

Item #:	178ZPT36WMS		Project:	
Otv.		Date:		Approval:

## Avantco ZPT-36-FB-WMS 36" VersaHub WiFi-Enabled 2 Door Front **Breathing Cutting Top Refrigerated Sandwich Prep Table**

Item#178ZPT36WMS







### **Technical Data**

Width	36 3/16 Inches
Depth	29 1/2 Inches
Height	42 5/16 Inches
Cutting Board Width	36 3/16 Inches
Interior Width	33 Inches
Nominal Width	36 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**

- VersaHub platform monitors unit failure, open doors, and temperature via text/email notifications
- Top accommodates (10) 1/6 size, 6" deep food pans (included)
- Removable 3/4" thick cutting board
- Front breathing design provides exceptional airflow
- R-290 refrigerant; 115V; 1/4 hp
- Note: only the prep table holds the ETL certification

### Certifications





ETL Sanitation

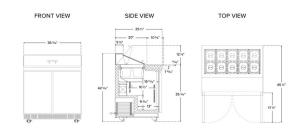




# **Technical Data**

Amps	4.3 Amps	
Hertz	60 Hz	
Phase	1 Phase	
Voltage	115 Volts	
Wattage	430 Watts	
1/6 Size Pan Capacity	10 Pans	
Access Type	Doors	
BTU (LBP)	1094.4375 BTU	
Capacity	9.1 cu. ft.	
Casters	With Casters	
Color	Silver	
Compressor Location	Rear Mounted	
Compressor Style	Front Breathing	
Construction	Stainless Steel	
Door Style	Swing	
Door Type	Solid	
Features	Automatic Electric Defrost Digital Display Removable Magnetic Door Gaskets Self-Closing Doors VersaHub Compatible WiFi Enabled	
Hinge Location	Left Right	
Horsepower	1/4 hp	
Installation Type	Freestanding	
Number of Doors	2 Doors	
Number of Shelves	2 Shelves	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Starting Amps	12.9 Amps	
Starting Wattage	1290 Watts	
Style	Counter Height	
Temperature Range	33 - 40 Degrees F	
Тор Туре	Standard Top	
Туре	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 (10) 1/6 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. The food pans are recessed into the table for better food temperature holding. This model uses the VersaHub platform to provide live notifications, history, and other WiFi-enabled updates.

The need for extra clearance is eliminated due to the convenient front-breathing deign, which allows the back and sides of the unit to be placed directly against a wall. 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 self-closing and stay-open solid doors allow users to load the unit quickly and easily after a delivery, while the recessed door 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 delimeat and cheese, as well as less common toppings. The bright LED interior lighting allows users to find what they're looking for with ease. Two epoxy-coated shelves are included and can each 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 door 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 <a href="https://www.p65warnings.ca.gov">www.p65warnings.ca.gov</a>.