

Item #: 178SSPPT260D Project: _____

Qty: _____ Date: _____ Approval: _____

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

Item #178SSPPT260D



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 drawer for added storage
- Includes 4" casters; 1/4 hp

Certifications



ETL Sanitation



ETL, US & Canada

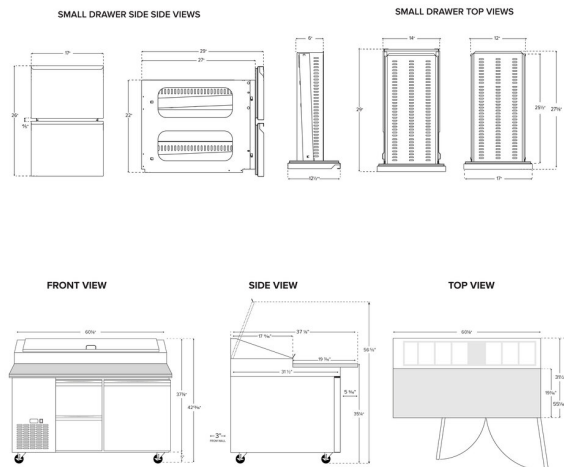


5-15P

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



1785SPT260D



Notes & Details

Optimize your back-of-house operations with this Avantco SSPPT-260D 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 left side are two drawers and one epoxy-coated shelf on the right 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. Additionally, this prep table has 4" casters, providing the unit with mobility.

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. This unit also comes with a 2 year Parts and Labor Warranty, providing lasting quality assurance and peace of mind.

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 a built-in drawer on the left-hand side to provide even more storage.

⚠ 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.