

Item #: 178SSWT60FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-WT-60F-HC 60" Two Door Worktop Freezer with 3 1/2" Backsplash

Item #178SSWT60FHC



Technical Data

Width	60 1/4 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Power Cord Length	84 Inches
Interior Width	55 5/8 Inches
Left Door Opening Width	25 11/16 Inches
Right Door Opening Width	25 11/16 Inches
Interior Depth	22 7/8 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches

Features

- Strong and sleek type 430 stainless steel exterior with 3 1/2" backsplash
- Type 304 stainless steel interior
- Foamed-in-place polyurethane insulation
- Maintains cold temperatures from -8 to -1 degrees Fahrenheit
- 115V; 2/3 hp; 2.62 Amps

Certifications



5-15P



ETL Sanitation

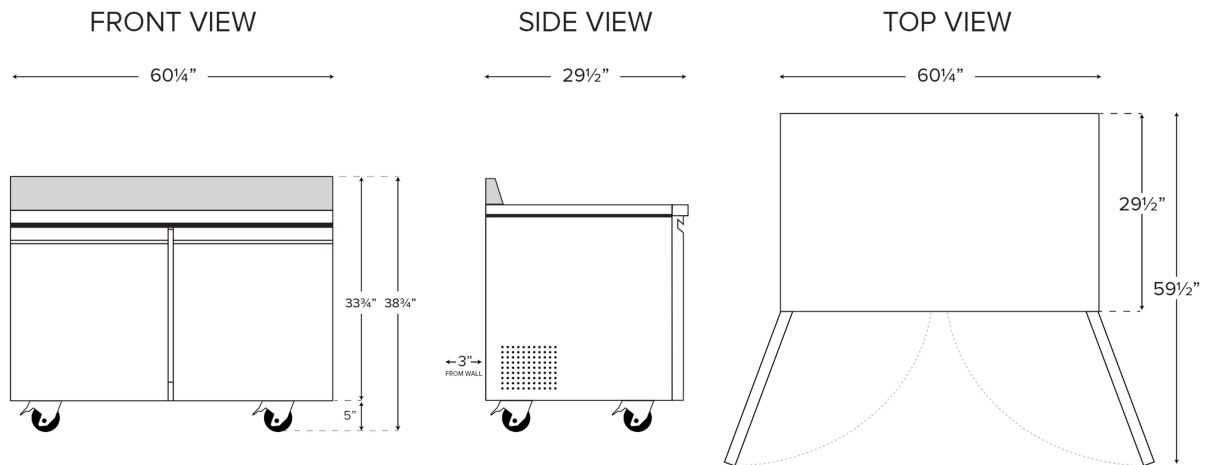


ETL, US

Technical Data

Amps	2.62 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	1692 BTU
Capacity	14.2 cu. ft.
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets With Backsplash
Hinge Location	Left/Right
Horsepower	2/3 HP
Individual Shelf Capacity	88 lb.
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	-8 - -1 Degrees F
Top Capacity	441 lb.

Plan View





Notes & Details

Make food preparation as convenient as possible with the Avantco SS-WT-60F-HC 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 88 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 2/3 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 provides the worktop with additional structural integrity and 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.