



AVANTCO 178SSPT27HC SS Series Prep Tables User Manual

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178SSPT27HC SS Series Prep Tables User Manual



Base Models:

#178SSPT27HC #178SSPT36HC #178SSPT48HC #178SSPT60HC #178SSPT72HC #178SSPT27MHC #178SSPT36MHC #178SSPT48MHC #178SSPT60MHC	#178SSPT72MHC #178SSPPT60GHC #178SSPPT80GHC #178SSPTM4812 #178SSPT488 #178SSPT6010 #178SSPT7112 #178SSPTM6015 #178SSPTM7118
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Note:

Please read the manual thoroughly prior to equipment set-up, operation, and maintenance.

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Please Read Handbook Before
using Equipment and Keep for Future use.

NOTICE – USE THIS APPLIANCE FOR ITS INTENDED PURPOSES AS DESCRIBED IN THIS USER MANUAL.
A PROPERLY MAINTAINED UNIT WILL GIVE YOU MANY YEARS OF TROUBLE FREE SERVICE.

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Sandwich Prep Tables

Standard Top	ADA Height	Extended Cutting Board	Both	Standard Top with workstation	ADA Height	Extended Cutting Board	Both
178SSPT27HC	178SSPT27A	178SSPT27C	178SSPT27AC	—	—	—	—
178SSPT36HC	178SSPT36A	178SSPT36C	178SSPT36AC	—	—	—	—
178SSPT48HC	178SSPT48A	178SSPT48C	178SSPT48AC	178SSPT488	178SSPTA488	178SSPTC488	178SSPTAC488
178SSPT60HC	178SSPT60A	178SSPT60C	178SSPT60AC	178SSPT6010	178SSPTA6010	178SSPTC6010	178SSPTAC6010
178SSPT72HC	178SSPT72A	178SSPT71C	178SSPT71AC	178SSPT7112	178SSPTA7112	178SSPTC7112	178SSPTAC7112

Mega Top Prep Tables

Mega Top	ADA Height	Extended Cutting Board	Both	Mega Top with workstation	ADA Height	Extended Cutting Board	Both
178SSPT27MHC	178SSPT27MA	178SSPT27MC	178SSPT27MAC	—	—	—	—
178SSPT36MHC	178SSPT36MA	178SSPT36MC	178SSPT36MAC	—	—	—	—
178SSPT48MHC	178SSPT48MA	178SSPT48MC	178SSPT48MAC	178SSPTM4812	178SSPTAM4812	178SSPTCM4812	178SSPTACM4812
178SSPT60MHC	178SSPT60MA	178SSPT60MC	178SSPT60MAC	178SSPTM6015	178SSPTAM6015	178SSPTCM6015	178SSPTACM6015
178SSPT72MHC	178SSPT72MA	178SSPT71MC	178SSPT72MAC	178SSPTM7118	178SSPTAM7118	178SSPTCM7118	178SSPTAC7118

Pizza Prep Tables

Base Model	Left	Middle	Right	Corresponding Models	
178SSPPT1			Drawer	178SSPPT1A	
178SSPPT260	Slim Door		Drawer	178SSPPT260B	
178SSPPT260	Slim Drawer		Drawer	178SSPPT260C	
178SSPPT260	Slim Drawer		Door	178SSPPT260D	
178SSPPT2	Door		Drawer	178SSPPT2B	
178SSPPT2	Drawer		Drawer	178SSPPT2C	
178SSPPT2	Drawer		Door	178SSPPT2D	
178SSPPT3	Door	Door	Drawer	178SSPPT3E	
178SSPPT3	Door	Drawer	Door	178SSPPT3F	
178SSPPT3	Door	Drawer	Drawer	178SSPPT3G	
178SSPPT3	Drawer	Drawer	Drawer	178SSPPT3H	
178SSPPT3	Drawer	Door	Door	178SSPPT3I	
178SSPPT3	Drawer	Door	Drawer	178SSPPT3J	
178SSPPT3	Drawer	Drawer	Door	178SSPPT3K	

Granite Top Pizza Prep Tables

Standard	Kit with Refrigerated Topping Rail, Sneeze Guard
178SSPPT60GHC	178SSPPT60GK
178SSPPT80GHC	178SSPPT80GK

Safety

Warning

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

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Installation

This unit is intended for use in a temperature-controlled environment less than 75 degrees Fahrenheit and 60% relative humidity. Malfunction due to improper conditions is not covered under warranty.

