

Item #: 178SSPT60MHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco SS-PT-60M-HC 60" 2 Door Mega Top Stainless Steel Refrigerated Sandwich Prep Table

Item #178SSPT60MHC



Technical Data

Width	60 1/4 Inches
Depth	35 Inches
Height	45 7/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	60 1/4 Inches
Interior Width	56 1/4 Inches
Left Door Opening Width	26 1/16 Inches
Nominal Width	60 Inches
Right Door Opening Width	26 1/16 Inches
Shelf Width	27 1/4 Inches

Features

- Mega top accommodates (24) 1/6 size, 6" deep food pans (sold separately)
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- 4" casters make moving simple
- Uses R-290 refrigerant; 115V; 1/4 hp

Certifications



5-15P

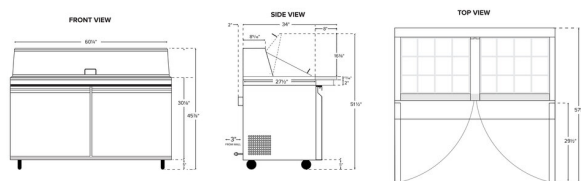


ETL Listed

Technical Data

Cutting Board Depth	8 Inches
Interior Depth	23 3/4 Inches
Shelf Depth	17 Inches
Height (with Lid Open)	51 5/8 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	5.4 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	540 Watts
1/6 Size Pan Capacity	24 Pans
Access Type	Doors
BTU (LBP)	1285 BTU
Capacity	15 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel
Door Style	Swing
Door Type	Solid
Features	Magnetic Door Gaskets
Hinge Location	Left Right
Horsepower	1/4 hp
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Starting Amps	16.2 Amps
Starting Wattage	1620 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Mega Top

Plan View





Notes & Details

Optimize your back-of-house operations with this Avantco SS-PT-60M-HC 60" 2 door mega top 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. It boasts a large mega top to hold a variety of ingredients, as well as a lower refrigerated cabinet to store back-up ingredients, condiments, and other cold product. Plus, since the unit uses R290 refrigerant for operation, it's a responsible, option for any business! This unit also comes with a 2 year Parts and Labor Warranty for long-lasting quality assurance and peace of mind.

This unit's top accommodates up to (24) 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. A liner catches any ingredients that may fall between the pans, preventing them from falling within the cabinet and making cleanup a breeze! Divider bars are also included for ultimate convenience. A stainless steel insulated lid encloses the top to maintain proper, food safe temperatures. It features a lift-up design for fast and easy use. An industry-best 3/4" thick cutting board, which is 8" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. It 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. 2 epoxy-coated shelves are included and can each accommodate up to 88 lb. of weight, helping to organize your assorted supplies. This unit features two stay-open, self-closing doors with full length door handles. This not only helps your employees easily load product without the doors closing on them, but also helps make sure the doors close properly when quickly reaching into the unit without fully opening it. The tight seal prevents potential energy loss.

High quality performance is made possible by the unit's 1/4 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit. It does this by circulating R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

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. Four heavy-duty 4" casters (2 locking) are also included providing the unit with convenient mobility, making cleaning and servicing a breeze! Just roll the unit away from the wall. 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.