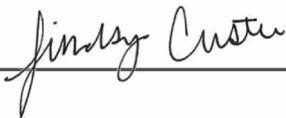


	APPROVED	REJECTED/RESUBMIT AS SPECIFIED	
X	APPROVED AS NOTED	NO ACTION REQUIRED	
	REVISE AS NOTED/RESUBMIT	SUBMITTAL NOT REQUIRED/ RETURNED WITHOUT REVIEW	

Approval is only for general conformance with the Project's design concept and the information given in the Contract Documents. Contractor is responsible for dimensions to be confirmed and correlated at the job site; information that pertains solely to the fabrication process or to the means and methods of construction; coordination of the work of all trades; and performing work in a safe and satisfactory manner. This approval does not modify Contractor's duty to comply with the Contract Documents.

By:  Date: 02/03/26 

Merchandise fridge, provide **white** color

Provide **(4)** 48" Steel wall mounted shelving per construction drawings

Provide **(2)** 72" Steel wall mounted shelving per construction drawings

Provide **96"** open base steel work table per construction drawings

COLDIN-3™ MSF-AN SERIES

Flat Lid Display Freezers

MODELS

- ☐ MSF-31AN
- ☐ MSF-43AN
- ☐ MSF-52AN
- ☐ MSF-71AN



MSF-43AN



FEATURES

CONSTRUCTION

- Standard interior LED lighting with separate on/off switch
- Tempered glass sliding lids
- White zinc-coated baked-on enamel steel exterior
- Painted white powder-coated steel interior
- Flat top three-compartment baskets
- Removable rubber bumper guards on grille side
- Heavy-duty casters, two locking
- Bottom drain with plug
- Lid lock and keys
- The unobtrusive frame around the glass lids ensures a highly visible display
- External analog thermometer display
- Control panel with adjustable temperature range of +10 to -18°F
- Low energy consumption

REFRIGERATION

- Refrigerant: R290
- Temperature range: -18° to 10°F (-27° to -12°C)

WARRANTY

- Standard one year parts and labor

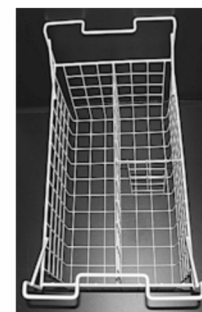
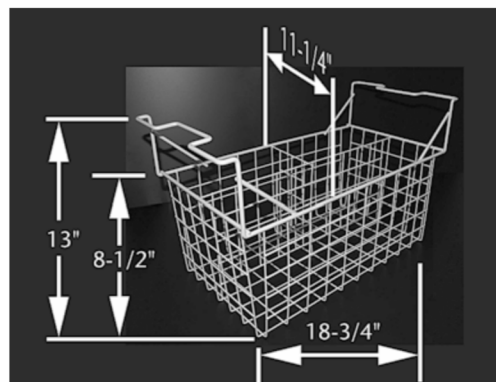
OPTIONS

- ☐ Replacement baskets

STANDARD BASKETS

MSF-AN model merchandisers are supplied with equally-sized baskets and two fixed dividers per basket.

MODEL	NO. OF BASKETS
MSF-31AN	2
MSF-43AN	3
MSF-52AN	4
MSF-71AN	5

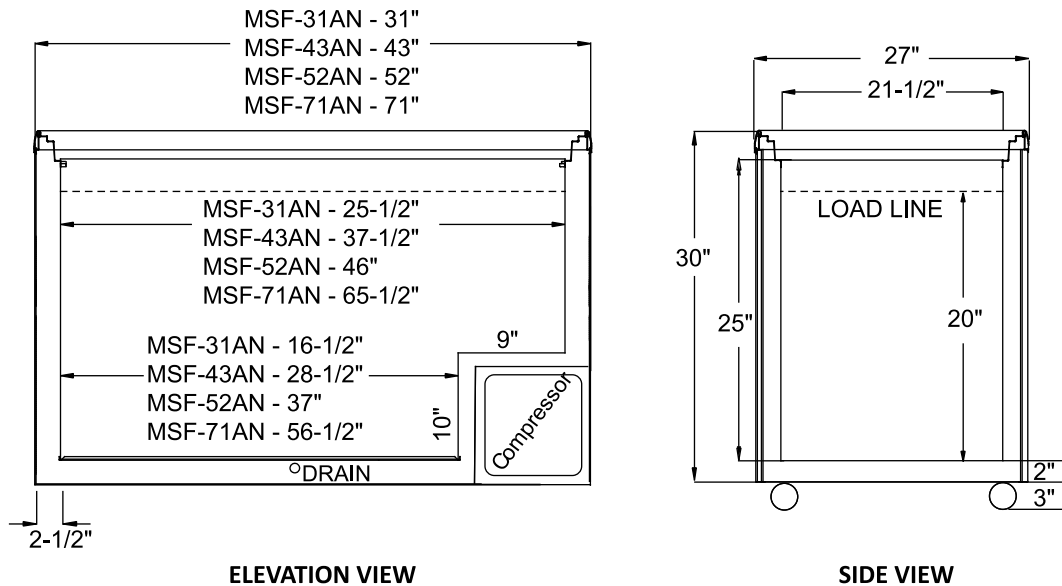


One vertical and one horizontal fixed divider in each basket.

TECHNICAL SPECIFICATIONS

Models	MSF-31AN	MSF-43AN	MSF-52AN	MSF-71AN
Crated Weight (lbs) (kg)	130 (59)	154 (70)	179 (81)	218 (99)
Crated Height (in) (mm)	39-1/2 (1003)	39-1/2 (1003)	39-1/2 (1003)	39-1/2 (1003)
Crated Width (in) (mm)	34 (864)	46 (1168)	55 (1397)	74 (1880)
Crated Depth (in) (mm)	30 (762)	30 (762)	30 (762)	30 (762)
Interior Height (in) (mm)	25 (635)	25 (635)	25 (635)	25 (635)
Interior Width (in) (mm)	25-1/2 (648)	37-1/2 (953)	43-1/2 (1105)	65-1/2 (1664)
Interior Depth (in) (mm)	21-1/2 (546)	21-1/2 (546)	21-1/2 (546)	21-1/2 (546)
Overall Height (in) (mm)	33 (838)	33 (838)	33 (838)	33 (838)
Overall Width (in) (mm)	31 (787)	43 (1092)	52 (1321)	71 (1803)
Overall Depth (in) (mm)	27 (686)	27 (686)	27 (686)	27 (686)
Gross Cubage (CuFt) (L)	7.4 (209.5)	11.1 (314.3)	13.8 (390.7)	20.0 (566)
Number of Baskets*	2	3	4	5
Number of Casters	4	4	4	4
Condensing Unit Size	1/3 HP	1/3 HP	1/3 HP	2/3 HP
Refrigerant	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	1.3	1.4	2.0	4.1

* Includes 1 horizontal and 1 vertical fixed divider per basket.



LISTINGS**HOOKUP**

Via plug in, 6-1/2 ft. long, flexible 3 wire
14AWG/3 cord with molded plug.

**BID SPECIFICATIONS**

Item no. MSF-_____AN

Provide _____ ()

Flat Lid Display Freezer(s)

Master-Bilt® model MSF-_____AN.

Freezer to be constructed of a white
zinc-coated baked-on enamel on steel
exterior with painted white powder-
coated steel interior. Freezer to be

furnished with standard LED interior
lighting. Also standard with baskets,
integrated basket dividers, external
thermometer and lock. Additionally,
it will be provided with heavy-duty
casters and a defrost water drain. Lids
will contain tempered safety glass.

Refrigeration system will use

R290 refrigerant in all models. The
temperature range will be -18° to 10°F
(-27° to -12°C).

Freezer to have standard one year
parts and labor warranty.

Freezer to be ETL listed in the U.S.
and Canada and ETL Sanitation listed.

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity.
All specifications within this publication subject to change without notice.

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WebstaurantStore > Refrigeration Equipment > Commercial Ice Cream Freezers > Glass Top Display Freezers > **Master-Bilt MSF-43AN 43" Flat Top Display Freezer**

Master-Bilt MSF-43AN 43" Flat Top Display Freezer

Item #: 560MSF43AN MFR #: MSF-43AN

★★★★★ Read 1 review | 1 answered question



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Usually Ships in **5-6 Business Days** from manufacturer
Lead times vary based on manufacturer stock ?

Product Overview

- ✓ 11.1 cu. ft. interior includes 6 dividers and 3 baskets
- ✓ Flat glass sliding lids display product to encourage sales; lids lock for security
- ✓ Interior LED lighting and removable rubber bumper guards on exterior
- ✓ Maintains temperatures between -18 and 10 degrees Fahrenheit
- ✓ Uses environmentally-friendly R-290 refrigerant

UPC Code:

400012811173



[View all Master-Bilt Glass Top Display Freezers](#)

Items You Might Like ?

 Master-Bilt MSC-49AA 48 7/8" Curved Top Display \$1,179.00/Each 1 Add to Cart	 Master-Bilt MSC-31AA 31 1/2" Curved Top Display \$929.00/Each 1 Add to Cart	 Master-Bilt MSC-41AA 39 1/2" Curved Top Display \$1,089.00/Each 1 Add to Cart	 Galaxy ICFC12-HC 48 7/8" Curved Top Display Freezer \$436.99/Each 1 Add to Cart
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Other Products from this Line

 Master-Bilt MSF-71AN 71" Flat Top Display Freezer \$1,514.00/Each 1 Add to Cart	 Master-Bilt MSF-52AN 52" Flat Top Display Freezer \$1,105.00/Each 1 Add to Cart	 Master-Bilt MSF-31AN 31" Flat Top Display Freezer \$909.00/Each 1 Add to Cart	
---	---	---	--

Master-Bilt MSF-43AN Details

Showcase ice cream, frozen snacks, or other product in this Master-Bilt MSC-43AN 43" flat top display freezer. Featuring LED lighting and flat glass lids that slide open and closed and the unit provides excellent visibility. This design ensures that customers can effortlessly view the product and then retrieve it for purchase. Plus, for your convenience and organization, 3 baskets and 6 dividers are included with the unit. These help maximize the interior space as you maximize sales.

An easy-to-use control panel allows the operator to adjust the temperature between -18 and 10 degrees Fahrenheit, so you can be sure that it's set to best suit your product. An analog thermometer is attached to the exterior too, making it easy to monitor the unit through the day.

With an enamel steel exterior and a powder-coated steel interior, this unit is built for heavy-use applications, from convenience stores to school cafeterias. Removable rubber bumper guards are even affixed by the grille, helping to protect the part from possible damage as the unit is moved around on its heavy-duty casters. Because 2 of the casters lock though, you don't have to worry about the unit sliding during use. A drain and plug are built into the bottom of the unit to ensure that cleaning is a breeze.

The freezer operates with a 1/3 hp refrigeration system, which circulates eco-friendly R-290 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. It requires a 115V electrical connection for operation.

Overall Dimensions:

Width: 43"

Depth: 27"

Height: 33"

Capacity: 11.1 cu. ft.

This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, click [here](#).

Because this item is not stocked in our warehouse, processing, transit times and stock availability will vary. If you need your items by a certain date, please contact us prior to placing your order. Expedited shipping availability may vary. We cannot guarantee that this item can be cancelled off of the order or returned once it is placed.

Master-Bilt MSF-43AN Specs	
Quantity	1/Each
Shipping Weight	192 lb.
Width	43 Inches
Depth	27 Inches
Height	33 Inches
Amps	1.1 Amps

Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Basket Capacity	3
Capacity	11.1 cu. ft.
Casters	With Casters
Color	White
Compressor Location	Bottom Mounted
Door Style	Sliding
Door Type	Glass
Horsepower	1/3 hp
Lid Type	Flat
Number of Doors	2 Doors
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Shape	Rectangle
Temperature Range	-18 - 10 Degrees F
Usage	Ice Cream

 **Attention CA Residents: Prop 65 Warning** >

	ETL, US & Canada This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States and Canada.
	ETL Sanitation This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.
	5-15P This unit comes with a NEMA 5-15P plug.

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.





By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

I haven't heard of R-290, R-600a, R-513a, or R-448A refrigerant before. What is it?

R-290 (also known as high purity propane or CARE 40) and R-600a (also known as refrigerant grade Isobutane or CARE 10) are hydrocarbon refrigerants. R513a (also known as Opteon XP10) and R-448A (also known as Solstice N40) are HFO (hydrofluoroolefin) refrigerants. They are being used by some manufacturers in response to the EPA's Significant New Alternatives Policy (SNAP) Program.

Resources and Downloads for Master-Bilt MSF-43AN



Specsheet



Manual



Warranty



Terms of Sale

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Your warranty will be voided if installed in non-commercial or residential applications.

Resources

 Ice Cream Storage Guide

Equivalent Items

Master-Bilt Coldin-3 MSF-43A (Formerly)

Related Items

					
Glass Top Display Freezers	Glass Door Merchandiser Freezers	Countertop Glass Door Refrigerators and Freezers	Refrigerator / Freezer Thermometers	Ice Cream Display and Storage Containers	Refrigerator Equipment
32 Products	168 Products	118 Products	163 Products	18 Products	19 Categories

Customer Reviews

4.0
★★★★★
1 Customer Reviews

5 ★ 0
4 ★ 1
3 ★ 0
2 ★ 0
1 ★ 0

Frequently Mentioned

freezer adjusting basic button cheaper clear coz cream display
door

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Customer Photos & Videos



Sort By

Most Helpful

Filter By Rating

All Ratings

Showing 1 of 1 review

Wenjuan Y. from Iheart Tea LLC

Posted on 10/03/2019

✓ Verified Purchase

★★★★★

If you just need a freezer in the back of the kitchen for frozen items, I would recommend just get a basic freezer from local store, it would be a lot cheaper. This one is mainly for ice cream display freezer coz it has the clear glass door. The button for adjusting temperature is not very easy to operate, one star off.



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Item #: 194KMCF430BA Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco Ice KMC-F-430-BA 30" Air Cooled Modular Full Cube Ice Machine with 375 lb. Bin - 397 lb.

Item #194KMCF430BA



Technical Data

Width	30 Inches
Depth	24 3/8 Inches
Height	22 3/8 Inches
Bin Width	30 Inches
Bin Depth	32 11/16 Inches
Bin Height	45 5/16 Inches
Phase	1 Phase
Voltage	115 Volts
24 Hour Ice Yield	397 Pounds
Bin Storage Capacity	375 lb.

Features

- Makes up to 397 lb. of full cube ice per day
- Durable 304 stainless steel exteriors with polyethylene interiors
- Digital controller allows user to quickly identify issues
- Bright LED lights illuminate the ice bin
- Kit includes ice machine, ice bin, and ice scoop

Certifications



ETL Sanitation



ETL, US & Canada



3/4" Water Connection



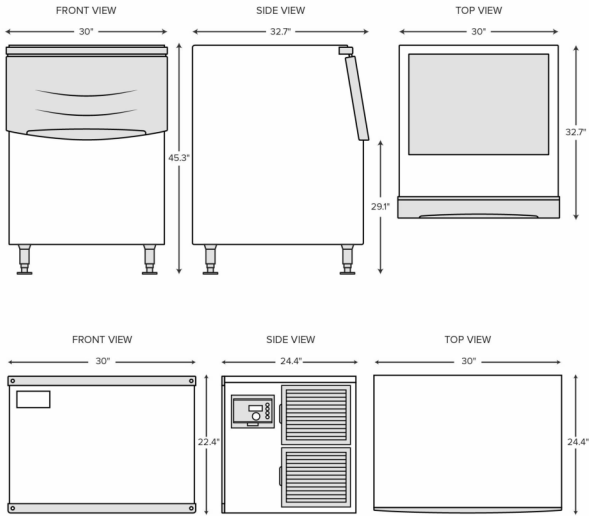
5-15P

Avantco Ice Machines

Technical Data

Color	Silver
Condenser Type	Air Cooled
Features	LED Lighting
Ice Type	Full Size Cubes
Installation Type	Freestanding
Interior Material	Polyethylene
Material	Stainless Steel
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Type	Ice Machines with Bins
Water Inlet Size	3/4 Inches

Plan View





Notes & Details

Make sure you've always got plenty of fresh ice on hand with the Avantco Ice KMC-F-430-BA 30" air cooled modular full cube ice machine with bin! Capable of producing up to 397 lb. of full cube ice per day, you'll always have plenty of ice to serve on demand. Not only that, with an included ice bin that holds an impressive 375 lb. of ice, this ice machine and bin duo are perfect for preventing periods of downtime while ice is being made. Bright LED lights illuminate the ice bin and this kit also comes with an ice scoop for a complete set.

For ease of maintenance, a built in diagnostic system will identify problems that your ice machine may be having and will display the issue on the digital controller so it can be repaired accordingly. This easy-to-use controller can also be used to monitor the current stage of ice production that your machine is in. It allows you to adjust the bridge thickness up or down to maximize your harvest into individual cubes of ice, rather than full sheets. It also initiates the cleaning cycle and displays what stage of the cycle you're in.

Thanks to their durable type 304 stainless steel construction with polyethylene interiors, these units are built to last, and at only 30" in width, are great for kitchens where space is at a premium. Plus, (4) 6" adjustable legs stabilize the unit on uneven floors. A nickel plated evaporator and removable air filter make for quick and simple cleaning and maintenance. The ice machine comes with pre-drilled holes on the back of the unit to mount your OceanLoch+ water filter (sold separately) to the machine to ensure you are serving the cleanest and freshest ice possible. The ice machine is also designed for side-breathing and rear exhaust, which prevents hot air from being blown outward into your kitchen or service area. This unit requires a 115V electrical connection for operation.

Kit Includes:

- Avantco Ice KMC-F-430-BA 30" air cooled modular full cube ice machine - 397 lb.
- Avantco Ice BIN27530 30" ice storage bin - 375 lb.
- Sanitary ice scoop

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

What are you looking for?

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WebstaurantStore > Restaurant Equipment > Commercial Ice Equipment and Supplies > Air Cooled Ice Machines > Avantco Ice KMC-F-430-BA 30" Air Cooled Modular Full Cube Ice Machine with 375 lb. Bin - 397 lb.

