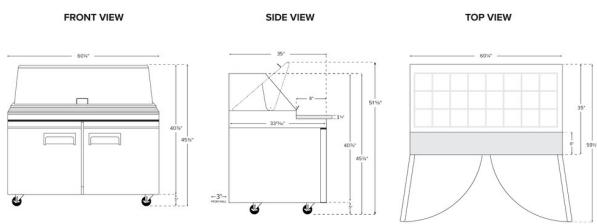


5-15P

Technical Data

| | |
|------------------------|---------------------------------|
| Cutting Board Depth | 8 Inches |
| Interior Depth | 23 1/2 Inches |
| Shelf Depth | 17 Inches |
| Height (with Lid Open) | 51 5/8 Inches |
| Interior Height | 19 13/16 Inches |
| Work Surface Height | 35 1/4 Inches |
| Amps | 5.4 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 540 Watts |
| 1/6 Size Pan Capacity | 24 Pans |
| Access Type | Doors |
| BTU (LBP) | 1285 BTU |
| Capacity | 15 cu. ft. |
| Capacity (per Shelf) | 88 lb. |
| 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 | 1/4 hp |
| Installation Type | Freestanding |
| Net Volume | 17 cu. ft. |
| Number of Doors | 2 Doors |
| Number of Shelves | 2 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 4.6 oz. |
| Refrigerant Type | R-290 |
| Starting Amps | 16.2 Amps |
| Starting Wattage | 1620 Watts |
| Style | Counter Height |
| Temperature Range | 33 - 40 Degrees F |
| Top Type | Mega Top |

Plan View



178AP750MHC

Notes & Details

Optimize your back-of-house operations with this Avantco APT-60M-HC 60" 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 (24) 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 1/4 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.