REFRIGERATION AVANTCO®

User Manual

02/2025

178SSPT48MHC

SS Series Prep Tables

Base Models:

#178SSPT27HC	#178SSPT60HC	#178SSPT36MHC	#178SSPPT60GHC	#178SSPT6010
#178SSPT36HC	#178SSPT71HC	#178SSPT48MHC	#178SSPPT80GHC	#178SSPT7112
#178SSPT48HC	#178SSPT27MHC	#178SSPT60MHC	#178SSPTM4812	#178SSPTM6015
		#178SSPT71MHC	#178SSPT488	#178SSPTM7118

(Variations listed on page 3)

Pizza Prep Base Models:

#178SSPPT1	#178SSPPT260	#178SSPPT2	#178SSPPT3

(Variations listed on page 3)

Note:

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

www.AvantcoRefrigeration.com

REFRIGERATION AVANTCO

User Manual

Refrigerated Prep Tables

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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.

Intertek 3029079

Intertek 3029079

NEMA 5-15P

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
178SSPT71HC	178SSPT71A	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
178SSPT71MHC	178SSPT71MA	178SSPT71MC	178SSPT71MAC	**178SSPTM7118**	178SSPTAM7118	178SSPTCM7118	178SSPTACM7118

Pizza Prep Tables

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

Granite Top Pizza Prep Tables

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

Warnings

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

PELIGRO – RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARA SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGENE.

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.

ATENCION – RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LE MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

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

ATENCION – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENTANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED.

FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

ATENCION – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.

Installation

This unit is intended for use in a temperature-controlled environment less than 75 degrees Fahrenheit and 60% relative humidity.

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 upright 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

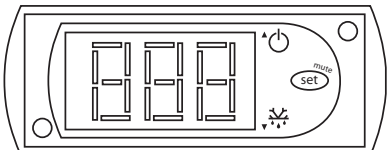
- Install the unit on strong and leveled surfaces.
  - If the surface is uneven, the unit may be noisy.
  - The unit may malfunction if the surface is uneven.
  - Keep the cooler stable to avoid vibration and noise.
- Install the unit in an indoor, well-ventilated area.
  - For best performance, please 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.
- 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.

- Select a location away from heat and moisture-generating equipment.
  - Ambient temperatures above 75 degrees Fahrenheit may cause the compressor to malfunction.
  - For optimal performance, this unit should not be used in environments with ambient temperatures exceeding 75 degrees Fahrenheit.
  - The unit should not be placed in areas with an ambient temperature over 90 degrees Fahrenheit.
  - Equipment malfunctions due to ambient temperatures above 90 degrees could void the warranty.
  - Do not install this unit inside a closet or alcove.

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 the Temperature



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

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.

Running a Manual Defrost Cycle

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators:

1. Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds.
2. Repeat to stop the defrost cycle.

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 4" 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.

Cleaning the Exterior of the Unit

- A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.
- Only use soft cloths, microfiber sponges, or plastic scouring pads.
  - Avoid anything that might scratch the surface.
- Clean with the polish lines by wiping parallel to the grain lines.
- Use cleaning chemicals such as alkaline, alkaline chlorinated, and non-chloride chemicals. Chlorine-free cleaning options include acetone, methyl alcohol, and mineral spirits.
  - Noble Chemical offers Excel, a water-based aerosol cleaner and polish.
- If you are looking to sanitize your stainless steel, Noble's QuikSan is a ready-to-use sanitizer that won't damage stainless steel.

NEVER USE THE FOLLOWING PRODUCTS TO CLEAN STAINLESS STEEL

What	Why
Chloride-Based Cleaners	Using chlorine/bleach could result in pin holes.
Sharp Objects	Sharp edges can puncture the surface.
Onion / Olive Juice	A galvanic chemical reaction transfers to the metal and causes pin holes.
Scouring Pads	These will scratch the surface.
Hard Water	This may leave hard water spots and deposits that break down the stainless steel.

