

Item #: 178SSPPTG80HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PPT-G-80 80" 3 Door Stone Top Refrigerated Pizza Prep Table

Item #178SSPPTG80HC



Technical Data

| | |
|---------------------------|----------------|
| Width | 79 1/2 Inches |
| Depth | 31 1/2 Inches |
| Height | 39 Inches |
| Power Cord Length | 98 1/2 Inches |
| Interior Width | 65 Inches |
| Left Door Opening Width | 16 3/8 Inches |
| Middle Door Opening Width | 16 3/8 Inches |
| Nominal Width | 80 Inches |
| Right Door Opening Width | 16 3/8 Inches |
| Shelf Width | 16 1/16 Inches |

Features

- Marble top is perfect for pizza dough
- Easy-to-read digital temperature controller
- 5 1/2" casters for added mobility
- Maintains temperatures between 32 and 40 degrees Fahrenheit
- Uses R-290 refrigerant; 115V; 1/4 hp

Certifications



5-15P



ETL Sanitation

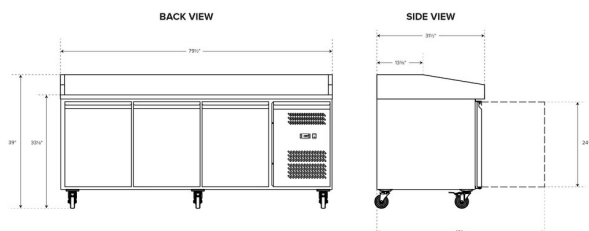


ETL, US & Canada

Technical Data

| | |
|-----------------------------|--------------------------|
| Depth with Door Open | 49 Inches |
| Interior Depth | 26 3/4 Inches |
| Shelf Depth | 24 13/16 Inches |
| Height (with Lid Open) | 56 3/4 Inches |
| Interior Height | 22 5/8 Inches |
| Work Surface Height | 33 1/16 Inches |
| Caster Diameter | 5.510000228881836 Inches |
| Amps | 2.5 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 260 Watts |
| Access Type | Doors |
| BTU (LBP) | 887 BTU |
| Capacity | 20.2 cu. ft. |
| Capacity (per Shelf) | 88 lb. |
| Compressor Location | Right Side Mounted |
| Construction | Stainless Steel |
| Door Style | Swing |
| Door Type | Solid |
| Hinge Location | Lower Side |
| Horsepower | 1/4 hp |
| Material | Stainless Steel |
| Maximum Ambient Temperature | 109 Degrees F |
| Number of Doors | 3 Doors |
| Number of Shelves | 3 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 2 oz. |
| Refrigerant Type | R-290 |
| Shelf Material | Epoxy-Coated Steel |
| Stainless Steel Type | Type 201 |
| Starting Amps | 12 Amps |
| Starting Wattage | 1147 Watts |
| Temperature Range | 32 - 40 Degrees F |
| Top Capacity | 529 lb. |
| Top Type | Marble |

Plan View





Notes & Details

Optimize your back-of-house operations better keep up with customer demands with this Avantco SS-PPT-G-80 80" 2 door stone top refrigerated pizza prep table! Whether used in a university, pizza parlor, or resort, the unit will help streamline the pizza prep process with its convenient features and capacity. This model includes a marble top which creates a cool and smooth surface for working with pizza dough and provides a perfect place for 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. Three epoxy-coated steel shelves are included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies. Additionally, this prep table has 5 1/2" casters, providing the unit with mobility for convenient cleaning. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's refrigeration system, which maintains temperatures between 32 and 40 degrees Fahrenheit. Plus, the easy-to-read digital temperature controller makes controlling the temperature as simple as possible! The unit 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 type 201 stainless steel exterior and interior, which are fortified with foamed-in-place polyurethane insulation. The stainless steel ensures long-lasting durability and corrosion resistance, while 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.