Avantco Ice KMC-F-430-BA 30" Air Cooled Modular Full Cube Ice Machine with 375 lb. Bin - 397 lb.

Item #: 194KMCF430BA

★★★★★ Read 3 reviews | 6 answered questions



 View in 3D

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Regularly
\$3,019.00/Each

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\$2,769.00/Each
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Accessories & Options

Water Filtration System  

1

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Add to Wish List

Type: Full Cube

Full Cube

Half Cube

Capacity: 375 lb.

375 lb.

536 lb.

Feature: Machine with Bin



Machine Only



Machine with Bin

Installation Services

Check if installation is currently available for your area. 

[Enter ZIP Code >](#)

Quick Shipping

Usually ships in 1 business day ?

Product Overview

- ✓ Makes up to 397 lb. of full cube ice per day
- ✓ Durable 304 stainless steel exteriors with polyethylene interiors
- ✓ Digital controller allows user to quickly identify issues
- ✓ Bright LED lights illuminate the ice bin
- ✓ Kit includes ice machine, ice bin, and ice scoop

UPC Code:

400016061963



View all Avantco Ice Machines
Air Cooled Ice Machines

Works With ?

View All Items

plus 	plus 	plus 	plus
Sani Professional 9" x 8" 72 Count No-Rinse Sanitizing \$66.49/Case	C Pure Oceanloch+M Water Filtration System with \$188.49/Each	Noble 1 pt. / 16 oz. Arctic Ice Machine Cleaner \$7.29/Each	Noble 1 Pint / 16 oz. QuikSan Nickel-Safe Concentrated \$102.49/Case
1 Add to Cart	1 Add to Cart	1 Add to Cart	1 Add to Cart

Items You Might Like ?

plus 	plus 	plus 	plus
Avantco Ice KMC-F-430-HA 30" Air Cooled Modular \$5,369.00/Each	Avantco Ice MC-F-530-A 30" Air Cooled Modular \$2,199.00/Each	Avantco Ice MC-H-530-A 30" Air Cooled Modular \$2,199.00/Each	Avantco Ice UC-F-280-A 26" Air Cooled \$1,839.00/Each
1 Add to Cart	1 Add to Cart	1 Add to Cart	1 Add to Cart

Make sure you've always got plenty of fresh ice on hand with the Avantco Ice KMC-F-430-BA 30" air cooled modular full cube ice machine with bin!



Capable of producing up to 397 lb. of full cube ice per day, you'll always have plenty of ice to serve on demand. Not only that, with an included ice bin that holds an impressive 375 lb. of ice, this ice machine and bin duo are perfect for preventing periods of downtime while ice is being made. This unit requires a 115V electrical connection for operation.



ETL Sanitation

This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.



ETL, US & Canada

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States and Canada.



3/4" Water Connection



This unit comes with a 3/4" water connection for water supply.



5-15P

This unit comes with a NEMA 5-15P plug.



Bright Lighting

Bright LED lights illuminate the ice bin. This kit also comes with an ice scoop for a complete set.



Enhanced Stability

With (4) 6" adjustable legs, you can stabilize the unit on uneven floors.



OceanLoch+ Mounting

Pre-drilled holes allow you to mount your OceanLoch+ water filter to ensure you're serving the cleanest ice possible.

Intuitive Diagnostics

For ease of maintenance, a built in diagnostic system will identify problems that your ice machine may be having and will display the issue on the digital controller so it can be repaired accordingly. This easy-to-use controller can also be used to monitor the current stage of ice production that your machine is in. It allows you to adjust the bridge thickness up or down to maximize your harvest into individual cubes of ice, rather than full sheets. It also initiates the cleaning cycle and displays what stage of the cycle you're in.



Durable Construction

Thanks to its durable type 304 stainless steel construction with a polyethylene interior, this unit is built to last, and at only 30" in width, is great for kitchens where space is at a premium.

Great Ventilation

The ice machine is also designed for side-breathing and rear exhaust, which prevents hot air from being blown outward into your kitchen or service area. Plus, a nickel-plated evaporator and removable air filter make for quick and simple cleaning and maintenance.



Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.

 Ask about this product

Ask

By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

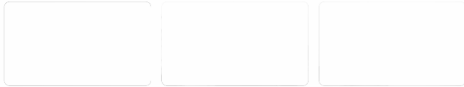
Does Avantco warrant this item for use in a food truck?	^
Avantco warrants new equipment sold to food truck customers to be operational for a period of 30 days from the date of delivery if installed and maintained correctly.	
Does this Avantco ice machine have backflow prevention?	▼
My ice machine has been shut down for awhile, how should I restart it?	▼
What type of environment is best suited for this Avantco Ice Machine?	▼
Why should I buy a water filter along with this product?	▼
Will this Avantco Ice machine fit on other brands of ice bins and dispensers?	▼



ICE MACHINES
AVANTCO[™]



How to Clean Stainless Steel



Avantco: How to Clean Stainless Steel Ice Machines

Follow these tips for how to clean the stainless steel on your Avantco ice machine.

More Video Resources >

Transcript

Embed

Here's some tips for how to clean the stainless steel on your Avantco ice machine. Only use soft cloths, microfiber, sponges, or plastic scouring pads to avoid scratching the surface. Clean with the polish lines by wiping parallel to the grain.

Use the right cleaning chemicals, such as alkaline, alkaline chlorinated, or non-chloride chemicals. Noble Chemical offers Excel, a water-based aerosol cleaner and polish that won't attract dirt, making it ideal for commercial kitchen equipment.

Clean and disinfect the stainless steel on your ice machine using a sanitizer, like Noble's QuikSan, which is a ready-to-use sanitizer that won't damage stainless steel.

You'll want to minimize the impact of hard water. Do not let hard water stand on your stainless steel surfaces for extended periods. By following these tips you'll make sure your stainless steel is clean and shiny.

Compare to Other Products

	 ITEM #: 194KMCF430BA Avantco Ice KMC-F-430-BA 30" Air Cooled Modular Full Cube Ice Machine with 375 lb. Bin - 397 lb. plus Free Shipping	 ITEM #: 194MCF530A Avantco Ice MC-F-530-A 30" Air Cooled Modular Full Cube Ice Machine - 497 lb. plus Free Shipping	
PRICE	\$3,019.00/Each	\$2,199.00/Each	
24 HOUR ICE YIELD	397 Pounds	497 Pounds	
CONDENSER TYPE	Air Cooled	Air Cooled	
ICE TYPE	Full Size Cubes	Full Size Cubes	
INSTALLATION TYPE	Freestanding	Modular	
TYPE	Ice Machines with Bins	Ice Machines	

Kit Includes:

Avantco Ice KMC-F-430-BA 30" full cube ice machine:	1
Avantco Ice BIN27530 30" ice storage bin:	1
Sanitary ice scoop:	1

Ice Machine Dimensions:

Width:	30 Inches
Depth:	24 3/8 Inches
Height:	22 3/8 Inches

Ice Bin Dimensions:

Bin Width:	30 Inches
Bin Depth:	32 11/16 Inches
Bin Height:	45 5/16 Inches

Please check the [Compatibility](#) resource for information on items that work with this product.

This Item Ships via **Common Carrier**. For more information and tips to help your delivery go smoothly, click [here](#).

 **Attention CA Residents: Prop 65 Warning** >



Need Parts & Accessories?

Shop replacement parts and accessories for this item today!

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Resources and Downloads



Specsheet



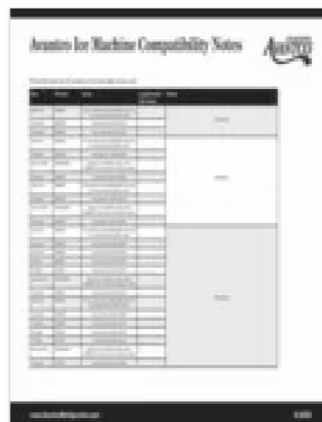
Manual



Warranty



Parts Manual



Compatibility



Buying Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

Resources

 Types of Ice Machines

Specs	
Quantity	1/Each
Shipping Weight	250 lb.
Width	30 Inches
Depth	24 3/8 Inches
Height	22 3/8 Inches
Bin Width	30 Inches
Bin Depth	32 11/16 Inches
Bin Height	45 5/16 Inches
Phase	1 Phase
Voltage	115 Volts
24 Hour Ice Yield	397 Pounds
Bin Storage Capacity	375 lb.
Color	Silver
Condenser Type	Air Cooled
Features	LED Lighting
Ice Type	Full Size Cubes
Installation Type	Freestanding
Interior Material	Polyethylene
Material	Stainless Steel
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Type	Ice Machines with Bins
Water Inlet Size	3/4 Inches

Other Products from this Line

 plus ★★★★★ Avantco Ice KMC-H-530-A 30" Air Cooled Modular Half Cube \$3,199.00/Each	 plus ★★★★★ Avantco Ice KMC-H-322-A 22" Air Cooled Modular Half Cube \$2,799.00/Each	 plus ★★★★★ Avantco Ice KMC-F-530-LA 30" Air Cooled Modular Full \$3,499.00/Each	 plus ★★★★★ Avantco Ice KMC-H-530-LA 30" Air Cooled Modular Half \$3,499.00/Each	 plus ★★★★★ Avantco Ice KMC-F-322-A 22" Air Cooled Modular Full Cube Ice \$2,799.00/Each	 plus ★★★★★ Avantco Ice KMC-H-530-A 30" Air Cooled Modular Full \$3,199.00/Each
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Related Items

 Ice Bin Merchandisers / Coolers 85 Products	Remote Condenser Ice Machines 173 Products	 Hotel Ice Buckets 243 Products	 Ice Bags 16 Products	 Ice Machine Controls & Displays 206 Products	 Mobile Ice Machines 77 Products
---	---	--	---	--	---

Customer Reviews

2.3



3 Customer Reviews



Frequently Mentioned

market tickets always care customer decent help ice install
machine

Leave a review of this product!

Customers can receive promotional credit when they post reviews.

Login or Register

Sort By

Most Helpful

Filter By

All Options

Filter By Rating

All Ratings

Showing 3 of 3 reviews

Peter C.

Posted on 01/07/2024

✓ Verified Purchase



Type: Half Cube

Capacity: 375 lb.

Feature: Machine with Bin

Decent unit...easy to install. Ice is perfect and quick.

5 out of 6 found this review helpful

Stefano M.

Posted on 08/27/2025

✓ Verified Purchase



Type: Full Cube

Capacity: 375 lb.

Feature: Machine with Bin

The worst machine in the market. Save your money, it is all garbage, and the warranty is a scam!!!! nothing but trash product in the market

Thank you for your review, Stefano! Our Customer Solutions team has been in contact with you - if you have any further questions or concerns on this order, we are happy to assist!

WebstaurantStore Customer Solutions

Eshanya H.

Posted on 07/16/2025

✓ Verified Purchase



Type: Half Cube

Capacity: 375 lb.

Feature: Machine with Bin

Worked only for few months. Raised tickets with webstaurantstore few times with customer care team without any help back. They always say you have an open ticket

and someone will get back to you either via email or phone. Not recommended this.

0 out of 1 found this review helpful

Thank you for your review! A Customer Solutions Representative will remain in touch with you on this ice machine. Please reach out with any questions!

WebstaurantStore Customer Solutions

Find Related Products

crushed ice machines

icemaker for fountain machine

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sonic ice machine

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Item #: 178GDC23HCB Project: _____

Qty: _____ Date: _____ Approval: _____

Provide white color

Avantco GDC-23-HC 28 3/8" Black Customizable Swing Glass Door Merchandiser Refrigerator with LED Lighting

Item #178GDC23HCB



Technical Data

Width	28 3/8 Inches
Depth	31 7/8 Inches
Height	83 7/8 Inches
Power Cord Length	96 Inches
Interior Width	25 3/16 Inches
Shelf Width	24 5/16 Inches
Interior Depth	28 5/16 Inches
Shelf Depth	23 1/4 Inches
Interior Height	53 7/8 Inches
Amps	3 Amps

Features

- Anti-fog dual-pane tempered glass swing door with magnetic gaskets
- Interior LED lighting illuminates product; back lit exterior top panel attracts customers' attention
- 4 adjustable shelves with price tag strip on each shelf
- Easy to use digital temperature controls
- 115V; 4/9 hp; R-290 refrigerant

Certifications



ETL, US



5-15P



Customizable

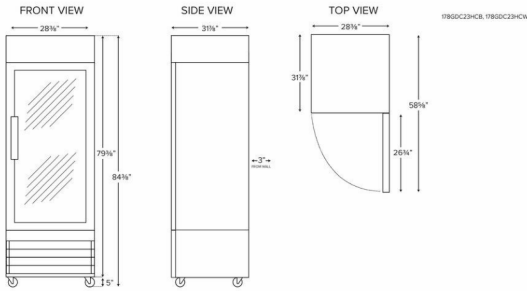


ETL Sanitation

Technical Data

Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	315 Watts
Access Type	Doors
BTU (LBP)	1109 BTU
Capacity	22.6 cu. ft.
Capacity (per Shelf)	88 lb.
Color	Black
Compressor Location	Bottom Mounted
Door Style	Swing
Door Type	Glass
Exterior Material	Black-Coated Steel
Features	Customizable LED Lighting
Hinge Location	Right
Horsepower	4/9 hp
Installation Type	Freestanding
Interior Color	White
Number of Doors	1 Doors
Number of Shelves	4 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.6 oz.
Refrigerant Type	R-290
Sections	1 Section
Shelf Material	Epoxy-Coated Steel
Starting Amps	9 Amps
Starting Wattage	945 Watts
Temperature Range	33 - 40 Degrees F
Type	Merchandising Refrigeration

Plan View





Notes & Details

Increase your sales of "grab and go" items like bottled tea and soda, or pre-packaged sandwiches and salads with this Avantco GDC-23-HC 28 3/8" black merchandising refrigerator! Designed with sharp looks and usability in mind, this unit is the perfect display for your products with its sleek finish. And, since the housing is made from black coated steel, you can be sure that it will provide superior durability. This unit boasts an anti-fogging, dual-pane tempered glass swing door to ensure that customers always have a clear view of your products, while (4) epoxy coated steel shelves help you stay organized. Plus, the shelves easily adjust to accommodate salads, wraps, or sandwiches. Interior LED lighting also works to illuminate and further merchandise your products.

Designed to maintain temperatures from 33-40 degrees Fahrenheit, this refrigerator boasts a bottom-mounted 4/9 hp compressor that runs on R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include magnetic gaskets, automatic defrosting, as well as a digital temperature control and display. This item 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

What are you looking for?

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WebstaurantStore > Refrigeration Equipment > Merchandising and Display Refrigeration > Merchandising Glass Door Refrigerators / Coolers > Black Merchandising Glass Door Refrigerators / Coolers > **Avantco GDC-23-HC 28 3/8" Black Customizable Swing Glass Door Merchandiser Refrigerator with LED Lighting**

Avantco GDC-23-HC 28 3/8" Black Customizable Swing Glass Door Merchandiser Refrigerator with LED Lighting

Item #: 178GDC23HCB

★★★★★ Read 89 reviews | 7 answered questions



 View in 3D

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1

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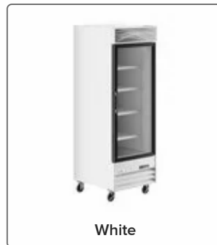
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Add to Wish List

Color: Black



Black



White

Hinge Location: Right Hinged

Left Hinged

Right Hinged

Installation Services

Check if installation is currently available for your area. ?
[Enter ZIP Code >](#)



Quick Shipping

Usually ships in **1 business day** ?

[Product Overview](#)

- ✓ Anti-fog dual-pane tempered glass swing door with magnetic gaskets
- ✓ Interior LED lighting illuminates product; back lit exterior top panel attracts customers' attention
- ✓ 4 adjustable shelves with price tag strip on each shelf
- ✓ Easy to use digital temperature controls
- ✓ 115V; 4/9 hp; R-290 refrigerant

Quality Rating:

Better

UPC Code:

400012270680



View all Avantco Refrigeration Merchandising
Glass Door Refrigerators / Coolers

Works With ?

[View All Items](#)

plus  VersaTile Remote WiFi-Enabled Walk-In / Refrigeration \$109.99/Each 1 Add to Cart	plus  Avantco 178FST10LN12 10 Lane Pusher Glide \$47.49/Each 1 Add to Cart	plus  Avantco 178FST9LN16 8 Lane Pusher Glide \$47.49/Each 1 Add to Cart	plus  Avantco 178SLD7LN32 7 Lane Gravity Feed \$41.49/Each 1 Add to Cart
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Items You Might Like ?

 MainStreet Equipment GMC-23 28" Black Swing \$969.00/Each 1 Add to Cart	plus  Avantco GDC-12F- HC 27" Black Customizable \$1,799.00/Each 1 Add to Cart	plus  Avantco GDC-24F- HC 31" Black Customizable \$1,929.00/Each 1 Add to Cart	plus  Avantco GDW-23- BB 28" Black Customizable \$1,599.00/Each 1 Add to Cart
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Give impulse sales a boost with the Avantco GDC-23-HC 28 3/8" black merchandiser refrigerator.



Whether you want to show off a wide selection of sodas, teas, and energy drinks, or give customers quick access to pre-packaged salads and sandwiches, this Avantco GDC-23-HC black merchandising refrigerator is the perfect unit with its sharp looks and smart features! Its single section design takes up minimal space, making it great for applications like markets, delis, and restaurants.



ETL, US

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.



5-15P

This unit comes with a NEMA 5-15P plug.



Customizable

This item can be customized to promote your brand, company, or event.



ETL Sanitation



This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada



"This refrigerator has been great, have had no problems at all thus far with it. We were easily able to replace the plexiglass at the top with our own and it was easy to install and looks great!!"

[Read More Reviews](#)



Versatile Use

This merchandiser boasts interior LED lighting on the right side to always show your products at their best. The anti-fogging dual-pane tempered glass door helps ensure a crystal-clear view of the interior, while integrated magnetic gaskets ensure the door closes firmly after use every time, saving energy and maintaining the quality of your food. The unit is ideal for bottled and canned beverages, and can also be used to show off salads, sandwiches, and other pre-packaged foods.