Condenser Coil Cleaning Instructions:

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

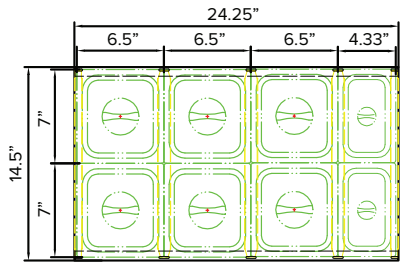
The condenser coil is located at the bottom behind the panel.

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: SSPT

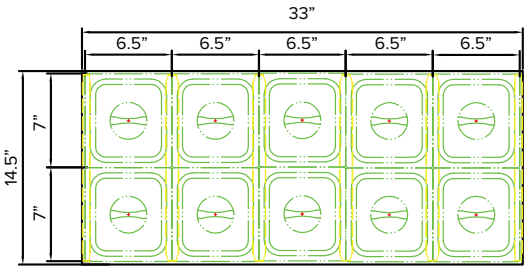
178SSPT27

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



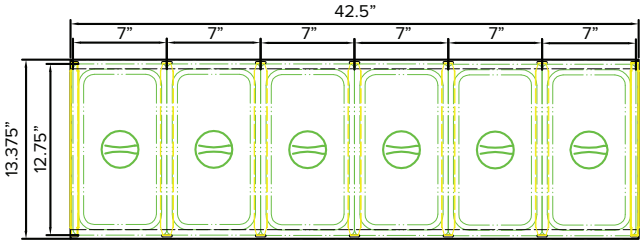
178SSPT36

(10) 1/6 Size



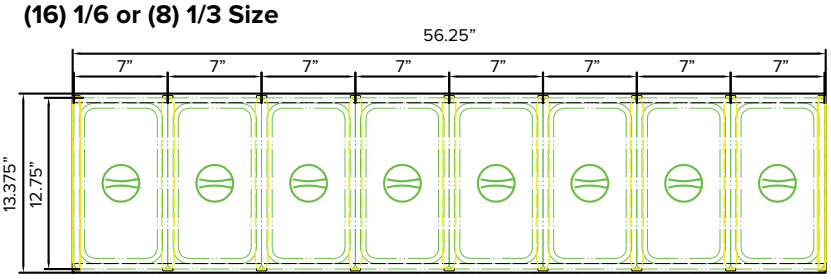
178SSPT48

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



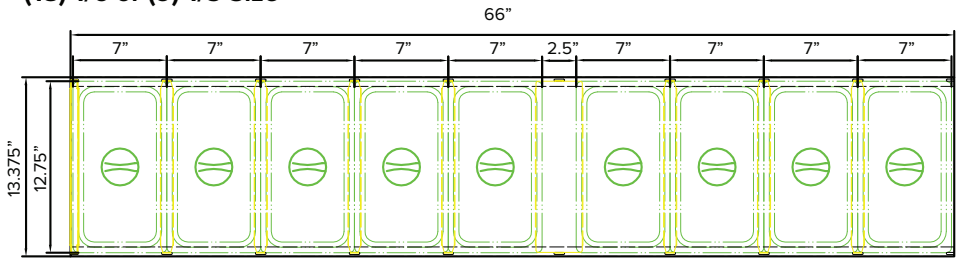
178SSPT60

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



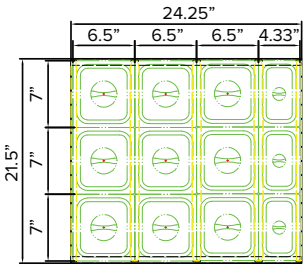
178SSPT71

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

