

Avantco SS-PT-48-8-C 48" 2 Door Stainless Steel Refrigerated Sandwich Prep Table with Workstation and Extra Deep Cutting Board

Item #178SSPTC488



Technical Data

Width	46 3/4 Inches
Depth	33 Inches
Height	42 3/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	46 13/16 Inches
Interior Width	43 Inches
Nominal Width	48 Inches
Cutting Board Depth	15 Inches
Interior Depth	23 1/2 Inches
Interior Height	19 3/4 Inches

Features

- Top accommodates (8) 1/6 size, 6" deep food pans (sold separately)
- Industry-best 3/4" thick, 15" deep cutting board adds 3 1/2" of additional workspace
- 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

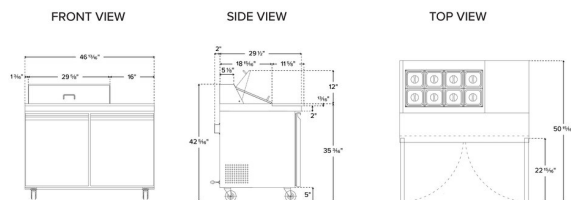


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Technical Data

Work Surface Height	35 1/4 Inches
Amps	4.9 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	490 Watts
1/6 Size Pan Capacity	8 Pans
Access Type	Doors
BTU (LBP)	1368 BTU
Capacity	12.6 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 Type	R-290
Starting Amps	14.7 Amps
Starting Wattage	1470 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-48-8-C 48" 2 door stainless steel refrigerated sandwich prep table with workstation and extra deep cutting board! 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 (8) 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 has an extended 15" depth, 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.