

Item #: 178SSWT27RHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-WT-27R-HC 27" Worktop Refrigerator with 3 1/2" Backsplash

Item #178SSWT27RHC



Technical Data

Width	27 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Power Cord Length	84 Inches
Interior Width	22 1/4 Inches
Right Door Opening Width	22 1/4 Inches
Interior Depth	22 7/8 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	2.2 Amps

Features

- Strong and sleek 430 type stainless steel exterior with 3 1/2" backsplash
- 304 type stainless steel interior maintains temperatures from 33 to 40 degrees Fahrenheit
- Foamed-in-place polyurethane insulation
- Easy-to-read digital temperature controller and auto-defrost function
- 115V; 1/4 hp

Certifications



5-15P



ETL Sanitation

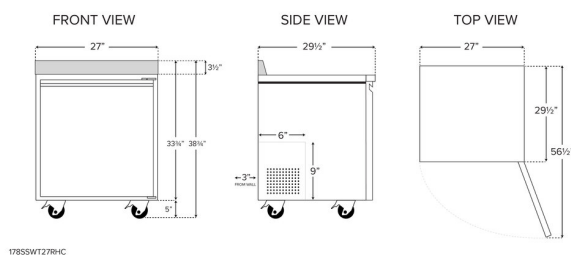


ETL, US

Technical Data

Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	210 Watts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	666 BTU
Capacity	5.5 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Hinge Location	Right
Horsepower	1/4 hp
Number of Doors	1 Doors
Number of Shelves	1 Shelf
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.8 oz.
Refrigerant Type	R-290
Starting Amps	6.6 Amps
Starting Wattage	630 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Capacity	441 lb.
Type	Prep Refrigeration

Plan View





Notes & Details

Make food preparation as convenient as possible with the Avantco SS-WT-27R-HC 27" 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 door, which opens up to one epoxy coated shelf to help you organize your ingredients and best utilize the spacious interior. Plus, because it accommodates up to 90 lb., the shelf is 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 1/3 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 retain cold temperatures, which 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, including a wall-mount thermometer, auto defrost function, and digital temperature controller. 2 1/2" casters make moving simple for easy cleaning and bring the unit to an ADA-compliant working height. 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.