



Item #: 178SSPT27MC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-27M-C 27" 1 Door Mega Top Stainless Steel Refrigerated Sandwich Prep Table with 10 1/2" Cutting Board

Item #178SSPT27MC



Technical Data

Width	27 1/2 Inches
Depth	37 1/2 Inches
Height	45 7/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	27 1/2 Inches
Interior Width	24 Inches
Nominal Width	27 Inches
Cutting Board Depth	10 1/2 Inches
Interior Depth	23 3/4 Inches
Interior Height	23 1/2 Inches

Features

- Mega top accommodates (9) 1/6 size and (3) 1/9 size, 6" deep food pans
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- 4" casters make moving simple
- Uses R-290 refrigerant; 115V; 3/7 hp

Certifications



5-15P



ETL Sanitation



ETL, US & Canada

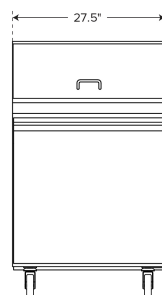
Avantco Refrigeration

Technical Data

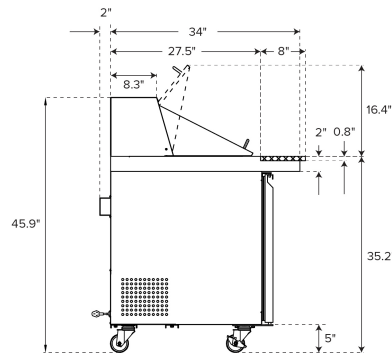
Work Surface Height	35 1/4 Inches
Amps	2 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	9 Pans
Access Type	Doors
BTU (LBP)	974 BTU
Capacity	6 cu. ft.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Hinge Location	Right
Horsepower	3/7 HP
Number of Doors	1 Doors
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Cutting Top Mega Top
Type	Prep Refrigeration

Plan View

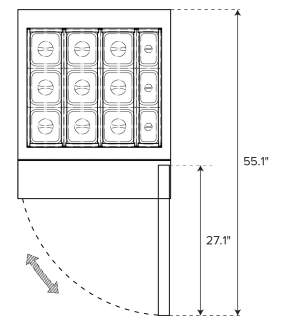
FRONT VIEW



SIDE VIEW



TOP VIEW





Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-27M-C 27" 1 door mega top stainless steel refrigerated sandwich prep table, and better keep up with customer demands. Whether used in a university, sub shop, or hospital, the unit is sure to help streamline the sandwich prep process with its convenient features and capacity. Its top, for instance, accommodates up to (9) 1/6 size food pans up to 6" deep (sold separately). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food safe temperatures. A full-length cutting board, which is 3/4" thick and 10 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. This mega top, industry-best cutting board is removable for easy cleaning at the end of the day.

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less common toppings. An epoxy-coated shelf is included and can accommodate up to 90 lb. of weight, helping to organize your assorted supplies. You can even use a reversible hinges kit (sold separately) to convert the hinges to the left side of the unit. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 3/7 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating R-290 refrigerant. This specialized refrigerant 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. 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.