

Item #: 178SSPT27HC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco SS-PT-27-HC 27" 1 Door Stainless Steel Refrigerated Sandwich Prep Table

Item #178SSPT27HC



### Technical Data

|                          |                |
|--------------------------|----------------|
| Width                    | 27 1/2 Inches  |
| Depth                    | 31 Inches      |
| Height                   | 42 3/8 Inches  |
| Power Cord Length        | 84 Inches      |
| Cutting Board Width      | 27 1/2 Inches  |
| Interior Width           | 24 Inches      |
| Nominal Width            | 27 Inches      |
| Right Door Opening Width | 24 1/16 Inches |
| Shelf Width              | 23 1/2 Inches  |
| Cutting Board Depth      | 10 1/2 Inches  |

### Features

- Top accommodates (6) 1/6 size and (2) 1/9 size, 6" deep food pans (sold separately)
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- 4" casters make moving simple
- Uses R-290 refrigerant; 115V; 3/7 hp

### Certifications



5-15P



ETL, US & Canada

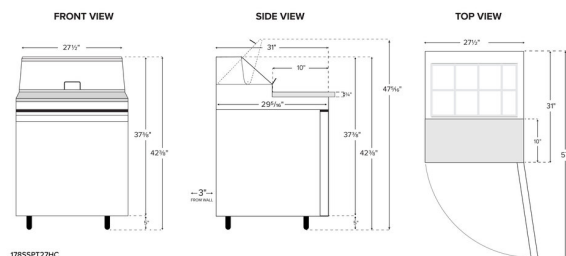


ETL Sanitation

## Technical Data

|                       |                                 |
|-----------------------|---------------------------------|
| Interior Depth        | 23 3/4 Inches                   |
| Shelf Depth           | 17 1/16 Inches                  |
| Height with Lid Open  | 47 5/16 Inches                  |
| Interior Height       | 23 1/2 Inches                   |
| Work Surface Height   | 35 1/4 Inches                   |
| Amps                  | 3.6 Amps                        |
| Hertz                 | 60 Hz                           |
| Phase                 | 1 Phase                         |
| Voltage               | 115 Volts                       |
| Wattage               | 360 Watts                       |
| 1/6 Size Pan Capacity | 6 Pans                          |
| Access Type           | Doors                           |
| BTU (LBP)             | 974 BTU                         |
| Capacity              | 6 cu. ft.                       |
| Capacity (per Shelf)  | 88 lb.                          |
| Casters               | With Casters                    |
| Compressor Location   | Rear Mounted                    |
| Compressor Style      | Side / Rear Breathing           |
| Construction          | Stainless Steel                 |
| Door Style            | Swing                           |
| Door Type             | Solid                           |
| Features              | Removable Magnetic Door Gaskets |
| Hinge Location        | Right                           |
| Horsepower            | 3/7 hp                          |
| Number of Doors       | 1 Doors                         |
| Number of Shelves     | 1 Shelf                         |
| Plug Type             | NEMA 5-15P                      |
| Refrigerant Capacity  | 2.8 oz.                         |
| Refrigerant Type      | R-290                           |
| Starting Amps         | 10.8 Amps                       |
| Starting Wattage      | 1080 Watts                      |
| Style                 | Counter Height                  |
| Temperature Range     | 33 - 40 Degrees F               |
| Top Type              | Standard Top                    |
| Type                  | Prep Refrigeration              |

## Plan View





## Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-27-HC 27" 1 door stainless steel refrigerated sandwich prep table, and better keep up with customer demands. Whether used in a university, sub shop, or hospital, the unit is sure to help streamline the sandwich prep process with its convenient features and capacity. Its top, for instance, accommodates up to (6) 1/6 size and (2) 1/9 size food pans up to 6" deep (sold separately). These are great for holding common sandwich or salad toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food safe temperatures. A full-length cutting board, which is 10 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders.

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. An epoxy-coated shelf is included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies. You can even use a reversible hinges kit (sold separately) to convert the hinges to the left side of the unit. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 3/7 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating R290 refrigerant. This specialized refrigerant 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 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](http://www.p65warnings.ca.gov).