

Item #: 447APST27	Project:	
Oto #	Data	Americal

## Avantco A Plus APST-27-8 27" 1 Door Stainless Steel Refrigerated Sandwich / Salad Prep Table

Item #447APST27







### **Technical Data**

Width	27 Inches
Depth	30 Inches
Height	43 Inches
Cutting Board Width	27 Inches
Interior Width	23 Inches
Nominal Width	27 Inches
Cutting Board Depth	10 Inches
Interior Depth	23 3/16 Inches
Interior Height	24 Inches
Amps	1 Amps

#### **Features**

- Top accommodates (6) 1/6 size and (2) 1/9 size, 6" deep food pans (sold separately)
- Industry-best 10" deep cutting board is built-in for convenient prep space and removable for cleanin
- Electronic control with interior knob
- Corrosion-resistant stainless steel interior and exterior
- 115V; 1/10 hp; R-290 refrigerant

#### **Certifications**







**ETL Sanitation** 



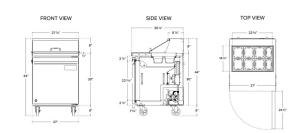
。 ETL, US & Canada



# **Technical Data**

Hertz	60 Hz	
Phase	1 Phase	
Voltage	115 Volts	
1/6 Size Pan Capacity	6 Pans	
Access Type	Doors	
Capacity	5.3 cu. ft.	
Color	Silver	
Compressor Style	Side / Rear Breathing	
Construction	Stainless Steel	
Door Style	Swing	
Door Type	Solid	
Hinge Location	Right	
Horsepower	1/10 hp	
Installation Type	Freestanding	
Number of Dividers	3 Dividers	
Number of Doors	1 Doors	
Number of Shelves	1 Shelf	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Style	Counter Height	
Temperature Range	33 - 40 Degrees F	
Тор Туре	Standard Top	

## Plan View





#### **Notes & Details**

Optimize your back-of-house operations with this Avantco A Plus APST-27-8 27" 1 door stainless steel refrigerated sandwich / salad prep table, which allows you to better keep up with customer demand. Whether used in a university, cafeteria, or hospital, the unit will help streamline the salad prep process with its convenient features and capacity. Its top accommodates up to (6) 1/6 size and (2) 1/9 size food pans up to 6" deep (sold separately). Divider bars (3) are also included for ultimate convenience. These pans are great for holding common salad or sandwich toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food-safe temperatures. To create better circulation, forced air is released directly on to the food pans.

A full-length cutting board, which is 10" wide, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. The cutting board can even be removed for easy cleaning or swapped out with another board of your choosing. Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as deli meat and cheese, as well as less-common toppings. One epoxy-coated shelf is included, and can accommodate up to 90 lb. of weight to help you with organizing your assorted supplies.

High-quality performance is made possible by the unit's 1/10 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit using R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. You can control your unit's temperature using the built-in electronic controller.

The construction of this unit is designed with commercial use in mind. It features a stainless steel exterior and interior, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V electrical connection.

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