

Item #: 178AWT72RHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco AWT-72R-HC 72" Worktop Refrigerator with 3 1/2" Backsplash

Item #178AWT72RHC



Technical Data

Width	71 1/2 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Interior Width	66 15/16 Inches
Shelf Width	0 - 0 Inches
Interior Depth	23 1/2 Inches
Shelf Depth	17 Inches
Backsplash Height	3 1/2 Inches
Interior Height	19 13/16 Inches
Work Surface Height	35 1/4 Inches

Certifications



5-15P



ETL Sanitation

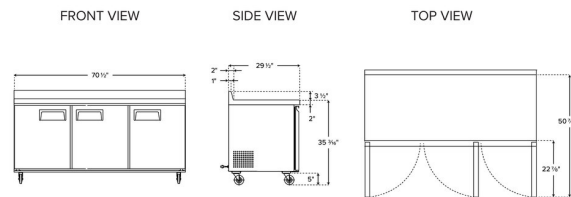


ETL, US

Technical Data

Caster Diameter	5 Inches
Amps	2.7 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	290 Watts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	860 BTU
Capacity	17 cu. ft.
Capacity (per Shelf)	88 lb.
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
Maximum Ambient Temperature	100 Degrees F
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
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-72R-HC 72" 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 3 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.