

Item #: 178APPT71HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APPT-71-HC 71" 2 Door Refrigerated Pizza Prep Table

Item #178APPT71HC



Technical Data

Width	70 7/8 Inches
Depth	36 7/8 Inches
Height	42 7/8 Inches
Power Cord Length	98 Inches
Cutting Board Width	70 5/8 Inches
Interior Width	48 3/8 Inches
Left Door Opening Width	22 3/16 Inches
Nominal Width	72 Inches
Right Door Opening Width	22 3/16 Inches
Cutting Board Depth	19 7/16 Inches

Features

- 430 stainless steel exterior and aluminum interior with 304 stainless steel floor
- Temperature range of 33 – 40 degrees Fahrenheit
- Refrigerated base with (2) adjustable shelves included
- Top holds up to (9) 1/3 size food pans up to 6" deep (sold separately)
- 115V; 1/4 hp

Certifications



ETL, US & Canada



ETL Sanitation

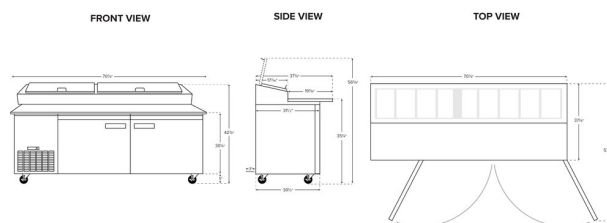


5-15P

Technical Data

Depth (with Cutting Board)	37 1/8 Inches
Interior Depth	22 7/8 Inches
Height with Lid Open	56 5/8 Inches
Interior Height	26 1/4 Inches
Work Surface Height	35 1/4 Inches
Amps	4.8 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	480 Watts
1/3 Size Pan Capacity	9 Pans
Access Type	Doors
BTU (LBP)	974 BTU
Capacity	16 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Side Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Horsepower	1/4 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Starting Amps	14.4 Amps
Starting Wattage	1440 Watts
Temperature Range	33 - 40 Degrees F
Top Capacity	353 lb.

Plan View



178APPT7HC



Notes & Details

An economical and long-lasting option, the Avantco APPT-71-HC 71" pizza prep table helps your prep line work efficiently and deliver a perfect product every time! A spacious, 19 7/16" deep, full-length cutting board acts as the main staging area for all of your culinary creations, providing plenty of room for large pizza pies. Just behind the cutting board is the refrigerated topping rail, which has a capacity of up to (9) 1/3 size food pans (sold separately) to hold your most common ingredients at safe temperatures.

Below the work area, a refrigerated cabinet base gives room for extra topping pans and dough proofing boxes, and 2 epoxy-coated shelves on adjustable mounting brackets let you adapt easily to menu changes. The refrigeration system is also designed for efficiency, with a 1/4 hp compressor, foamed-in-place polyurethane insulation, and a fan to direct cold air to the topping rail where it's most needed. This model uses R290 refrigerant, a smart choice for your business.

Additional features of this prep table include a stainless steel exterior with an aluminum interior and a 304 stainless steel floor, insulated lids to lock in cold air on the top rail, 2 self-closing swing doors, and casters so you can easily move the prep table for cleaning or maintenance. Divider bars are also included. A 115V electrical connection is required for operation.

⚠ 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.