

Item #: 178ZWT48FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco ZWT-48F-HC 48" Front Breathing Worktop Freezer with 3 1/2" Backsplash

Item #178ZWT48FHC



Technical Data

Width	47 3/16 Inches
Depth	29 1/2 Inches
Height	38 3/4 Inches
Power Cord Length	98 7/16 Inches
Interior Width	42 5/8 Inches
Interior Depth	19 13/16 Inches
Backsplash Height	3 1/2 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	4.5 Amps

Features

- Front breathing design provides exceptional airflow
- Bright LED interior lighting
- Self-closing and stay-open door features for easy loading and unloading
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- Maintains cold temperatures from -8 to 0 degrees Fahrenheit; R-290 refrigerant; 115V; 1/4 hp

Certifications



5-15P



ETL, US & Canada

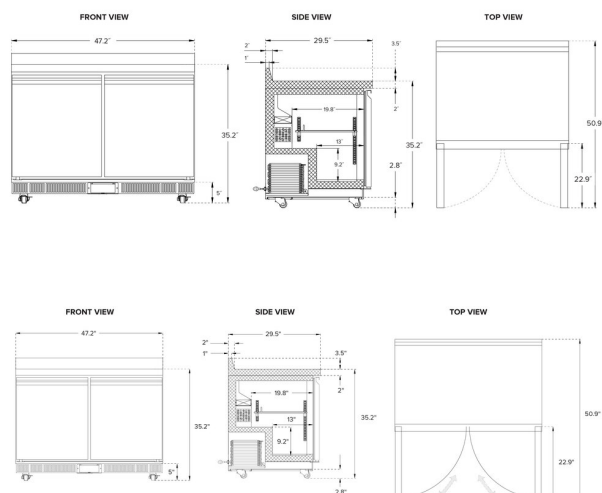


ETL Sanitation

Technical Data

Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	300 Watts
Access Type	Doors
Backsplash	With Backsplash
BTU (LBP)	1276 BTU
Capacity	11.3 cu. ft.
Capacity (per Shelf)	88 lb.
Color	Silver
Compressor Location	Rear Mounted
Compressor Style	Front Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Automatic Electric Defrost LED Lighting Removable Magnetic Door Gaskets Self-Closing Doors With Backsplash
Hinge Location	Left Right
Horsepower	1/4 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	13.5 Amps
Starting Wattage	900 Watts
Style	Counter Height
Temperature Range	-8 - 0 Degrees F
Type	Freezers

Plan View





Notes & Details

Make food preparation as convenient as possible with this Avantco worktop freezer. With a spacious stainless steel worktop surface for slicing, dicing, assembling, mixing, and other food prep tasks, the unit features a 3 1/2" backsplash for wall protection and a refrigerated storage space below. The refrigerated portion is readily accessible through the doors, which open up to two epoxy-coated shelves to help you organize your ingredients and best utilize the spacious interior. Plus, because they accommodate up to 88 lb. each, the shelves are well equipped for holding heavy bulk ingredients, from frozen broccoli and cauliflower to frozen pork chops.

The need for extra clearance is eliminated due to the convenient front-breathing design, 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. 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. Plus, the bright LED interior lighting allows users to find what they're looking for with ease.

This corrosion-resistant unit is designed for outstanding durability to ensure that it withstands tough, busy kitchen environments. It features a 430 type stainless steel exterior, which provides both strength and a smooth, sleek appearance. The interior, made with 304 type stainless steel, also offers the durability necessary for heavy, regular use. This unit includes casters for easy mobility.

This worktop freezer ensures optimal performance by operating with a 1/4 hp refrigeration system that circulates R-290 hydrocarbon refrigerant to maintain temperatures from -8 to 0 degrees Fahrenheit. R-290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. The foamed-in-place polyurethane insulation helps to retain cold temperatures, which ensures that all food held in the unit remains at food safe temperatures and ready for preparation or direct service to customers!

Operation of the freezer 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 maintain the refrigerator 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 worktop unit requires a 115V electrical connection for operation.

⚠ 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.