

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, US & Canada



5-15P

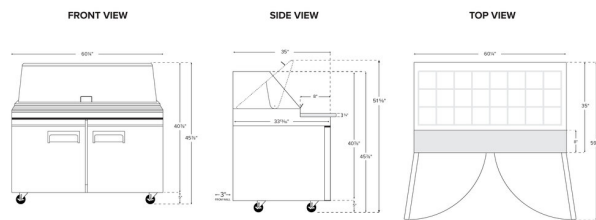


ETL Sanitation

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



17BAPT50MHC



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.