4 Epoxy Coated Shelves

Made from epoxy coated steel, the shelves in this refrigerator are easy to install and adjust to meet the demands of changing inventory needs. Each shelf has a 88 lb. load capacity.



Smart Features

A mechanical temperature control features a digital display to make monitoring interior temperatures a breeze. This unit also comes with an auto defrost function, which ensures optimal performance day-in and day-out.



Casters Included

A set of casters provides the unit with convenient mobility. When it comes time for cleaning or maintenance, simply roll the unit away from the wall!

High-Performance Refrigeration

Designed to maintain temperatures from 33-40 degrees Fahrenheit, this refrigerator boasts a bottom-mounted 4/9 hp compressor that uses R-290 refrigerant. This specialized

refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3.



Heavy-Duty Construction

The durable construction includes white-coated aluminum interior walls and a stainless steel floor. The exterior features peel and chip-resistant, powder-coated cold rolled steel that is strong and permanent.

Customizable Top Panel

Advertise your establishment's logo by placing it on the top of your merchandiser for customers to see. Simply add your logo to our selection of pre-designed panel graphics or create a completely custom design to raise brand awareness and let customers know what's inside the unit. To see the full selection of graphic options, click on the purple "Customize & Add to Cart" button above!



Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.

 Ask about this product

Ask

By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

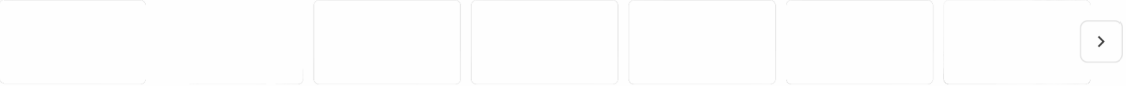
Frequently Asked Questions From Customers

Are there any temperature specifications to keep in mind when installing this glass door unit?	^
This unit has a maximum ambient temperature rating of 90 degrees Fahrenheit. However, high humidity environments may cause excessive condensation and ice accumulation in the unit and on its doors.	
Does Avantco warrant this item for use in a food truck?	v

I haven't heard of R-290, R-600a, R-513a, or R-448A refrigerant before. What is it?	▼
Is the door on this merchandiser field reversible for right- or left-handed use?	▼
My unit was delivered, but I don't see any casters?	▼
What if my Avantco cooler doesn't seem to be getting cold enough throughout the cabinet?	▼
Can this item fit through a standard height 80" doorway ?	▼



Watch More Videos



Avantco Refrigeration: How to Clean Refrigerator Coils

By taking the time to clean the coils in your unit, you can decrease energy costs and increase the longevity of your refrigerator.

More Video Resources >

Transcript

Embed

How to clean your refrigerator coils. Begin by unplugging your refrigerator and make sure the door is shut to keep food at the proper temperature. Use a screwdriver to remove the grill.

Once removed, use the coil brush to thoroughly clean the coils. Use the crevice attachment on a vacuum cleaner to remove any extra dust or debris. When cleaning coils, be sure to follow direction of the fins with the coil brush and vacuum, rather than going against it. This helps ensure that you won't bend the fins on the coils.

Once the coils are clean, reinstall the grill. By taking the time to clean the coils in your unit, you can decrease energy costs and increase the longevity of your refrigerator.

Compare to Other Products

 ITEM #: 178GDC23HCB Avantco GDC-23-HC 28 3/8" Black Customizable Swing Glass Door Merchandiser Refrigerator	 ITEM #: 178GDC10HCB Avantco GDC-10-HC 21 5/8" Black Customizable Swing Glass Door Merchandiser Refrigerator with	 ITEM #: 178GDC15HCB Avantco GDC-15-HC 25 5/8" Black Customizable Swing Glass Door Merchandiser Refrigerator	Avan Custo Mercl
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	plus Free Shipping	plus Free Shipping	plus Free Shipping	
PRICE	\$1,209.00 /Each	\$819.00 /Each	\$1,069.00 /Each	
WIDTH	28 3/8 Inches	21 5/8 Inches	25 5/8 Inches	
VOLTAGE	115 Volts	115 Volts	115 Volts	
CAPACITY	22.6 cu. ft.	8.5 cu. ft.	13.5 cu. ft.	
COLOR	Black	Black	Black	
HORSEPOWER	4/9 hp	1/3 hp	1/3 hp	
NUMBER OF DOORS	1 Door	1 Door	1 Door	
NUMBER OF SHELVES	4 Shelves	4 Shelves	4 Shelves	
SECTIONS	1 Section	1 Section	1 Section	
TEMPERATURE RANGE	33 - 40 Degrees F	33 - 40 Degrees F	33 - 40 Degrees F	

Overall Dimensions:

Width: 28 3/8 Inches

Depth: 31 7/8 Inches

Height: 83 7/8 Inches

Capacity: 22.6 cu. ft.

Interior Dimensions:

Interior Width: 25 3/16 Inches

Interior Depth: 28 5/16 Inches

Interior Height: 53 7/8 Inches

Please check the **Compatibility** resource for information on items that work with this product.

This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, click [here](#).

 **Attention CA Residents: Prop 65 Warning** >

Customize Your Own

**COOLERS
& MERCHANDISERS**

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Shop replacement parts and accessories for this item today!

Find Parts for this Item

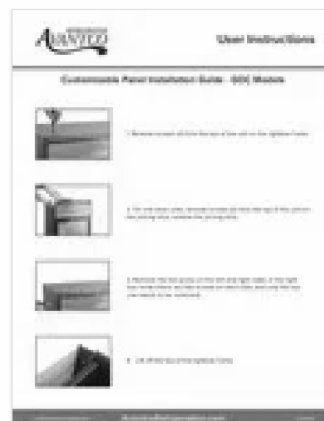
Resources and Downloads



Specsheet



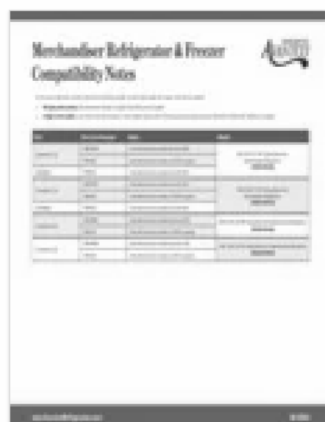
Manual



Instructions



Warranty



Compatibility



Buying Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

Note: Avantco Refrigeration equipment with a labor warranty purchased prior to May 1st, 2024, is warranted for 1-year parts & labor / 5-year compressor. Any equipment installed outdoors, in a temporary structure, food truck, other mobile application, or in a residence or home-based business is covered by a 30-day replacement warranty through the place of purchase.

Resources

- [How to Clean Refrigerator Coils](#)
- [Refrigerated Merchandisers Buying Guide](#)
- [Refrigeration Warranties Explained](#)

Specs

Quantity	1/Each
Shipping Weight	358 lb.
Width	28 3/8 Inches
Depth	31 7/8 Inches
Height	83 7/8 Inches
Power Cord Length	96 Inches
Interior Width	25 3/16 Inches
Shelf Width	24 5/16 Inches
Interior Depth	28 5/16 Inches
Shelf Depth	23 1/4 Inches
Interior Height	53 7/8 Inches

Amps	3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	315 Watts
Access Type	Doors
BTU (LBP)	1,109 BTU
Capacity	22.6 cu. ft.
Capacity (per Shelf)	88 lb.
Color	Black
Compressor Location	Bottom Mounted
Door Style	Swing
Door Type	Glass
Exterior Material	Black-Coated Steel
Features	Customizable LED Lighting
Hinge Location	Right
Horsepower	4/9 hp
Installation Type	Freestanding
Interior Color	White
Number of Doors	1 Door
Number of Shelves	4 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.6 oz.
Refrigerant Type	R-290
Sections	1 Section
Shelf Material	Epoxy-Coated Steel
Starting Amps	9 Amps
Starting Wattage	945 Watts
Temperature Range	33 - 40 Degrees F
Type	Merchandising Refrigeration

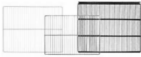
Equivalent Items ?

Avantco Refrigeration GDC23 (Formerly)

Other Products from this Line

 plus ★★★★★ Avantco GDC-69-HC 78 1/4" Black Customizable Swing \$2,339.00/Each	 plus ★★★★★ Avantco GDC-10-HC 21 5/8" Black Customizable Swing \$819.00/Each	 plus ★★★★★ Avantco GDC-40-HC 48" Black Customizable Swing \$1,549.00/Each	 plus ★★★★★ Avantco GDC-15-HC 25 5/8" Black Customizable Swing \$1,069.00/Each	
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Related Items

 Merchandising Glass Door Refrigerators / Coolers 258 Products	 Glass Door Merchandiser Freezers 168 Products	 Countertop Glass Door Refrigerators and Freezers 118 Products	 Shelves for Merchandiser Refrigerators and Freezers 381 Products	 Walk-in Refrigeration Parts and Accessories 505 Products	 Commercial Combination Refrigerators and Freezers 61 Products
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Customer Reviews

3.6

★

★

★

★

★

89 Customer Reviews

5 ★

49

4 ★

8

3 ★

4

2 ★

7

1 ★

21

✦ Customers Say

Customers report mixed experiences with this refrigerator. While some praise its compact design, effective display features, and adequate cooling, others express concerns about inconsistent temperatures, noise levels, and durability issues, particularly with the compressor and door functionality.

fridge

great

door

cooler

refrigerator

temperature

space

perfect

nice

unit

This AI-generated summary was created from real customer reviews

Leave a review of this product!

Customers can receive promotional credit when they post reviews.

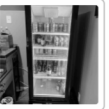
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All Ratings

Showing 20 of 89 reviews

See All 89 Reviews

Jeffrey O. from Portland Sports Bar & Grill

Posted on 10/12/2022

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

This fridge worked PERFECTLY...for about 16 months! Then it went from 36 degrees to 68 degrees and never went back down again. Of course the warranty for parts & labor was only for a year, so we were on our own for getting it repaired. Our refrigeration expert checked it out & was sure it was a refrigerant leak on top of a bad compressor and informed us that it would be similar cost to to just purchase a new unit! So, 16 months later we have now purchased a 2nd unit...this time with the 5-year

warranty. I personally take very good care of routinely cleaning all our equipment, so this isn't a maintenance issue. Currently I have 5 other Avantco fridges/freezers that I am using at my restaurant with zero issues! Very upset that I need to cough-up money on a product that should be built to last more than a whole calendar year.

11 out of 12 found this review helpful

We appreciate your review, Jeffrey. We wish this product would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Jon S. from Wonton Jon's

Posted on 02/22/2023

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

I purchased two of these refrigerators and neither of them get below 43 degrees. I had the first one for a year and a half before a health inspector called me out on it. The digital readout says 33F degrees but when you put a thermometer inside the cooler it won't get below 43 degrees. I thought maybe I burned the first one out, so I bought a replacement unit and straight out of the box I had the exact same issue. Stay away from this unit!

10 out of 11 found this review helpful

We appreciate your review, Jon. We wish this product would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Desiree M. from Coffee Cabin

Posted on 04/14/2022

✓ Verified Purchase

★★★★★

Color: White

Love this fridge!!! I looked everywhere trying to find something compact enough to fit in my coffee trailer And finally came across this gem. Very impressed



7 out of 7 found this review helpful

Robert W.

Posted on 07/08/2017

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

Cooler has enough room to fit several items. Easily accessible and displays products perfectly. Castor wheels make for easy moving. Nice LED lights make for easy product viewing.



6 out of 6 found this review helpful

Karl S. from Cafe One

Posted on 10/20/2022

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

Right out of the box the unit's door did not sit square, it will not close properly without hitting the bottom grate you have to manually lift up on the door to close. Also, the spring loaded return does not work, the door doesn't close automatically. I have contacted chat about this, but you refused to repair or replace.

5 out of 6 found this review helpful

Thank you for your review, Karl! We are sorry this product has not worked well for you. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Phikulthong C. from THAI SIAM RESTAURANT

Posted on 04/18/2023

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

Bought this in October 2019. Now April 2023, unit started leaking and not cooling. Spent half a grand fixing.

4 out of 5 found this review helpful

Thank you for your feedback! We're sorry you did not prefer this product. For recommendations, please contact our Customer Solutions team.

WebstaurantStore Customer Solutions

Chris E.

Posted on 11/25/2023

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

Fridge does not cool properly. The negative reviews are correct. The temperature range is not correct. It will not cool lower than 41. I'm not sure why this fridge is still for sale. And being falsely advertised.

3 out of 3 found this review helpful

Thank you for your review, chris! We are sorry this product has not worked well for you. Action has been taken to remedy this. Please reach out to our Customer Solutions team if you have any questions!

WebstaurantStore Customer Solutions

Christopher N.

Posted on 02/23/2021

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

This product does perform as advertised and is solidly built. The interior lighting is great and it holds temps fairly well. I really would love to give this product 4 or 5 stars. However, I can only give this product 2 stars due to the loudness of the unit. When the fan cycles on, which is about every 5-10 minutes, the unit gets as loud as 65-70 db. (I measured it.) I understand the unit needs airflow, but I've worked with minus 80 freezers that are not as loud.

3 out of 3 found this review helpful

Charlie C. from The Happy Bakery

Posted on 09/12/2022

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

The cooler cane off the truck today and we were happy with it until we realized, after unpacking it and bringing it in, that the door doesn't close. The lip on the corner guard is not seated appropriately and keeps the door from shutting.

2 out of 2 found this review helpful

Thank you for your review, Charlie! We are sorry this product has not worked well for you. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Scott G. from KBG DELI

Posted on 11/24/2021

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

Ordered this item for retail items in our deli, unfortunately the cooler does not stay in the 30s as advertised. I have it set ok 33 which is as low as it goes and it is constantly in the low 40s.

2 out of 2 found this review helpful

Thank you for your review, Scott! We are sorry this Avantco GDC-10-HC 21 5/8 inch Black Swing Glass Door Merchandiser Refrigerator with LED Lighting has not worked well for you. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

John F. from Rise Up

Posted on 05/23/2021

★★★★★

Color: White

I got this fridge in 2016 and it has been working nonstop in a food truck and in smoothie shops all day for 5 years. I need some door parts, but otherwise it's the most impressive equipment I have purchased.

2 out of 3 found this review helpful

Nattapol P. from Taco Project

Posted on 05/08/2018

✓ Verified Purchase

★★★★★

Color: White

It has a lot of space for storage. But low quality, the top fan has burnt out and stopped working after 2 and a half months.

2 out of 2 found this review helpful

Thank you for your review, Nattapol Pimsen! We are sorry this Avantco GDC-23-HC 28 3/8 inch White Swing Glass Door Merchandiser Refrigerator with LED Lighting has not worked well for you. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Andy S. from Vault Catering And Events

Posted on 08/08/2017

✓ Verified Purchase

★★★★★

Color: Black

Hinge Location: Right Hinged

This black swing glass door refrigerator works great in our cafe! We use one for drinks so customers can easily see our options and one for individual meals and

salads we sell as well. Great quality!

2 out of 2 found this review helpful

Zachary P.

Posted on 11/19/2025

✓ Verified Purchase



Color: White

I have had this fridge since 2021 with no issues. I thought I would leave a review because I'm buying another one for another one of our stores!

1 out of 1 found this review helpful

Shashika S.

Posted on 10/24/2024

✓ Verified Purchase



Color: Black

Hinge Location: Right Hinged

Garbage....Waste of money. My compressor went bad right after 13 months.(right after the warranty ran out) This was in front of my restaurant in the AC the whole life, one day the temp went to 55F and never came down. tried everything and call 2 techs but they refuse to fix this thing because it has this new HIGHLY FLAMABLE refrigerant and even if I were to fix it, its going to cost almost the same money as buying another one of this.

1 out of 2 found this review helpful

Thank you for your review, Shashika! This item carries a 5-year compressor warranty at the time of this response and we will remain in contact with you. The refrigerant, R290, is a common refrigerant that has been in use for years due to its efficiency and relatively low environmental impact. Qualified technicians are fully equipped to service products containing R290.

WebstaurantStore Customer Solutions

Dianna F.

Posted on 03/03/2024

✓ Verified Purchase



Color: Black

Hinge Location: Right Hinged

Good on pricing , does the job with some modifications made to the existing shelves. The brackets are in wired places so to use them in an equal distribution it's not possible bc the side rails have screws that don't match up in location to front and back.

1 out of 1 found this review helpful

Desi B.

Posted on 07/06/2023

✓ Verified Purchase



Color: Black

Hinge Location: Right Hinged

customer service is telling us to donate . and not returning it , its not cooling please dnt buy or else you will b stuck with defective unit .

1 out of 1 found this review helpful

We appreciate your review, Desi. We wish this product would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Rashid H. from Gyro Kitchen Express

Posted on 01/27/2023

✓ Verified Purchase



Color: Black

Hinge Location: Right Hinged

Avantco GDC-23-HC 28 3/8" Black Swing Glass Door Merchandiser Refrigerator with LED Lighting, This refrigerator is good for small places and works good. Only two issue which I notice and its annoying (Wheels does not grip the floor, second when its starts it have very loud noise and first I start worried that it might be damage but after reading other people review find out the noise issue.

1 out of 1 found this review helpful

Thank you for your review, Rashid! We are sorry this product has not worked well for you. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Soua X.

Posted on 06/01/2022

✓ Verified Purchase



Color: Black

Hinge Location: Right Hinged

I love this fridge and work very well. Delivery was on time. No damage on product. Delivery men is very helpful to go to the back of the garage for more easy access.

1 out of 1 found this review helpful

Edward A. from Thirsty Quaker LLC

Posted on 06/05/2021

✓ Verified Purchase



Color: Black

Hinge Location: Right Hinged

This fridge is excellent BUT I wish the power switch was more protected. It would be nice if it came with hard covers that could be secured with a screw or key, because I've multiple times had new employees accidentally turn off the entire fridge instead of the lights!

