



Item #: 178ZWT72RHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ZWT-72R-HC 72" Front Breathing Worktop Refrigerator with 3 1/2" Backsplash

Item #178ZWT72RHC



Technical Data

Width	71 1/2 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Power Cord Length	98 7/16 Inches
Interior Width	66 15/16 Inches
Left Door Opening Width	22 7/8 Inches
Right Door Opening Width	22 7/8 Inches
Interior Depth	19 13/16 Inches
Backsplash Height	3 1/2 Inches
Interior Height	23 1/2 Inches

Features

- Front breathing design provides exceptional airflow
- Bright LED interior lighting
- Self-closing and stay-open door features for easy loading and unloading
- Stainless steel exterior and interior
- Maintains cold temperatures from 33 to 40 degrees Fahrenheit

Certifications



5-15P



ETL, US & Canada



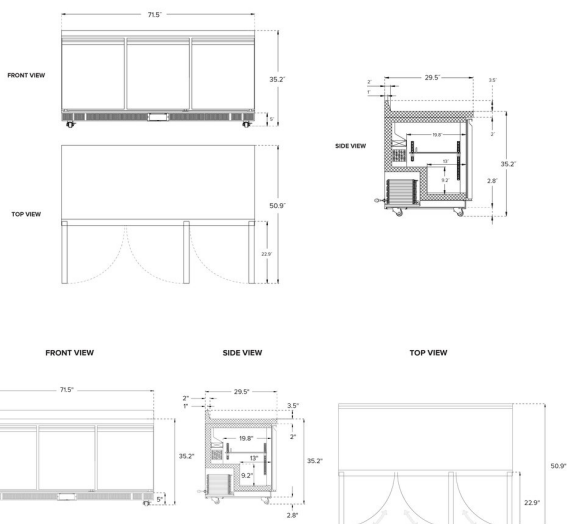
ETL Sanitation

Avantco Refrigeration

Technical Data

Work Surface Height	35 1/4 Inches
Amps	2.7 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	290 Watts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	880 BTU
Capacity	17 cu. ft.
Capacity (per Shelf)	88 lb.
Color	Silver
Compressor Location	Rear Mounted
Compressor Style	Front Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost LED Lighting Removable Magnetic Door Gaskets Self-Closing Doors With Backsplash
Hinge Location	Left Right
Horsepower	1/5 hp
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Sections	3 Sections
Starting Amps	8.1 Amps
Starting Wattage	870 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Type	Refrigerators

Plan View





Notes & Details


Make food preparation as convenient as possible with this Avantco worktop refrigerator with 3 1/2" backsplash. 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 doors, which open up to epoxy-coated shelves to help you organize your ingredients and best utilize the spacious interior.

Its epoxy-coated shelves accommodate up to 88 lb., making it well equipped for holding heavy bulk ingredients, from fresh produce to sauces, glazes, and other specialty condiments and garnishes. Plus, the bright LED interior lighting allows users to find what they're looking for with ease. This unit includes casters for easy mobility. Audible alarms alert you to temperatures too high or low, extended door opening, and to clean the unit's condenser.

This corrosion-resistant unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments. 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.

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. This worktop refrigerator ensures optimal performance by operating with a 1/5 hp refrigeration system that circulates R-290 hydrocarbon refrigerant to maintain temperatures from 33 to 40 degrees Fahrenheit. R-290 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!

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, 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. For operation, this worktop unit 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.