

Item #: 178SS1RGHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-1R-G-HC 29" Stainless Steel Glass Door Reach-In Refrigerator

Item #178SS1RGHC



Technical Data

Width	29 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	24 3/8 Inches
Right Door Opening Width	24 5/16 Inches
Shelf Width	20 7/8 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	25 3/16 Inches
Interior Height	60 1/4 Inches

Features

- Corrosion-resistant stainless steel exterior and interior with LED lighting
- Features 1 locking and self-closing door with double-pane tempered glass
- Perforated interior rear air duct for better air flow
- Digital temperature controller with automatic defrost function
- R290 refrigerant; 115V; 1/3 hp

Certifications



ETL, US



5-15P

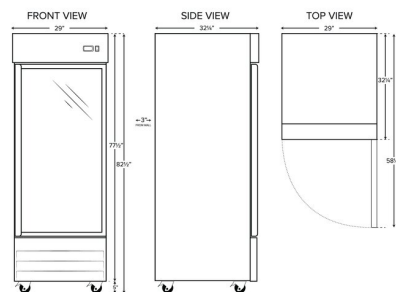


ETL Sanitation

Technical Data

Amps	3.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	348 Watts
Access Type	Doors
BTU (LBP)	881 BTU
Capacity	23.06 cu. ft.
Capacity (per Shelf)	100 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	All Stainless Steel
Door Style	Swing
Door Type	Glass
Dutch Half Doors	Without Dutch Half Doors
Features	LED Lighting Removable Magnetic Door Gaskets
Handle Material	Aluminum Alloy
Hinge Location	Right
Horsepower	1/3 hp
Installation Type	Freestanding
Number of Doors	1 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.2 oz.
Refrigerant Type	R-290
Sections	1 Section
Starting Amps	10.8 Amps
Starting Wattage	1044 Watts
Temperature Range	33 - 40 Degrees F
Type	Refrigerators

Plan View





Notes & Details

Providing impressive performance and dependable durability, this Avantco SS-1R-G-HC 29" stainless steel glass door reach-in refrigerator is engineered to hold your cold food investments in a food safe environment. Designed with a 430 stainless steel door and exterior sides, the unit features a sleek appearance that's matched with its ability to withstand busy, high-volume kitchens. Plus, the interior is 304 stainless steel, giving the unit superior corrosion resistance and cleanability; it won't become damaged by inevitable spills and messes. As a result, it's easier for your employees to maintain during the hustle and bustle of their daily tasks. For ultimate storage flexibility, this refrigerator comes with 3 epoxy coated shelves with a versatile shelf slide design that can accept full size food pans! LED interior lighting works to illuminate your products, while also being more energy efficient than standard incandescent lighting. Designed for your utmost convenience, the unit is sure to accommodate your ever-evolving needs as your business grows, expands, and transforms over time. For long-lasting quality assurance and peace of mind, this unit also comes with a 2 year Parts and Labor Warranty.

Programmed to maintain temperatures from 33-40 degrees Fahrenheit, this refrigerator ensures that all food products are held in a proper, food safe environment to preserve their quality and integrity. To help achieve this, the robust, bottom-mounted 1/3 hp compressor runs on R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For maximum structural rigidity, the entire cabinet is foamed-in place using polyurethane insulation.

An automatic defrost feature and a digital temperature control with digital display are integrated for intuitive use. The unit's clean lines and self-closing glass door allow you to display food to customers in a front-of-house setting and reduce openings to keep cold air from escaping. A set of casters provides the unit with mobility for cleaning. This item 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.