

| ltem#: | 178SSUD3R | | Project: | |
|--------|-----------|-------|----------|-----------|
| Otv: | | Date: | | Annroval: |

Avantco SS-UD-3R 93" Stainless Steel Extra Deep Undercounter Refrigerator

Item #178SSUD3R





Technical Data

| Width | 93 13/16 Inches | |
|------------------------------|-----------------|--|
| Depth | 31 1/2 Inches | |
| Height | 34 7/16 Inches | |
| Interior Width | 73 1/2 Inches | |
| Left Door Opening Width | 22 1/16 Inches | |
| Middle Door Opening Width | 22 1/16 Inches | |
| Right Door Opening Width | 22 1/16 Inches | |
| Interior Depth | 26 3/16 Inches | |
| Interior Height | 22 7/8 Inches | |
| Work Surface Height | 35 1/4 Inches | |

Features

- Strong and sleek type 430 stainless steel exterior with type 304 stainless steel
- Side mounted compressor and digital temperature controller allow for greater depth of storage
- Cabinet section can accept full size bun pans
- Three epoxy-coated steel shelves accommodate up to 88 lb. each
- 115V; 1/2 hp; 3.14 Amps

Certifications



ETL, US



ETL Sanitation 5-15P

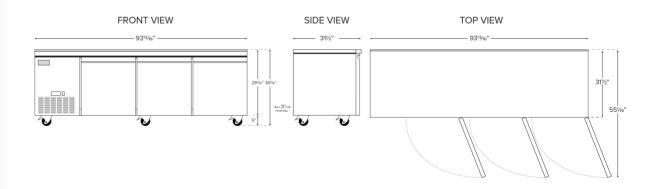




Technical Data

| Amps | 3.14 Amps | |
|---------------------------|---|--|
| Hertz | 60 Hertz | |
| Phase | 1 Phase | |
| Voltage | 115 Volts | |
| BTU (LBP) | 1285 BTU | |
| Capacity | 25.4 cu. ft. | |
| Compressor Location | Side Mounted | |
| Door Style | Swing | |
| Door Type | Solid | |
| Features | Removable Magnetic Door Gaskets | |
| Horsepower | 1/2 HP | |
| Individual Shelf Capacity | 88 lb. | |
| Number of Doors | 3 Doors | |
| Number of Shelves | 3 Shelves | |
| Plug Type | NEMA 5-15P | |
| Refrigerant Capacity | 3.5 oz. | |
| Refrigerant Type | R-290 | |
| Sections | 3 Sections | |
| Temperature Range | 33 - 40 Degrees F | |
| Top Capacity | 353 lb. | |
| Туре | Refrigerators Undercounter Refrigerators | |

Plan View





Notes & Details

Make cold food storage as convenient as possible with the Avantco SS-UD-3R 93" extra deep undercounter refrigerator. With a spacious refrigerated portion readily accessible through its three doors, the unit opens up to two shelves to help you organize your ingredients and best utilize the 25.4 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 1/2 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 sidemounted 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.

MARNING: 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.