

Item #:	178ZPT27HC		Project:	
Otv:		Date:		Approval:

Avantco ZPT1-FB-HC 27" 1 Door Front Breathing Cutting Top Refrigerated Sandwich Prep Table

Item#178ZPT27HC







Technical Data

Width	27 1/2 Inches	
Depth	29 1/2 Inches	
Height	42 5/16 Inches	
Power Cord Length	98 7/16 Inches	
Cutting Board Width	27 1/2 Inches	
Interior Width	24 3/16 Inches	
Nominal Width	27 Inches	
Cutting Board Depth	10 1/2 Inches	
Interior Depth	23 1/2 Inches	
Height with Lid Open	47 5/16 Inches	

Features

- Top accommodates (6) 1/6 size and (2) 1/9 size, 6" deep food pans (included)
- Removable 3/4" thick cutting board
- Front breathing design provides exceptional airflow
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- R-290 refrigerant; 115V; 1/4 hp

Certifications





ETL Sanitation



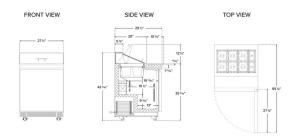
ETL, US



Technical Data

Interior Height	10.10/4/ In alcan	
Interior Height	19 13/16 Inches	
Work Surface Height	35 1/4 Inches	
Amps	3.6 Amps	
Hertz	60 Hz	
Phase	1 Phase	
Voltage	115 Volts	
Wattage	360 Watts	
1/6 Size Pan Capacity	6 Pans	
Access Type	Doors	
BTU (LBP)	1094.4375 BTU	
Capacity	7.1 cu. ft.	
Capacity (per Shelf)	88 lb.	
Casters	With Casters	
Color	Silver	
Compressor Location	Rear Mounted	
Compressor Style	Front Breathing	
Construction	Stainless Steel	
Door Style	Swing	
Door Type	Solid	
Features	Automatic Electric Defrost Digital Display Removable Magnetic Door Gaskets Self-Closing Doors	
Hinge Location	Right	
Horsepower	1/4 hp	
Installation Type	Freestanding	
Number of Doors	1 Doors	
Number of Shelves	1 Shelf	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Starting Amps	10.8 Amps	
Starting Wattage	1080 Watts	
Style	Counter Height	
Temperature Range	33 - 40 Degrees F	
Top Type	Standard Top	
Туре	Prep Refrigeration	
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Plan View





Notes & Details

Optimize your back-of-house operations and keep up with customer demands with this Avantco refrigerated sandwich prep table! Whether used in a university, sub shop, or hospital, the unit is sure to help streamline the sandwich prep process with its convenient features and capacity. Its top accommodates up to (6) 1/6 size and (2) 1/9 size food pans up to 6" deep (included). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain safe temperatures. The food pans are recessed into the table for better food temperature holding.

The need for extra clearance is eliminated due to the convenient front-breathing deign, which allows the back and sides of the unit to be placed directly against a wall. This design provides exceptional airflow and helps to save space in your establishment. Plus, a 10 1/2" deep, 3/4" thick full length cutting board is mounted to the table surface, providing maximum space for slicing ingredients and assembling orders. The self-closing and stay-open solid door allows users to load the unit quickly and easily after a delivery, while the recessed door handle and magnetic door gaskets further expedite the loading process.

Additional refrigerated storage space beneath the prep top is perfect for storing back-up ingredients, such as deli meat and cheese, as well as less common toppings. The bright LED interior lighting allows users to find what they're looking for with ease. An epoxy-coated shelf is included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies. Divider bars are also included for ultimate convenience.

Operation of the refrigerated prep table 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 keep the unit in tip-top shape. The controller's audible alarms alert you to temperatures too high or low, extended door opening, and to clean the unit's condenser. This unit includes casters for easy mobility.

High-quality performance is made possible by the unit's 1/4 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

This unit's corrosion-resistant construction is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are fortified with foamed-in-place polyurethane insulation for proper temperature retention. For operation, the prep table requires a 115V electrical connection.

▲ 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.