

Item #: 178SSWD260RD Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco 60" Stainless Steel Extra Deep Worktop Refrigerator with 3 1/2" Backsplash with 2 Left Drawers and 1 Door

Item #178SSWD260RD



Technical Data

Width	60 Inches
Depth	31 1/2 Inches
Height	38 Inches
Power Cord Length	98 Inches
Interior Width	39 11/16 Inches
Packaging Width	62 3/4 Inches
Shelf Width	23.149999618530273 Inches
Depth with Door Open	55 1/16 Inches
Interior Depth	26 3/16 Inches
Packaging Depth	34 1/4 Inches

Features

- Strong and sleek type 430 stainless steel exterior with type 304 stainless steel interior
- Foamed-in-place polyurethane insulation maintains temperatures from 33 to 40 degrees Fahrenheit
- 3 1/2" backsplash for wall protection
- Includes 2 left-side drawers, 1 door, and 6 divider bars
- 115V; 2/5 hp

Certifications

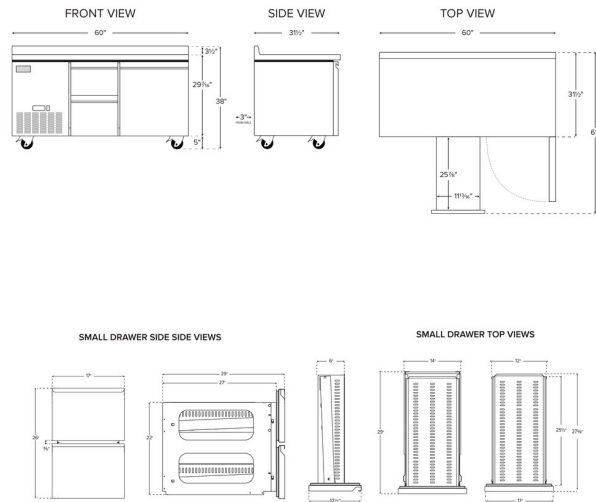




Technical Data

Shelf Depth	24 2/5 Inches
Interior Height	22 7/8 Inches
Packaging Height	39 Inches
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	Doors and Drawers
BTU (LBP)	631 BTU
Capacity	13.1 cu. ft.
Capacity (per Shelf)	90 lb.
Compressor Style	Front / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Door Gaskets Removable Magnetic Drawer Gaskets With Backsplash
Hinge Location	Right
Horsepower	2/5 hp
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	220 lb.
Number of Doors	1 Doors
Number of Drawers	2 Drawers
Number of Shelves	1 Shelf
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.

Plan View



Notes & Details

Make food preparation as convenient as possible with the Avantco 60" 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 the two doors, which open up to two shelves to help you organize your ingredients and best utilize the spacious interior. Plus, because they each accommodate up to 90 lb., the epoxy-coated steel shelves are well equipped for holding heavy bulk ingredients, from fresh produce to sauces, glazes, and other specialty condiments and garnishes.

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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.