

Item #: 178APT71HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APT-71-HC 71" 3 Door Refrigerated Sandwich Prep Table

Item #178APT71HC



Technical Data

Width	70 1/2 Inches
Height	42 1/2 Inches
Cutting Board Width	70 1/2 Inches
Nominal Width	72 Inches
Cutting Board Depth	11 1/2 Inches
Work Surface Height	35 1/4 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
Compressor Style	Side / Rear Breathing
Display Case Type	Refrigerated
Door Style	Swing
Door Type	Solid
Hinge Location	Left/Right
Horsepower	2/3 HP
Installation Type	Freestanding
Number of Doors	3 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top

Features

- Top accommodates (18) 1/6 size, 6" deep food pans
- Industry-best 3/4" cutting board is built-in for convenient prep space and removable for cleaning
- Digital control with auto defrost
- Stainless steel exterior with aluminum interior
- 115V; 2/3 hp; R290 refrigerant; 3.3 Amps

Certifications



5-15P

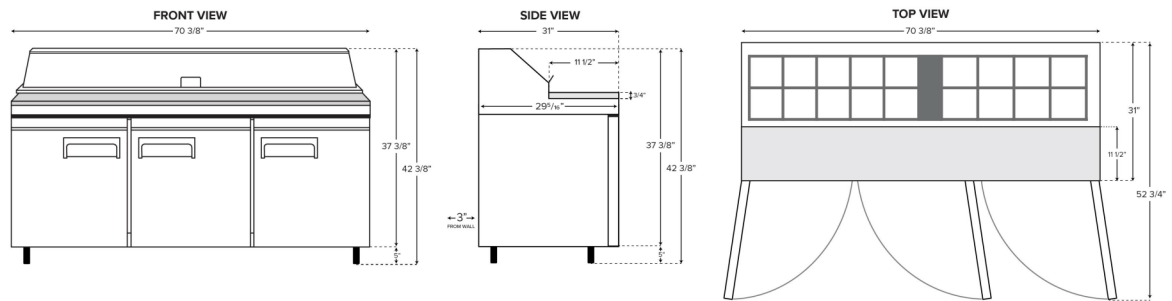


ETL Sanitation



ETL US & Canada

Plan View



Notes & Details

Optimize your back-of-house operations with this Avantco APT-71-HC 70 1/2" 3 door stainless steel refrigerated sandwich prep table, which allows you to better keep up with customer demand. Whether used in a university, sub shop, or hospital, the unit will help streamline the sandwich prep process with its convenient features and capacity. Its top accommodates up to (18) 1/6 size food pans up to 6" deep (sold separately). These pans 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.

A full-length cutting board, which is 11 1/2" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling orders. The cutting board 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. Three epoxy-coated shelves are included, and each can accommodate up to 90 lb. of weight to help you with organizing your assorted supplies. Divider bars are also included for ultimate convenience.

High-quality performance is made possible by the unit's 2/3 hp refrigeration system, which maintains temperatures between 33 and 40 degrees Fahrenheit using eco-friendly R290 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. You can control your unit freely using the built-in digital controls.

The construction of this unit is designed with commercial use in mind. It features a stainless steel exterior and an aluminum interior, which is fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. For operation, the prep table requires a 120V 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.