IMPORTANT – Please Read Before Installation:

- If the shelf has a raised lip, the lip needs to be installed facing up towards the rear of the cabinet to promote proper air flow. Failure to install the shelves properly is considered user error and is not covered by warranty.
- If the unit has recently been transported on its side, please let the unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the unit has reached the desired temperature before loading the unit with products.
This unit is meant for keeping cold products cold, not chilling warm products.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e., shelves, shelf clips, casters) before plugging the unit in.
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing/repair.
- Do not hang on doors or stand inside the unit.
- Do not store flammable, explosive, or corrosive liquids or gas in or near the cooler.

- Please read through the manual in its entirety.
- This unit is designed to perform in a temperature-controlled environment at 60% relative humidity.
The unit should be located away from doors, air ducts, and fans that could disrupt airflow and negatively impact performance.

Cabinet Location Guidelines

- Install the unit on strong and leveled surfaces.
 - If the surface is uneven, the unit may be noisy.
 - The unit may malfunction if the surface is uneven.
 - Keep the cooler stable to avoid vibration and noise.
- Install the unit in an indoor, well-ventilated area.
 - For best performance, please maintain clearance of 3" on the back of the unit.
 - Do not use outdoors. For indoor use only.
 - Avoid direct sunlight.
 - Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Avoid installation in a high humidity and/or dusty area.
 - Humidity above 60% can cause the unit to rust, to collect condensation, and may decrease efficiency.
 - Dust collected on condenser coil will cause unit to malfunction.
- Malfunction due to temperatures above 75 degrees Fahrenheit, humidity above 60%, or improperly maintained condenser coil will void the warranty.
- Select a location away from heat and moisture-generating equipment.
 - Ambient temperatures above 75 degrees Fahrenheit may cause the compressor to malfunction.
 - Using this unit in consistent ambient temperatures above 75 degrees Fahrenheit will void the warranty.
Any exposure to ambient temperatures of 90 degrees Fahrenheit or above will also void the warranty.
 - Do not install the unit inside a closet or alcove.
- For optimal performance, 3" of clearance is required around all louvered or vented panels, to allow for proper air flow.
 - Component failure due to improper installation is not covered under the warranty.

Electrical

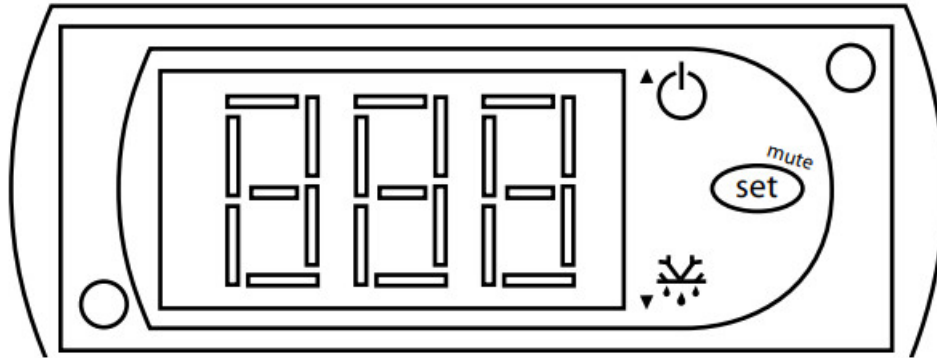
- Please ensure that the required voltage is being supplied at all times.
- The unit should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current projection. Please refer to the electrical requirements on the unit's nameplate.
- This unit should have its own dedicated outlet.
- Do not use extension cords.
- Ensure the unit is not resting on or against the electrical cord.
- If the unit is not in use for a long period of time, please unplug the unit from the outlet.
- To avoid shock and fire hazards, do not plug in or unplug the unit with wet hands.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

Adjusting Temperature

Your new refrigerator is already factory-set to run at optimum temperatures for food safety and should require no adjustments. mute set

Refrigerators are set to cycle between a minimum temperature of 33 degrees Fahrenheit and a maximum temperature of 40 degrees Fahrenheit.

