



Item #: 178APT48HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco APT-48-HC 48" 2 Door Refrigerated Sandwich Prep Table

Item #178APT48HC



Technical Data

Width	46 3/4 Inches
Depth	31 Inches
Height	42 3/8 Inches
Power Cord Length	84 Inches
Cutting Board Width	46 3/4 Inches
Interior Width	42 7/8 Inches
Left Door Opening Width	19 3/8 Inches
Nominal Width	48 Inches
Right Door Opening Width	19 3/8 Inches
Cutting Board Depth	11 1/2 Inches

Features

- Features an aluminum interior with 304 stainless steel floor
- Top holds up to (12) 1/6 size, 6" deep food pans (sold separately)
- Two self-closing swing doors with recessed handles
- Includes a removable, full-length 11 1/2" deep cutting board
- 115V; 1/2 hp

Certifications



5-15P



ETL, US & Canada



ETL Sanitation

Avantco Refrigeration

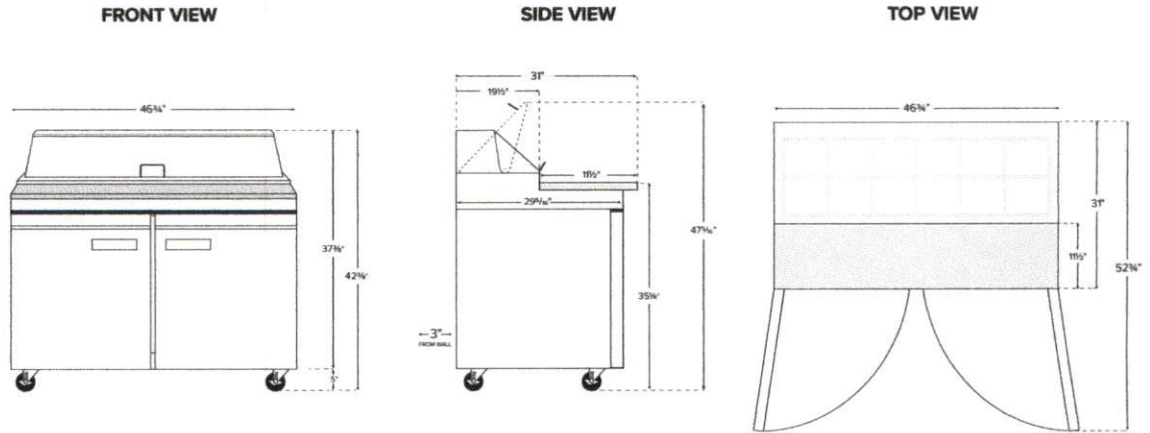


Avantco Refrigeration

Technical Data

Interior Depth	23 3/4 Inches
Height with Lid Open	47 5/16 Inches
Interior Height	23 1/2 Inches
Work Surface Height	35 1/4 Inches
Amps	4.9 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Wattage	490 Watts
1/6 Size Pan Capacity	12 Pans
Access Type	Doors
BTU (LBP)	1285 BTU
Capacity	12 cu. ft.
Casters	With Casters
Compressor Location	Rear Mounted
Compressor Style	Side / Rear Breathing
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Features	Removable Magnetic Door Gaskets
Hinge Location	Left/Right
Horsepower	1/2 HP
Individual Shelf Capacity	88 lb.
Number of Doors	2 Doors
Number of Shelves	2 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 oz.
Refrigerant Type	R-290
Refrigeration Type	Air Cooled
Starting Amps	14.7
Starting Wattage	1470 Watts
Style	Counter Height
Temperature Range	33 - 40 Degrees F
Top Type	Standard Top
Type	Prep Refrigeration

Plan View



178APT48HC

Notes & Details

The perfect size for any operation that wants to add signature sandwiches and salads to the menu, the Avantco APT-48-HC 48" sandwich and salad prep table gives you the convenience of ingredient storage and plenty of prep space all in a small, space-saving footprint! This unit features a top that can hold up to (12) 1/6 size, 6" deep food pans full of your most commonly used meats, cheeses, and toppings, and an insulated lid to keep in cold temperatures when not in use. An 11 1/2" deep cutting board gives you plenty of space to assemble your culinary creations, and the exterior sides and door are made from 430 stainless steel to stand up to the rigors of day to day use.

To help you spend more time at the prep line, the refrigerated cabinet base below the work area gives you room to store extra ingredients, garnishes, condiments, or topping pans, and it is made of painted aluminum with a 304 stainless steel floor for durability. Plus, two adjustable epoxy coated shelves helps you stay organized. Thanks to the efficient, foamed-in-place polyurethane insulation, the unit maintains a temperature range of 33 to 40 degrees Fahrenheit. This ensures that all food held in the unit remains at a food safe temperature and is ready to serve to customers! At the end of the day, take advantage of the casters and roll the unit aside to thoroughly clean the area. Divider bars are also included for ultimate convenience.

This unit ensures optimal performance by operating with a 1/2 hp refrigeration system that circulates R290 refrigerant. It requires a 115V electrical connection for operation.

⚠ 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.

