

Item #: 178AWT60RHC Project: \_\_\_\_\_

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

## Avantco AWT-60R-HC 60" Worktop Refrigerator with 3 1/2" Backsplash

Item #178AWT60RHC



### Technical Data

Width	60 3/16 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Interior Width	55 5/8 Inches
Left Door Opening Width	25 11/16 Inches
Right Door Opening Width	25 11/16 Inches
Shelf Width	27 5/16 Inches
Interior Depth	23 1/2 Inches
Shelf Depth	17 Inches
Backsplash Height	3 1/2 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
- Double doors feature easy-to-use recessed handles for quick interior access
- Maintains cold temperatures from 33 to 40 degrees Fahrenheit; 1/5 hp; 2.9 Amps

### Certifications



5-15P



ETL Sanitation



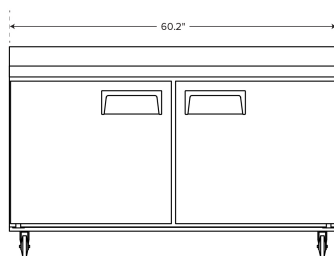
ETL, US

## Technical Data

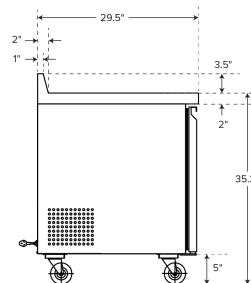
Interior Height	19 13/16 Inches
Work Surface Height	35 1/4 Inches
Caster Diameter	5 Inches
Amps	2.9 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	860 BTU
Capacity	15 cu. ft.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Casters Removable Magnetic Door Gaskets Self-Closing Doors Stay-Open Doors
Horsepower	1/5 HP
Individual Shelf Capacity	88 lb.
Maximum Ambient Temperature	100 Degrees F
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
Shelf Material	Plastic Coated Steel
Temperature Range	33 - 40 Degrees F
Top Capacity	441 lb.

## Plan View

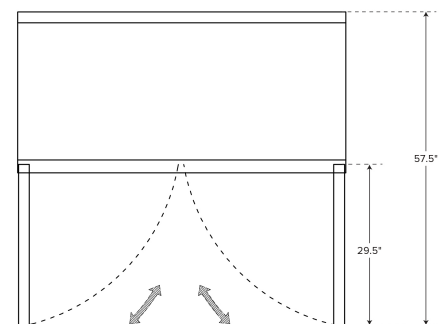
FRONT VIEW



SIDE VIEW



TOP VIEW





## Notes & Details

Make food preparation as convenient as possible with the Avantco AWT-60R-HC 60" 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 doors, which open up to 2 epoxy coated shelves to help you organize your ingredients and best utilize the spacious interior. Plus, because they accommodate up to 88 lb. each, the shelves are 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 1/5 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).