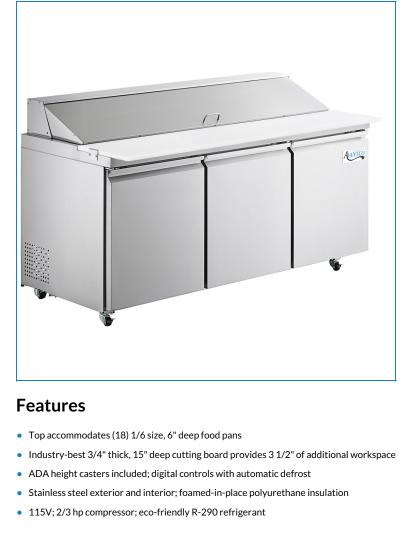
Item #: 178SSPT71AC		Project:	
Otv:	Date:		Approval:

## Avantco SS-PT-71-AC 70" ADA Height 3 Door Stainless Steel Cutting Top **Refrigerated Sandwich Prep Table with Extra Deep Cutting Board**

Item #178SSPT71AC



REFRIGERATION NTCO



## Certifications



ETL US & Canada



## **Technical Data**

Width	70 3/8 Inches	
Depth	35 1/2 Inches	
Height	407/8 Inches	
Interior Width	66 1/2 Inches	
Nominal Width	70 Inches	
Interior Depth	23 3/4 Inches	
Interior Height	23 1/2 Inches	
Amps	3.3 Amps	
Hertz	60 Hertz	
Phase	1 Phase	
Voltage	115 Volts	
1/6 Size Pan Capacity	18 Pans	
Access Type	Doors	
BTU (LBP)	2080	
Capacity	18 cu. ft.	
Casters	With Casters	
Color	Silver	
Compressor Style	Side / Rear Breathing	
Cutting Board Thickness	3/4 Inches	
Door Style	Swing	
Door Type	Solid	
Features	ADA Compliant	
Horsepower	2/3 HP	
Number of Doors	3 Doors	
Number of Shelves	3 Shelves	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Style	ADA Height	
Temperature Range	33 - 40 Degrees F	
Тор Туре	Cutting Top Standard Top	
Туре	Prep Refrigeration	



Optimize your back-of-house operations with this Avantco SS-PT-71-AC 70" 3 door stainless steel refrigerated sandwich prep table, and better keep up with customer demands. 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, for instance, accommodates up to (18) 1/6 size food pans up to 6" deep (sold separately). 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 proper, food safe temperatures. An extra deep full-length cutting board, which is 15" deep to provide plenty of prep space, is mounted to the table surface but can be removed for thorough cleaning.

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 can each accommodate up to 90 lb. of weight, helping to organize your assorted supplies. At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area.

High quality performance is made possible by the unit's 2/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating eco-friendly R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally-responsible choice for your business.

The construction of this unit 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. The insulation also helps to promote proper temperature retention. 2 1/2" casters make moving simple for easy cleaning and bring the unit to an ADA-compliant working height. For operation, the prep table requires a 115V electrical connection.

A WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.