1 out of 1 found this review helpful

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Panasonic[®]

Owner's Manual Airfry/Convection/Broil/Microwave Oven Household Use Only Model No. NN-CV88QS



NN-CV88QS

Scan this code for product registration



**PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT,
AND SAVE THIS MANUAL FOR FUTURE USE.**

To register your product and for all other assistance, please contact us via the web at:
<http://shop.panasonic.com/support> (U.S.A Only)

For microwave oven safety reference, please visit the FDA's web page at:
<http://www.fda.gov/radiation-emittingproducts/resourcesforyourradiationemittingproducts/ucm252762.htm>

Para obtener instrucciones en español, por favor visite la página web en:
<http://shop.panasonic.com/support>

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CONTENTS

Safety Information

IMPORTANT SAFETY INSTRUCTIONS	3-6
Installation and Grounding Instructions	6-7
Food Preparation	8-9

Operation

Location of Controls	11
Oven Accessories	12-14
Magic Pot	12-14
Control Panel	15
Display Window	16
Dial Feature	16
Setting Up Panasonic Kitchen+ App	
On Your Microwave Oven	17
About Open Source Software	17
Cooking Modes	18
Operation	19-48
Using the Microwave for the First Time	19
Function Features	19
Demo Mode	20
Menu Action ON/OFF	20
Setting the Clock	21
Setting the Child Safety Lock	21
Setting the Child Safety Door Lock	22
Airfry	23
Airfry Chart	24-25
Broil	26
Combo	27
Casserole Recipes	28
Convection Bake	29-30
Microwave	31
Keep Warm	32
Quick 30	32
Setting the Kitchen Timer	33
Setting a Standing Time	34
Setting a Delayed Start	35
Add Time	36
3-Stage Setting	37
Sensor Reheat (One Push Reheating)	38

Turbo Defrost	39
Auto Cook (Sensor)	40-42
Popcorn	40
Auto Cook	43-47
Melt & Soften	43
Convection Bake/Combo	44-45
Beverage	46
Re-Bake Bread	47
Auto Steam Clean	48
Defrosting Tips & Techniques	49
Microwave shortcuts	50-51
Defrosting Chart	52
Reheating Chart	53
Cooking Chart	54-56
Food Characteristics	57
Cooking Techniques	58

Maintenance

Care and Cleaning of Your Microwave Oven	59
Shop Accessories	59
Before Requesting Service	60
Limited Warranty (Only for U.S.A.)	61

General Information

Cookware and Utensil Chart	10
Specifications	62
Trim Kit Information	62
User's Record	62



IMPORTANT SAFETY INSTRUCTIONS



Your safety and the safety of others are very important.

We have provided important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol. It is used to alert you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER", "WARNING" or "CAUTION". These words mean:



DANGER

You can be killed or seriously injured if you don't immediately follow instructions.



WARNING

You can be killed or seriously injured if you don't follow instructions.



CAUTION

You can be exposed to a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **DO NOT** attempt to operate this oven with the door open, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) **DO NOT** place any object between the oven front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) door (bent),
 - (2) hinges and latches (broken or loosened),
 - (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Thank you for purchasing a Panasonic Microwave Oven

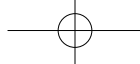
Your microwave oven is a cooking appliance and you should use as much care as you use with a stove or any other cooking appliance. When using this electric appliance, basic safety precautions should be followed, including the following:



WARNING

To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using this appliance.
2. Read and follow the specific "**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**," above.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "**GROUNDING INSTRUCTIONS**" found on pages 6-7.
4. As with any cooking appliance, **DO NOT** leave oven unattended while in use.
5. Install or locate this appliance only in accordance with the installation instructions found on pages 6-7.
6. **DO NOT** cover or block any openings on this appliance.
7. **DO NOT** store this appliance outdoors. **DO NOT** use this product near water (for example, near a kitchen sink, in a wet basement, or near a swimming pool or similar locations).
8. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors or non-food products in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance and may result in radiation leaks.



IMPORTANT SAFETY INSTRUCTIONS (continued)

9. When cleaning surfaces of the door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
10. **DO NOT** allow children to use this appliance, unless closely supervised by an adult. **DO NOT** assume that because a child has mastered one cooking skill he/she can cook everything.
11. **HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE.** Use caution when removing hot items.
12. **DO NOT** operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
13. **DO NOT** immerse cord or plug in water.
14. Keep cord away from heated surfaces.
15. **DO NOT** let cord hang over edge of a table or counter.
16. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service center for examination, repair or adjustment.
17. Some products such as whole eggs, with or without shell, narrow neck bottles and sealed containers (for example, closed glass jars) may explode and should not be heated in this oven.
18. To reduce the risk of fire in the oven cavity:
 - (a) **DO NOT** overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - (c) **If material inside the oven ignites, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.**
 - (d) **DO NOT** use the cavity for storage purposes. **DO NOT leave paper products, cooking utensils or food in the cavity when not in use.**
19. **Superheated Liquids:** Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without showing evidence (or signs) of boiling. Visible bubbling is not always present when the container is removed from the microwave oven. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:
 - (a) **STIR THE LIQUID BOTH BEFORE AND HALFWAY THROUGH HEATING.**
 - (b) **DO NOT heat water and oil, or fats together. The film of oil will trap steam, and may cause a violent eruption.**
 - (c) **DO NOT** use straight-sided containers with narrow necks.
 - (d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
20. **DO NOT** cook directly on the glass tray. It can crack, and cause injury or damage to the oven.
21. For the oven designed for installation into a wall cabinet:
 - (a) **DO NOT** operate any heating or cooking appliance beneath this appliance.
 - (b) **DO NOT** mount unit over or near any portion of a heating or cooking appliance.
 - (c) **DO NOT** mount over a sink.
 - (d) **DO NOT** store anything directly on the top of the appliance surface when the appliance is in operation.
22. Oversized foods or oversized metal utensils should not be used in a microwave/broiler oven as they may create a fire or risk of electric shock.
23. **DO NOT** clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
24. **DO NOT** use paper products when appliance is operated in the broil mode.
25. **DO NOT** store any materials, other than manufacturer's recommended accessories in this oven when not in use.
26. **DO NOT** cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

Attention: Hot Surfaces



SAVE THESE INSTRUCTIONS

For proper use of your oven, read remaining safety cautions and owner's manual.

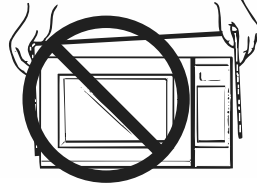


IMPORTANT SAFETY INSTRUCTIONS (continued)

WARNING

TO AVOID THE RISK OF SHOCK:

DO NOT remove top or outer panel from oven. Repairs must be done only by a qualified service person.

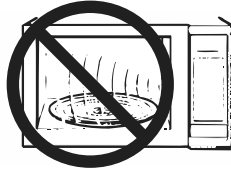


TO REDUCE THE RISK OF EXPOSURE TO MICROWAVE ENERGY:

DO NOT tamper with, or make any adjustments or repairs to Door, Control Panel Frame, Safety Interlock Switches, or any other part of the oven. Microwave leakage may result.

TO AVOID THE RISK OF ARCING DAMAGE OR FIRE:

- DO NOT** operate the microwave oven empty, **cook small food portions unattended**, or use metal containers. When using the microwave oven without water or food, **or cook too small a serving**, microwave energy cannot be absorbed and will continuously reflect throughout the cavity. This will cause arcing and damage the oven cavity, door or other components.
- DO NOT** store flammable materials next to, on top of, or in the oven.
- DO NOT** dry clothes, newspapers or other materials in the oven, or use newspaper or paper bags for cooking.
- DO NOT** hit or strike Control Panel. Damage to controls may occur.
- DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities, which may cause sparking.



TO AVOID THE RISK OF SCALDING AND BURNING:

POT HOLDERS should always be used when removing items from the oven. Heat is transferred from the HOT food to the cooking container and from the container to the Glass Tray. The Glass Tray can also be very HOT after removing the cooking container from the oven. The wire rack is designed for use in the Convection, Broil, Airfry and Combo modes, and will be hot after use.



Care in handling the Wire Rack, Magic Pot, Enamel Tray and Airfry Basket must be exercised.

Safety Precautions

Glass Tray

- DO NOT** operate the oven without the Roller Ring and the Glass Tray in place.
- DO NOT** operate the oven without the Glass Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Glass Tray is properly engaged and rotating by observing its rotation when you press **Start**.
Note: The Glass Tray can turn in either direction.
- Use only the Glass Tray specifically designed for this oven.
DO NOT substitute any other Glass Tray.
- If the Glass Tray is hot, allow to cool before cleaning or placing in water.
- DO NOT** cook directly on the Glass Tray. Always place food in a microwave safe dish, or on a rack set in a microwave safe dish.
- If food or utensil on the Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction.

Roller Ring

- The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
- Always replace the Roller Ring and the Glass Tray in their proper positions.
- The Roller Ring must always be used for cooking along with the Glass Tray.

Important

It is essential for the safe operation of the oven that it is kept clean and wiped out after each use. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

- When using the **Airfry, Broil, Convection** or cooking in the **Combo** mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to "smoke" during use. These marks will be more difficult to clean later.
- After **Airfry, Broil, Convection** and **Combo** cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by **Airfry, Broil, Convection** and **Combo**. Stubborn spots inside the oven can be removed by using a small amount of microwave oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. This method can not be used to clean the oven door. **DO NOT SPRAY DIRECTLY INSIDE THE OVEN.** A steam cleaner is not to be used for cleaning.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- When it becomes necessary to replace the oven light, please consult the service center specified by Panasonic.



IMPORTANT SAFETY INSTRUCTIONS (continued)

FCC Radiation Exposure Statement

This device complies with FCC radiation exposure limits set forth for an uncontrolled environment and it also complies with Part 15 of the FCC RF Rules. This equipment must be installed and operated in accordance with provided instructions and the antenna(s) used for this transmitter must be installed to provide a separation distance of at least 20 cm from all persons and must not be co-located or operating in conjunction with any other antenna or transmitter. End-users and installers must be provided with antenna installation instructions and consider removing the no-collocation statement.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

Caution!

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.



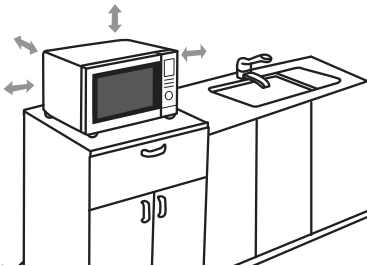
Installation and Grounding Instructions

Examine Your Oven

Unpack oven, remove all packing material and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if oven is damaged. **DO NOT** install if oven is damaged.

Placement of Oven

1. The oven must be placed on a flat, stable surface, which is more than 36 inches (91.6 cm) height from the ground. Place the front surface of the door 3 inches (7.6 cm) or more from the counter top edge to avoid accidental tipping of the microwave oven during normal use. For proper operation, the oven must have sufficient air flow. **Allow 6 inches (15 cm) of space on the top of the oven, 4 inches (10 cm) at back and 2 inches (5 cm) on both sides. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.**
 - (a) **DO NOT** block air vents. If they are blocked during operation, the oven may overheat and be damaged.
 - (b) **DO NOT** place oven near a hot, damp surface such as a gas or electric range, or dishwasher.
 - (c) **DO NOT** operate oven when room humidity is excessive.
2. This oven is manufactured for household use only. It is not approved or tested for mobile vehicle, marine, or commercial use.



WARNING: IMPROPER USE OF THE GROUNDING PLUG CAN RESULT IN A RISK OF ELECTRIC SHOCK.

Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a three-wire extension cord that has a three-prong polarized grounding plug, and a three-slot receptacle that will accept the plug of the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

Grounding Instructions

THIS APPLIANCE MUST BE GROUNDED.

In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

- **Plug into properly installed and grounded three-prong outlet.**
- **DO NOT** remove ground prong.
- **DO NOT** use an adapter.

Installation

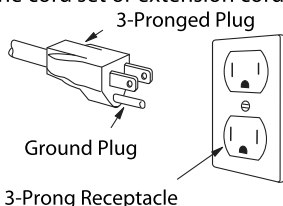
1. **DO NOT** block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
2. The oven is designed for installation into a wall cabinet by using the proper trim kit available from a local Panasonic dealer, follow all instructions packed with the kit.



Installation and Grounding Instructions (continued)

Power Supply

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. The use of long cord sets, or extension cords, is not recommended.
3. If a long cord or extension cord is used,
 - (1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2) The extension cord must be a grounding-type 3-wire cord, and
 - (3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.



Wiring Requirements

1. The oven must be operated on a SEPARATE CIRCUIT. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow or the circuit breaker may trip.
2. The oven must be plugged into at least a 20 A, 120 V, 60 Hz GROUNDED OUTLET. Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.
3. The VOLTAGE used must be the same as specified on this microwave oven (120 V, 60 Hz). Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking. Panasonic is NOT responsible for any damages resulting from the use of the oven with any voltage other than specified.

TV / RADIO / WIRELESS EQUIPMENT INTERFERENCE

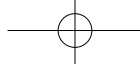
This product has been tested and found to comply with the limits for Microwave Oven, pursuant to Part 18 of the FCC Rules. This product can radiate radio frequency energy, which could cause interference to such products as radio, TV, baby monitor, cordless phone, Bluetooth, wireless router, etc., which can be confirmed by turning this product off and on. If present, the user is encouraged to try to correct by taking one or more of the following countermeasures:

- (1) Increase the spacing distance between the microwave oven and other product receiving the interference.
- (2) If possible, use a properly installed receiver antenna and/or reorient the receiving antenna of the other product receiving the interference.
- (3) Plug the microwave oven into a different outlet from the other product receiving the interference.
- (4) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)

Fan Motor Operation

After using the oven, the fan may continue to operate to cool the electric components and "COOLING" appears and "F" rotates in the display window. You can take out the food from the oven while the fan operates. It is recommended to keep the oven plugged in until the Fan Motor completely stops operating.

After using **Convection Bake** mode, you might open the door of the oven to accelerate the cool down process and shorten the time of the fan running.



Food Preparation

Follow these Safety Precautions when cooking in your oven.

IMPORTANT

Proper cooking depends upon the power, the time setting and quantity of food. If you use a smaller portion than recommended but cook at the time for the recommended portion, fire could result.

1) HOME CANNING / STERILIZING / DRYING FOODS / SMALL QUANTITIES OF FOODS

- **DO NOT** use your oven for home canning. Your oven cannot maintain the food at the proper canning temperature. The food may be contaminated and then spoil.
- **DO NOT** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.
- **DO NOT** dry meats, herbs, fruits or vegetables in your oven. Small quantities of food or foods with low moisture content can dry out, scorch or catch on fire if overheated.
- **DO NOT** prepare small food portions at high power. This can cause energy concentration at a fixed spot, which can lead to arcing and damage to your oven. Select a lower cook power setting when preparing small portions.

2) POPCORN

Popcorn may be popped in a microwave oven corn popper.

Microwave popcorn that pops in its own package is also available. Follow popcorn manufacturers' directions and use a brand suitable for the cooking power of your microwave oven.

CAUTION: When using pre-packaged microwave popcorn, you can follow recommended package instructions or use the Popcorn menu (refer to page 40). Otherwise, the popcorn may not pop adequately or may ignite and cause a fire. Never leave the oven unattended when popping popcorn. Allow the popcorn bag to cool before opening, and always open the bag facing away from your face and body to prevent steam burns.



3) DEEP FAT FRYING

- **DO NOT** deep fat fry in your microwave oven. Cooking oils may burst into flames and may cause damage to the oven and may result in burns. Microwave utensils may not withstand the temperature of the hot oil, and can shatter or melt.

4) FOODS WITH NONPOROUS SKINS

- **DO NOT COOK / REHEAT WHOLE EGGS, WITH OR WITHOUT THE SHELL.**

Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.



- **Potatoes, apples, whole squash and sausages** are examples of foods with nonporous skins. These types of foods must be pierced before microwave cooking to prevent them from exploding.

CAUTION: Cooking dry or old potatoes can cause fire.



5) GLASS TRAY / COOKING CONTAINERS / FOIL

- Cooking containers get hot during microwaving. Heat is transferred from the HOT food to the container and the Glass Tray. Use pot holders when removing containers from the oven or when removing lids or plastic wrap covers from cooking containers, to avoid burns.
- The Glass Tray will get hot during cooking. It should be allowed to cool before handling or before paper products, such as paper plates or microwave popcorn bags, are placed in the oven for microwave cooking.
- When using foil in the oven, allow at least 1-inch (2.5 cm) of space between foil and interior oven walls or door.
- Dishes with metallic trim should not be used, as arcing may occur.

6) PAPER TOWELS / CLOTHS

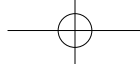
- **DO NOT** use paper towels or cloths that contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper toweling under supervision.

7) BROWNING DISHES / OVEN COOKING BAGS

- Browning dishes or grills are designed for microwave cooking only. Always follow instructions provided by the manufacturer. **DO NOT** preheat browning dish more than six minutes.

- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use a wire twist-tie to close bag. Instead use plastic ties, cotton string or a strip cut from the open end of the bag.





Food Preparation (continued)

8) THERMOMETERS

- **DO NOT** use a conventional meat thermometer in your oven. Arcing may occur. Microwave safe thermometers are available for both meat and candy.



9) BABY FORMULA / BABY FOOD

- **DO NOT** heat baby formula or baby food in the microwave oven. The glass jar or surface of the food may appear warm while the interior can be so hot as to burn the infant's mouth and esophagus.



10) REHEATING PASTRY PRODUCTS

- When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings, which heat faster and can be extremely hot, while the surface remains warm to the touch (for example, jelly donuts).

11) GENERAL OVEN USAGE GUIDELINES

- **DO NOT** use the oven for any purpose other than the preparation of food. This oven is specifically designed to heat or cook food. **DO NOT** use this oven to heat chemicals or other non-food products.
- Before use, check that utensils/containers are suitable for use in microwave ovens.
- **DO NOT** attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch fire.
- When the oven is not being used, **DO NOT** store any objects other than oven accessories inside the oven in case it is accidentally turned on.
- The appliance shall not be operated by Microwave or Combo **WITHOUT FOOD IN THE OVEN**.
Operation in this manner may damage the appliance.
- If smoke or a fire occurs in the oven, press the **Stop/Reset** button and leave the door closed in order to extinguish the flames. Disconnect the power cord, or shut off power at the fuse.
- Extreme caution must be used when moving hot liquids.
- When handling cooking containers take care not to let the contents spill.
- Avoid hot steam, serious burns and scalds could result.
- To prevent injury, do not allow anyone to lean, hang, sit or place heavy items on the open door of the appliance.
Severe personal injury could result.
- Do not use a steam cleaner to clean this appliance. The steam from the cleaning appliance could penetrate live components and permanently damage the oven or cause injury.
- The use of accessories not recommended by Panasonic may cause injury.

