

Item #: 178AWT72R Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco AWT-72R 72" Worktop Refrigerator with 3 1/2" Backsplash

Item #178AWT72R



Technical Data

Width	71 1/2 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Power Cord Length	7 Feet
Interior Width	67 9/16 Inches
Shelf Width	21 7/16 Inches
Interior Depth	25 Inches
Shelf Depth	22 3/16 Inches
Backsplash Height	3 1/2 Inches
Interior Height	26 1/8 Inches

Features

- 430 type stainless steel exterior and aluminum interior with 304 type stainless steel floor
- Foamed-in-place polyurethane insulation increases energy efficiency
- Self-closing and stay-open door features for easy loading and unloading
- Features easy-to-use recessed handles for quick interior access
- Uses R-290 refrigerant; 115V, 1/5 hp

Certifications



ETL, US



5-15P

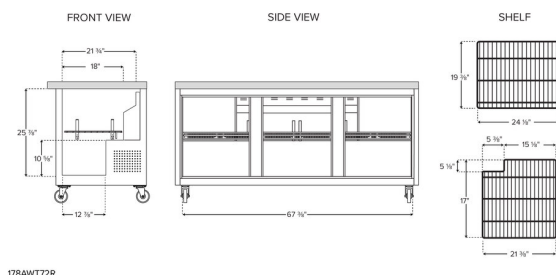


ETL Sanitation

Technical Data

Work Surface Height	35 1/4 Inches
Amps	2.7 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	310.5 Watts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	860 BTU
Capacity	21.13 cu. ft.
Capacity (per Shelf)	66.13999938964844 lb.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Door Gaskets Self-Closing Doors Stay-Open Doors With Backsplash
Hinge Location	Left Right
Horsepower	1/5 hp
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Capacity	661 lb.
Type	Worktop Refrigerators

Plan View



178AWT72R



Notes & Details

Make food preparation as convenient as possible with the Avantco 72" worktop refrigerator. With a spacious stainless steel worktop surface for slicing, dicing, assembling, mixing, and other food prep tasks, the unit features a 3 1/2" backsplash for wall protection and a refrigerated storage space below. It is readily accessible through the doors, which open up to 3 shelves to help you organize your ingredients and best utilize the spacious interior. Plus, because each accommodates up to 66.14 lb., the included PVC-coated wire shelves are well equipped for holding heavy bulk ingredients, from fresh produce to sauces, glazes, and other specialty condiments and garnishes.

This refrigerated unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments with ease. It features a 430 type stainless steel exterior, which provides both strength and a smooth, sleek appearance. The painted aluminum interior with a 304 type stainless steel floor also offers the durability necessary for heavy, regular use. It comes with 4 reliable casters, 2 of which are braking casters, for easy mobility around your establishment.

This worktop refrigerator ensures optimal performance by operating with a 1/5 hp refrigeration system that circulates R-290 hydrocarbon refrigerant to maintain temperatures from 30 to 40 degrees Fahrenheit. R-290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The foamed-in-place polyurethane insulation is CFC- and HCFC-free and helps to retain cold temperatures. This ensures that all food held in the unit remains at food safe temperatures and ready for preparation or direct service to customers!

Operation of the refrigerator is easy, thanks to its special features, including a wall-mount thermometer, auto-defrost function, and digital temperature controller. At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area as needed. This worktop refrigerator requires a 115V electrical connection for operation and comes with a 7' power cord.

⚠ 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.