

Item #: 178ZPT48MWMS Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco ZPT-48-FB-M-HC 48" VersaHub WiFi-Enabled 2 Door Front Breathing Mega Top Refrigerated Sandwich Prep Table

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### Technical Data

Width	46 13/16 Inches
Depth	34 Inches
Height	45 15/16 Inches
Power Cord Length	84 Inches
Cutting Board Width	46 13/16 Inches
Interior Width	43 Inches
Left Door Opening Width	22 7/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	22 7/8 Inches
Cutting Board Depth	8 Inches

### Features

- Mega top accommodates (18) 1/6 size, 6" deep food pans (included)
- VersaHub platform monitors unit failure, open doors, and temperature via text / email notifications
- Removable 3/4" thick cutting board
- Front breathing design provides exceptional airflow
- Stainless steel exterior and interior
- Note: only the refrigerator holds the ETL certification

### Certifications



5-15P



ETL Sanitation



ETL, US

## Features

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## 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 mega top accommodates up to (18) 1/6 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.

This model uses the VersaHub platform to provide live notifications, history, and other WiFi-enabled updates. The need for extra clearance is eliminated due to the convenient front-breathing design, 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, an 8" 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 doors allow users to load the unit quickly and easily after a delivery, while the recessed door handles 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. Two epoxy-coated shelves are included and can each 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](http://www.p65warnings.ca.gov).