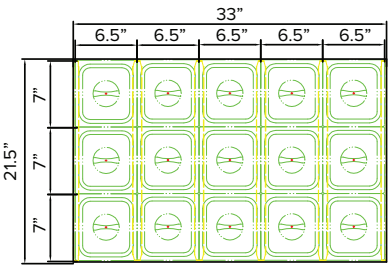


Food Pan Layouts: SSPT-M

178SSPT27M
(9) 1/6 Size, (3) 1/9 Size



178SSPT36M
(15) 1/6 Size



178SSPT48M
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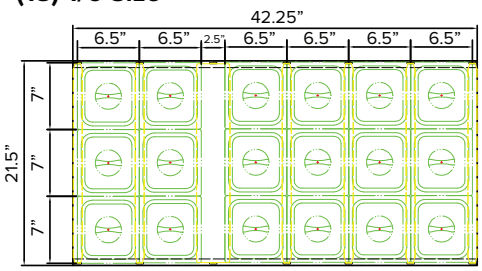
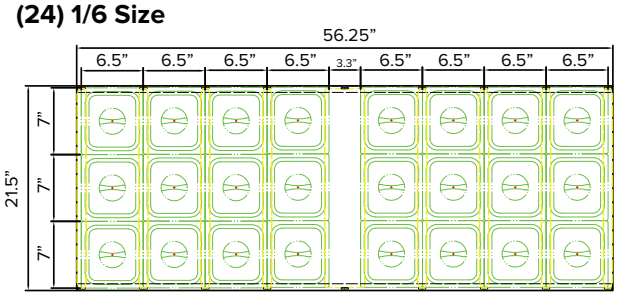
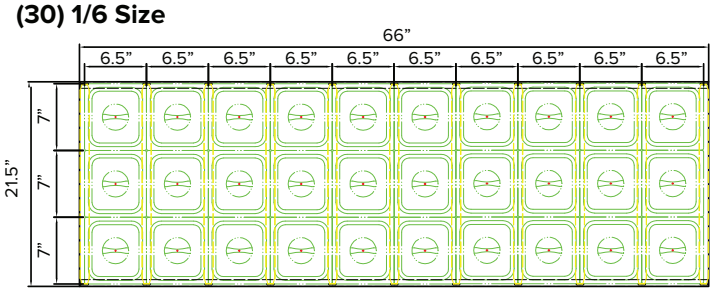


178SSPT60M
(24) 1/6 Size

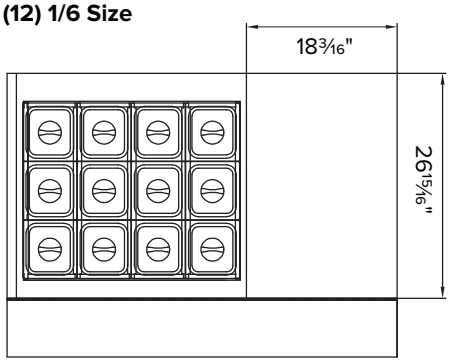


178SSPT71M
(30) 1/6 Size

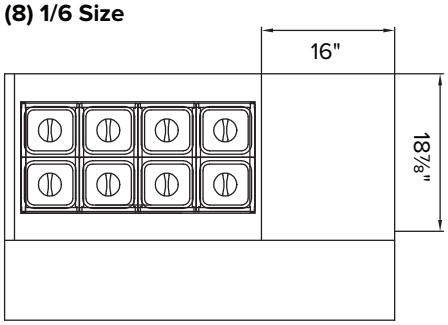


Prep Tables: SSPTM-SSPT

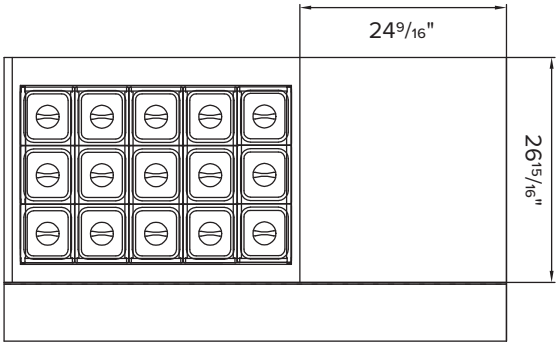
178SSPTM4812
(12) 1/6 Size



178SSPT488
(8) 1/6 Size



178SSPTM6015
(15) 1/6 Size



178SSPT6010
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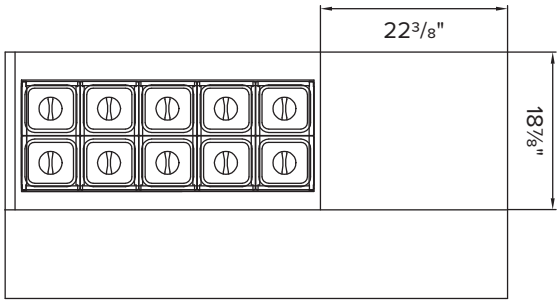