Adjusting the temperature changes the minimum temperature your unit will run at. Your unit will not run constantly at this setting. To change it, follow these instructions:



Digital Control Units

- Hold “SET” for 1 sec. The display will flash the current minimum temperature.
- Use the arrow buttons to adjust the minimum temperature you want it to run at.
- Press “SET” again to save your settings.

Always remember to calculate the differential if you change the minimum temperature setting. The cabinet temperature will fluctuate up to +7 degrees over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures and possible health code violations.

Defrost System:

Refrigerator coils are kept below the freezing point (32 degrees Fahrenheit). During compressor downtime, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Automatic defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

Loading Food Pans

Pizza prep units and sandwich prep units are designed to function with all pans in place, even if some pans are to be left empty. For maximum food freshness, fill the pans only with an amount that can be used in a specific usage period. During non-use, please close the insulated lid cover.

Safety/Warning

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

UNPLUG CORD

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

PROPER GROUNDING REQUIRED

To minimize shock and fire hazards, make sure that the unit is properly grounded.

WARNING

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

Operation/Maintenance

WARNING

DISCONNECT THE POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

NOTE: We strongly recommend that any servicing be performed by an authorized service technician.

Loading Product

- Make sure there is at least four inches of clearance from the evaporator.
- Ensure all shelves are sitting level and properly secured before loading products.
- Do not store flammable and explosive gas or liquids inside the unit.

Cleaning the Condenser Coil

- For efficient operation, keep the condenser surface free of dust, dirt, and lint.
- We recommend cleaning the condenser coil at least once per month.

Cleaning the Fan Blades and Motor

- If necessary, clean the fan blades and motor with a soft cloth.
- If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

Cleaning the Interior of the Unit

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the interior finish.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove the door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry it with a soft cloth, and replace it.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first, remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

Condenser Coil Cleaning Instructions:

A dusty condenser may lead to high energy consumption, less cooling effectiveness, and compressor damage.

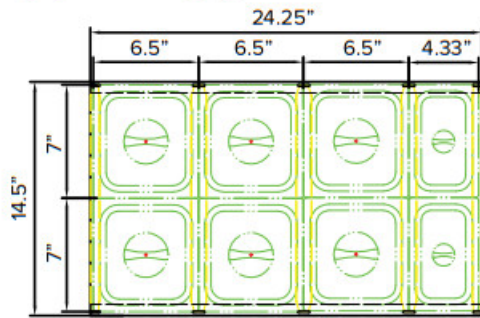
The condenser coil is located at the bottom behind the panel.

1. Disconnect the electrical power from the unit.
2. Remove the front cover and base cover with a screwdriver.
3. Using a soft brush and/or vacuum, remove the dirt, lint, etc. from the finned condenser coil in a vertical direction.
4. Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer.
Ex. Noble Chemical Tech Line
5. After cleaning, straighten any bent condenser fins with a fin comb.
6. When finished, be sure to reinstall the front cover and base cover.
7. Reconnect the electrical power to the unit.

