

Item #: 178SSPT36A Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-36-HC 36" 2 Door Stainless Steel ADA Height Refrigerated Sandwich Prep Table

Item #178SSPT36A



Technical Data

| | |
|---------------------|---------------|
| Width | 36 1/4 Inches |
| Depth | 30 1/2 Inches |
| Height | 44 1/4 Inches |
| Power Cord Length | 84 Inches |
| Interior Width | 32 1/4 Inches |
| Nominal Width | 36 Inches |
| Cutting Board Depth | 11 1/2 Inches |
| Interior Depth | 23 3/4 Inches |
| Interior Height | 23 1/2 Inches |
| Work Surface Height | 33 5/8 Inches |

Features

- 2 1/2" casters make moving simple and bring the unit to an ADA-compliant working height
- Top accommodates (10) 1/6 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
- R-290 refrigerant; 115V; 3/7 hp
- Note: only the refrigerated sandwich prep table holds the ETL certification

Certifications



ADA Compliant



5-15P



ETL Sanitation

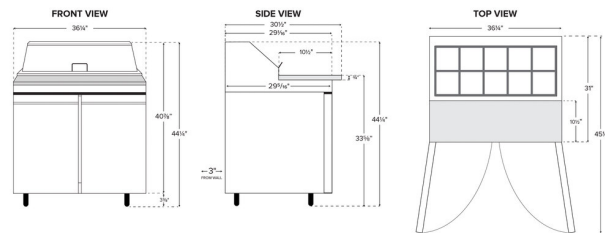


ETL, US & Canada

Technical Data

| | |
|-----------------------|--|
| Amps | 4.3 Amps |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 430 Watts |
| 1/6 Size Pan Capacity | 10 Pans |
| Access Type | Doors |
| BTU (LBP) | 974 BTU |
| Capacity | 9 cu. ft. |
| Casters | With Casters |
| Color | Silver |
| Compressor Location | Rear Mounted |
| Compressor Style | Side / Rear Breathing |
| Construction | Stainless Steel |
| Door Style | Swing |
| Door Type | Solid |
| Features | ADA Compliant Removable Magnetic Door Gaskets |
| Hinge Location | Left Right |
| Horsepower | 3/7 hp |
| Number of Doors | 2 Doors |
| Number of Shelves | 2 Shelves |
| Plug Type | NEMA 5-15P |
| Refrigerant Type | R-290 |
| Sections | 2 Sections |
| Starting Amps | 12.9 Amps |
| Starting Wattage | 1290 Watts |
| Style | ADA Height |
| Temperature Range | 33 - 40 Degrees F |
| Top Type | Standard Top |

Plan View





Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-36-HC 36" 2 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 (10) 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. Two epoxy-coated shelves are included and can each accommodate up to 90 lb. of weight, helping to organize your assorted supplies.

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. 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.