REGENCY
Tables and Sinks

Regency 24" x 60" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef

#600T2460G



Technical Data

Length	60 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Features	Customizable Height NSF Listed With Undershef
Gauge	18 Gauge

Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershef and legs
- Adjustable feet provide stability
- 480 lb. top shelf weight capacity; 360 lb. undershef weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

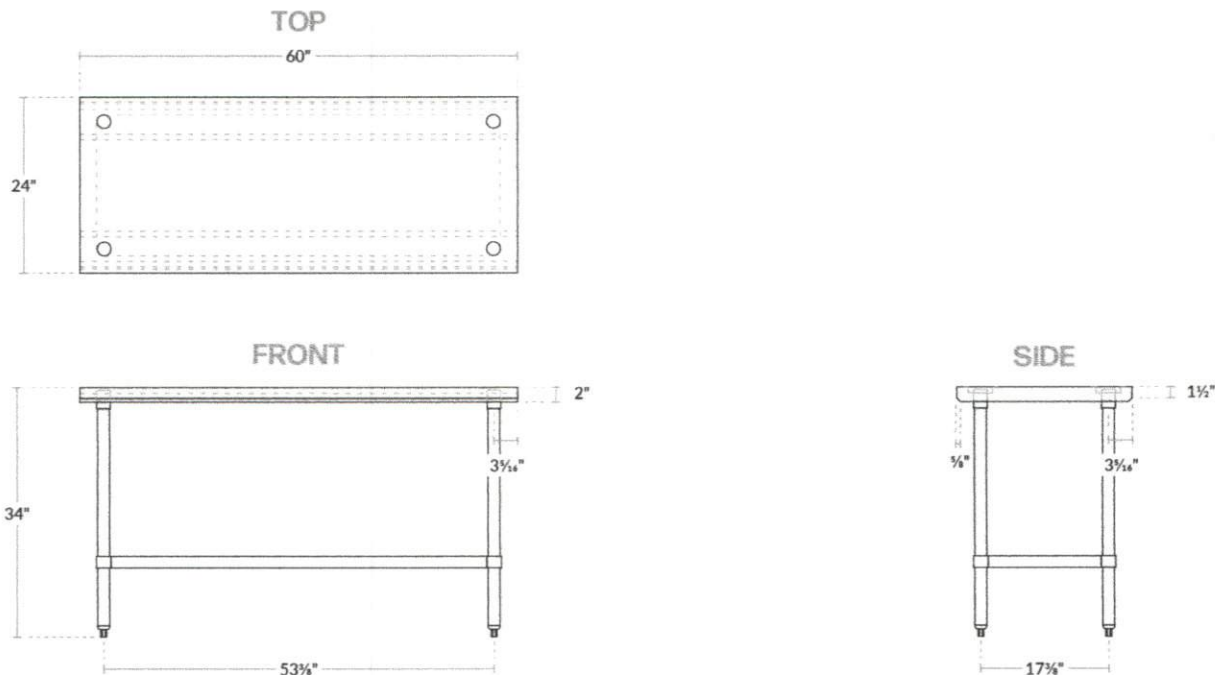
Certifications



Technical Data

Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	24" x 60"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	480 lb.
Undershelf Capacity	360 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

Plan View



Notes & Details

This Regency 24" x 60" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 480 lb. of evenly distributed weight on the top shelf and 360 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

WARNING: This product can expose you to chemicals including Lead and Nickel, 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.



Project _____

Item 177GW50E Quantity _____

Approval _____ Date _____

Galaxy GW50E 12" x 20" Full Size Electric Countertop Food Warmer - 120V, 1200W

Item #177GW50E

Special Features

- Maintains food safe temperatures for hours
- Durable stainless steel food well
- Holds a full size 12" x 20" food pan or fractional size food pans (sold separately)
- Heating element supports direct heat to food
- 120V, 1200W

Technical Data

Width	14 1/2 Inches
Depth	22 1/2 Inches
Height	9 Inches
Interior Width	12 Inches
Interior Depth	20 Inches
Interior Height	6 1/4 Inches
Amps	10 Amps
Phase	1 Phase
Voltage	120 Volts
Wattage	1200 Watts



Certifications



5-15P



NSF Listed



UL Listed, US

Technical Data

Capacity	27 qt.
Color	Silver
Control Type	Thermostatic
Features	NSF Listed
Installation Type	Countertop
Material	Stainless Steel
Maximum Temperature	140 Degrees F
Number of Pans	1 Pan
Plug Type	NEMA 5-15P
Power Type	Electric
Size	Full Size
Style	Bain Marie
Temperature Settings	Adjustable
Type	Warmers

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- Combo Pack (ONE) 30 Gallon & (ONE) 40 Gallon Fresh or Gray Water Holding Tank Manufactured by Class A Customs - Made from NSF Approved Materials - Fresh & Drinking Water Safe - Can be used for Fresh or Gray Water Storage
- NON-PRESSURIZED TANK: tank must be vented allowing air in and out during use. DO NOT make a sealed connection with a garden hose directly to tank, this is a pressurized connection and will cause tank to explode causing damage. For filling tank it is recommended to use a fill dish or other gravity process.
- 30 and 40 GALLON EACH TANK BUILT-IN FITTINGS: (TWO) 1.5" Female NPT Fitting - fitting is sealed and watertight, to use remove membrane with razor knife (TWO) .5" Female NPT Fitting - fitting is open DO NOT over-tighten fitting damage will occur, use plastic connecting fittings as metal will damage threads.
- 30 GALLON TANK MEASUREMENTS 34.5" x 12" x 17.5" -Tank can sit on any side - rotate tank to change height or width Average Thickness 7/32" +/- Please view photos. (Due to the manufacturing process +/- .25" on each measurement)
- 40 GALLON TANK MEASUREMENTS 39.5" x 13" x 18" -Tank can sit on any side - rotate tank to change height or width Average Thickness 7/32" +/- Please view photos. (Due to the manufacturing process +/- .25" on each measurement)

FRESH + GRAY WATER TANKS