

Item #: 178ZPT27HCA Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ZPT1-FB-HC-A 27" 2 Drawer Front Breathing Cutting Top Refrigerated Sandwich Prep Table

Item #178ZPT27HCA



Technical Data

Width	27 1/2 Inches
Depth	29 1/2 Inches
Height	42 5/16 Inches
Cutting Board Width	27 1/2 Inches
Interior Width	24 3/16 Inches
Nominal Width	27 Inches
Cutting Board Depth	10 1/2 Inches
Interior Depth	23 1/2 Inches
Interior Height	19 13/16 Inches
Work Surface Height	35 1/4 Inches

Features

- Top accommodates (6) 1/6 size and (2) 1/9 size, 6" deep food pans (included)
- Removable 3/4" thick cutting board
- Front breathing design provides exceptional airflow
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- R-290 refrigerant; 115V; 1/4 hp

Certifications

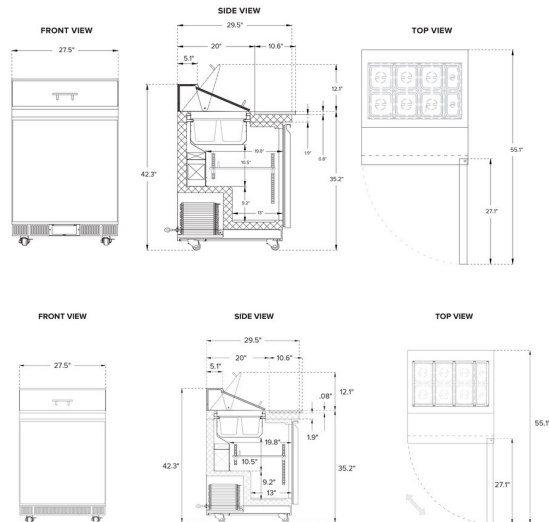


5-15P

Technical Data

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	Drawers
BTU (LBP)	1094.4375 BTU
Capacity	7.1 cu. ft.
Casters	With Casters
Color	Silver
Compressor Location	Rear Mounted
Compressor Style	Front Breathing
Construction	Stainless Steel
Features	Automatic Electric Defrost Digital Display Removable Magnetic Drawer Gaskets
Horsepower	1/4 hp
Installation Type	Freestanding
Number of Drawers	2 Drawers
Plug Type	NEMA 5-15P
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 and keep up with customer demands with this Avantco refrigerated sandwich prep table! 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 (6) 1/6 size and (2) 1/9 size food pans up to 6" deep (included). 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.


With a front breathing design, the back of this unit can be placed directly against a wall without the need for extra clearance. This design provides exceptional airflow and helps to save space in your establishment. Plus, a 10 1/2" deep, 3/4" thick full length cutting board is mounted to the table surface, providing maximum space for slicing ingredients and assembling orders. The two drawers allow users to load the unit quickly and easily after a delivery, while the recessed handles and magnetic door gaskets further expedite the loading process.

Additional refrigerated storage space beneath the prep top is perfect for storing back-up ingredients, such as deli meat and cheese, as well as less common toppings. The bright LED interior lighting allows users to find what they're looking for with ease. An epoxy-coated shelf is included and can accommodate up to 88 lb. of weight, helping to organize your assorted supplies. Divider bars are also included for ultimate convenience.

Operation of the refrigerated prep table is easy, thanks to its special features. Monitor it by consulting the interior wall-mounted thermometer, and use the auto-defrost feature on the pre-programmed digital controller to keep the unit in tip-top shape. The controller's audible alarms alert you to temperatures too high or low, extended drawer opening, and to clean the unit's condenser. This unit includes casters for easy mobility.

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 R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

This unit's corrosion-resistant construction 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.