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Avantco A Plus APST-72 72" 3 Door Stainless Steel Refrigerated Sandwich / Salad Prep Table

Item#447APST72







Technical Data

Width	72 Inches	
Depth	30 Inches	
Height	43 Inches	
Cutting Board Width	72 Inches	
Nominal Width	72 Inches	
Cutting Board Depth	10 Inches	
Amps	2.5 Amps	
Hertz	60 Hz	
Phase	1 Phase	
Voltage	115 Volts	

Features

- Top accommodates (18) 1/6 size, 6" deep food pans (sold separately)
- Industry-best 10" wide cutting board 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



ETL, US & Canada





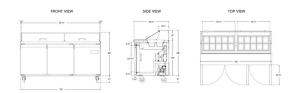
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Technical Data

1/6 Size Pan Capacity	18 Pans	
Access Type	Doors	
Capacity	15.7 cu. ft.	
Color	Silver	
Compressor Location	Bottom Mounted	
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	8 Dividers	
Number of Doors	3 Doors	
Number of Shelves	3 Shelves	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Style	Counter Height	
Temperature Range	33 - 40 Degrees F	
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Plan View





Notes & Details

Optimize your back-of-house operations with this Avantco A Plus APST-72 72" 3 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 (18) 1/6 size food pans up to 6" deep (sold separately). Divider bars (8) 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. Three 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.