

Item #: 178SSWT48RA Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-WT-48R-HC 48" Two Door Stainless Steel ADA Height Worktop Refrigerator with 3 1/2" Backsplash

Item #178SSWT48RA



Technical Data

Width	47 1/4 Inches
Depth	29 1/2 Inches
Height	37 1/8 Inches
Power Cord Length	84 Inches
Interior Width	42 1/2 Inches
Interior Depth	22 7/8 Inches
Interior Height	23 1/2 Inches
Work Surface Height	33 5/8 Inches
Amps	2.4 Amps
Hertz	60 Hz

Features

- 2 1/2" casters make moving simple for easy cleaning and bring the unit to an ADA-compliant working height
- Strong and sleek type 430 stainless steel exterior with 3 1/2" backsplash and type 304 stainless steel interior
- Foamed-in-place polyurethane maintains temperatures from 33 to 40 degrees Fahrenheit
- Easy-to-read digital temperature controller and auto-defrost function
- 115V; 1/3 hp
- Note: only the worktop refrigerator holds the ETL certification

Certifications



ADA Compliant



5-15P



ETL, US

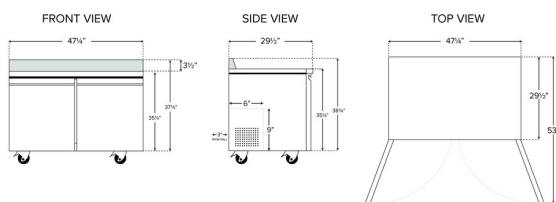


ETL Sanitation

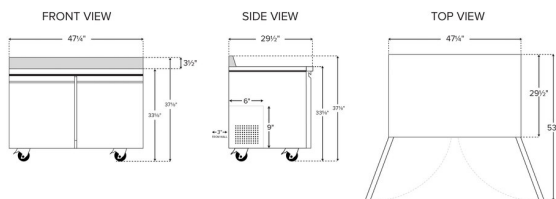
Technical Data

Phase	1 Phase
Voltage	115 Volts
Wattage	270 Watts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	881 BTU
Capacity	11.2 cu. ft.
Color	Silver
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	ADA Compliant Removable Magnetic Door Gaskets
Hinge Location	Left Right
Horsepower	1/3 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	7.2 Amps
Starting Wattage	810 Watts
Style	ADA Height
Temperature Range	33 - 40 Degrees F
Top Capacity	441 lb.

Plan View



178SSWT48RA





Notes & Details

Make food preparation as convenient as possible with the Avantco SS-WT-48RA-HC 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. For long-lasting quality assurance and peace of mind, this unit comes with a 2 year Parts and Labor Warranty.

This worktop 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!

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. 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.