



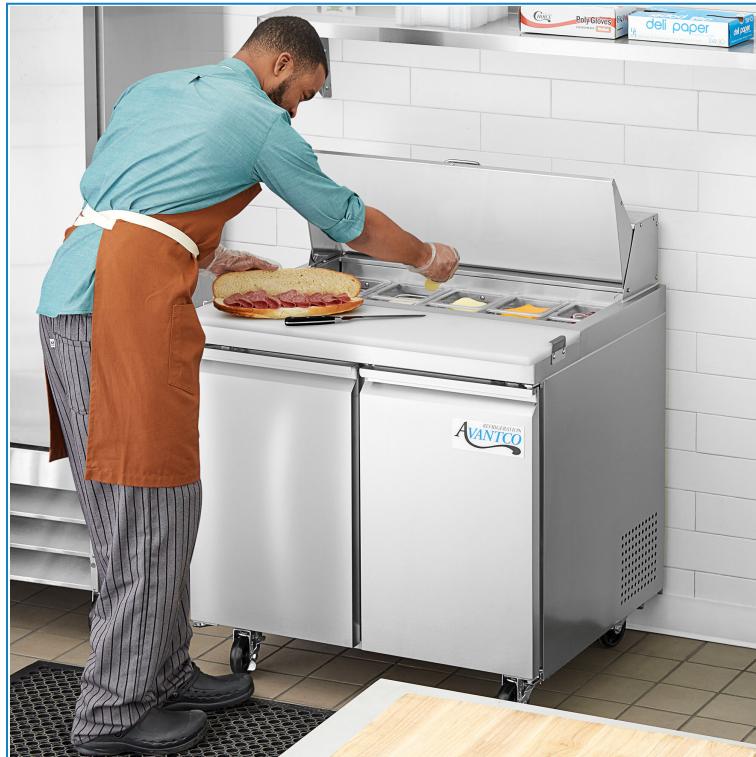
Avantco Refrigeration

Item #: 178SSPT36HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-36-HC 36" 2 Door Stainless Steel Refrigerated Sandwich Prep Table

Item #178SSPT36HC



Technical Data

Width	36 1/4 Inches
Depth	31 Inches
Height	42 3/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	36 1/4 Inches
Interior Width	32 1/4 Inches
Left Door Opening Width	14 5/16 Inches
Nominal Width	36 Inches
Right Door Opening Width	14 5/16 Inches
Shelf Width	15 13/16 Inches

Features

- Top accommodates (10) 1/6 size, 6" deep food pans (sold separately)
- 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



ETL Sanitation



ETL, US & Canada

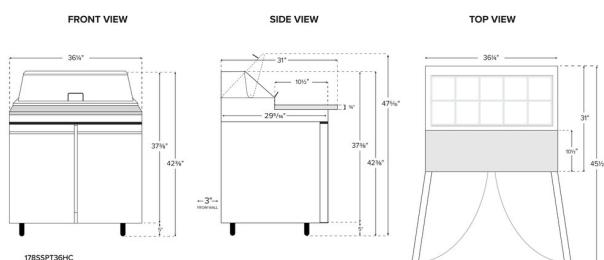


5-15P

Technical Data

Cutting Board Depth	10 1/2 Inches
Interior Depth	23 3/4 Inches
Shelf Depth	17 1/16 Inches
Height (with Lid Open)	47 5/16 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	4.3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	430 Watts
1/6 Size Pan Capacity	10 Pans
Access Type	Doors
BTU (LBP)	974 BTU
Capacity	9 cu. ft.
Capacity (per Shelf)	88 lb.
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	Left Right
Horsepower	3/7 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.1 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Starting Amps	12.9 Amps
Starting Wattage	1290 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top
Type	Prep Refrigeration

Plan View





Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-36-HC 36" 2 door 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 (10) 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 10 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders.

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. Two epoxy-coated shelves are included and can each accommodate up to 88 lb. of weight, helping to organize your assorted supplies. 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 R290 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.