

Item #: 178SSPPT2 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco SSPPT-2 68" 2 Door Refrigerated Pizza Prep Table

Item #178SSPPT2



### Technical Data

|                          |                 |
|--------------------------|-----------------|
| Width                    | 67 15/16 Inches |
| Depth                    | 37 1/8 Inches   |
| Height                   | 42 13/16 Inches |
| Power Cord Length        | 98 1/2 Inches   |
| Cutting Board Width      | 67 15/16 Inches |
| Interior Width           | 47 5/8 Inches   |
| Left Door Opening Width  | 14 3/16 Inches  |
| Nominal Width            | 68 Inches       |
| Packaging Width          | 73 1/16 Inches  |
| Right Door Opening Width | 22 1/16 Inches  |

### Features

- Top rail accommodates (8) 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; 2/5 hp; 2.63 Amps

### Certifications



ETL Sanitation



ETL, US & Canada



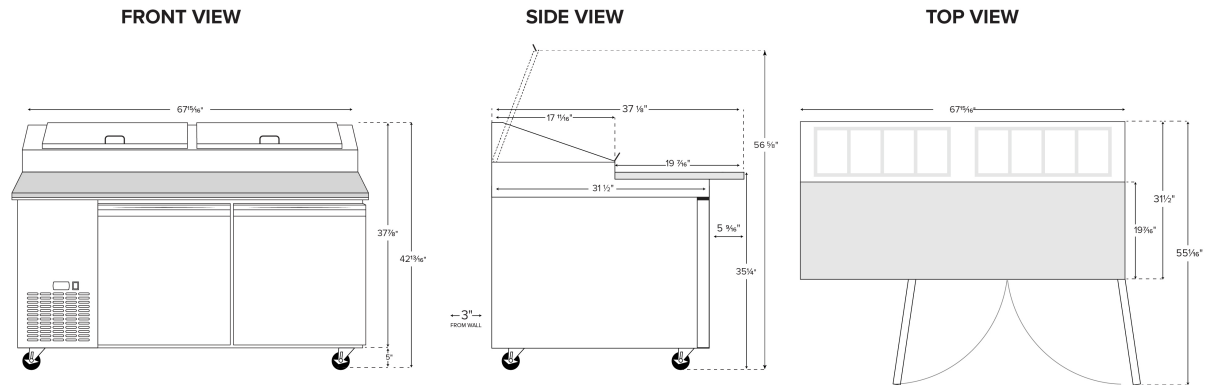
5-15P



## Technical Data

|                             |  |
|-----------------------------|--|
| Shelf Width                 | 23 1/8 Inches  |
| 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                        | 2.63 Amps  |
| Hertz                       | 60 Hertz   |
| Phase                       | 1 Phase  |
| Voltage                     | 115 Volts  |
| 1/3 Size Pan Capacity       | 8 Pans   |
| Access Type                 | Doors  |
| BTU (LBP)                   | 1285 BTU   |
| Capacity                    | 16.3 cu. ft.   |
| Compressor Style            | Side / Rear Breathing  |
| Construction                | Stainless Steel  |
| Door Style                  | Swing  |
| Door Type                   | Solid  |
| Features                    | Automatic Electric Defrost<br>Digital Temperature Controller |
| Horsepower                  | 2/5 HP   |
| Individual Shelf Capacity   | 88 lb.   |
| Insulation Material         | Polyurethane Foam  |
| Material                    | Stainless Steel  |
| Maximum Ambient Temperature | 90 Degrees F   |
| Net Weight                  | 419 lb.  |
| Number of Doors             | 2 Doors  |
| Number of Shelves           | 2 Shelves  |
| Plug Type                   | NEMA 5-15P   |
| Refrigerant Capacity        | 3.9 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



178SSPPT2

## Notes & Details

Optimize your back-of-house operations with this Avantco SSPPT-2 68" 2 door refrigerated pizza prep table, and 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 (8) 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. Two epoxy-coated shelves are included and can each accommodate up to 88 lb. of weight, helping to organize your assorted supplies.

The unit's 2/5 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](http://www.p65warnings.ca.gov).