

Item #: 178SSPPT2B Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SSPPT-2B 68" 1 Door Refrigerated Pizza Prep Table with 2 Drawers

Item #178SSPPT2B



Technical Data

| | |
|----------------------------|----------------|
| Width | 67 Inches |
| Depth | 31 1/2 Inches |
| Height | 43 Inches |
| Power Cord Length | 98 1/2 Inches |
| Cutting Board Width | 67 Inches |
| Interior Width | 47 3/8 Inches |
| Nominal Width | 68 Inches |
| Cutting Board Depth | 19 7/16 Inches |
| Depth (with Cutting Board) | 37 1/8 Inches |
| Interior Depth | 26 3/16 Inches |

Features

- Top rail accommodates up to (8) 1/3 size food pans up to 6" deep
- Cutting board built-in for convenient prep space
- Maintains temperatures between 33 and 40 degrees Fahrenheit
- Stainless steel exterior and interior; two built-in drawers for added storage
- 120V; R290 refrigerant; 1/4 hp

Certifications



ETL Sanitation



ETL, US & Canada

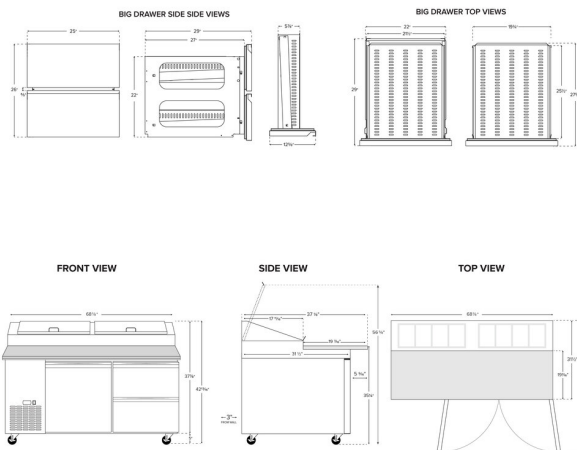


5-15P

Technical Data

| | |
|-----------------------|-----------------------|
| Height with Lid Open | 56 3/4 Inches |
| Interior Height | 22 13/16 Inches |
| Work Surface Height | 35 1/4 Inches |
| Amps | 4.8 Amps |
| Phase | 1 Phase |
| Voltage | 120 Volts |
| Wattage | 480 Watts |
| 1/3 Size Pan Capacity | 8 Pans |
| Access Type | Doors and Drawers |
| BTU (LBP) | 1285 BTU |
| Compressor Location | Side Mounted |
| Compressor Style | Side / Rear Breathing |
| Construction | Stainless Steel |
| Door Style | Swing |
| Door Type | Solid |
| Horsepower | 1/4 hp |
| Installation Type | Freestanding |
| Number of Doors | 1 Doors |
| Number of Drawers | 2 Drawers |
| Number of Shelves | 1 Shelf |
| Plug Type | NEMA 5-15P |
| 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



1785SPPT28



Notes & Details

Optimize your back-of-house operations with this Avantco SSPPT-2B 68" 1 door refrigerated pizza prep table with 2 drawers, and better keep up with customer demands. Whether used in a university, pizza parlor, or resort, the unit will help streamline the pizza prep process with its convenient features and capacity. Its top rail, for instance, accommodates up to (8) 1/3 size food pans up to 6" deep (sold separately). These are great for holding common pizza toppings, from pepperoni and cheese to green pepper or ham. Plus, a lift-up lid encloses the pan rail to maintain proper, food safe temperatures. A full-length cutting board is mounted to the table surface, providing a place for slicing ingredients and assembling pies.

Beneath the workspace is additional storage. Because it's refrigerated, the space is great for storing back-up ingredients, such as sauce and dough, as well as less-common toppings. The left side is an open cavity behind a door, and it contains one epoxy-coated shelf that can accommodate up to 90 lb. of weight, helping to organize your assorted supplies. On the right side, the unit includes two built-in drawers to provide even more storage while allowing you to sort specific product. Drawers provide excellent organization for your food pans and can help maximize your kitchen's workflow. Drawers also allow you to quickly pull ingredients for faster operation and ease of use. This unit comes equipped with 6 divider bars.

Four heavy-duty 4" casters (2 locking) are also included, providing the unit with convenient mobility and making cleaning and servicing a breeze! Just roll the unit away from the wall. High-quality performance is made possible by the unit's refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It circulates R290 refrigerant, which has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

The construction of this unit is designed with commercial use in mind. It features a 430 type stainless steel exterior and 304 type stainless steel interior, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 120V electrical connection.

⚠ 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.