Food Pan Layouts: SPPT

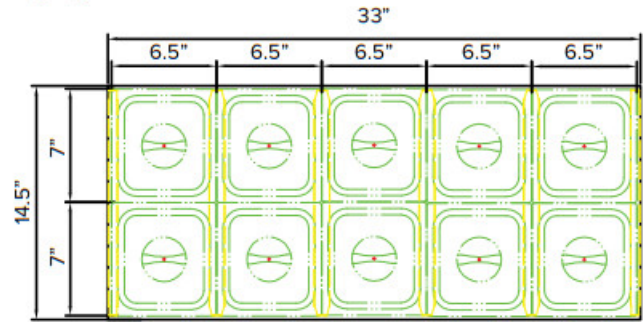
178SSPT27

(6) 1/6 Size, (2) 1/9 Size



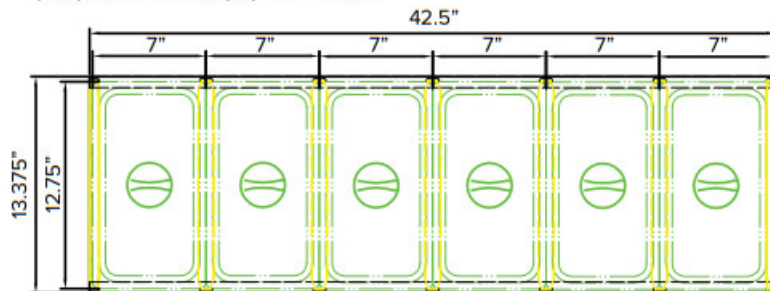
178SSPT36

(10) 1/6 Size



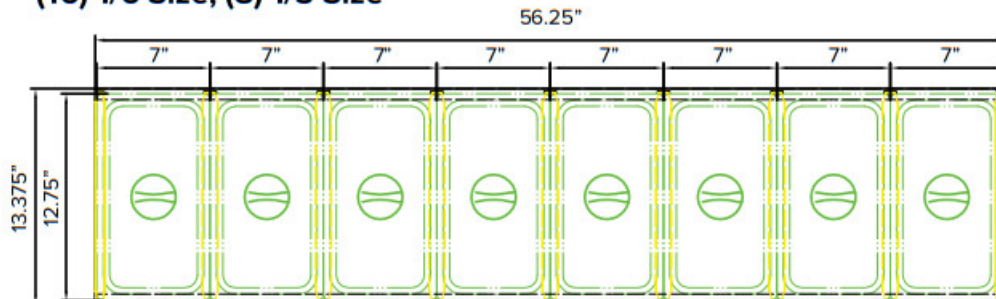
178SSPT48

(12) 1/6 Size, (6) 1/3 Size



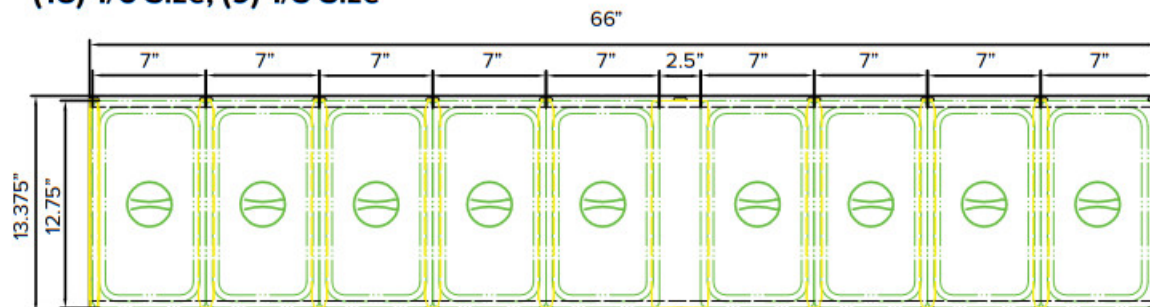
178SSPT60

(16) 1/6 Size, (8) 1/3 Size



178SSPT71

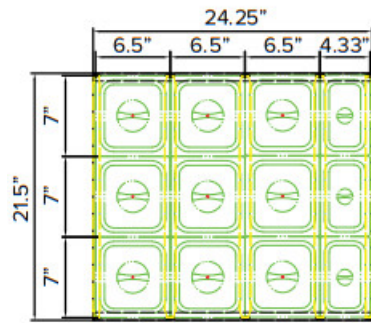
(18) 1/6 Size, (9) 1/3 Size



Food Pan Layouts: SPPT-M

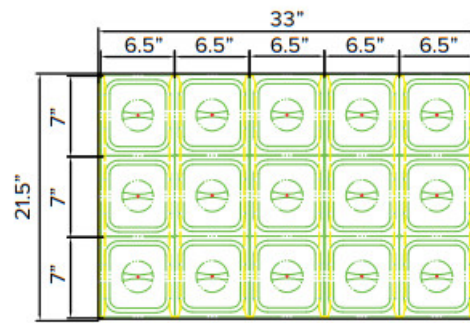
178SSPT27M

(9) 1/6 Size, (3) 1/9 Size



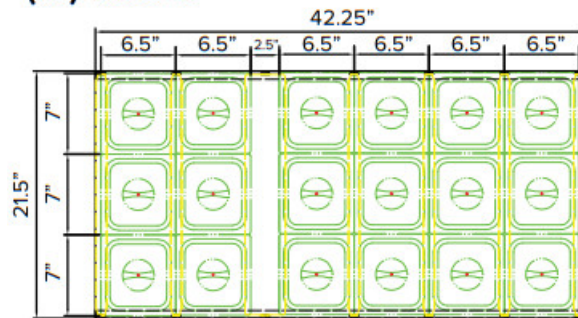
178SSPT36M

(15) 1/6 Size



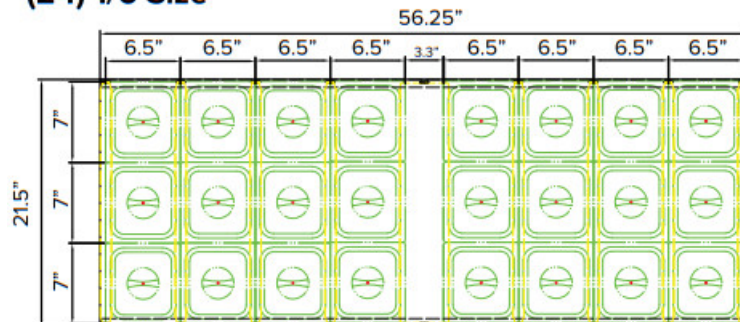
178SSPT48M

(18) 1/6 Size



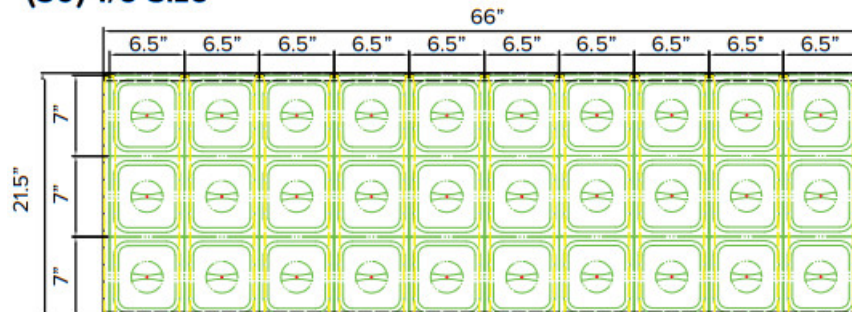
178SSPT60M

(24) 1/6 Size



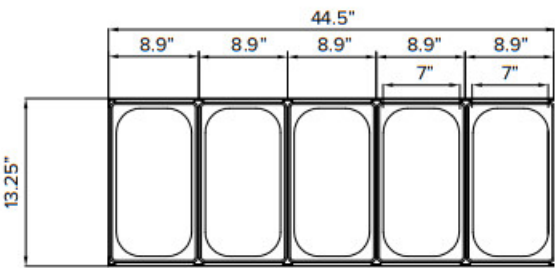
178SSPT71M

(30) 1/6 Size

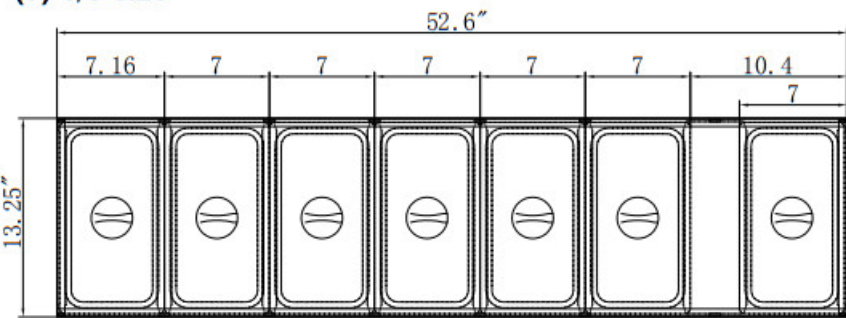


Food Pan Layouts: SPPT1

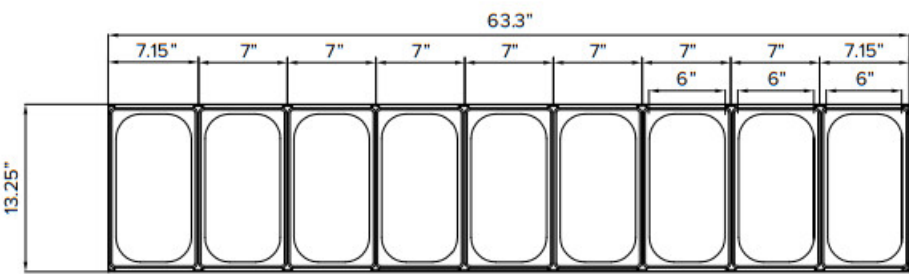
178PICL1
(5) 1/3 Size



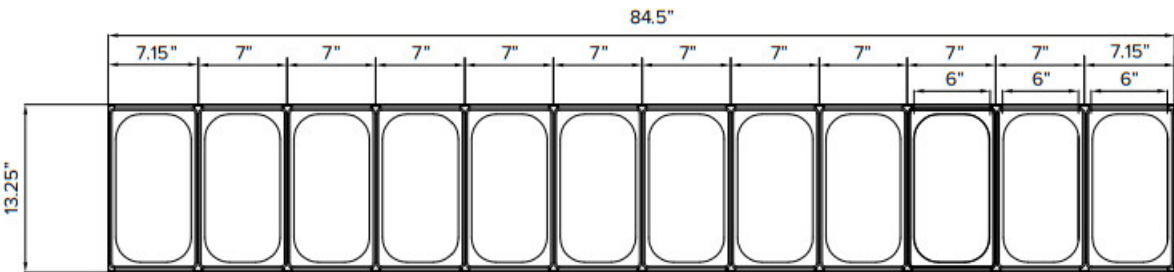
178SSPPT260
(7) 1/3 size



178PICL2
(9) 1/3 Size

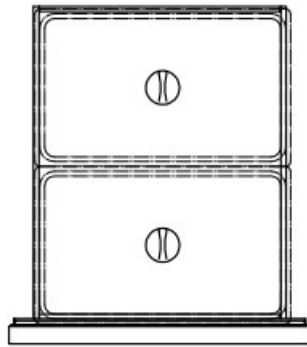


178PICL3
(12) 1/3 Size



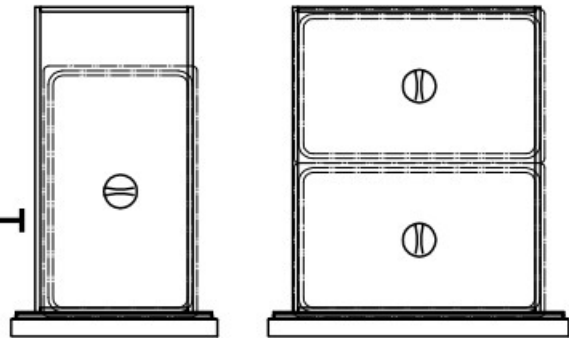
