

Item #: 178SSPT71AC Project: _____

Qty: _____ 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



Technical Data

Width	70 3/8 Inches
Depth	35 1/2 Inches
Height	40 7/8 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
Top Type	Cutting Top Standard Top
Type	Prep Refrigeration

Features

- Top accommodates (18) 1/6 size, 6" deep food pans
- Industry-best 3/4" thick, 15" deep cutting board provides 3 1/2" of additional workspace
- ADA height casters included; digital controls with automatic defrost
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- 115V; 2/3 hp compressor; eco-friendly R-290 refrigerant

Certifications



5-15P



ADA Compliant



ETL Sanitation



ETL US & Canada

Avantco Refrigeration



Notes & Details

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.

⚠ 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.