



Item #: 360CPT80GLS Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CPT-80 80" Countertop Refrigerated Prep Rail with Sneeze Guard

Item #360CPT80GLS



Technical Data

Width	78 3/4 Inches
Depth	15 5/8 Inches
Height	17 1/4 Inches
Power Cord Length	60 Inches
Amps	1.3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	100 Watts
1/3 Size Pan Capacity	9 Pans

Features

- Holds up to (9) 1/3 size 6" deep or (18) 1/6 size 6" deep food pans (sold separately)
- Sneeze guard included for customer visibility and preventing contamination
- Intuitive, easy-to-read digital temperature controls
- Temperature range of 33 to 40 degrees Fahrenheit; electronic thermostat with digital display
- Uses R600a refrigerant; 115V; 1/10 hp
- Note: only the refrigerated prep rail holds the ETL certification

Certifications



5-15P

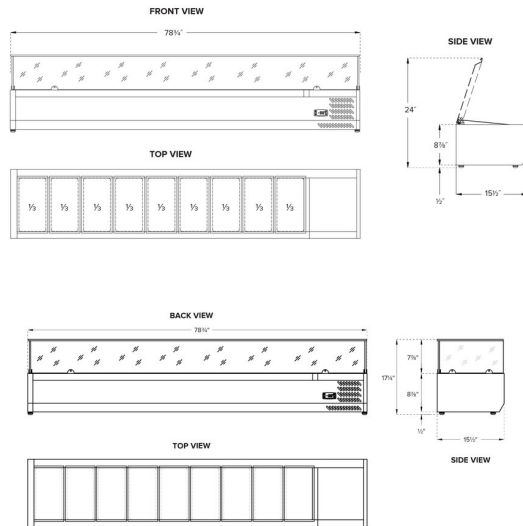


ETL Listed

Technical Data

1/6 Size Pan Capacity	18 Pans
BTU (LBP)	403 BTU
Color	Silver
Compressor Location	Right Side Mounted
Horsepower	1/10 hp
Lid Type	Stainless Steel
Maximum Ambient Temperature	109 Degrees F
Number of Compartments	9 - 18 Compartments
Plug Type	NEMA 5-15P
Refrigerant Type	R-600a
Stainless Steel Type	Type 201
Starting Amps	4 Amps
Starting Wattage	367 Watts
Temperature Range	33 - 40 Degrees F
Temperature Settings	Digital
Total BTU	403 BTU

Plan View





Notes & Details

Keep all your essential ingredients and prep items nearby with this Avantco CPT-80 80" refrigerated countertop prep rail with sneeze guard. Perfect for storing items such as sliced tomatoes, pickles, relish, onions, and lettuce, this unit increases the ease of prep work. It ensures the condiments, sandwich toppings, or salad ingredients are kept at the appropriate temperature but still close at hand.

If you need a prep station for your restaurant or cafe, this prep rail is a great choice! It offers the cold storage area you need for your condiments but can be placed on your own countertop. This is especially important if you don't have the budget or the space for a full prep refrigerator. This prep rail can hold a variety of pans to best streamline your service. You can utilize (18) 1/6 size 6" deep pans to provide plenty of options for your patrons, or (9) 1/3 size 6" deep pans to ensure you're always well-stocked. With removable dividers, you have the option to customize this prep rail to best suit the needs of your establishment.

A stainless steel hinged cover can be closed to prevent loss of temperature and protect against airborne contaminants. Plus, the included sneeze guard is the perfect way to protect your refrigerated prep rail from contamination without obstructing your customers' view! It is perfect for customer-facing applications. With its clear glass design, this sneeze guard lets your customers see all the tempting creations you have to offer. It is enclosed on the front, top, and sides so that it can effectively protect your food from airborne contaminants or tampering.

Exterior and interior type 201 stainless steel construction ensures long-lasting durability and corrosion resistance. Non-scratch plastic feet provide stability and keep it from sliding or leaving marks on your countertop. A self-contained refrigeration system uses R600a refrigerant, providing reliable and even cooling throughout the unit. R600a refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.

This unit has an integrated electronic thermostat that allows you to set the temperature between 33 and 40 degrees Fahrenheit. Its external digital LED panel displays the set temperature so you can make sure that it is always set at the correct holding temperature for your food. This unit requires a 115V electrical connection for operation and includes a 60" cord.

This unit should only be used during operational hours to maintain the cold temperature of pre-chilled food. It should not be used for continuous or long term storage, but rather maintained with a daily emptying and cleaning.

⚠ 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.