Drawer Pan Layouts: SPPT

178SSPPT1

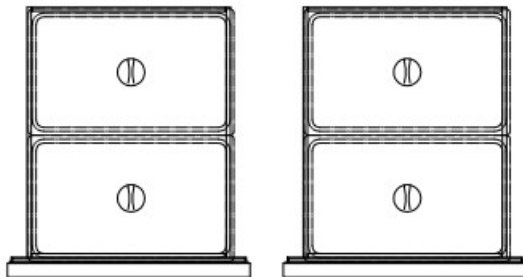


178SSPPT260

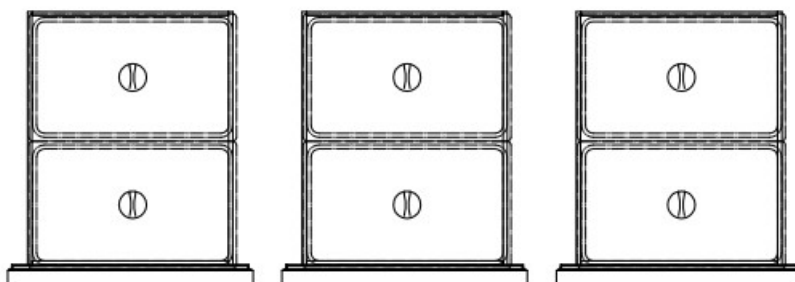
SLIM DRAWER —



178SSPPT2



178SSPPT3



Food Pan Layouts: SS-PT

Item #	Size	178SSPT27 HC	178SSPT36H C	178SSPT48H C	178SSPT60H C	178SSPT72HC
178SCLB153 54	1315/16" x 9 /16"	2	2			
178SCLB153 27	127/8" x 9/16"			2	2	2
178SCLB253 54	1315/16" x 1 "	3	4			
178SCLB253 27	127/8" x 1"			5	7	7
178SCLB903 54	127/8" x 39/16"					1

Food Pan Divider Bars: SS-PT-M

Item #	Size	178SSPT27 MHC	178SSPT36M HC	178SSPT48M HC	178SSPT60M HC	178SSPT72M HC
178SCLB155 32	2015/16" x 9 /16"	2	2			
178SCLB255 32	2015/16" x 1 "	3	4	6	8	11
178SCLB903 2	2015/16" x 3 9/16"			1		
178SCLB108 53	2015/16" x 4 1/4"				1	

Food Pan Divider Bars: SSPPT

Item #	Size	178SSPPT1	178SSPPT260	178SSPPT2	178SSPPT3
178PICB15331	13" x 9/16"	2	2	2	2
178PICB25331	13" x 1"	3	5	6	10
Large Divider Bar	13" x 211/16"	1	1 (13" x 41/4")	1 (13" x 51/4")	1

Troubleshooting


Problem	Possible Solution