178SSPTM7118
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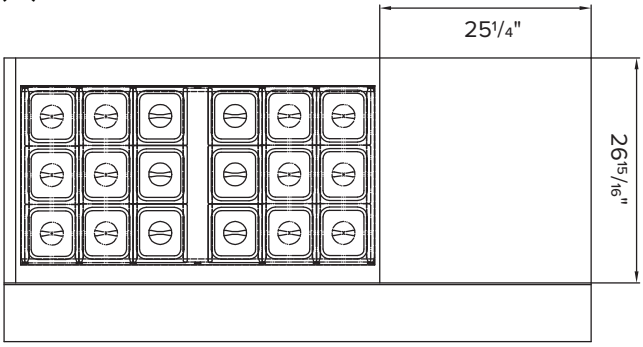

178SSPT7112
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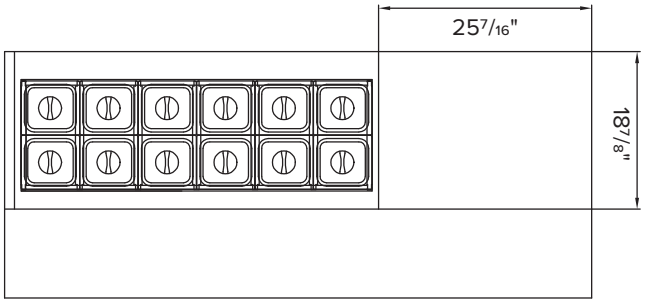
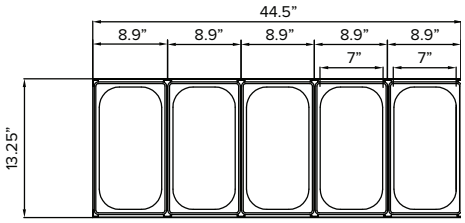
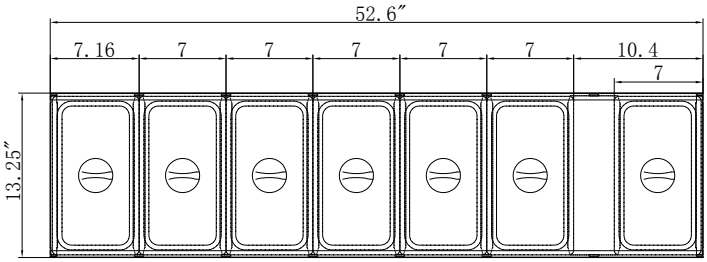


