

Item #: 178SSPT6010 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-60-10-HC 60" 2 Door Stainless Steel Refrigerated Sandwich Prep Table with Workstation

Item #178SSPT6010



Technical Data

| | |
|--------------------------|----------------|
| Width | 60 1/4 Inches |
| Depth | 29 1/2 Inches |
| Height | 42 3/8 Inches |
| Power Cord Length | 84 Inches |
| Cutting Board Width | 60 1/4 Inches |
| Interior Width | 56 1/2 Inches |
| Left Door Opening Width | 26 1/16 Inches |
| Nominal Width | 60 Inches |
| Right Door Opening Width | 26 1/16 Inches |
| Shelf Width | 27 1/4 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
- Corrosion-resistant stainless steel exterior and interior; foamed-in-place polyurethane insulation
- Easy-to-read digital temperature control with auto defrost
- 115V; R290 refrigerant; 1/4 hp

Certifications



5-15P



ETL Sanitation

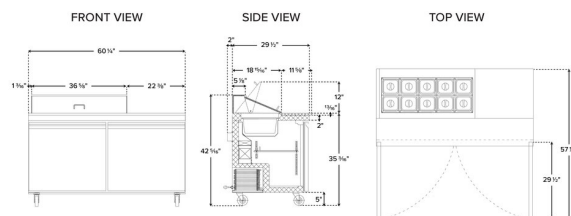


ETL, US & Canada

Technical Data

| | |
|-------------------------|---|
| Cutting Board Depth | 11 1/2 Inches |
| Interior Depth | 23 1/2 Inches |
| Shelf Depth | 17 Inches |
| Height (with Lid Open) | 47 5/16 Inches |
| Interior Height | 19 3/4 Inches |
| Work Surface Height | 35 1/4 Inches |
| Amps | 5.4 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 540 Watts |
| 1/6 Size Pan Capacity | 10 Pans |
| Access Type | Doors |
| BTU (LBP) | 1368 BTU |
| Capacity | 16.6 cu. ft. |
| Capacity (per Shelf) | 88 lb. |
| Casters | With Casters |
| Color | Silver |
| Compressor Location | Rear Mounted |
| Compressor Style | Side / Rear Breathing |
| Construction | Stainless Steel |
| Cutting Board Thickness | 3/4 Inch |
| Door Style | Swing |
| Door Type | Solid |
| Features | Removable Magnetic Door Gaskets |
| Hinge Location | Left Right |
| Horsepower | 1/4 hp |
| Number of Doors | 2 Doors |
| Number of Shelves | 2 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 4.2 oz. |
| Refrigerant Type | R-290 |
| Starting Amps | 16.2 Amps |
| Starting Wattage | 1620 Watts |
| Style | Counter Height |
| Temperature Range | 33 - 40 Degrees F |
| Top Capacity | 353 lb. |
| Top Type | Standard Top Workstation Refrigerators |
| Type | Prep Refrigeration |

Plan View





Notes & Details

Optimize your back-of-house operations and better keep up with customer demands with this Avantco SS-PT-60-10-HC 60" 2 door stainless steel refrigerated sandwich prep table with workstation! Whether used in a university, sub shop, or hospital, this counter height unit is sure to help streamline the sandwich prep process with its convenient features and capacity. This unit has a workstation, allowing users to place condiments, utensils, and even a cash register on the unit without sacrificing cutting board space!

Its top 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 11 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. This industry-best cutting board is 3/4" thick for added durability and reliability. It is built-in to the unit for convenient prep space and can be easily removed for cleaning.

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 steel shelves are included and can each accommodate up to 88 lb. of weight, helping to organize your assorted supplies. The two solid swing doors allow users to quickly grab supplies without interrupting workflow.

High quality performance is made possible by the unit's 1/4 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. Plus, the easy-to-read digital temperature control with auto defrost makes adjusting and maintaining specific temperatures easier than ever!

The unit has a corrosion-resistant construction and is designed with commercial use in mind. It features a 430 type stainless steel exterior and a 201 type stainless steel interior, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. The 5" casters make moving simple for easy cleaning. 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.