



Item #: 178SSUC72RHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-UC-72R-HC 72" Undercounter Refrigerator

Item #178SSUC72RHC



Technical Data

Width	71 1/2 Inches
Depth	29 1/2 Inches
Height	35 1/4 Inches
Power Cord Length	84 Inches
Interior Width	66 7/8 Inches
Left Door Opening Width	19 7/16 Inches
Middle Door Opening Width	19 5/8 Inches
Right Door Opening Width	19 7/16 Inches
Interior Depth	22 7/8 Inches
Interior Height	23 1/2 Inches

Features

- Strong and sleek 430 type stainless steel exterior
- 304 type stainless steel interior maintains temperatures from 33 to 40 degrees Fahrenheit
- Foamed-in-place polyurethane insulation
- Easy-to-read digital temperature controller and auto-defrost function
- 115V; 1/3 hp

Certifications



5-15P



ETL Sanitation

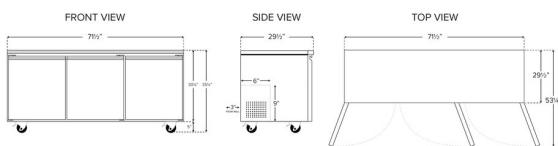


ETL, US

Technical Data

Work Surface Height	35 1/4 Inches
Amps	2.7 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	290 Watts
Access Type	Doors
BTU (LBP)	881 BTU
Capacity	16.9 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets Self-Closing Doors
Hinge Location	Left Right
Horsepower	1/3 hp
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
Starting Amps	8.1 Amps
Starting Wattage	870 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Capacity	441 lb.
Type	Refrigerators Undercounter Refrigerators

Plan View



178SSUC72RH-C



Notes & Details

Make cold food storage as convenient as possible with the Avantco 72" undercounter refrigerator. With a spacious refrigerated portion readily accessible through its three doors, the unit opens up to three shelves to help you organize your ingredients and best utilize the 16.9 cu. ft. interior. Plus, because they each accommodate up to 88 lb., the epoxy-coated steel shelves are well equipped for holding heavy bulk ingredients, from dozens of eggs to jars of condiments and sauces.

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 refrigerated storage space without requiring space devoted solely to its footprint.

This refrigerator ensures optimal performance by operating with a 1/3 hp refrigeration system that circulates R290 hydrocarbon refrigerant to maintain temperatures from 33 to 40 degrees 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 to trap in the cold air and to prevent the ambient air from entering. This ensures that all food held in the unit remains at food safe temperatures and ready for preparation or direct service to customers!

Operation of the refrigerator 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 refrigerator in tip-top shape. At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area. This undercounter unit 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.