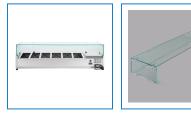


ltem#:	360CPT60HCSG		Project:	
Otv.:		Date:		Approval:

Avantco 59" CPT-60-HC Countertop Refrigerated Prep Rail with Sneeze Guard

Item#360CPT60HCSG





Technical Data

Width	59 Inches	
Depth	15 1/2 Inches	
Height	17 1/8 Inches	
Height (Open)	23 1/4 Inches	
Amps	1.6 Amps	
Hertz	60 Hz	
Phase	1 Phase	
Voltage	115 Volts	
1/3 Size Pan Capacity	6 Pans	
1/6 Size Pan Capacity	12 Pans	

Certifications







ETL Sanitation



Technical Data

Color	Silver	
Horsepower	1/4 hp	
Insulated	With Insulation	
Lid Type	Hinged	
Number of Compartments	6 Compartments	
Plug Type	NEMA 5-15P	
Power Type	Electric	
Refrigerant Type	R-600a	
Temperature Range	33 - 40 Degrees F	
Temperature Settings	Digital	
Total BTU	682 BTU	

Notes & Details

Keep all your essential ingredients and prep items nearby with this Avantco CPT-60-HC 59" 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 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 33 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 5' cord.

MARNING: 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.