

Item #: 178SSWD260R Project: \_\_\_\_\_

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

## Avantco SS-WD-2-60R 60" Stainless Steel Extra Deep Worktop Refrigerator with 3 1/2" Backsplash

Item #178SSWD260R



### Technical Data

Width	60 Inches
Depth	31 1/2 Inches
Height	38 Inches
Power Cord Length	98 Inches
Interior Width	39 3/4 Inches
Left Door Opening Width	14 3/16 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 interior
- Side mounted compressor allows for greater depth of storage
- 3 1/2" backsplash for wall protection
- Two epoxy-coated steel shelves accommodate up to 88 lb. each
- 115V; 2/5 hp; 2.63 Amps
- 2 year Parts and Labor Warranty ensures long-lasting peace of mind

### Certifications



ETL, US



ETL Sanitation

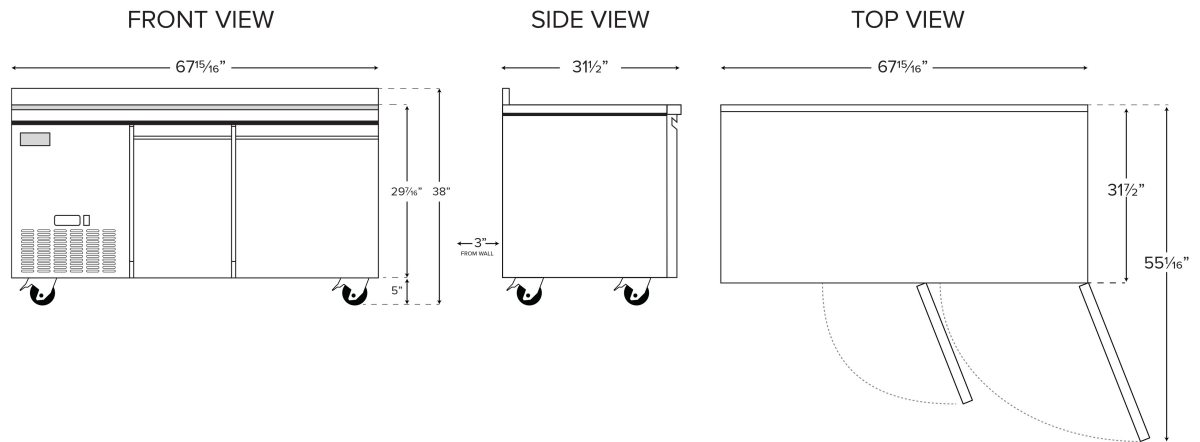


5-15P

## Technical Data

Amps	2.63 Amps
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	974 BTU
Capacity	13.1 cu. ft.
Compressor Location	Side Mounted
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets Removable Magnetic Drawer Gaskets
Horsepower	2/5 HP
Individual Shelf Capacity	88 lb.
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.5 oz.
Refrigerant Type	R-290
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.

## Plan View





## Notes & Details

Make food preparation as convenient as possible with the Avantco 60" extra deep worktop refrigerator. With a spacious stainless steel worktop surface for slicing, dicing, assembling, mixing, and other food prep tasks, the unit features a 3 1/2" backsplash for wall protection and a refrigerated storage space below. The refrigerated portion is readily accessible through 2 drawers on the right and 1 door on the left. This door opens to an epoxy-coated steel shelf to help organize product. 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. Plus, 6 divider bars are included, which fit in the drawers where they act as braces for full size or fractional pans. Reconfigure or remove the braces to best suit your inventory. Providing 13.1 cu. ft. of space in total, the refrigerator makes it easy to store fresh produce, condiments, and a range of other ingredients needed for the prep station.

This refrigerated 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.

This worktop 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!

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 worktop refrigerator 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, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).