Food Pan Layouts: SSPPT

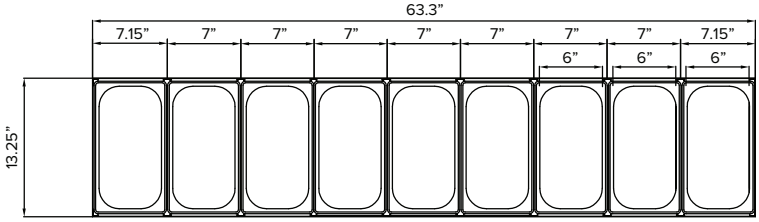
178SSPPT1
(5) 1/3 size



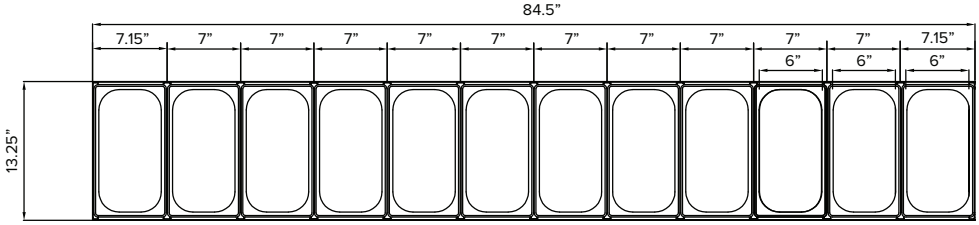
178SSPPT260
(7) 1/3 size



178SSPPT2
(5) 1/3 size

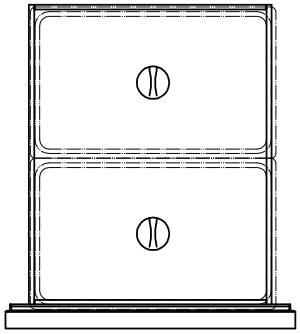


178SSPPT3
(5) 1/3 size

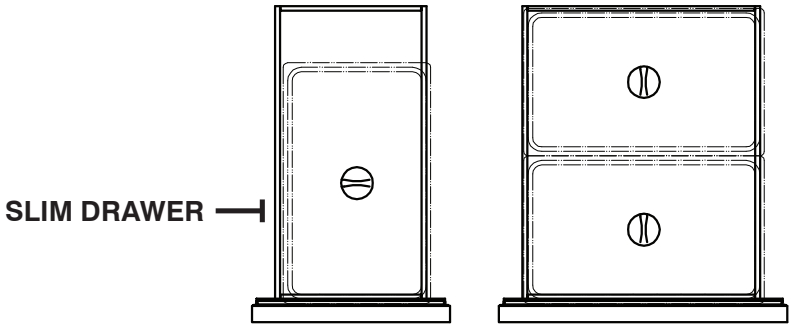


Drawer Pan Layouts: SSPPT

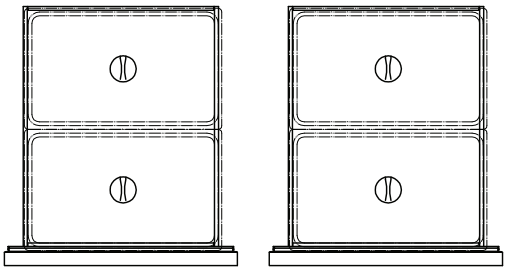
178SSPPT1



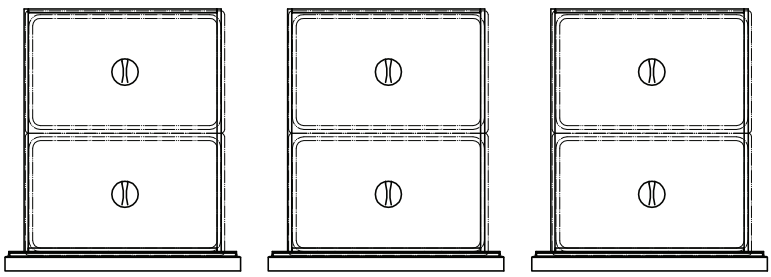
178SSPPT260



178SSPPT2



178SSPPT3



Food Pan Layouts: SS-PT

Item #	Size	178SSPT27HC	178SSPT36HC	178SSPT48HC	178SSPT60HC	178SSPT72HC
178SCLB15354	13 15/16" x 9/16"	2	2			
178SCLB15327	12 7/8" x 9/16"			2	2	2
178SCLB25354	13 15/16" x 1"	3	4			
178SCLB25327	12 7/8" x 1"			5	7	7
178SCLB90354	12 7/8" x 3 9/16"					1

Food Pan Divider Bars: SS-PT-M

Item #	Size	178SSPT27MHC	178SSPT36MHC	178SSPT48MHC	178SSPT60MHC	178SSPT72MHC
178SCLB15532	20 15/16" x 9/16"	2	2			
178SCLB25532	20 15/16" x 1"	3	4	6	8	11
178SCLB9032	20 15/16" x 3 9/16"			1		
178SCLB10853	20 15/16" 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 2 11/16"	1	1 (13" x 4 1/4")	1 (13" x 5 1/4")	1

Troubleshooting

Problem	Possible Cause	Possible Solution
Compressor is not running.	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.
Condensing units run for long periods of time.	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 wash with soap and water. Check condition of gasket and replace if necessary.
	Dirty condenser coil.	Clean the condenser coil. (Page 8)
	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.
Cabinet temperature is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Air flow blocked.	Re-arrange product to allow for proper air flow. Make sure there is at least 4" of clearance from 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. (Page 8)
	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 door is completely closed.
Condensation is collecting on the cabinet and/or floor.	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.