

Item #: 178SSCFT48HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-CFT-48-HC 48" Stainless Steel Refrigerated Salad Bar / Cold Food Table

Item #178SSCFT48HC



Technical Data

Width	47 Inches
Depth	29 1/2 Inches
Height	34 5/8 Inches
Power Cord Length	98 Inches
Interior Width	43 Inches
Left Door Opening Width	19 3/8 Inches
Right Door Opening Width	19 3/8 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, 1/2 hp; 2.4 Amps

Certifications



ETL, US



5-15P

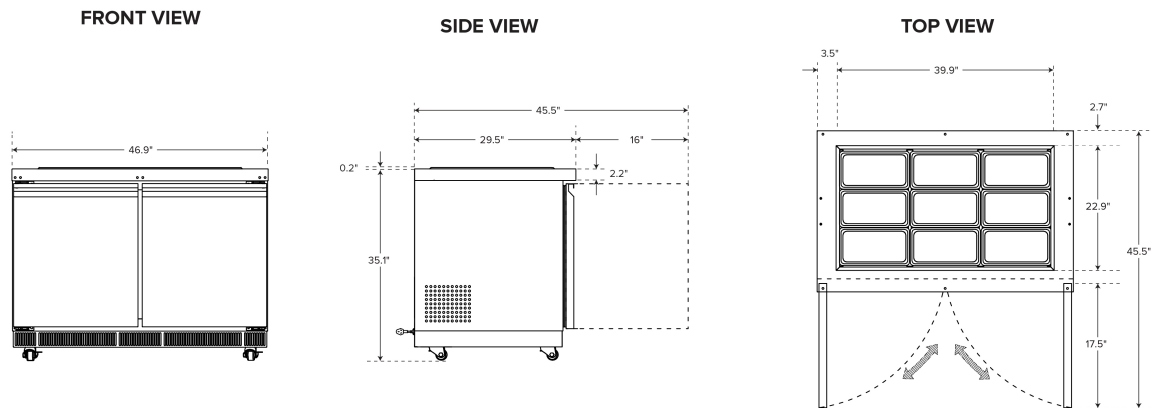


ETL Sanitation

Technical Data

Amps	2.4 Amps
Phase	1 Phase
Voltage	115 Volts
Base Style	Cabinet
Capacity	14 cu. ft.
Casters	Without Casters
Color	Silver
Compressor Location	Bottom Mounted
Full Size Pan Capacity	3
Horsepower	1/2 HP
Individual Shelf Capacity	88 lb.
Material	Stainless Steel
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.8 oz.
Refrigerant Type	R-290
Shape	Rectangle
Style	Refrigerated Standard Height
Temperature Range	33 - 40 Degrees F
Type	Food Tables Salad Bars

Plan View





Notes & Details

Create a convenient cold food serving area with this Avantco SS-CFT-48-HC 48" 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 (9) 1/3 size or (18) 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. (2) 20 13/16" x 17 1/8" plastic-coated steel shelves are included and each 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 1/2 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.