Item #: 178PICL260HC			Project:	
	Otv:	Date:		Approval:

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

Item #178PICL260HC



REFRIGERATION **4NTCO**



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

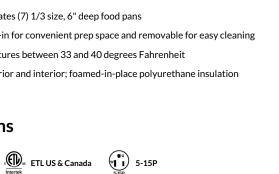
Certifications





Technical Data

Width	60 1/8 Inches	
Depth	36 7/8 Inches	
Height	427/8 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	
PlugType	NEMA 5-15P	
Refrigerant Type	R-290	
Refrigeration Type	Air Cooled	
Temperature Range	33 - 40 Degrees F	





Notes & Details

Optimize your back-of-house operations with this Avantco PICL2-60-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.

A 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.