12) HEATER OPERATION

- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during Airfry, Convection, Combo or Broil functions. To prevent burns, take care when opening or closing the door and when inserting or removing food and accessories.
- The oven has heaters situated in the top of the oven. During and after using either the Airfry, Convection, Combo or Broil functions, all inside surfaces of the oven will be very hot. To prevent burns, care should be taken to avoid touching the inside surfaces of the oven.
- **TO AVOID THE RISK OF SCALDING**, please use caution when touching accessible parts when oven is operated in Convection, Combo or Broil mode, because the accessible parts may become extremely hot.

13) BEFORE USING YOUR OVEN

- Before using the oven for the first time, wipe excessive oil off in the oven cavity and operate the oven without food and accessories on Convection at 425 °F (220 °C), for 10 minutes. This will allow the oil that is **used for rust protection to be burned off. This is the only time the oven is used empty.** (with the exception of preheating on Convection.)

Cookware and Utensil Chart

	Microwave	Broil	Convection	Airfry	Combo	
					Combo 1 (Broil + Microwave)	Combo 2 (Convection + Microwave)
Aluminium foil	no	yes	yes	no	no	no
Ceramic plate	yes	yes	yes	no	yes	yes
Browning dish	yes	no	no	no	no	no
Brown paper bags	no	no	no	no	no	no
Dinnerware oven/microwave safe	yes	yes	yes	no	yes	yes
non-oven/microwave safe	no	no	no	no	no	no
Disposable paperboard containers	yes*	yes*	yes*	no	yes*	yes*
Glassware oven glassware & ceramic	yes	yes	yes	no	yes	yes
non-heat resistant	no	no	no	no	no	no
Metal cookware	no	yes	yes	no	no	no
Metal twist-ties	no	yes	yes	no	no	no
Oven cooking bag	yes	yes*	yes*	no	yes	yes
Paper towels and napkins	yes	no	no	no	no	no
Plastic defrosting rack	yes	no	no	no	no	no
Plastic dishes microwave safe	yes	no	no	no	no	no
non microwave safe	no	no	no	no	no	no
Microwave safe plastic wrap	yes	no	no	no	no	no
Straw, wicker, wood	yes	no	no	no	no	no
Thermometers microwave safe	yes	no	no	no	no	no
conventional	no	yes	yes	no	no	no
Waxed paper	yes	yes	no	no	yes	no
Silicon bakeware	yes*	yes*	yes*	no	yes*	yes*

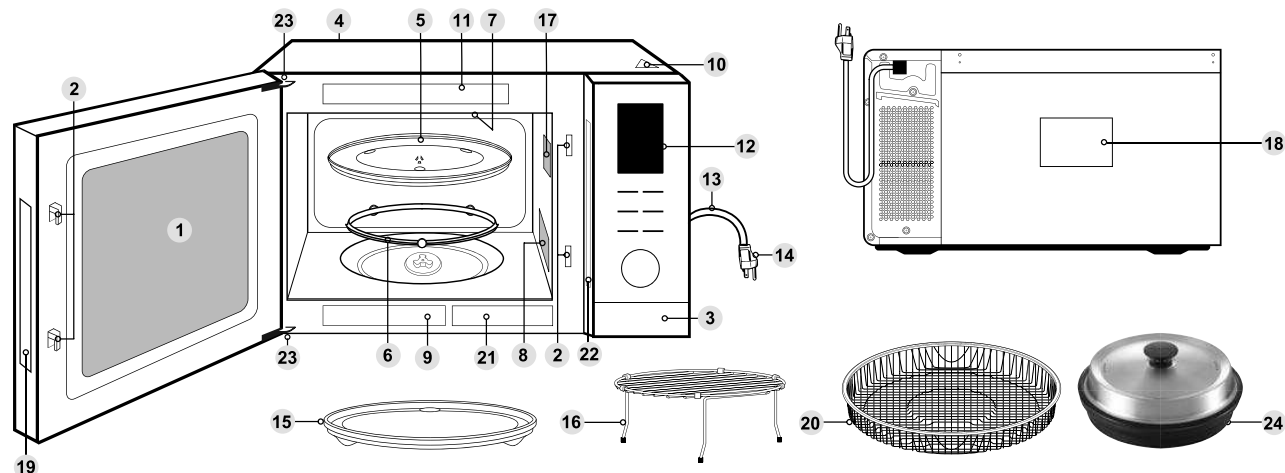
* Check manufacturers' recommendation, must withstand heat or follow the recipe instructions.

CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a microwave safe cup with cool water and place it in the microwave oven along side the empty container to be tested; **heat one (1) minute at 1000 W (HIGH)**. If the container is microwave oven safe (transparent to microwave energy), the empty container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.



Location of Controls



① Oven Window

② Door Safety Lock System

③ Door Release Button

Push to open the door. Opening the door during cooking will stop the cooking process without cancelling the program. Cook resumes as soon as the door is closed and Start is pressed. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

④ External oven air vents

⑤ Glass Tray

- DO NOT** operate the oven without the roller ring and glass tray in place.
- Only use the glass tray specifically designed for this oven. Do not substitute any other glass tray.
- If the glass tray is hot, allow to cool before cleaning or placing in water.
- DO NOT** cook directly on the glass tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
- If food or utensil on the glass tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction. This is normal.
- Glass tray can rotate in either direction.
- Always place the container on the center of glass tray when cooking.

⑥ Roller Ring

- Roller ring should be cleaned regularly to avoid excessive noise.
- Roller ring and glass tray should be used at the same time.

⑦ Broil and Convection Heater

⑧ Waveguide Cover (do not remove)

⑨ Menu Label

⑩ Caution Symbol (hot surfaces)

⑪ Warning Label

⑫ Control Panel

⑬ Power Supply Cord

⑭ Power Supply Plug

⑮ Enamel Tray

- The enamel tray is for cooking on Airfry, Broil, Convection and Combo. Do not use enamel tray in Microwave mode only.

- The enamel tray must always be in place on the glass tray (unless stated).

- Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.

⑯ Wire Rack (with spacers)

- A wire rack is included with the oven in order to facilitate browning of small dishes.
- Wire rack should be cleaned regularly.
- When using wire rack in the manual Airfry, Broil, Convection and Combo cooking modes, be careful to choose heat-proof containers; containers made of plastic or paper may melt or burn when exposed to the heat radiating from the Broil.
- When using the Combo mode, never place any aluminum or metal container directly on wire rack. Always insert a glass plate or dish between wire rack and the aluminum container. This will prevent sparking that may damage the oven.
- Do not use wire rack when cooking in the MICROWAVE mode only.
- Spacers: Do not remove when cooking.

⑰ Oven Light

Oven Light will turn on during cooking and also when door is opened.

⑱ Warning Label

⑲ DHHS Label

⑳ Airfry Basket

The Airfry Basket is for Airfry function.

The Airfry Basket must always be in place on the wire rack on Enamel tray, and glass tray (unless stated).

㉑ Warning Label

㉒ Identification Plate

㉓ Door hinges

To prevent injury when opening or closing the door, keep fingers away from the door hinges.

㉔ Magic Pot (see pages 12-14 for proper usage)

Notes:

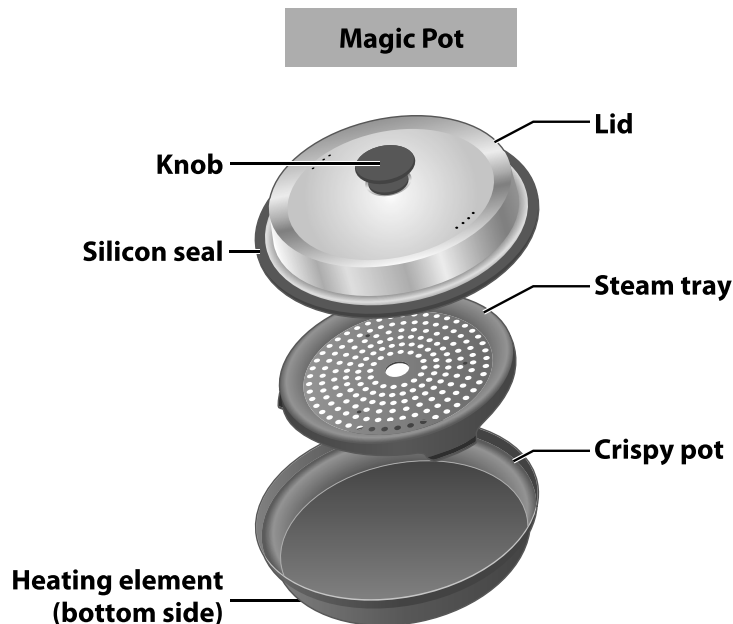
- The above illustration is for reference only.
- The glass tray, magic pot, wire rack, enamel tray and airfry basket are the only accessories with this oven. All other cooking utensils mentioned in this manual must be purchased separately.
- You can paste the provided label which was put with this manual on the oven door or on the top of the oven.

Oven Accessories

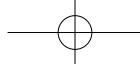
The following chart shows correct use of the accessories in the oven.

		Glass Tray	Enamel Tray	Wire Rack	Airfry Basket	Magic Pot
Mode						
Microwave		YES	NO	NO	NO	YES
Broil		YES	YES	YES	NO	YES*
Airfry		YES	YES	YES	YES	NO
Convection		YES	YES	YES	NO	NO
Combo	Combo 1 (Broil + Microwave)	YES	YES	YES	NO	YES*
	Combo 2 (Convection + Microwave)	YES	YES	YES	NO	YES*

* Only Crispy Pot



The illustration is for reference only.



Oven Accessories (continued)

Magic Pot



Important Safety Instructions

Caution:

- The Magic Pot is specially designed for this oven. Using in other microwave ovens may cause sparking, melting or other problems.
- The lid will be hot after cooking. To prevent personal injury, use oven mitts when handling the lid or any part of the Magic Pot.
- To avoid personal injury, do not open the lid while your face is close to the Magic Pot.

Notes:

- Always use the crispy pot on the glass tray. Do not use with the wire rack in microwave mode or combination modes which microwave existed.
- For crisping grill mode, do not preheat the crispy pot for more than 3 minutes.
- Always place the crispy pot in the center of the glass tray and ensure it does not touch the wall of the oven cavity. Failure to do so, may cause sparking which would damage the cavity.
- Do not place any heat-sensitive materials on the hot crispy pot in combination broil and microwave. Only microwave mode (High power is recommended) can be used for preheating the crispy pot.
- The black silicon seal may be removed for cleaning. Always re-position before use to prevent sparking.

User Instructions:

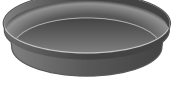
- Although the lid and crispy pot are metal, if placed in the center of the glass tray, they can be used safely. Putting in center is to keep the good cooking condition, including microwave power absorbing, and heater radiation. Do not use the Magic Pot in any other microwave ovens and do not use in conventional ovens.
- To use the Magic Pot, the crispy pot, steam tray and lid are used together (see next page for proper usage).
- The steam tray is placed inside the crispy pot with the lid on top. Food is placed on the steam tray.
- Always add 5 fl.oz (or specified in recipes) tap water in the base of the crispy pot before using steam menu.
- The Magic Pot must only be used in microwave mode. When using the crispy pot alone as crispy grill, it can be used in broil or combination modes.
- The crispy pot and lid can be used together (without the steam tray) for pan sear or simmer functions (see next page for proper usage).
- To avoid melting under high temperature, do not use the steam tray or lid in broil or combination modes.
- Ensure all food packaging is remove before cooking.

Care of the Magic Pot:

- Never cut pizza, quiche or any other foods directly in the crispy pot as this will damage the non-stick surface.
- After use, wash the Magic Pot in hot soapy water and rinse in hot water. Do not use any abrasive clearing substances or scouring pads as this will damage the surface of the crispy pot.

Oven Accessories (continued)

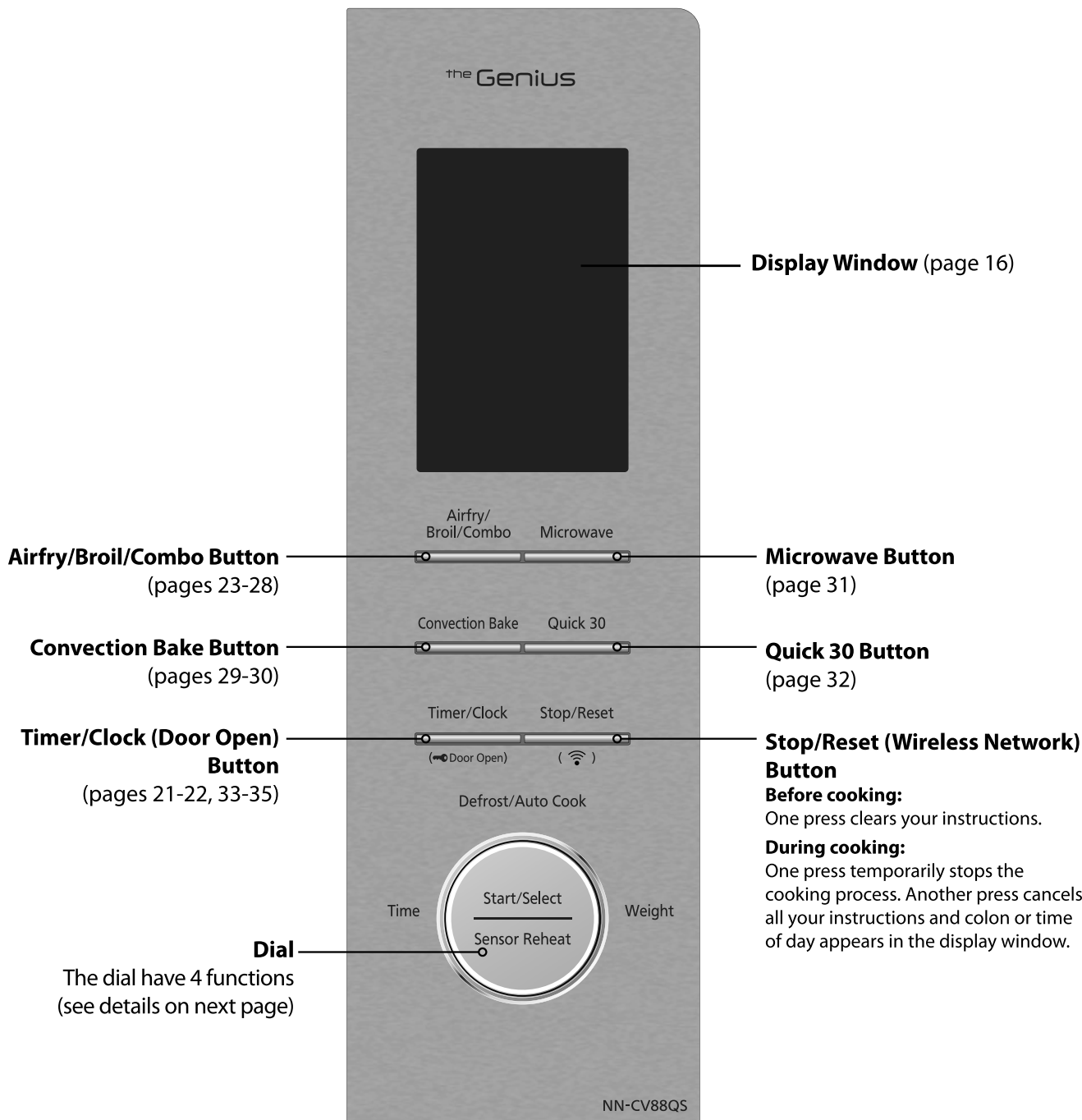
Using the Magic Pot

Function	Accessory to Use	Concept	Instructions
Pan Sear	Crispy pot and lid 	The crispy pot is used together with the lid. Suitable foods such as, fish fillets, chicken pieces, burgers are placed directly on the crispy pot. The food is cooked from the heat of the base of the pan. The bottom side of the food will be brown and crisp.	Place the food directly on the crispy pot, cover with the lid and place on the glass tray. If required, turn or rearrange the food during cooking. Please refer to cooking chart on recipe book. *For some recipes, preheating the crispy pot before cooking can get more crispy result. Follow the instructions on recipe book.
Simmer	Crispy pot and lid 	The crispy pot is used together with the lid. It is suitable for simmering risotto, seafood pot, meat or vegetable stews or soups. The food is cooked from the heat of the base of the pan.	Place the food directly in the crispy pot, cover with the lid and place on the glass tray. It is not necessary to pre-heat. If required, stir during cooking. Please refer to recipes on recipe books.
Steam	Magic Pot (Crispy pot, steam tray and lid) 	The Magic Pot is suitable for steaming vegetables, potatoes, fish fillets, whole fish, and chicken breasts. Microwaves are absorbed by the base of the crispy pot which heats the water inside. This creates steam which cooks the food.	Pour 5 fl.oz (or specified in recipes) tap water into the crispy pot and place the steam tray inside. Place food directly on the steam tray. Cover with lid and place directly on the glass tray. Please refer to cooking chart on recipe book.
Crisping Grill	Crispy pot 	Some foods cooked by microwave can have soft and soggy crusts. The crispy pot accessory will brown and crisp pizzas, quiches, pies, breaded products just as a conventional oven. The crispy pot works in three ways: heating the crispy pot by absorbing microwaves, heating the food directly by microwaves and heating the food from the broiling heater. The base of the crispy pot absorbs the microwaves and transfers them into heat. Then the heat is conducted through the crispy pot to the food. The heating effect is maximized by the non-stick surface.	For best results, pre-heat the crispy pot before cooking. Place directly on the glass tray and pre-heat on Microwave High power for 3 minutes. To assist browning, brush the pan with oil before preheating for items such as sausages and breaded products. Remove the crispy pot from the oven and place the food in the crispy pot. Use oven mitts as the crispy pot will be very hot. For best results, it is important that the food is placed on the crispy pot immediately after pre-heating. Performance cannot be guaranteed with a time delay. Please refer to cooking chart on recipe book.

