

Avantco SSPPT-260B 60" 1 Door Refrigerated Pizza Prep Table with 2 Drawers

Item #178SSPPT260B



Technical Data

Width	60 Inches
Depth	31 1/2 Inches
Height	43 Inches
Power Cord Length	98 1/2 Inches
Cutting Board Width	60 Inches
Nominal Width	60 Inches
Cutting Board Depth	19 7/16 Inches
Depth (with Cutting Board)	37 1/8 Inches
Height with Lid Open	56 3/4 Inches
Work Surface Height	35 1/4 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; built-in drawers for added storage
- Includes 4" casters; 1/4 hp
- Note: only the refrigerated pizza prep table holds the ETL certification

Certifications



ETL Sanitation



ETL, US & Canada

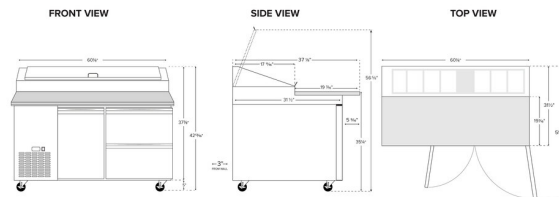
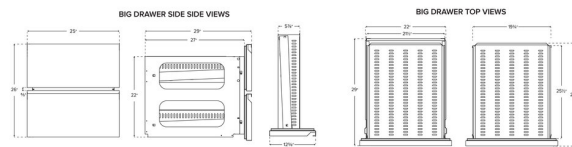


5-15P

Technical Data

Amps	4.8 Amps
Phase	1 Phase
Voltage	120 Volts
Wattage	480 Watts
1/3 Size Pan Capacity	7 Pans
Access Type	Doors and Drawers
BTU (LBP)	974 BTU
Compressor Location	Side Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Horsepower	1/4 hp
Installation Type	Freestanding
Number of Doors	1 Doors
Number of Drawers	2 Drawers
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Starting Amps	14.4 Amps
Starting Wattage	1440 Watts
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.

Plan View



1785SPPT260B



Notes & Details

Optimize your back-of-house operations with this Avantco SSPPT-260B 60" 1 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 on the right side are two drawers and one epoxy-coated shelf on the left side for additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as sauce and dough, as well as food pans. Drawers also allow you to quickly pull ingredients for faster operation and ease of use.

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. The unit includes built-in drawers on the right-hand side to provide even more storage. Additionally, this prep table has 4" casters, providing the unit with mobility. For operation, the prep table requires a 120V electrical connection. This unit also comes with a 2 year Parts and Labor Warranty, providing lasting quality assurance and peace of mind.

⚠ 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.