

Avantco PICL2-60-HC 60" 2 Door Refrigerated Pizza Prep Table

Item #178PICL260HC



Technical Data

Width	60 1/8 Inches
Depth	36 7/8 Inches
Height	42 7/8 Inches
Cutting Board Width	60 1/8 Inches
Interior Width	37 5/8 Inches
Nominal Width	60 Inches
Cutting Board Depth	19 7/16 Inches
Interior Depth	27 Inches
Interior Height	23 Inches
Work Surface Height	35 1/4 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
1/3 Size Pan Capacity	7 Pans
Access Type	Doors
Capacity	16.7 cu. ft.
Compressor Location	Side Mounted
Compressor Style	Side / Rear Breathing
Door Style	Swing
Door Type	Solid
Horsepower	1/5 HP
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Temperature Range	33 - 40 Degrees F

Features

- Top rail accommodates (7) 1/3 size, 6" deep food pans
- Cutting board built-in for convenient prep space and removable for easy cleaning
- Maintains temperatures between 33 and 40 degrees Fahrenheit
- Stainless steel exterior and interior; foamed-in-place polyurethane insulation
- 115V; 2/5 hp

Certifications



ETL Sanitation



ETL US & Canada



5-15P



Notes & Details

Optimize your back-of-house operations with this Avantco P1CL2-60-HC 60" 2 door refrigerated pizza prep table, and better keep up with customer demands. Whether used in a university, pizza parlor, or resort, the unit is sure to help streamline the pizza prep process with its convenient features and capacity. Its top rail, for instance, accommodates up to (7) 1/3 size food pans up to 6" deep (sold separately). These are great for holding common pizza toppings, from pepperoni and cheese to green pepper or ham. Plus, a lift-up lid encloses the pan rail to maintain proper, food safe temperatures. A full-length cutting board, which is 19 7/16" deep, is mounted to the table surface, providing a place for slicing ingredients and assembling pies.

Beneath the workspace is additional storage space. Because it's refrigerated, the space is great for storing back-up ingredients, such as sauce and dough, as well as less common toppings. Two epoxy-coated shelves are included and can each accommodate up to 90 lb. of weight, helping to organize your assorted supplies.

High quality performance is made possible by the unit's 2/5 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 type 430 stainless steel exterior and type 304 stainless steel interior, which are fortified with foamed-in-place polyurethane insulation. The insulation also helps to promote proper temperature retention. 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.