

Item #: 178SSPTACM7118 Project: \_\_\_\_\_

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

## Avantco SS-PT-71M-18-AC 70" 3 Door Mega Top Stainless Steel ADA Height Refrigerated Sandwich Prep Table with Workstation and Extra Deep Cutting Board

Item #178SSPTACM7118



### Technical Data

|                     |               |
|---------------------|---------------|
| Width               | 70 3/8 Inches |
| Depth               | 37 1/2 Inches |
| Height              | 40 1/8 Inches |
| Power Cord Length   | 84 Inches     |
| Cutting Board Width | 70 3/8 Inches |
| Interior Width      | 66 1/2 Inches |
| Nominal Width       | 72 Inches     |
| Cutting Board Depth | 11 1/2 Inches |
| Interior Depth      | 23 1/2 Inches |
| Interior Height     | 19 3/4 Inches |

### Features

- 2 3/4" casters bring the unit to an ADA-compliant working height
- Mega top accommodates (18) 1/6 size, 6" deep food pans (sold separately)
- Industry-best 3/4" thick, 11 1/2" deep cutting board adds 3 1/2" of additional workspace
- Corrosion-resistant stainless steel exterior and interior; foamed-in-place polyurethane insulation
- Easy-to-read digital temperature control with auto defrost; 115V; R290 refrigerant; 5/6 hp

### Certifications



5-15P



ETL Sanitation



ETL, US & Canada

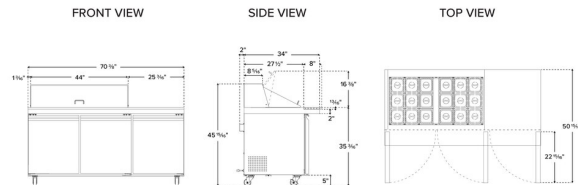


ADA Compliant

## Technical Data

|                         |  |
|-------------------------|--|
| Work Surface Height     | 33 Inches  |
| Amps                    | 7.8 Amps   |
| Hertz                   | 60 Hz  |
| Phase                   | 1 Phase  |
| Voltage                 | 115 Volts  |
| Wattage                 | 780 Watts  |
| 1/6 Size Pan Capacity   | 18 Pans  |
| Access Type             | Doors  |
| BTU (LBP)               | 2107 BTU   |
| Capacity                | 19.5 cu. ft.                                     |
| Capacity (per Shelf)    | 88 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  |
| Features                | ADA Compliant<br>Removable Magnetic Door Gaskets |
| Horsepower              | 5/6 hp   |
| Number of Doors         | 3 Doors  |
| Number of Shelves       | 3 Shelves  |
| Plug Type               | NEMA 5-15P                                       |
| Refrigerant Type        | R-290  |
| Starting Amps           | 23.4 Amps  |
| Starting Wattage        | 2340 Watts                                       |
| Style                   | ADA Height                                       |
| Temperature Range       | 33 - 40 Degrees F                                |
| Top Capacity            | 318 lb.  |
| Top Type                | Mega Top<br>Workstation Refrigerators            |
| Type                    | Prep Refrigeration                               |

## Plan View



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



## Notes & Details

Optimize your back-of-house operations and better keep up with customer demands with this Avantco SS-PT-71M-18-AC 70" 3 door mega top stainless steel ADA height refrigerated sandwich prep table with workstation and extra deep cutting board! Whether used in a university, sub shop, or hospital, this ADA height unit is sure to help streamline the sandwich prep process with its convenient features and capacity. This unit has a workstation, allowing users to place condiments, utensils, and even a cash register on the unit without sacrificing cutting board space!

Its mega top accommodates up to (18) 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 has an extended 11 1/2" depth, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. This industry-best cutting board is 3/4" thick for added durability and reliability. It is built-in to the unit for convenient prep space and can be easily removed for cleaning.

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. three epoxy-coated steel shelves are included and can each accommodate up to 88 lb. of weight, helping to organize your assorted supplies. The three solid swing doors allow users to quickly grab supplies without interrupting workflow.

High quality performance is made possible by the unit's 5/6 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. Plus, the easy-to-read digital temperature control with auto defrost makes adjusting and maintaining specific temperatures easier than ever!

The unit has a corrosion-resistant construction and is designed with commercial use in mind. It features a 430 type stainless steel exterior and a 201 type stainless steel interior, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. The 2 3/4" 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](http://www.p65warnings.ca.gov).