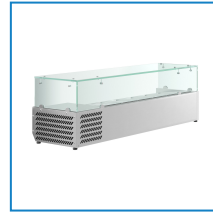


Item #: 360CPT54GLS Project: \_\_\_\_\_

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

## Avantco CPT-54 54" Countertop Refrigerated Prep Rail with Sneeze Guard

Item #360CPT54GLS



### Technical Data

Width	55 1/8 Inches
Depth	15 5/8 Inches
Height	17 1/4 Inches
Power Cord Length	60 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/3 Size Pan Capacity	6 Pans
1/6 Size Pan Capacity	12 Pans
BTU (LBP)	403 BTU

### Features

- Holds up to (6) 1/3 size or (12) 1/6 size food pans (sold separately)
- Sneeze guard included for customer visibility and preventing contamination
- Intuitive, easy-to-read digital temperature controls
- Temperature range of 32 to 40 degrees Fahrenheit; electronic thermostat with digital display
- Uses R600a refrigerant; 115V; 1/10 hp

### Certifications



5-15P



ETL Sanitation



ETL, US & Canada

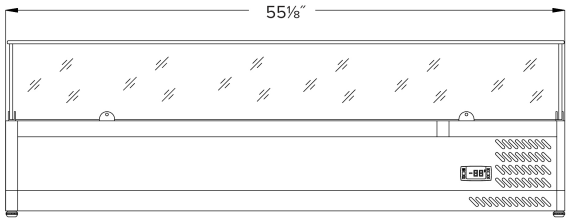


Technical Data

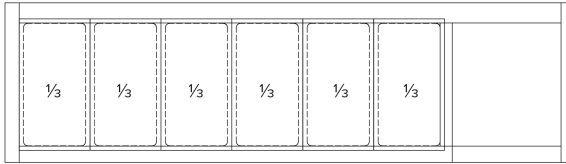
Color	Silver
Compressor Location	Right Side Mounted
Horsepower	1/10 HP
Lid Type	Stainless Steel
Maximum Ambient Temperature	109 Degrees F
Number of Compartments	6 - 12 Compartments
Plug Type	NEMA 5-15P
Refrigerant Type	R-600a
Stainless Steel Type	Type 201
Temperature Control	Digital
Temperature Range	32 - 40 Degrees F
Total BTU	403 BTU

## Plan View

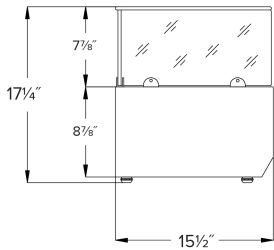
FRONT VIEW



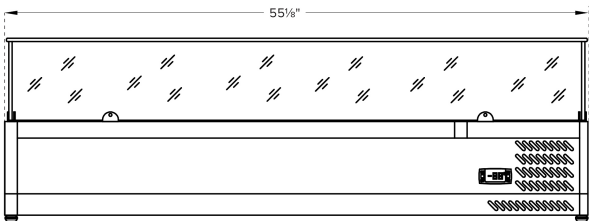
TOP VIEW



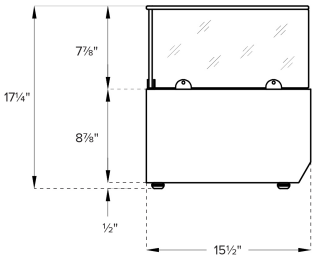
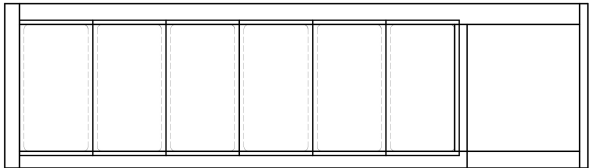
SIDE VIEW



BACK VIEW

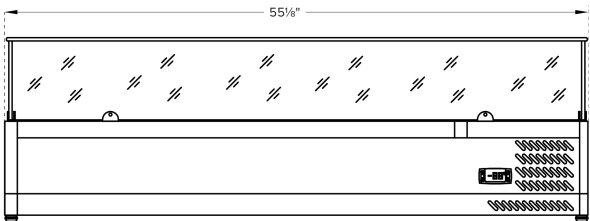


TOP VIEW

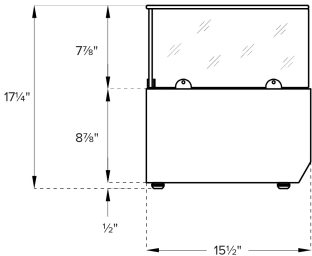
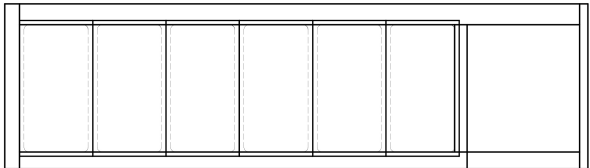


SIDE VIEW

BACK VIEW



TOP VIEW



SIDE VIEW



## Notes & Details

Keep all your essential ingredients and prep items nearby with this Avantco CPT-54 54" refrigerated countertop prep rail with sneeze guard. Perfect for storing items such as sliced tomatoes, pickles, relish, onions, and lettuce, this unit increases the ease of prep work. It ensures the condiments, sandwich toppings, or salad ingredients are kept at the appropriate temperature but still close at hand.

If you need a prep station for your restaurant or cafe, this prep rail is a great choice! It offers the cold storage area you need for your condiments but can be placed on your own countertop. This is especially important if you don't have the budget or the space for a full prep refrigerator. This prep rail can hold a variety of pans to best streamline your service. You can utilize (12) 1/6 pans to provide plenty of options for your patrons, or (6) 1/3 pans to ensure you're always well-stocked. With removable dividers, you have the option to customize this prep rail to best suit the needs of your establishment.

A stainless steel hinged cover can be closed to prevent loss of temperature and protect against airborne contaminants. Plus, the included sneeze guard is the perfect way to protect your refrigerated prep rail from contamination without obstructing your customers' view! It is perfect for customer-facing applications. With its clear glass design, this sneeze guard lets your customers see all the tempting creations you have to offer. It is enclosed on the front, top, and sides so that it can effectively protect your food from airborne contaminants or tampering.

Exterior and interior type 201 stainless steel construction ensures long-lasting durability and corrosion resistance. Non-scratch plastic feet provide stability and keep it from sliding or leaving marks on your countertop. A self-contained refrigeration system uses R600a refrigerant, providing reliable and even cooling throughout the unit. R600a refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

This unit has an integrated electronic thermostat that allows you to set the temperature between 32 and 40 degrees Fahrenheit. Its external digital LED panel displays the set temperature so you can make sure that it is always set at the correct holding temperature for your food. This unit requires a 115V electrical connection for operation and includes a 60" cord.

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 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](http://www.p65warnings.ca.gov).