

Item #: 178SSUD260RC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-UD-260RC 60" Stainless Steel Four Drawer Extra Deep Undercounter Refrigerator

Item #178SSUD260RC



Technical Data

Width	60 Inches
Depth	31 1/2 Inches
Height	34 7/16 Inches
Power Cord Length	98 Inches
Interior Width	39 11/16 Inches
Packaging Width	62 3/4 Inches
Interior Depth	26 3/16 Inches
Packaging Depth	34 1/4 Inches
Interior Height	22 7/8 Inches
Packaging Height	36 1/4 Inches

Features

- Strong and sleek type 430 stainless steel exterior with type 304 stainless steel interior
- Side-mounted compressor allows for greater storage depth
- Easy-to-read digital temperature controller
- Includes 4 easy-open drawers and 12 assorted divider bars to fit full size and fractional pans
- 115V; 2/5 hp

Certifications



ETL Sanitation



5-15P

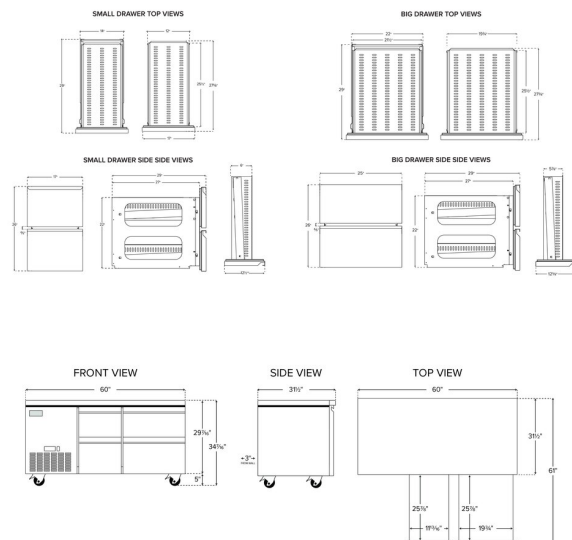


ETL, US

Technical Data

Work Surface Height	35 1/4 Inches
Amps	5.1 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	439 Watts
Access Type	Drawers
BTU (LBP)	631 BTU
Capacity	13.1 cu. ft.
Capacity (per Shelf)	90 lb.
Compressor Style	Side / Rear Breathing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Drawer Gaskets
Horsepower	2/5 hp
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	220 lb.
Number of Drawers	4 Drawers
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Starting Amps	15.3 Amps
Starting Wattage	1317 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.
Type	Refrigerators Undercounter Refrigerators

Plan View



178SSUD260RC



Notes & Details

Make cold food storage as convenient as possible with the Avantco SS-UD-260RC 60" extra deep undercounter four drawer refrigerator. With a spacious refrigerated portion readily accessible through easy-sliding drawers, the unit opens up to 13.1 cu. ft. of refrigerated food storage. Plus, 12 assorted divider bars are included. These fit in the drawers where they act as braces for full size or fractional pans. Easily reconfigure or remove the braces to best suit your inventory. Drawers provide excellent organization for your food pans and can help maximize your kitchen's workflow. Drawers also allow you to quickly pull ingredients for faster operation and ease of use.

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 2/5 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. The side-mounted compressor allows for greater depth of storage over rear-mounted units.

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.