

Item #: 178SS3FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-3F-HC 81 5/16" Stainless Steel Solid Door Reach-In Freezer

Item #178SS3FHC



Technical Data

Width	81 5/16 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	76 1/4 Inches
Left Door Opening Width	23 Inches
Middle Door Opening Width	22 7/8 Inches
Right Door Opening Width	23 Inches
Shelf Width	20 7/8 - 22 3/16 Inches
Interior Depth	27 1/8 Inches

Features

- Corrosion-resistant stainless steel exterior and interior with LED lighting
- Features 3 self-closing and stay-open locking doors with full length stainless steel handle
- Perforated interior rear air duct for better air flow
- Digital temperature controller with automatic defrost function
- 115V; 1 1/2 hp; R290 refrigerant

Certifications



5-20P

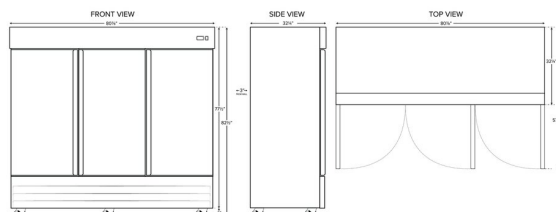


ETL Listed

Technical Data

Shelf Depth	25 3/16 Inches
Interior Height	60 1/4 Inches
Amps	12.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	1440 Watts
Access Type	Doors
BTU (LBP)	3732 BTU
Capacity	72.04 cu. ft.
Capacity (per Shelf)	100 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	All Stainless Steel
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	LED Lighting Magnetic Door Gaskets
Handle Material	Stainless Steel
Hinge Location	Left Right
Horsepower	1 1/2 hp
Installation Type	Freestanding
Number of Doors	3 Doors
Number of Shelves	9 Shelves
Plug Type	NEMA 5-20P
Refrigerant Capacity	4.9 oz.
Refrigerant Type	R-290
Sections	3 Sections
Starting Amps	37.6 Amps
Starting Wattage	4320 Watts
Temperature Range	-8 - -1 Degrees F
Type	Freezers

Plan View





Notes & Details

Providing impressive performance and dependable durability, this Avantco SS-3F-HC 81 5/16" stainless steel solid door reach-in freezer is engineered to hold your frozen food investments in a food safe environment. Designed with a 430 stainless steel door and exterior sides, the unit features a sleek appearance that's matched with its ability to withstand busy, heavy-use kitchens. Plus, the interior is 304 stainless steel, giving the unit superior corrosion resistance and cleanability; it won't become damaged by inevitable spills and messes. As a result, it's easier for your employees to maintain during the hustle and bustle of their daily tasks. For ultimate storage flexibility, this freezer even comes with 9 epoxy coated shelves with a versatile shelf slide design that can accept full size food pans! Designed for your utmost convenience, the unit is sure to accommodate your ever-evolving needs as your business grows, expands, and transforms over time. This unit also boasts interior LED lighting that automatically turns on and off when you open and close the door. This helps improve visibility and streamline your work flow.

Programmed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer ensures that all frozen food products are held in a proper, food safe environment to preserve their quality and integrity. To help achieve this, the robust, bottom-mounted 1 1/2 hp compressor runs on R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For maximum structural rigidity, the entire cabinet is foamed-in place using polyurethane insulation.

Making the freezer easy to monitor and operate, an automatic defrost feature and a digital temperature control with digital display are integrated for intuitive use. Each solid door includes a self-closing mechanism, which enables easy access at all times, and a set of casters provides the unit with mobility. This item 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.