

Item #: 178AWT27RHC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco AWT-27R-HC 27" Worktop Refrigerator with 3 1/2" Backsplash

Item #178AWT27RHC



### Technical Data

Width	27 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Power Cord Length	84 Inches
Interior Width	22 1/4 Inches
Packaging Width	19 3/4 Inches
Right Door Opening Width	22 1/4 Inches
Shelf Width	21 7/8 Inches
Depth with Door Open	56 1/2 Inches
Interior Depth	22 7/8 Inches

### Features

- 430 type stainless steel exterior and aluminum interior with 304 stainless steel floor
- Foamed-in-place CFC- and HCFC-free polyurethane insulation increases energy efficiency
- Self-closing and stay-open door features for easy loading and unloading of product
- Door features easy-to-use recessed handle for quick interior access
- Maintains cold temperatures from 33 to 40 degrees Fahrenheit; 115V, 1/4 hp; 1.1 Amps

### Certifications



5-15P



ETL, US

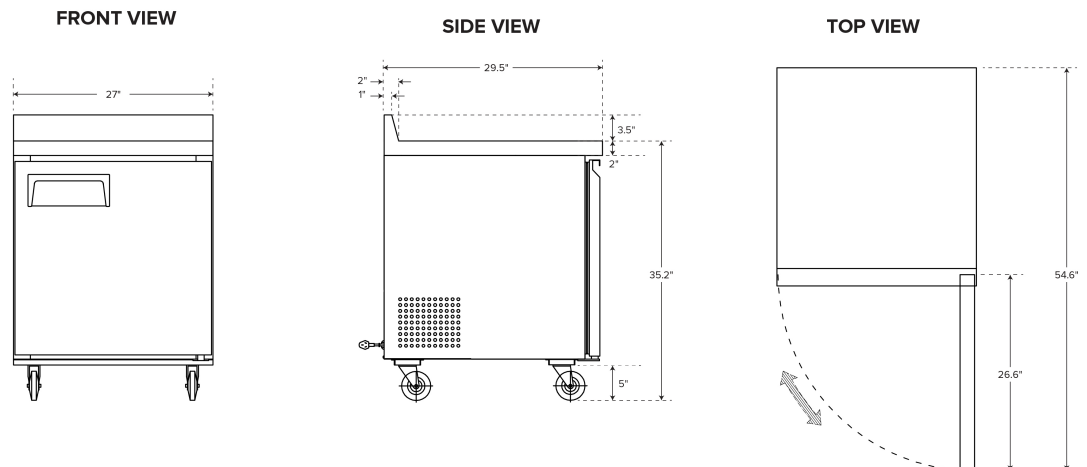


ETL Sanitation

## Technical Data

Packaging Depth	32 1/4 Inches
Shelf Depth	17 3/4 Inches
Interior Height	23 1/2 Inches
Packaging Height	40 1/8 Inches
Work Surface Height	35 1/4 Inches
Amps	1.1 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	666 BTU
Capacity	6.2 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 With Backsplash
Hinge Location	Right
Horsepower	1/4 HP
Individual Shelf Capacity	88 lb.
Insulation Material	Polyurethane Foam
Maximum Ambient Temperature	90 Degrees F
Net Weight	159 lb.
Number of Doors	1 Doors
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.8 oz.
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Capacity	441 lb.

## Plan View





## Notes & Details

Make food preparation as convenient as possible with the Avantco AWT-27R-HC 27" worktop refrigerator. With a spacious stainless steel worktop surface for slicing, dicing, assembling, mixing, and other food prep tasks, the unit features a 3 1/2" backsplash for wall protection and a refrigerated storage space below. The refrigerated portion is readily accessible through the door, which opens up to one epoxy coated shelf to help you organize your ingredients and best utilize the spacious interior. Plus, because it accommodates up to 88 lb., the shelf is well equipped for holding heavy bulk ingredients, from fresh produce to sauces, glazes, and other specialty condiments and garnishes.

This refrigerated unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments with ease. It features a 430 type stainless steel exterior, which provides both strength and a smooth, sleek appearance. The painted aluminum interior with a 304 stainless steel floor also offers the durability necessary for heavy, regular use.

This worktop refrigerator ensures optimal performance by operating with a 1/4 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures from 33 to 40 degrees Fahrenheit. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The foamed-in-place polyurethane insulation helps to retain cold temperatures, which ensures that all food held in the unit remains at food safe temperatures and ready for preparation or direct service to customers!

Operation of the refrigerator is easy, thanks to its special features, including a wall-mount thermometer, auto defrost function, and digital temperature controller. At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area. This worktop refrigerator 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](http://www.p65warnings.ca.gov).