Caution:

When removing food from the microwave oven, be sure to use oven mitts. Contents will be very hot.

Control Panel



Beep Sound:

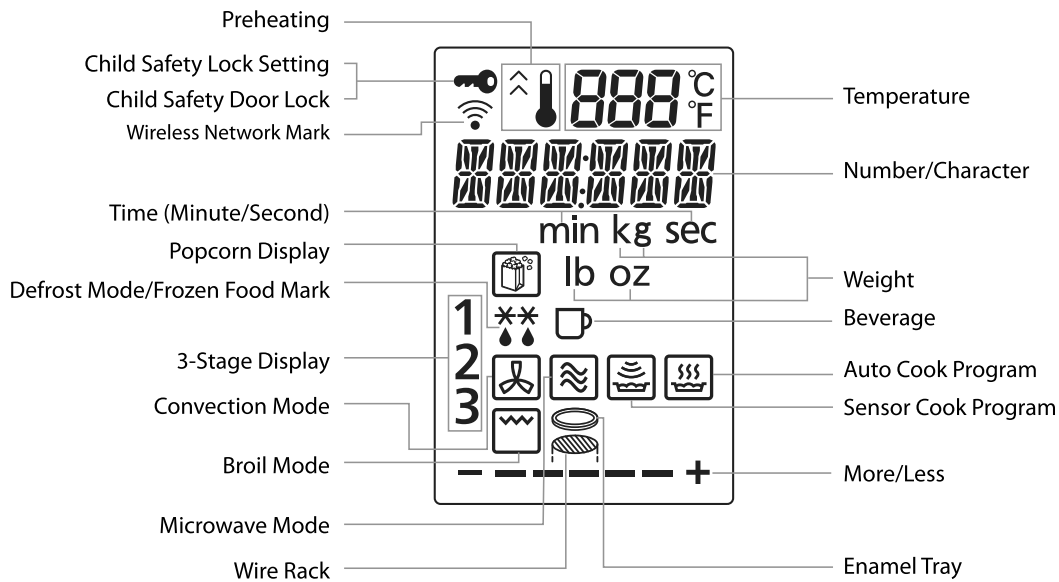
When a Button is pressed correctly, a beep sound will be heard. If a Button is pressed and no beep is heard, the unit did not or could not accept the instruction. The oven will beep twice between programmed stages. The oven will beep three times after preheating. At the end of any completed program, the oven will beep 5 times.

Note:

If an operation (except "One Push Reheating") is set and **Start** is not pressed, after 6 minutes, the oven will automatically cancel the operation. This display will revert back to clock or colon mode.

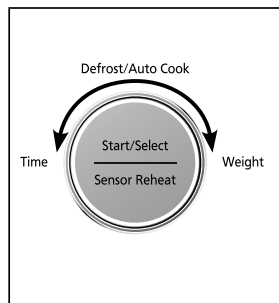
Display Window

To help you operate the oven conveniently, the present state will appear in the display window.



Note: When cooking time is longer than 60 minutes, the time will appear in hours and minutes.

Dial Feature

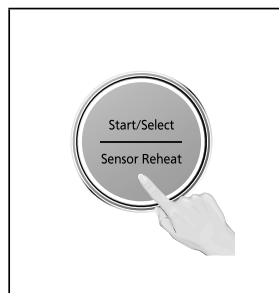


① Time (Cooking time)

After selecting a manual cooking mode, enter time by turning the dial. Use the dial for the Add Time function (page 36).

② Defrost/Auto Cook (Defrost, Auto/Sensor Cook, Steam Clean)

- When clock mode is displayed, turn the dial to select auto programs and weight (pages 39-47).
- Steam Clean: This Program is to clean the cavity and remove any food odour from the microwave oven (page 48).

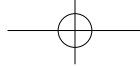


③ Start/Select (Confirmation)

Press the dial to start operating the oven or confirm the setting. If during cooking the door is opened or Stop/Reset is pressed once, Start has to be pressed again to continue cooking.

④ Sensor Reheat (One Push Reheating)

When Clock mode is displayed, press dial for quick start reheating chilled meal (page 38).



Setting Up Panasonic Kitchen+ App On Your Microwave Oven

Install the latest version of Panasonic Kitchen+ App on your smart device and login with your account.

When this product is powered on for the first time, the Wireless Network module will automatically enter the network configuration mode.

The  on the display will start flashing. Users can open the mobile app and follow the prompts to configure the network.

Alternatively, you can enter the Wireless Network function mode by long-pressing the cancel button.

Mode 1*: Start network configuration.

Mode 2: Disconnect Wireless Network.

Mode 3*: Reset Wireless Network. Start network configuration when network did not successfully connected after plugged in.

* If you don't connect wireless network from app,  will stop blinking after an hour.

After entering the Wireless Network function mode, use the dial to select from Mode 1 to Mode 3. After selection, press the start button to execute the corresponding function.

Ensure that home wireless network is on.

Add your microwave oven in Panasonic Kitchen+ App.

Select the wireless network and follow the on-screen instructions to set up your microwave oven.

When  on LED display stop blinking and is solid, set up is complete.

Turning Off the Wireless Network Function

1. While in standby mode, press and hold the  button for 2 seconds. The display will show "1.SETUP CONNECT".
2. Turn the knob one position to the right. The display will show "2.DISCONNECT WIRELESS NETWORK".
3. Press the Start/Select button to disable the Wireless Network function. The display will show "SUCCESS".
4. Press the  button to exit the settings.

How to reset the Wireless Network Function

1. While in standby mode, press and hold the  button for 2 seconds. The display will show "1.SETUP CONNECT".
2. Turn the knob two positions to the right. The display will show "3.RESET WIRELESS NETWORK".
3. Press the Start/Select button to reset the Wireless Network function. The display will show "SUCCESS".

About Open Source Software

This product incorporates the following software:

- (1) the software developed independently by or for Panasonic Corporation,
- (2) the software owned by third party and licensed to Panasonic Corporation,
- (3) the software licensed under the GNU General Public License, Version 2.0 (GPL V2.0).
- (4) open source software other than the software licensed under the GPL V2.0.

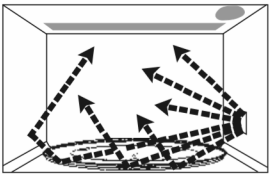
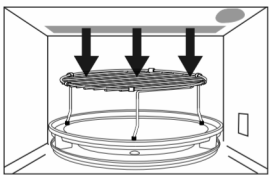
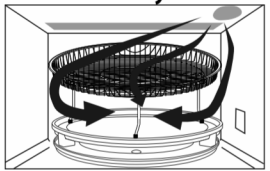
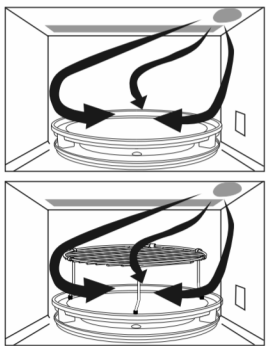
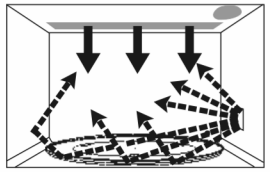
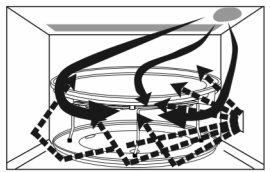
The software categorized as (3) - (4) are distributed in the hope that it will be useful, but WITHOUT ANY WARRANTY, without even the implied warranty of MERCHANTABILITY or FITNESS FOR A PARTICULAR PURPOSE.

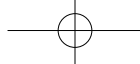
At least three (3) years from delivery of this product, Panasonic will give to any third party who contacts us at the contact information provided below, for a charge no more than our cost of physically performing source code distribution, a complete machine-readable copy of the corresponding source code covered under GPL V2.0 or the other licenses with the obligation to do so, as well as the respective copyright notice thereof.

Contact Information: oss-request@cn.panasonic.com

Cooking Modes

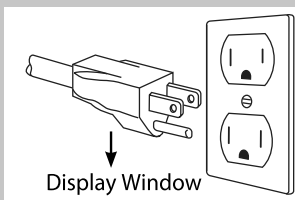
The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used.

Cooking modes	Uses	Recommended accessories	Containers
Microwave 	■ Defrosting ■ Reheating ■ Melting: butter, chocolate, cheese. ■ Cooking: fish, vegetables, fruits, eggs, rice and porridge. ■ Simmering: soup, stew, casseroles, double boiled ■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish. ■ Keep warming cooked food. No Preheating	-	Use your own microwaveable dishes, plates or bowls. No metal.
Broil 	■ Broiling of chicken pieces or seafood. ■ Toast broiling. ■ Colouring of gratin dishes, meat pie or meringue pies. No Preheating	Wire rack on enamel tray	Use heatproof dishes, plates or bowls.
Airfry 	■ Baking french fries. ■ Baking steak, pork chops, hamburgers. ■ Baking frozen breaded foods. No Preheating	Airfry basket + wire rack + enamel tray	Put the food on the airfry basket directly.
Convection 	■ Baking of small pastry items with short cooking times: puff, pastry, cookies, choux, short pastry, roll cakes. ■ Special roasting: steak, big joint lamb, whole chicken. ■ Baking of pizzas and tarts. Preheating advised	Enamel tray or Wire rack	Heatproof, metal tin can be used on enamel tray. Do not place dishes directly on glass tray.
Combo 1 (Broil + Microwave) 	■ Cooking casserole dishes: potato casserole, seafood casserole, beef casserole. No Preheating	-	Microwaveable casserole dishes without lids, directly on glass tray. No metal.
Combo 2 (Convection + Microwave) 	■ Baking frozen foods: frozen chicken nuggets, frozen pizza, frozen chicken wings. No preheating	Enamel tray on wire rack	Put the frozen foods directly on the enamel tray on wire rack. No metal.



Operation

Using the Microwave for the First Time



Display Window

WELCOME

Plug into a properly grounded electrical outlet. **"WELCOME TO PANASONIC REFER TO OWNER'S MANUAL BEFORE USE"** scrolls across display window.

Function Features

This unique function of your Panasonic microwave oven allows you to establish the initial non-cooking features of your Oven.

This microwave oven has the functions below:

- **WEIGHT/TEMPERATURE UNITS CHOICE**
- **LANGUAGE CHOICE**
- **BEEP CHOICE**

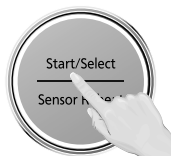
Plug into a properly grounded electrical outlet.

NOTES:

1. These choices can be selected only when you plug-in the oven.
2. Press **Stop/Reset**, it will revert to initial mode (" : ").
3. After setting, it will revert back to Weight/Temperature Units Choice setting if **Start** is pressed again, press **Stop/Reset** to exit.

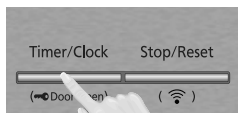
WEIGHT/TEMPERATURE UNITS CHOICE: The oven has a choice of Metric Units or Imperial Units display.

1



Press **Start (Dial)** once. **"LB-F/KG-C"** scrolls across display window.

2



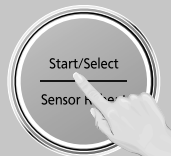
Select the **"LB-F"** or **"KG-C"** by pressing **Timer/Clock**. The default weight unit is LB-F.

3

After setting, press **Stop/Reset** to exit.

LANGUAGE CHOICE: The oven has a choice of English, French or Spanish display.

1



Press **Start (Dial)** twice. **"LANGUAGE"** scrolls across display window. The default language is English.

2



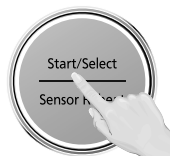
Press "Timer/Clock"	Display Language
Once	French
Twice	Spanish
3 times	English

3

After setting, press **Stop/Reset** to exit.

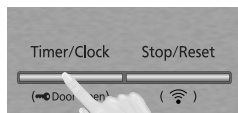
BEEP CHOICE: The oven has both Beep On and Beep Off mode.

1



Press **Start (Dial)** 3 times. **"BEEP ON/OFF"** scrolls across display window. The default mode is Beep **ON**.

2



Press **Timer/Clock** once. The mode changes to Beep **OFF**.

3

After setting, press **Stop/Reset** to exit.

Operation (continued)

Demo Mode

1 When "**DEMO MODE PRESS ANY KEY**" or "**D**" appears in the display window, it means the oven is under demonstration mode, microwave does not emit. Demo mode is designed for retail store display. In this mode, the oven can be demonstrated with no cooking power in the oven.

NOTES:

1. To set Demo Mode, repeat step 1-3.
2. Default mode is Demo Mode off.

2

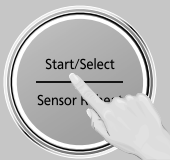
To cancel:

Press **Microwave** once, **Start** 4 times and **Stop/Reset** 4 times.

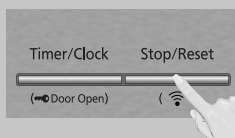
Step 1.



Step 2.



Step 3.



Menu Action ON/OFF

This feature helps you to program your oven by prompting the next step to be taken. When you become familiar with your oven, the prompt can be turned off. This feature can be selected when colon or clock appears in the display window.

To turn ON/OFF:



Press **Timer/Clock** 4 times to turn Menu Action ON/OFF. The default setting is **Menu Action ON**.

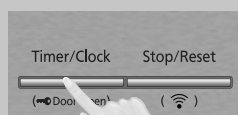
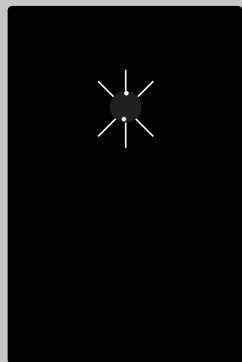
NOTES:

This function only can be operated when word prompt turns on.

Operation (continued)

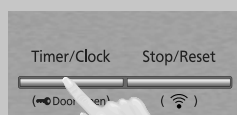
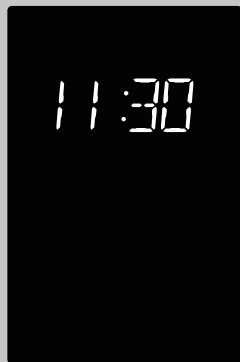
Setting the Clock

1



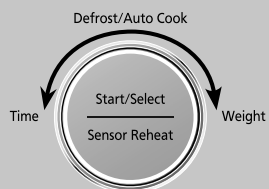
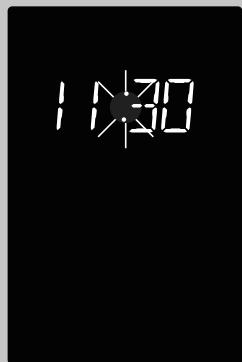
With the oven NOT cooking, press **Timer/Clock** twice; the colon will blink.

3



Press **Timer/Clock** to finish setting and the colon (:) will stop blinking.

2



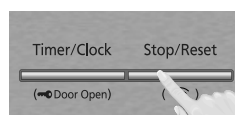
Set time of day by turning dial. Time appears in the display window; colon continues flashing.

NOTES:

1. To reset the clock, repeat steps.
2. The clock will retain the time of day as long as the oven is plugged in and electricity is supplied.
3. The clock is a 12-hour display.
4. Oven will not operate while colon (:) is flashing.

Setting the Child Safety Lock

1

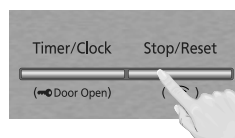
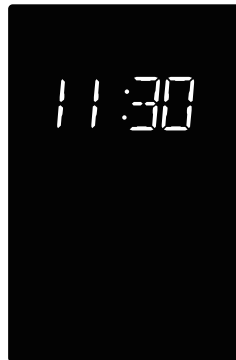


When the colon or time of day appears in the display, press **Stop/Reset** three times; "🔑" will appear in the display.

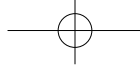
NOTES:

1. This feature prevents the electronic operation of the oven until cancelled. It does not lock the door.
2. To set or cancel Child Safety Lock, **Stop/Reset** button must be pressed 3 times within 10 seconds.
3. You can set Child Safety Lock feature when the display shows a colon or time of day.

2



Press **Stop/Reset** three times; the display will return to the colon or time of the day and Child Safety Lock will be cancelled.



Operation (continued)

Setting the Child Safety Door Lock

Your microwave is equipped with an electronic child-safety function, to be more precise: the door lock function, which enables the oven door to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally. Distinguishing from that of child safety lock, the door lock does not lock access to the microwave function, it simply prevents burning by opening the door accidentally. Specifically, the electronic child-safety door lock is activated or deactivated through specific buttons on the control panel.

When plugged in, the door lock is automatically activated as soon as cooking starts. The window flashes “” to indicate that the oven is locked. Follow below sequences to unlock the door, which must be finished within 10 seconds. If there is not any operation within 30 minutes from the end of cooking, the door would be unlocked automatically.

• To unlock the oven during or after cooking:



Press the “**Timer/Clock**” button once.

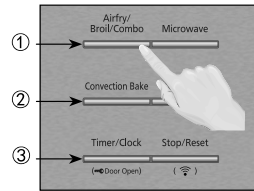
2 Press door release button, the oven door is now unlocked. Open the door and take out the food with special care.

NOTE:

At the end of cooking, by default, the oven will enter into “Add Time” mode, if you prefer to add additional time after checking the food, rotate the knob to set time directly, be sure to perform add time function within 1 minute. Refer to page 36 for “Add Time” function.

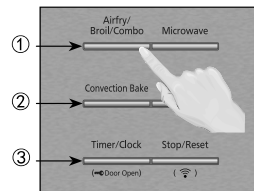
Simply leave the door lock feature disengaged if you don’t need it temporarily, or follow the instruction to reactivate, the function setting should be under the circumstance that the oven door is unlocked and function setting must be finished within 10 seconds.

