



Avantco Refrigeration

Item #: 178SSPTC488 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## 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
- Note: only the refrigerated sandwich prep table holds the ETL certification

### Certifications



5-15P



ETL Sanitation

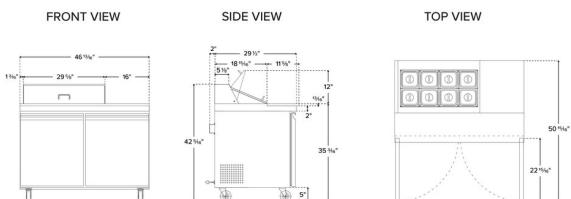


ETL, US & Canada

## 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                | Magnetic Door Gaskets                     |
| Hinge Location          | Left<br>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<br>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.

### Kit Includes:

- Avantco 46 13/16" x 14 15/16" x 13/16" extra deep cutting board (Item 178CBSED48)
- Avantco 48" 2 door stainless steel refrigerated sandwich prep table with workstation (Item 178SSPT488)

 **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](http://www.p65warnings.ca.gov).