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# **Avantco CPT-15-HC 15" Countertop Refrigerated Prep Rail**

Item#360CPT15HC







# **Technical Data**

Width	15 Inches	
Depth	25 3/4 Inches	
Height	9 1/8 Inches	
Power Cord Length	118 Inches	
Pan Depth	6 Inches	
Amps	1.1 Amps	
Phase	1 Phase	
Voltage	115 Volts	
1/6 Size Pan Capacity	4 Pans	
Color	Silver	

# **Features**

- Holds up to (4) 1/6 size food pans (sold separately); includes (4) 1/6 size pan lids
- Made of durable stainless steel for corrosion-resistance; comes with adjustable
- Maintains safe food temperatures; uses a mechanical temperature control
- Small footprint is perfect for prep or service areas with limited space
- Uses R600a refrigerant; 1/6 hp, 115V

## **Certifications**





**ETL Sanitation** 



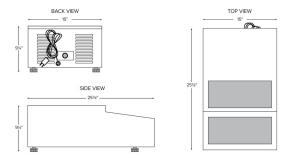
ETL, US & Canada



### **Technical Data**

Horsepower	1/6 hp	
Insulated	With Insulation	
Number of Compartments	4 Compartments	
Plug Type	NEMA 5-15P	
Power Type	Electric	
Refrigerant Type	R-600a	

### **Plan View**



### **Notes & Details**

Maximize your sandwich, salad, or sundae production with this Avantco CPT-15-HC 15" countertop refrigerated prep rail! A perfect addition to your preparation area, its angled, raised rail holds four 1/6 size pans up to 6" deep in the back and 4" deep in the front. The compact 15" width fits easily on prep tables or countertops, providing the operator with additional toppings for subs, salads, or flatbreads.

Do you serve ice cream or frozen yogurt? This prep rail is great for holding cold toppings! You can load it up with whipped cream, fruit toppings, or cheesecake bites to allow your staff to quickly create tempting sundaes. It is also great for self-serve topping stations at concession stands, kiosks, or food trucks. With removable dividers, you have the option to customize this prep rail to best suit the needs of your establishment.

This prep rail's 1/6 hp compressor helps to maintain food safe holding temperatures so that your sundae toppings, sandwich add-ons, or condiments stay cold and fresh. This model uses R600a refrigerant which has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

The prep rail's durable stainless steel construction stands up to harsh commercial environments and resists corrosion, ensuring a quality product that will last at your establishment for years to come. It also has adjustable feet that allow you to keep the prep rail level on uneven surfaces. A 115V electrical connection is required for operation.

This unit should only be used during operational hours to maintain the cold temperature of pre-chilled food. It should not be used for continuous or long term storage, but rather maintained with a daily emptying and cleaning.

▲ 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 <a href="https://www.p65warnings.ca.gov">www.p65warnings.ca.gov</a>.