REFRIGERATION
AVANTCO

Avantco Refrigeration

Avantco SS-PT-27M-AC 27 1/2" ADA Height 1 Door Stainless Steel Mega Top / Cutting Top Refrigerated Sandwich Prep Table with 10 1/2" Deep Cutting Board

Item #178SSPT27MAC

Technical Data

Width	27 1/2 Inches
Depth	37 1/2 Inches
Height	44 3/8 Inches
Power Cord Length	84 Inches
Interior Width	24 Inches
Nominal Width	27 Inches
Cutting Board Depth	10 1/2 Inches
Interior Depth	23 3/4 Inches
Interior Height	23 1/2 Inches
Work Surface Height	33 3/4 Inches

Features

- 2 1/2" casters make moving simple and bring the unit to an ADA-compliant working height
- Mega top accommodates (9) 1/6 size and (3) 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
- Uses R-290 refrigerant; 115V; 3/7 hp

Certifications

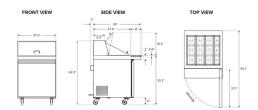**5-15P**   **ADA Compliant**   **ETL Sanitation**

ETL, US & Canada

Technical Data

Amps	3.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	360 Watts
1/6 Size Pan Capacity	9 Pans
Access Type	Doors
BTU (LBP)	974 BTU
Capacity	6 cu. ft.
Casters	With Casters
Color	Silver
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Cutting Board Thickness	3/4 Inch
Door Style	Swing
Door Type	Solid
Features	ADA Compliant Removable Magnetic Door Gaskets
Horsepower	3/7 hp
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Starting Amps	10.8 Amps
Starting Wattage	1080 Watts
Style	ADA Height
Temperature Range	33 - 40 Degrees F
Top Type	Cutting Top Mega Top
Type	Prep Refrigeration

Plan View

Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-27M-AC 27" ADA height 1 door mega top 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 (9) 1/6 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 90 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 R-290 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. 2 1/2" casters make moving simple for easy cleaning and bring the unit to an ADA-compliant working height. 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.