

Avantco CPT-28-HC 28" Countertop Refrigerated Prep Rail

Item #360CPT28HC



Technical Data

Width	28 Inches
Depth	25 3/4 Inches
Height	9 1/8 Inches
Power Cord Length	118 Inches
Pan Depth	6 Inches
Amps	1.4 Amps
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	8 Pans
Color	Silver
Horsepower	1/6 HP
Insulated	With Insulation
Number of Compartments	8 Compartments
Plug Type	NEMA 5-15P
Power Type	Electric
Refrigerant Type	R-600a

Features

- Holds up to (8) 1/6 size food pans (sold separately); includes (8) 1/6 size pan lids
- Made of durable stainless steel for corrosion-resistance; comes with adjustable feet
- Maintains safe food temperatures; uses a mechanical temperature control
- Small footprint is perfect for prep or service areas with limited space
- Uses eco-friendly R600a refrigerant; 1/6 hp, 115V

Certifications



5-15P

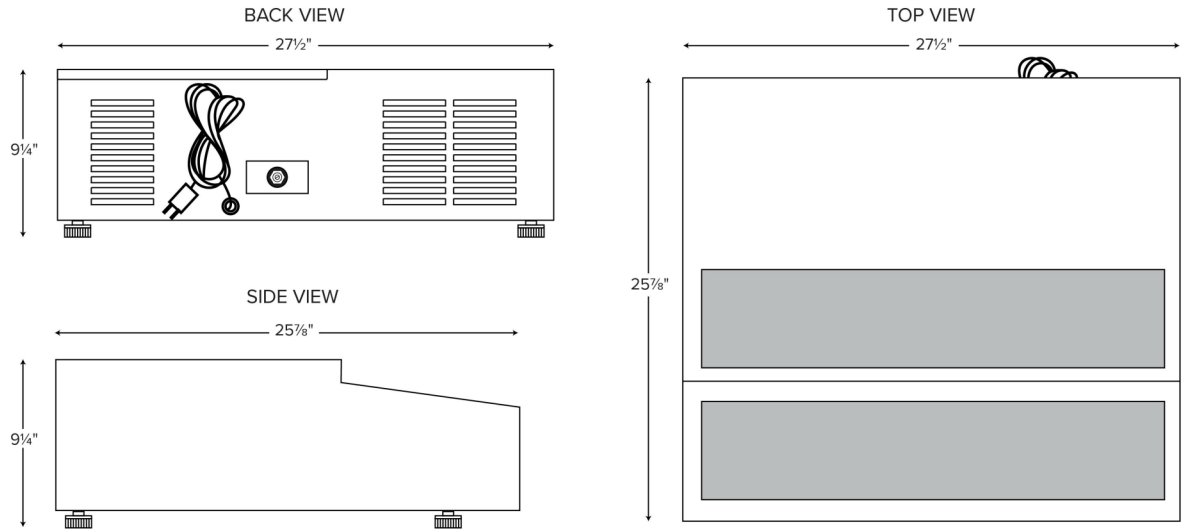


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Plan View



Notes & Details

Maximize your sandwich, salad, or sundae production with this Avantco CPT-28-HC 28" countertop refrigerated prep rail! A perfect addition to your preparation area, its angled, raised rail holds eight 1/6 size pans up to 6" deep in the back and 4" deep in the front. The compact 28" 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.

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 eco-friendly R600a refrigerant which has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. As a result, the unit is an environmentally-responsible choice for your business.

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.

Please note 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.