



Item #: 178SSPT71MHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-71M-HC 70" 3 Door Mega Top Stainless Steel Refrigerated Sandwich Prep Table

Item #178SSPT71MHC



Technical Data

Width	70 3/8 Inches
Depth	35 Inches
Height	45 7/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	70 3/8 Inches
Interior Width	66 1/2 Inches
Left Door Opening Width	19 5/16 Inches
Middle Door Opening Width	19 5/16 Inches
Nominal Width	72 Inches
Right Door Opening Width	19 5/16 Inches

Features

- Mega top accommodates (30) 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
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- 115V; 2/3 hp compressor; R290 refrigerant; 3.3 Amps
- 2 year Parts and Labor Warranty ensures long-lasting peace of mind

Certifications



ETL, US & Canada



ETL Sanitation



5-15P

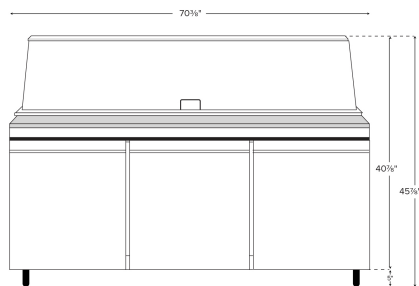
Avantco Refrigeration

Technical Data

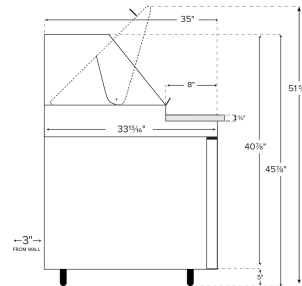
Cutting Board Depth	8 Inches
Interior Depth	23 3/4 Inches
Height with Lid Open	51 5/8 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	3.3 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	30 Pans
Access Type	Doors
BTU (LBP)	2080 BTU
Capacity	18 cu. 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
Horsepower	2/3 HP
Individual Shelf Capacity	88 lb.
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Mega Top

Plan View

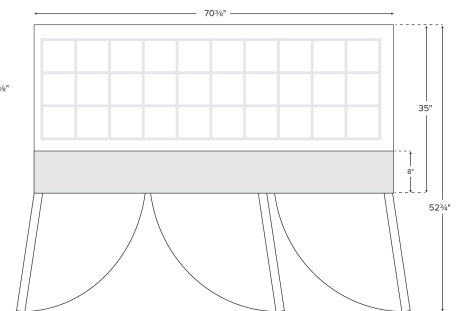
FRONT VIEW



SIDE VIEW



TOP VIEW



178SSPT71MHC



Notes & Details

Make frozen food storage as convenient as possible with the Avantco 70" 3 door mega top stainless steel refrigerated sandwich prep table. With a spacious freezer portion readily accessible through its single door, the unit opens up to a shelf to help you organize your ingredients and best utilize the 5.5 cu. ft. interior. Plus, because it accommodates up to 88 lb., the epoxy-coated steel shelf is well equipped for holding heavy bulk ingredients, from frozen broccoli and cauliflower to frozen pork chops.

This unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments with ease. It features a 430 type stainless steel exterior, which provides both strength and a smooth, sleek appearance. The interior, made with 304 type stainless steel, also offers the durability necessary for heavy, regular use. Because of its undercounter design, the unit effortlessly adds frozen storage space beneath a pre-existing countertop and doesn't require additional space for its own footprint. This unit also comes with a 2 year Parts and Labor Warranty, providing lasting quality assurance and peace of mind.

This freezer ensures optimal performance by operating with a 2/3 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures from -8 to -1 degree Fahrenheit. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The foamed-in-place polyurethane insulation helps provide structural rigidity and maintain internal temperatures.

Operation of the freezer is easy, thanks to its special features. Monitor it by consulting the interior wall-mounted thermometer, and use the auto-defrost feature on the pre-programmed digital controller to maintain the freezer in tip-top shape. 2 1/2" casters make moving simple for easy cleaning and bring the unit to an ADA-compliant working height. This undercounter freezer requires a 115V electrical connection for operation.

⚠ 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.