

Avantco SSPPT-260 60" 2 Door Refrigerated Pizza Prep Table

Item #178SSPPT260



Technical Data

Height	43 Inches
Power Cord Length	98 Inches
Cutting Board Width	60 1/8 Inches
Interior Width	39 3/4 Inches
Left Door Opening Width	22 1/16 Inches
Nominal Width	60 Inches
Packaging Width	65 1/4 Inches
Right Door Opening Width	22 1/16 Inches
Shelf Width	15 3/16 - 23 1/8 Inches
Cutting Board Depth	19 7/16 Inches

Features

- Top rail accommodates up to (7) 1/3 size food pans up to 6" deep
- 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
- Includes 4" casters; 2/5 hp; 2.63 Amps;
- 2 year Parts and Labor Warranty ensures long-lasting peace of mind; 115V and R290 refrigerant

Certifications



ETL Sanitation



ETL US & Canada



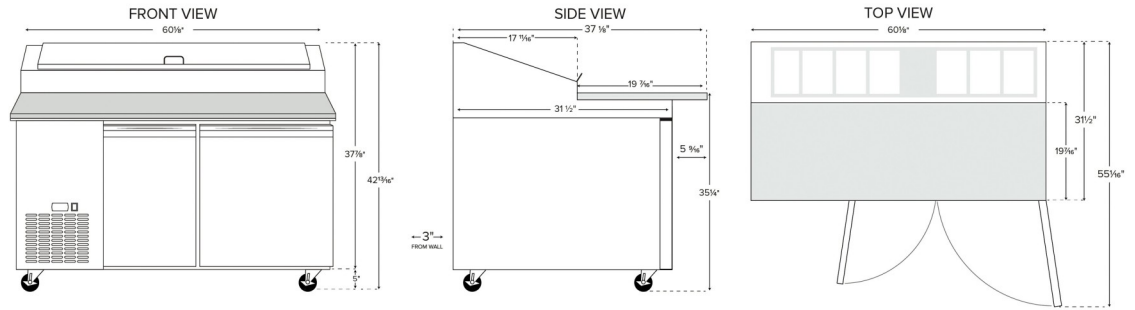
5-15P



Technical Data

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 3/4 Inches
Interior Height	22 7/8 Inches
Packaging Height	45 7/8 Inches
Work Surface Height	35 1/4 Inches
Amps	2.63 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/3 Size Pan Capacity	7 Pans
Access Type	Doors
BTU (LBP)	974 BTU
Capacity	16.7 cu. ft.
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller
Horsepower	2/5 HP
Individual Shelf Capacity	90 lb.
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	364 lb.
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Shelf Material	Epoxy-Coated Steel
Temperature Range	33 - 40 Degrees F

Plan View



Notes & Details

Optimize your back-of-house operations with this Avantco SSPPT-260 60" 2 door refrigerated pizza prep table, and better keep up with customer demands. Whether used in a university, pizza parlor, or resort, the unit will help streamline the pizza prep process with its convenient features and capacity. Its top rail, for instance, accommodates up to (7) 1/3 size food pans up to 6" deep (sold separately). These 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 is mounted to the table surface, providing a place for slicing ingredients and assembling pies.

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. Two epoxy-coated shelves are included and can accommodate up to 90 lb. of weight, helping to organize your assorted supplies. Additionally, this prep table has 4" casters, providing the unit with mobility. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It circulates R290 refrigerant, which has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

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. For operation, the prep table requires a 115V electrical connection. For long-lasting quality assurance and peace of mind, this unit also comes with a 2 year Parts and Labor Warranty.

⚠ 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.