

Item #: 178SSPT60C Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-60-C 60" 2 Door Stainless Steel Cutting Top Refrigerated Sandwich Prep Table with Extra Deep Cutting Board

Item #178SSPT60C



Technical Data

Width	60 1/4 Inches
Depth	31 Inches
Height	42 3/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	60 1/4 Inches
Interior Width	56 1/4 Inches
Nominal Width	60 Inches
Cutting Board Depth	15 Inches
Interior Depth	23 3/4 Inches
Interior Height	23 1/2 Inches

Features

- Top accommodates (16) 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
- 4" casters make moving simple
- Uses R-290 refrigerant; 115V; 1/4 hp
- Note: only the refrigerated sandwich prep table holds the ETL certification

Certifications



5-15P



ETL Sanitation

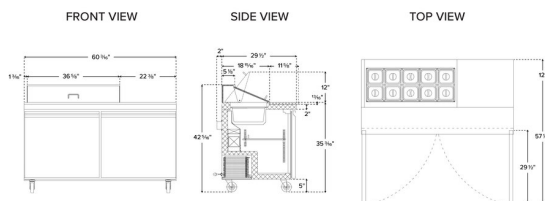


ETL, US & Canada

Technical Data

Work Surface Height	35 1/4 Inches
Amps	5.4 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	540 Watts
1/6 Size Pan Capacity	16 Pans
Access Type	Doors
Capacity	15 cu. ft.
Capacity (per Shelf)	90 lb.
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
Exterior Material	Stainless Steel
Features	Removable Magnetic Door Gaskets
Hinge Location	Left Right
Horsepower	1/4 hp
Interior Material	Stainless Steel
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Starting Amps	16.2 Amps
Starting Wattage	1620 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Cutting Top Mega Top Standard Top
Total BTU	1285 BTU
Type	Prep Refrigeration

Plan View



Base model shown. Height and depth may vary depending on options.



Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-60-C 60" 2 door stainless steel refrigerated sandwich prep table, and 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 accommodates up to (16) 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 safe temperatures. A full-length cutting board, which is 15" deep, is mounted to the table surface, providing maximum space for slicing ingredients and assembling orders.

Beneath the prep top, additional refrigerated storage space is perfect 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 1/4 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.

A set of 4" casters makes it easy to move when needed for cleaning and maintenance. 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 for 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.