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<p>Compressor is Not Running</p>	<p>Fuse blown or circuit breaker tripped Replace fuse or reset circuit breaker Power cord unplugged Plug in power cord Thermostat set too high Set thermostat to lower temperature Cabinet in defrost cycle Wait for defrost cycle to finish</p>
<p>Cabinet Temperature is too Warm</p>	<p>Thermostat is set too high Set thermostat to lower temperature Airflow is blocked Re-arrange products to allow for proper airflow Make sure there is at least four inches of clearance from the evaporator Excessive amount of warm product placed in cabinet Allow adequate time for product to cool down Fuse blown or circuit breaker tripped Replace fuse or reset circuit breaker Dirty condenser coil Clean the condenser coil Evaporator coil iced over Ensure doors are closed when not in use Avoid opening doors for long periods of time Low refrigerant levels Contact a service technician to check refrigerant levels Door is slightly ajar Make sure doors are completely closed</p>
<p>Condensing Units Run for Long Periods of Time</p>	<p>Excessive amount of warm product placed in cabinet Allow adequate time for product to cool down Prolonged door opening or door ajar Ensure doors are closed when not in use Avoid opening doors for long periods of time Door gasket(s) not sealing properly Ensure gaskets are snapped in completely Remove gasket and replace if necessary Dirty condenser coil Clean the condenser coil Evaporator coil iced over Unplug unit and allow coil to defrost Make sure thermostat is not set too cold Ensure that door gasket(s) are sealing properly</p>

<p>Condensation is Collecting on the Cabinet and/or Floor</p>	<p>Gasket is not sealing properly Clean, repair, or replace the gasket as necessary Relative humidity is above 60% Move unit to area below relative humidity or lower humidity level</p>
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Documents / Resources

	<p>AVANTCO 178SSPT27HC SS Series Prep Tables [pdf] User Manual</p> <p>178SSPT27HC, 178SSPT36HC, 178SSPT48HC, 178SSPT60HC, 178SSPT72HC, 178SSPT27MHC, 178SSPT36MHC, 178SSPT48MHC, 178SSPT60MHC, 178SSPT72MHC, 178SSPPT60GHC, 178SSPT6010, 178SSPPT80GHC, 178SSPT7112, 178SSPTM4812, 178SPTM6015, 178SSPT488, 178SSPTM7118, 178SSPT27HC SS Series Prep Tables, 178SSPT 27HC, SS Series Prep Tables, Prep Tables, Tables</p>
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