• To deactivate:



Press **Airfry/Broil/Combo - Convection Bake - Timer/Clock** in sequence, the window will scroll across “**OFF**”, the door lock function is now invalid.

• To reactivate:



Press **Airfry/Broil/Combo - Convection Bake - Timer/Clock** in sequence, the window will scroll across “**ON**” or replug the oven, both ways can reactivate the function.

Note:

You can deactivate/reactivate the Child Safety Door Lock feature when the display shows a “colon” or time of day.

Operation (continued)

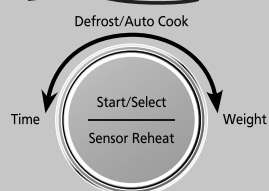
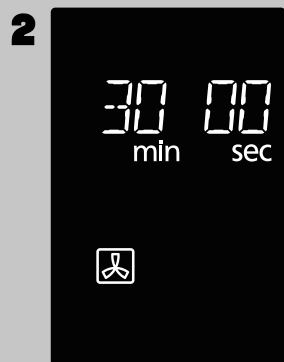
Airfry

The Airfry function combines intense heat and maximized airflow to cook food crispy and brown.



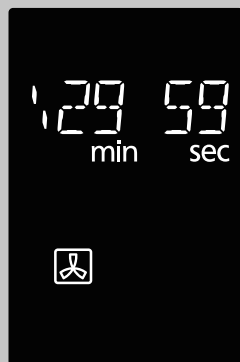
Press **Airfry/Broil/Combo** button until the desired temperature appears in the display window.

Press	Temperature
once	425 °F (220 °C)
twice	410 °F (210 °C)
3 times	400 °F (200 °C)



Set desired cooking time by turning dial (up to 9 hours).

3



Press dial to **Start**, the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

Oven accessories to use

Airfry basket on wire rack on enamel tray



NOTES:

1. Ensure to use the proper accessories. Put the food on the Airfry Basket on the Wire Rack on the Enamel Tray for dripping oil. **DO NOT** remove the spacer on the Wire Rack.
2. Arrange food evenly in the Airfry Basket. For best results, place food in a single layer and leave space between pieces. For large amount of food, stir or rearrange the food several times during cooking.
3. When the selected cooking time is less than one hour, the time counts down second by second.
4. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.

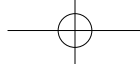
CAUTION:

Food, accessories and the surrounding oven will get very hot. Use oven mitts.

Operation (continued)

Airfry Chart

Food		Weight range	Temp.	Recommended time (minute)	Hints
Frozen	Thin frozen fries	8 - 16 oz. (225 - 450 g)	425 °F (220 °C)	20-30	stir at $\frac{2}{3}$ of total time for over 16 oz. (450 g)
		16 - 32 oz. (450 - 900 g)	425 °F (220 °C)	30-40	
	Thick frozen fries/ Frozen potato steak fries/wedges	16 - 32 oz. (450 - 900 g)	425 °F (220 °C)	25-30	stir at $\frac{2}{3}$ of total time for over 16 oz. (450 g)
	Frozen potato steak fries/wedges	16 - 32 oz. (450 - 900 g)	425 °F (220 °C)	25-30	stir at $\frac{2}{3}$ of total time for over 16 oz. (450 g)
	Frozen cheese sticks	16 - 42 oz. (450 - 1200 g)	425 °F (220 °C)	16-20	-
	Frozen chicken nuggets	16 - 40 oz. (450 - 1100 g)	425 °F (220 °C)	20-30	stir at $\frac{2}{3}$ of total time for over 16 oz. (450 g)
	Frozen fish sticks	16 - 42 oz. (450 - 1200 g)	425 °F (220 °C)	20-30	stir at $\frac{2}{3}$ of total time for over 16 oz. (450 g)
	breaded chicken fillets	11 - 18 oz. (310 - 500 g)	410 °F (210 °C)	23-27	Turn over at $\frac{2}{3}$ of total time.
Chilled	Spring rolls	10 - 16 oz. (280 - 450 g)	410 °F (210 °C)	15-18	Brush oil. Turn over at $\frac{2}{3}$ of total time.



Operation (continued)

Airfry Chart

Food		Weight range	Temp.	Recommended time (minute)	Hints
Fresh	Breaded prawn	7 - 9 oz. (200 - 250 g)	400 °F (200 °C)	14-16	Coat the shrimp with egg ,then cover with a mixture of breadcrumbs and oil. Turn over at $\frac{2}{3}$ of total time.
	Prawn	12 - 18 oz. (340 - 500 g)	400 °F (200 °C)	18-22	Seasoned with oil, salt &black pepper. Turn over at $\frac{1}{2}$ of total time.
	Whole fish	11 - 16 oz. (310 - 450 g)	410 °F (210 °C)	20-24	Seasoned with oil, salt &black pepper,cut the fish in half and put on aluminum foil or baking sheet.
	Potatoes	18 - 32 oz. (500 - 900 g)	410 °F (210 °C)	25-30	Seasoned with oil, salt &black pepper. Turn over/stir at $\frac{1}{2}$ of total time.
	Cauliflower	11 - 18 oz. (310 - 500 g)	400 °F (200 °C)	22-26	Seasoned with oil, salt black pepper &chili powder. Turn over/stir at $\frac{2}{3}$ of total time.
	Brussel sprouts	11 - 18 oz. (310 - 500 g)	400 °F (200 °C)	20-24	Seasoned with oil, salt &black pepper. Turn over/stir at $\frac{2}{3}$ of total time.
	Asparagus	7 - 11 oz. (200 - 310 g)	400 °F (200 °C)	12-16	Seasoned with oil, salt &black pepper. Turn over/stir at $\frac{2}{3}$ of total time.
	carrot	18 - 28 oz. (500 - 780 g)	400 °F (200 °C)	20-25	Seasoned with oil, salt &black pepper. Turn over/stir at $\frac{1}{2}$ of total time.
	mushroom	12 - 18 oz. (340 - 500 g)	400 °F (200 °C)	16-20	Seasoned with oil, salt &black pepper.
	Homemade fries	16 - 32 oz. (450 - 900 g)	425 °F (220 °C)	30-40	soak in cold water for 1 hour in the refrigerator, dry and mix with oil, stir at $\frac{2}{3}$ of total time for over 16 oz. (450 g)
	Steak ($\frac{1}{2}$ inch of thickness)	2 - 4 pcs (12 - 24 oz.) (340 - 670 g)	425 °F (220 °C)	16-18	seasoned, turn over at $\frac{2}{3}$ of total time
	Pork chops	2 - 6 pcs (8 - 24 oz.) (225 - 670 g)	425 °F (220 °C)	20-30	seasoned, turn over at $\frac{2}{3}$ of total time
	Hamburger	2 - 4 pcs (10 - 20 oz.) (280 - 560 g)	425 °F (220 °C)	16-20	seasoned, turn over at $\frac{2}{3}$ of total time
	Chicken wings	16 - 36 oz. (450 - 1000 g)	425 °F (220 °C)	25-30	seasoned, turn over at $\frac{2}{3}$ of total time
	Drumsticks	4 - 8 pcs (16 - 42 oz.) (450 - 1200 g)	425 °F (220 °C)	35-40	seasoned, turn over at $\frac{2}{3}$ of total time
	Chicken breast	2 - 4 pcs (12 - 24 oz.) (340 - 670 g)	425 °F (220 °C)	25-30	seasoned, turn over at $\frac{2}{3}$ of total time
	Fish fillets	2 - 4 pcs (8 - 16 oz.) (225 - 450 g)	425 °F (220 °C)	20-25	seasoned, less than 1 $\frac{1}{2}$ inch of thickness

Operation (continued)

Broil

Directions for Broiling:

There are two power levels for Broil. When broiling, heat is radiated from heater. The Broil is especially suitable for thin slices of meat and seafood as well as bread and meals. Preheating isn't required before broiling. Select Broil setting, set the time and start the oven. The food being broiled should normally be turned over after half the broiling time. When the oven door is opened, the program is interrupted. Turn the food over, place it back the oven, close the door and restart oven. While broiling, the oven door can be opened at any time to check the food.

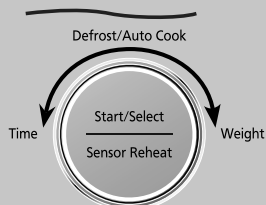
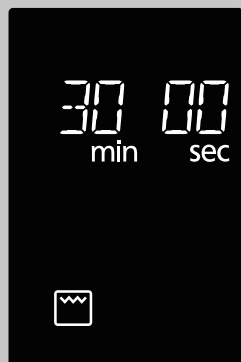
1



Press **Airfry/Broil/Combo** button until the desired power level appears in the display window.

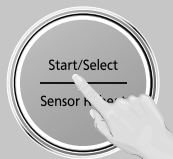
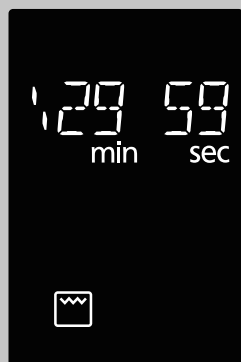
Press	Power level
4 times	Broil 1 (High)
5 times	Broil 2 (Low)

2



Set desired cooking time by turning dial (up to 1 hour and 30 minutes).

3



Press dial to **Start**, the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

Oven accessories to use

When broiling foods the glass tray should be in position, with the enamel tray and the wire rack on top.

Place food on wire rack on the enamel tray on the glass tray. The wire rack will allow fat to drip through into the enamel tray to reduce excess splatter and smoke when broiling steaks, chops and other fatty foods.

If broiling fish or small items, place the enamel tray on top of the wire rack.



NOTES:

1. There is no microwave power on the Broil only program.
2. Use the accessories provided, as explained.
3. The Broil will only operate with the oven door closed.
4. Do not preheat the broil.
5. Never cover the food when broiling.
6. After broiling it is important that the broil accessories are removed for cleaning before reuse and that the oven walls and floor are wiped with a cloth squeezed in hot soapy water to remove any grease.

CAUTION:

Food, accessories and the surrounding oven will get very hot. Use oven mitts.

Cooking Tips:

1. Most meat items e.g. sausages, chops can be cooked on the hottest setting - **Broil 1 (High)**. This setting is also suitable for toasting bread, muffins and teacakes etc.
2. **Broil 2 (Low)** used for more delicate foods or those that require a longer broil time e.g. fish or chicken portions.

Operation (continued)

Combo

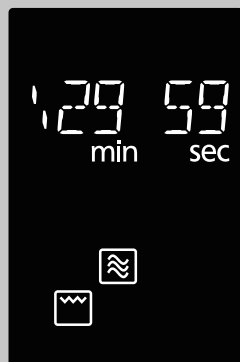
1



Press **Airfry/Broil/Combo** button until the desired power level appears in the display window.

Press	Power level
6 times	Combo 1 (Casserole)
7 times	Combo 2 (Frozen foods)

3

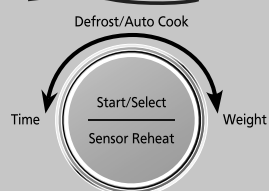
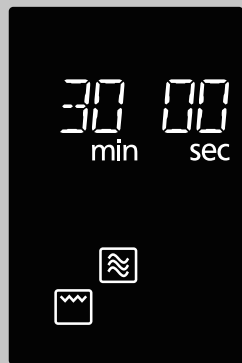


Press dial to **Start**; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

CAUTION:

Food, accessories and the surrounding oven will get very hot. Use oven mitts.

2



Set desired cooking time by turning dial (up to 9 hours).

Combo 1 (Casserole)

This function is suitable for cooking casserole dishes. The cooking power combines microwave and broil. Follow the recommended recipes and cooking time on the next page, use microwaveable dishes, and cook without lids. For other recipe of casserole, please set cooking time as you desired.

Recipe	Weight	Recommended time (minute)	Hints
Macaroni and Cheese	4-6 servings (3 quarts)	25-30	stir at 1/2 of total time
Beef and Macaroni casserole	4-6 servings (3 quarts)	35-40	stir at 1/2 of total time
Potato Casserole	4-6 servings (3 quarts)	35-40	stir at 1/2 of total time
Tuna Casserole	4-6 servings (3 quarts)	30-35	stir at 1/2 of total time

* See casserole recipes on next page.

Combo 2 (Frozen foods)

This function is suitable for baking frozen foods. The cooking power combines microwave and convection bake. Follow the chart as below, put the frozen foods directly on the enamel tray on the wire rack, turn over at recommended time.

For other Frozen foods, please set cooking as you desired.

Recipe	Weight	Recommended time (minute)	Hints
Chicken Wings	1.0 lb (450 g)	25-28	turn over at 2/3 of total time
French Fries	8 oz. (225 g)	18-20	-
Chicken Nuggets	1.0 lb (450 g)	24-28	turn over at 2/3 of total time
Frozen Pizza	12 inch (30 cm)	20-22	-

NOTES:

- Food is usually cooked **uncovered**.
- The wire rack and enamel tray are designed to be used for Combo and broiling. Never attempt to use any other metal accessory except the one provided with the oven. Place the enamel tray underneath to catch any fat or drips.
- Do not use plastic **microwave** containers on Combo programs. Dishes must be able to withstand the heat of the top heater. Do not put dishes on wire rack directly under the heater, use the enamel tray.
- When the selected cooking time is less than one hour, the time counts down second by second.
- When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
- To turn food just press the door release, take out the enamel tray and wire rack, turn the food, return to the oven, close the door and press dial to Start. The oven will continue to count down the remaining cooking time.
- Foods should always be cooked until browned and piping hot.
- After cooking it is important that the accessories are removed for cleaning before re-use and that the oven walls and floor are wiped with a cloth squeezed in hot soapy water to remove any grease.

Operation (continued)

Casserole Recipes

Macaroni and cheese (4-6 servings)

2½ tbsp. (40 g)	butter
1½ tbsp. (25 g)	chopped onion
½	clove minced garlic
4 tbsp. (60 g)	all-purpose flour
⅔ tsp. (2.5 g)	dry mustard
⅔ tsp. (2.5 g)	salt
to taste	ground black pepper
1½ cups (375ml)	milk
1½ cups (300 g)	grated cheddar cheese
5 oz. (140 g)	(dry weight) macaroni, cooked and drained
3 tbsp. (45 g)	bread crumbs
⅔ tsp. (2.5 g)	paprika

In a 3-quart casserole dish, melt the butter for 20 seconds at 1000 W. Add onion and garlic, and cook for 1 minute at 1000 W. Stir in flour, mustard, salt and pepper, and gradually add the milk. Cook for 4-5 minutes at 1000 W until sauce thickens, stir once. Add the cheddar cheese and the macaroni into the sauce and stir well. Sprinkle the bread crumbs and paprika on the top of the dish. Cook uncovered at "Combo 1" for 25-30 minutes, let stand for 10 minutes.

Beef and Macaroni casserole (4-6 servings)

8 oz. (225 g)	lean ground beef
½	small onion, chopped
¼	green bell pepper, chopped
½ cup (110 g)	chopped celery
15 oz. (430 g)	can tomato sauce
⅔ cup (150 ml)	water
½ cup (110 g)	uncooked elbow macaroni
½ tsp. (2 g)	parsley
¼ tsp. (1 g)	salt
to taste	grounded black pepper
¼ cup (50 g)	grated cheddar cheese

In a 3-quart casserole dish, combine all ingredients except cheese, mix well. Put the casserole dish on the glass tray and cook uncovered at "Combo 1" for 35-40 minutes. Stir occasionally during cooking. Sprinkle with cheese. Cover and let stand 5 minutes.

Potato casserole (4-6 servings)

1½ lb. (750 g)	potatoes, peeled and sliced
½ cup (125 ml)	sour cream
½ cup (125 ml)	milk
3	green onions, finely chopped
1	small onion, thinly sliced
¼ cup (50 g)	parmesan cheese
2	bacon slices, finely chopped

In a 3-quart casserole dish, layer potatoes, sour cream and onions. Top with cheese and bacon. Pour milk on the top. Put the casserole dish on the glass tray and cook uncovered at "Combo 1" for 35-40 minutes. Stand, covered, 5-10 minutes before serving.

Tuna casserole (4-6 servings)

6½ oz. (180 g)	can tuna, drained and flaked
4 cups (1 L)	pasta, cooked and drained
10 oz. (280 g)	can condensed cream of mushroom soup
4 oz. (120 g)	can of sliced mushrooms, drained
10 oz. (280 g)	package of frozen peas, defrosted
¾ cup (175 ml)	milk
2 tbsp. (25 g)	pimento, chopped
1 cup (250 g)	crushed potato chips

In a 3-quart casserole dish, combine all ingredients except potato chips, mix well. Put the casserole dish on the glass tray and cook uncovered at "Combo 1" for 30-35 minutes. Stir occasionally during cooking. Top with potato chips. Stand, uncovered, 3-5 minutes.

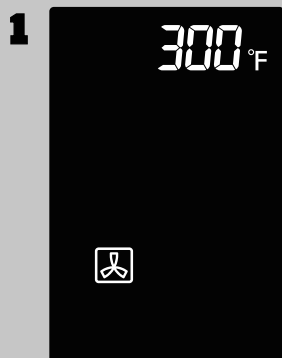
Operation (continued)

Convection Bake

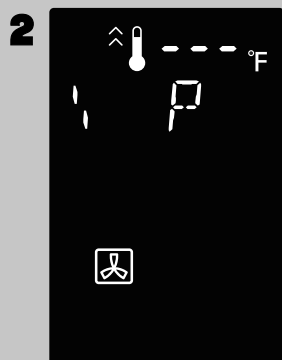
The oven can be used as a conventional oven using the Convection mode which incorporates a heating element with a fan. There is a choice of Convection temperatures 100 °F (40 °C) and 215 °F (100 °C) - 425 °F (220 °C). For quick selection of the most commonly used cooking temperatures, the oven starts at 300 °F (150 °C) and then for each press the temperature will count up in 18 °F (10 °C) stages to 425 °F (220 °C), then to, 100 °F (40 °C), 215 °F (100 °C), 230 °F (110 °C) etc. This feature provides 2 modes to select. For best results always place food in a preheated oven.

