

Item #: 178SSPPTG80K Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PPT-G-80 80" 3 Door Stone Top Refrigerated Pizza Prep Table with Refrigerated Topping Rail and Sneeze Guard

Item #178SSPPTG80K



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
Shelf Width	16 1/16 Inches
Topping Rail Width	78 3/4 Inches
Depth with Door Open	49 Inches
Interior Depth	26 3/4 Inches
Shelf Depth	24 13/16 Inches

Features

- Marble top, topping rail, and sneeze guard are perfect for a pizza station
- 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



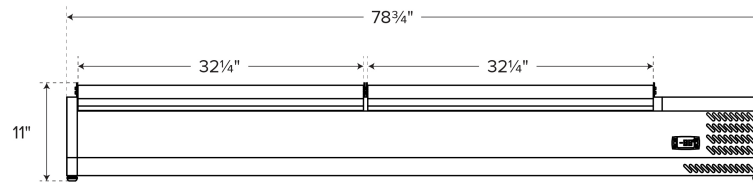
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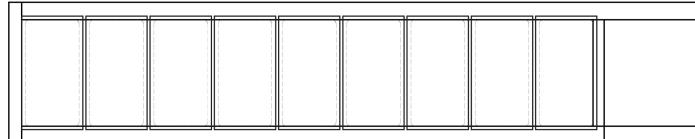
Technical Data

Topping Rail Depth	15 1/2 Inches
Height with Lid Open	23 13/16 Inches
Interior Height	22 5/8 Inches
Topping Rail Height	17 5/16 Inches
Work Surface Height	33 1/16 Inches
Caster Diameter	5.510000228881836 Inches
Amps	1.3 - 2.5 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Wattage	100 - 260 Watts
1/3 Size Pan Capacity	9 Pans
Access Type	Doors
BTU (LBP)	887 BTU
Capacity	20.2 cu. ft.
Compressor Location	Right Side Mounted
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Hinge Location	Lower Side
Horsepower	1/4 HP
Individual Shelf Capacity	88 lb.
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 Type	R-290
Shelf Material	Epoxy-Coated Steel
Stainless Steel Type	Type 201
Starting Amps	4 - 12 Amps
Starting Wattage	367 - 1147 Watts
Temperature Range	32 - 40 Degrees F
Top Capacity	529 lb.
Top Type	Marble

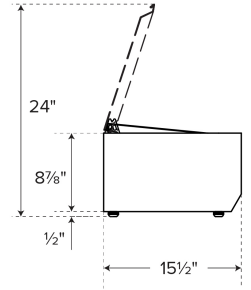
Plan View



BACK VIEW



TOP VIEW



SIDE VIEW



Notes & Details

Optimize your back-of-house operations better keep up with customer demands with this Avantco SS-PPT-G-80 80" 3 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. The topping rail is great for holding common pizza toppings, from pepperoni and cheese to green pepper and ham. Plus, a lift-up lid encloses the pan rail to maintain food safe temperatures. This model also 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.

Thanks to the included refrigerated topping rail with sneeze guard, you'll be able to keep all your essential ingredients and prep items nearby! Perfect for storing items such as sliced tomatoes, pickles, relish, onions, and lettuce, this unit ensures the condiments, sandwich toppings, or salad ingredients are kept at the appropriate temperature but still close at hand. The prep rail's refrigeration system uses R800a refrigerant, providing reliable and even cooling throughout the unit. The integrated electronic thermostat allows you to set the temperature between 32 and 40 degrees Fahrenheit, and its external digital LED panel displays the set temperature so you can make sure that it is always set at the correct holding temperature for your food.

This prep rail can hold a variety of pans to best streamline your service. You can utilize (18) 1/6 pans to provide plenty of options for your patrons, or (9) 1/3 pans to ensure you're always well-stocked. With removable dividers, you have the option to customize this prep rail to best suit the needs of your establishment. A stainless steel hinged cover can be closed to prevent loss of temperature and protect against airborne contaminants.

The included sneeze guard is the perfect way to protect your refrigerated prep rail from contamination without obstructing your customers' view! It is perfect for customer-facing applications. With its clear glass design, this sneeze guard lets your customers see all the tempting creations you have to offer. It is enclosed on the front, top, and sides so that it can effectively protect your food from airborne contaminants or tampering.

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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.