

Item #: 178SSCFT36HC Project: \_\_\_\_\_

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

## Avantco SS-CFT-36-HC 36" Stainless Steel Refrigerated Salad Bar / Cold Food Table

Item #178SSCFT36HC



### Technical Data

Width	36 7/16 Inches
Depth	29 1/2 Inches
Height	34 5/8 Inches
Power Cord Length	98 Inches
Interior Width	31 1/4 Inches
Left Door Opening Width	14 5/16 Inches
Right Door Opening Width	14 5/16 Inches
Interior Depth	19 7/8 Inches
Height Style	Standard Height
Interior Height	25 3/4 Inches

### Features

- Perfect for buffets, cafeterias, and other self-service applications
- Durable stainless steel construction and full length door handles
- Accepts 4" and 6" deep standard 1/3 and 1/6 size food pans
- Digital control with auto defrost
- Uses R290 refrigerant; 115V; 3/7 hp

### Certifications



5-15P



ETL Sanitation



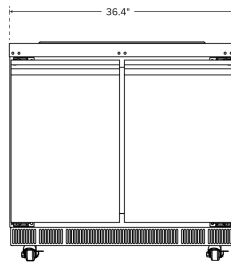
ETL, US & Canada

## Technical Data

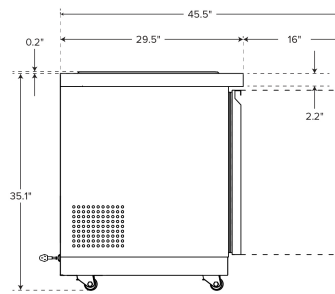
Amps	4 Amps
Phase	1 Phase
Voltage	115 Volts
Wattage	384 Watts
Base Style	Cabinet
Capacity	10.8 cu. ft.
Color	Silver
Compressor Location	Bottom Mounted
Features	Casters
Full Size Food Pan Capacity	2 Pans
Horsepower	3/7 HP
Individual Shelf Capacity	88 lb.
Material	Stainless Steel
Number of Shelves	2 Shelves
Refrigerant Capacity	2.8 oz.
Refrigerant Type	R-290
Shape	Rectangle
Starting Amps	12 Amps
Starting Wattage	1152 Watts
Style	Refrigerated Standard Height
Temperature Range	33 - 40 Degrees F
Type	Food Tables Salad Bars

## Plan View

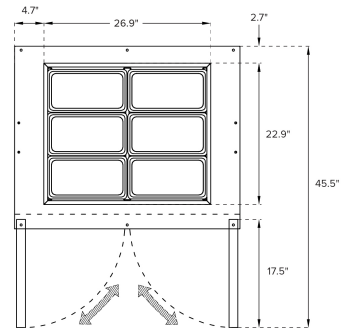
FRONT VIEW



SIDE VIEW



TOP VIEW





## Notes & Details

Create a convenient cold food serving area with this Avantco SS-CFT-36-HC 36" stainless steel refrigerated salad bar / cold food table! It's a sleek addition to any buffet, cafeteria, or other front-of-house area. This unit accepts 4" or 6" deep standard 1/3 or 1/6 size food pans.

The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. The unit can accommodate up to (6) 1/3 size or (12) 1/6 size 8" deep food pans (sold separately). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. (1) 15 13/16" x 17 1/8" plastic-coated steel shelf is included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies in the interior.

High-quality performance is made possible by the unit's 3/7 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. 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](http://www.p65warnings.ca.gov).