

Item #: 447APST60 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco A Plus APST-60-16 60" 2 Door Stainless Steel Refrigerated Sandwich / Salad Prep Table

Item #447APST60



Technical Data

Width	60 Inches
Depth	30 Inches
Height	43 Inches
Cutting Board Width	60 Inches
Interior Width	57 Inches
Nominal Width	60 Inches
Cutting Board Depth	10 Inches
Interior Depth	23 3/16 Inches
Interior Height	24 Inches
Amps	2.5 Amps

Features

- Top accommodates (16) 1/6 size, 6" deep food pans (sold separately)
- Industry-best 10" deep cutting board is built-in for convenient prep space and removable for cleaning
- Electronic control with interior knob
- Corrosion-resistant stainless steel interior and exterior
- 115V; 1/3 hp; R-290 refrigerant

Certifications



ETL Sanitation



Imported from Mexico



5-15P

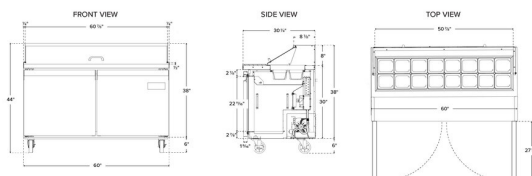


ETL, US & Canada

Technical Data

Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
1/6 Size Pan Capacity	16 Pans
Access Type	Doors
Capacity	13 cu. ft.
Color	Silver
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Hinge Location	Left Right
Horsepower	1/3 hp
Installation Type	Freestanding
Number of Dividers	7 Dividers
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top

Plan View





Notes & Details

Optimize your back-of-house operations with this Avantco A Plus APST-60-16 60" 2 door stainless steel refrigerated sandwich / salad prep table, which allows you to better keep up with customer demand. Whether used in a university, cafeteria, or hospital, the unit will help streamline the salad 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). Divider bars (7) are also included for ultimate convenience. These pans are great for holding common salad or sandwich toppings, from eggs and cheese to green pepper or ham. Plus, a lift-up lid encloses the top to maintain proper, food-safe temperatures. To create better circulation, forced air is released directly on to the food pans.

A full-length cutting board, which is 10" wide, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. The cutting board can even be removed for easy cleaning or swapped out with another board of your choosing. 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. Two epoxy-coated shelves are included, and each can accommodate up to 90 lb. of weight to help you with organizing your assorted supplies.

High-quality performance is made possible by the unit's 1/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit using R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. You can control your unit's temperature using the built-in electronic controller

The construction of this unit is designed with commercial use in mind. It features a stainless steel exterior and interior, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote 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.