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Avantco 67" Stainless Steel Extra Deep Worktop Refrigerator with 3 1/2" Backsplash with 2 Right Drawers and 1 Door

Item#178SSWD2RB





Technical Data

67 15/16 Inches
31 1/2 Inches
38 Inches
98 Inches
47 11/16 Inches
70 11/16 Inches
23.149999618530273 Inches
55 1/16 Inches
26 3/16 Inches
34 1/4 Inches

Features

- Strong and sleek type 430 stainless steel exterior with type 304 stainless steel
- Foamed-in-place polyure than e insulation maintains temperatures from $33\,\mathrm{to}\,40$ degrees Fahrenheit
- 3 1/2" backsplash for wall protection
- Includes 2 right-side drawers, 1 door, and 6 divider bars
- 115V; 2/5 hp

Certifications





ETL Sanitation



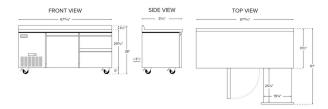


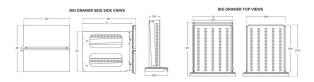
Technical Data

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	16.4 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	Left	
Horsepower	2/5 hp	
Insulation Material	Polyurethane Foam	
Material	Stainless Steel	
Maximum Ambient Temperature	90 Degrees F	
Net Weight	243 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 67" 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. This refrigerated space is readily accessible through 4 easy-slide drawers that provide 16.4 cu. ft. of space. 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. A set of 12 assorted divider bars are included, which 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.

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.

MARNING: 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.