

Item #: 178SSPPT1 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SSPPT-1 45" 1 Door Refrigerated Pizza Prep Table

Item #178SSPPT1



Technical Data

Width	44 1/2 Inches
Depth	37 1/8 Inches
Height	42 13/16 Inches
Power Cord Length	98 1/2 Inches
Cutting Board Width	44 1/2 Inches
Interior Width	22 1/4 Inches
Nominal Width	44 Inches
Packaging Width	49 3/4 Inches
Right Door Opening Width	22 1/16 Inches
Shelf Width	21 1/2 Inches

Features

- Top rail accommodates (5) 1/3 size, 6" deep food pans
- Cutting board built-in for convenient prep space
- Maintains temperatures between 33 and 40 degrees Fahrenheit
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- R290 refrigerant; 115V; 1/3 hp; 1.88 Amps

Certifications



ETL Sanitation



ETL, US & Canada



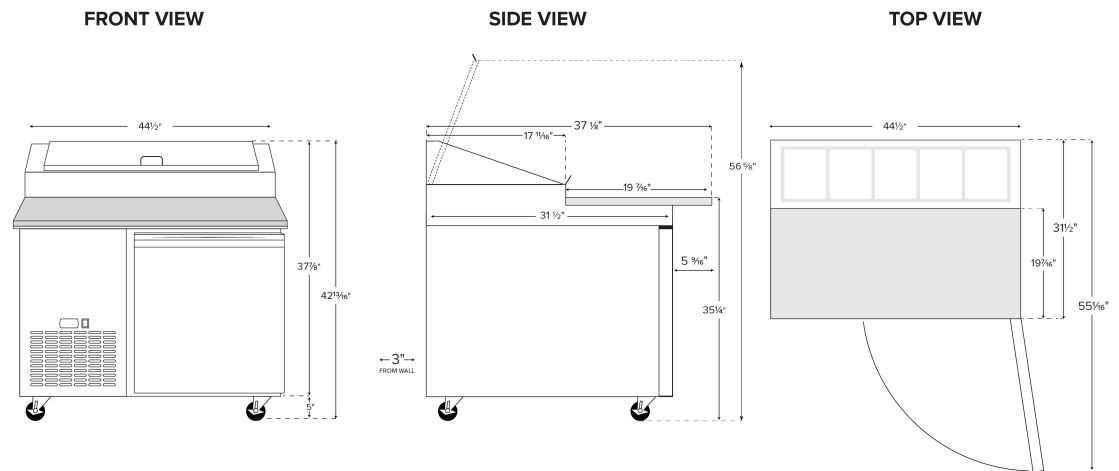
5-15P



Technical Data

Cutting Board Depth	19 7/16 Inches
Depth (with cutting board)	37 1/8 Inches
Interior Depth	26 3/16 Inches
Packaging Depth	36 5/8 Inches
Shelf Depth	24 3/8 Inches
Cutting Board Height	3/4 Inches
Height with Lid Open	56 5/8 Inches
Interior Height	22 7/8 Inches
Packaging Height	45 7/8 Inches
Work Surface Height	35 1/4 Inches
Amps	1.88 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/3 Size Pan Capacity	5 Pans
Access Type	Doors
BTU (LBP)	786 BTU
Capacity	7.6 cu. ft.
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller
Horsepower	1/3 HP
Individual Shelf Capacity	88 lb.
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	287 lb.
Number of Doors	1 Doors
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Shelf Material	Epoxy-Coated Steel
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.

Plan View



178SSPPT1

Notes & Details

Optimize your back-of-house operations with this Avantco SSPPT-1 45" 1 door refrigerated pizza prep table, which will allow you to better keep up with customer demands. Whether used in a university, pizza parlor, or resort, this unit is sure to streamline the pizza preparation process with its convenient features and capacity. Its top rail, for instance, accommodates up to (5) 1/3 size food pans up to 6" deep (sold separately). These pans are great for holding common pizza toppings, from pepperoni and cheese to green pepper or ham. Plus, a lift-up lid encloses the pan rail to maintain proper, food safe temperatures. A full-length cutting board, which is 19 7/16" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling pies. Divider bars are also included for ultimate convenience.

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as sauce and dough, as well as less common toppings. An epoxy-coated shelf is included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies.

The unit's 1/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit, ensures high-quality performance. It circulates R290 refrigerant, which is a specialized variant that has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

The unit's construction is tailor made for commercial use. It features a 430 type stainless steel exterior and 304 type stainless steel interior, and it's fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. 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.