

Item #: 178SSPPTG60HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PPT-G-60 60" 2 Door Stone Top Refrigerated Pizza Prep Table

Item #178SSPPTG60HC



Technical Data

Width	59 1/2 Inches
Depth	31 1/2 Inches
Height	39 Inches
Power Cord Length	98 1/2 Inches
Interior Width	41 7/16 Inches
Left Door Opening Width	16 3/8 Inches
Nominal Width	60 Inches
Right Door Opening Width	16 3/8 Inches
Shelf Width	16 1/16 Inches
Depth with Door Open	49 Inches

Features

- Marble top is perfect for pizza dough
- Easy-to-read digital temperature controller
- 5 1/2" casters for added mobility
- Maintains temperatures between 32 and 40 degrees Fahrenheit
- Uses R-290 refrigerant; 115V; 1/4 hp

Certifications



5-15P



ETL Sanitation



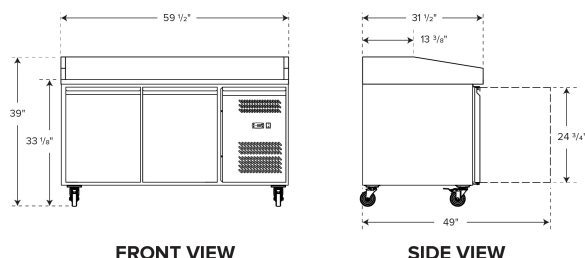
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Technical Data

Interior Depth	26 3/4 Inches
Shelf Depth	24 13/16 Inches
Interior Height	22 5/8 Inches
Work Surface Height	33 1/16 Inches
Caster Diameter	5.510000228881836 Inches
Amps	2.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	260 Watts
Access Type	Doors
BTU (LBP)	887 BTU
Capacity	13.1 cu. ft.
Capacity (per Shelf)	88 lb.
Compressor Location	Right Side Mounted
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Hinge Location	Lower Side
Horsepower	1/4 hp
Material	Stainless Steel
Maximum Ambient Temperature	109 Degrees F
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	2 oz.
Refrigerant Type	R-290
Shelf Material	Epoxy-Coated Steel
Stainless Steel Type	Type 201
Starting Amps	12 Amps
Starting Wattage	1147 Watts
Temperature Range	32 - 40 Degrees F
Top Capacity	529 lb.
Top Type	Marble

Plan View



Notes & Details

Optimize your back-of-house operations better keep up with customer demands with this Avantco SS-PPT-G-60 60" 2 door stone top refrigerated pizza prep table! Whether used in a university, pizza parlor, or resort, the unit will help streamline the pizza prep process with its convenient features and capacity. This model includes a marble top which creates a cool and smooth surface for working with pizza dough and provides a perfect place for assembling pies!

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as sauce and dough, as well as less-common toppings. Two epoxy-coated steel shelves are included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies. Additionally, this prep table has 5 1/2" casters, providing the unit with mobility for convenient cleaning. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's refrigeration system, which maintains temperatures between 32 and 40 degrees Fahrenheit. Plus, the easy-to-read digital temperature controller makes controlling the temperature as simple as possible! The unit 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 type 201 stainless steel exterior and interior, which are fortified with foamed-in-place polyurethane insulation. The stainless steel ensures long-lasting durability and corrosion resistance, while the insulation also helps to promote proper temperature retention. For operation, the prep table requires a 115V 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.