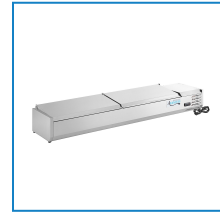


Item #: 360CPT71 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CPT-71 71" Countertop Refrigerated Prep Rail

Item #360CPT71



Technical Data

Width	70 7/8 Inches
Depth	15 9/16 Inches
Height	11 1/2 Inches
Power Cord Length	60 Inches
Amps	1.3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	100 Watts
1/3 Size Pan Capacity	8 Pans

Features

- Holds up to (8) 1/3 size 6" deep or (16) 1/6 size 6" deep food pans (sold separately)
- Lift-up lid for easy access and food safety
- Made of durable type 201 stainless steel for corrosion-resistance with built-in non-scratch feet
- Temperature range of 33 to 40 degrees Fahrenheit; electronic thermostat with digital display
- Uses R600a refrigerant; 115V

Certifications



5-15P



ETL Sanitation

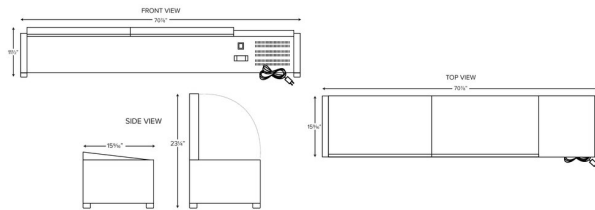


ETL, US & Canada

Technical Data

1/6 Size Pan Capacity	16 Pans
BTU (LBP)	402 BTU
Color	Silver
Compressor Location	Side Mounted
Horsepower	1/6 hp
Lid Type	Hinged
Number of Compartments	8 - 16 Compartments
Plug Type	NEMA 5-15P
Power Type	Electric
Refrigerant Capacity	0.7 oz.
Refrigerant Type	R-600a
Starting Amps	4 Amps
Starting Wattage	367 Watts
Temperature Range	33 - 40 Degrees F
Total BTU	402 BTU

Plan View



Notes & Details

Keep all your essential ingredients and prep items nearby with this Avantco CPT-71 71" refrigerated countertop prep rail. 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 model can hold a total of (8) 1/3 size 6" deep or (16) 1/6 size 6" deep food pans (sold separately) and comes with pan support bars. With removable dividers, you have the option to customize this prep rail to best suit the needs of your establishment. Additionally, a stainless steel hinged cover can be closed to prevent loss of temperature and protect against airborne contaminants.

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 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 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 www.p65warnings.ca.gov.

Avantco Refrigeration