Press	Temperature
once	300 °F (150 °C)
twice	325 °F (160 °C)
3 times	340 °F (170 °C)
4 times	350 °F (180 °C)
5 times	375 °F (190 °C)
6 times	400 °F (200 °C)
7 times	410 °F (210 °C)
8 times	425 °F (220 °C)
9 times	100 °F (40 °C)
10 times	215 °F (100 °C)
11 times	230 °F (110 °C)
12 times	250 °F (120 °C)
13 times	270 °F (130 °C)
14 times	285 °F (140 °C)

With Preheating:

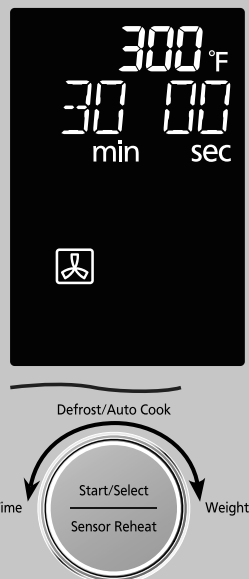


Press **Convection Bake** until the desired temperature appears in the display window.



Press dial to preheat. "PREHEAT" will scroll across display window once then a "P" will appear in the display window. When preheating is completed, the oven will beep and "P END" will display in the display window. Then open the door and place the food inside.*

3



Set desired cooking time by turning dial (up to 9 hours).

4



Press dial to **Start**. The cooking time appears in the display window and begins to count down.

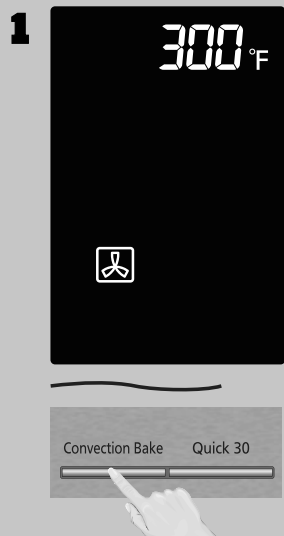
NOTES:

- * Open the door using the door release button, because if the **Stop/Reset** button is pressed the program may be cancelled.
- When preheating, the screen displays the actual temperature of the oven cavity. The current temperature is not displayed until more than 215 °F (100 °C) is reached. To change the temperature during cooking, press the **Convection Bake** button.
- The oven will maintain the selected preheated temperature for approximately 30 minutes without the door opened. If no food has been placed inside the oven or a cooking time set, then it will beep 5 times and automatically cancel the cooking program and revert to colon or time of day.
- Once you open the door and Start is not pressed, after 6 minutes, the oven will automatically cancel the preheated program. This display will revert back to clock or colon mode.
- The oven cannot preheat to 100 °F (40 °C).

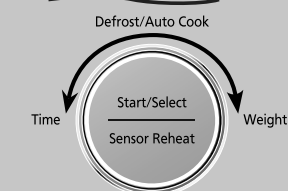
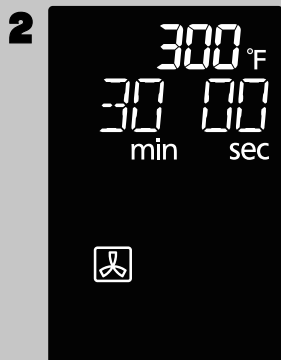
Operation (continued)

Convection Bake

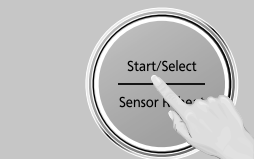
Without Preheating:
(100 °F (40 °C) is available
in Convection without
preheating.)



Press **Convection Bake** until
the desired temperature
appears in the display window.



Set desired cooking time by
turning dial. (up to 9 hours).



Press dial to **Start**.
The cooking time appears in
the display window and begins
to count down.

NOTES:

1. When the selected cooking time is less than one hour, the time counts down second by second.
2. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.

Oven accessories to use

When using the Convection oven the glass tray should be in position and must have the enamel tray placed on top. The food is then placed onto the enamel tray. Follow your individual recipe guidelines. When using the oven as a Convection oven, there is NO MICROWAVE POWER, i.e. the oven is operating as a conventional oven and you can use all your standard metal baking tins and ovenware. It is not recommended to cook on more than one level when using the Convection oven. When cooking 2 trays of buns etc, cook in two batches.



CAUTION:

Food, accessories and the
surrounding oven will get very
hot. Use oven mitts.

Operation (continued)

Microwave

This feature allows you to set the desired power and time to cook food. Do not place food directly on the glass tray. Use microwave safe dishes, plates or bowls covered with a lid or pierced cling film.

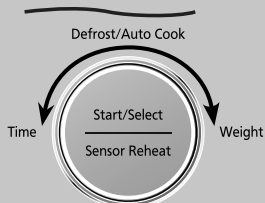
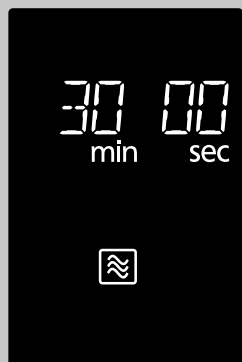
1



Press **Microwave** until the desired power level appears in the display. 1000 W is the highest and 100 W is the lowest.

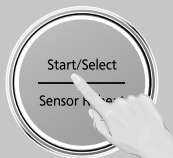
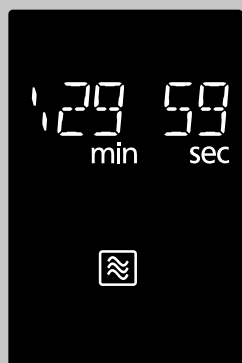
Press	Power level
once	1000 W (HIGH)
twice	800 W (MED-HIGH)
3 times	600 W (MEDIUM)
4 times	440 W (MED-LOW)
5 times	300 W (DEFROST)
6 times	100 W (LOW)
7 times	KEEP WARM

2



Set cooking time by turning dial. 1000 W and KEEP WARM have max. cooking time of 30 minutes. For other power levels, the max. time is 1 hour and 30 minutes.

3



Press dial to **Start**; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

NOTES:

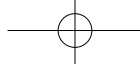
1. Opening the door and taking out the defrosted parts during the operating time is recommended. Turn over, stir or rearrange the parts which are still in icy.
2. When the selected cooking time is less than one hour, the time counts down second by second.
3. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.

DO NOT OVERCOOK:

This oven requires less time to cook than older units. Overcooking will cause food to dry out and may cause a fire. A microwave oven's cooking power tells you the amount of microwave power available for cooking.

Caution:

DO NOT defrost food at a high power setting. Doing so can cause energy concentration at a focused point, which can lead to arcing and damage to the oven. Use the "Defrost" function instead.



Operation (continued)

Keep Warm

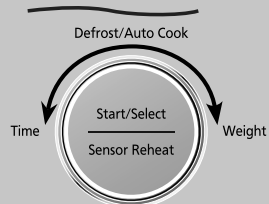
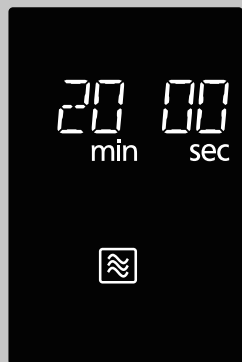
(Will keep "cooked" food warm for up to 30 minutes after cooking)

1



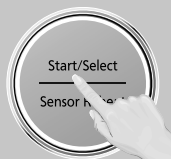
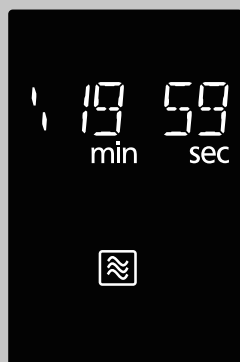
Press **Microwave** 7 times to select the KEEP WARM.

2



Set warming time by turning dial (up to 30 minutes). Set 20 minutes cooking for an example.

3



Press dial to **Start**, the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

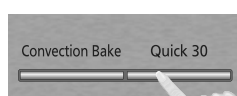
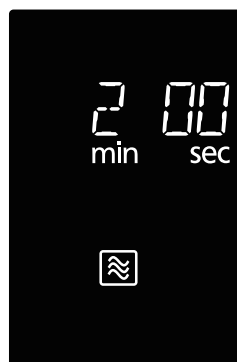
NOTES:

KEEP WARM can be set as the final stage after cook time has been manually entered. It cannot be used with auto programs (such as Defrost, Sensor Reheat, Auto/Sensor Cook and Steam Clean).

Quick 30

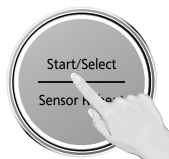
(Set or add cooking time in 30 seconds increments)

1



Press **Quick 30** until the desired cooking time (up to 5 minutes) appears in the display. Power level is pre-set at 1000 W.

2



Press dial to **Start**; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

NOTES:

1. If desired, you can use other power levels. Select desired power level before pressing **Quick 30**.
2. After setting the time by **Quick 30** button, you cannot use the **Dial**.
3. **Quick 30** button can also be used to add more time during manual cooking.
4. It cannot be used with auto programs (such as Defrost, Sensor Reheat, Auto/Sensor Cook and Steam Clean).

Operation (continued)

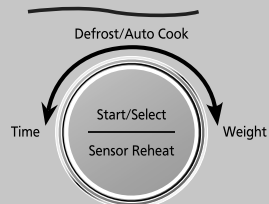
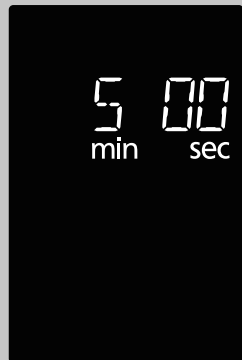
Setting the Kitchen Timer

1



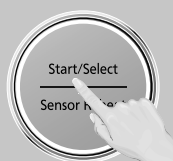
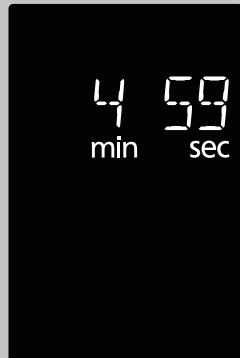
This feature allows you to program the oven as a kitchen timer. Press **Timer/Clock** once.

2



Set desired amount of kitchen time by turning dial (up to 1 hour and 30 minutes).

3



Press dial to **Start**. Time will count down without oven operating.

Caution: If oven lamp is lit while using the timer feature with door closed, the oven is **NOT** set properly; **STOP OVEN IMMEDIATELY** and re-read instructions.

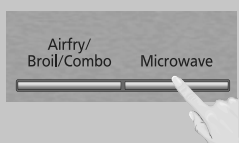
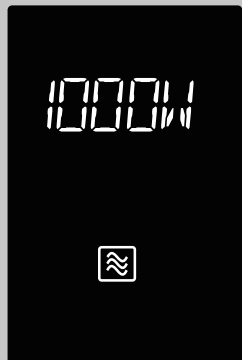
NOTES:

1. If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
2. If the time exceeds one hour, it will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
3. An "H" will appear in the display to denote hours.

Operation (continued)

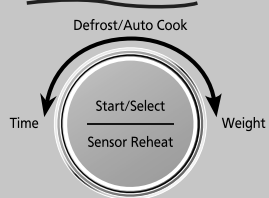
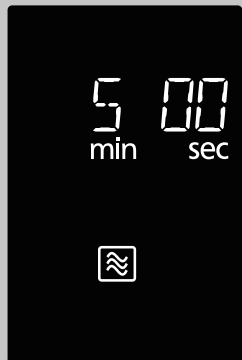
Setting a Standing Time

1



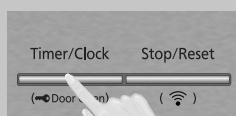
Some recipes call for a standing time after cooking. Press **Microwave** until the desired power level appears in the display. 1000 W is the highest and 100 W is the lowest.

2



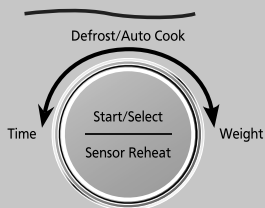
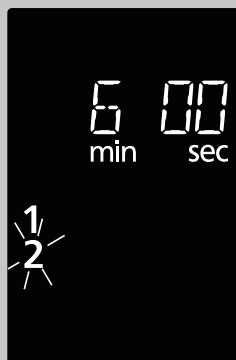
Set cooking time by turning dial (see previous page for maximum times).

3



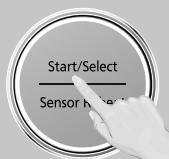
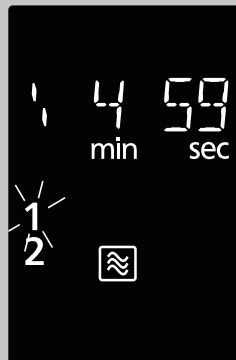
Press **Timer/Clock** once.

4



Set desired standing time by turning dial (up to 1 hour and 30 minutes).

5



Press dial to **Start**. Cooking will start. After cooking, standing time will count down without oven operating.

NOTES:

1. If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
2. Standing Time and Delay Start can not be programmed together with auto programs (such as Defrost, Sensor Reheat, Auto/Sensor Cook and Steam Clean) and preheating. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.
3. When using Standing Time or Delay Start, it is up to 2 power stages.
4. If the time exceeds one hour, it will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
5. An "H" will appear in the display to denote hours.

Operation (continued)

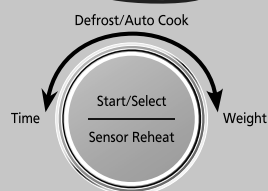
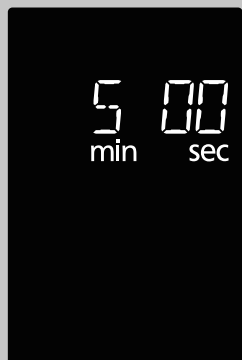
Setting a Delayed Start

1



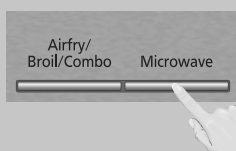
The start time can be delayed to start cooking at a later time. To do this, first press **Timer/Clock** once.

2



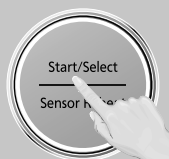
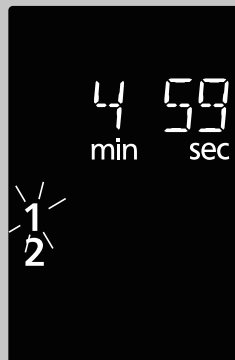
Set the desired delay time by turning dial (up to 1 hour and 30 minutes).

3



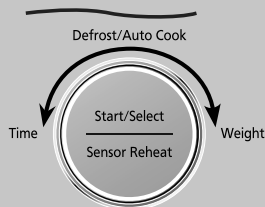
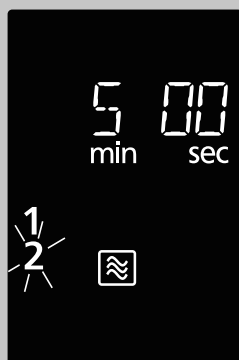
Press **Microwave** until the desired power level appears in the display. 1000 W is the highest and 100 W is the lowest.

5



Press dial to **Start**, the delay time will count down, then cooking will begin.

4



Set cooking time by turning dial (see previous page for maximum times).

NOTES:

1. If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
2. Standing Time and Delay Start can not be programmed together with auto programs (such as Defrost, Sensor Reheat, Auto/Sensor Cook and Steam Clean) and preheating. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.
3. When using Standing Time or Delay Start, it is up to 2 power stages.
4. If the time exceeds one hour, it will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
5. An "H" will appear in the display to denote hours.

Operation (continued)

Add Time

(Example: To add cooking time after Broil 1 (High).)

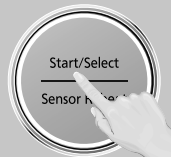
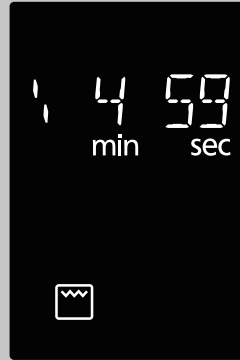
1



Set the desired cooking program, by entering cooking method and time required.

After cooking, “**ADD TIME OR ENJOY YOUR MEAL**” will appear in the display window,.

3

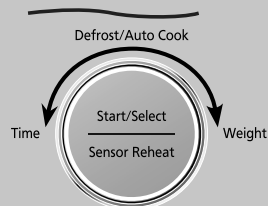
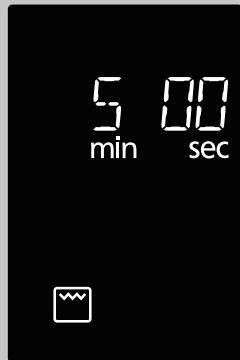


Press dial to **Start**. Time will be added. The time in the display window will count down.

NOTES:

1. This feature is not available for auto programs (such as Defrost, Sensor Reheat, Auto/Sensor Cook and Steam Clean).
2. **The Add Time function will be cancelled if you do not perform any operation within 1 minute after cooking.**
3. The Add Time function can be used after the 3-stage cooking.
4. The power level is the same as the last stage.

2

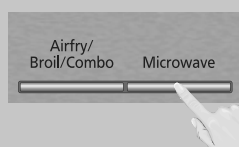


Set desired cooking time by turning dial.

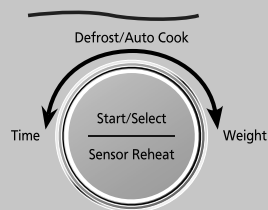
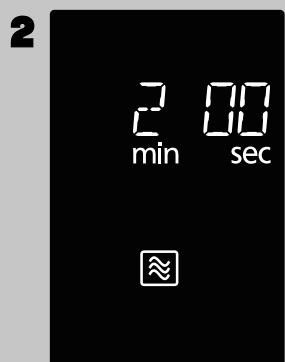
Operation (continued)

3-Stage Setting

(Example: Continually set [800 W] 2 minutes, [Combo 2 (Frozen foods)] 3 minutes and [Broil 2 (Low)] 2 minutes.)



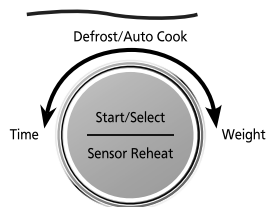
Press twice to select **800 W**.



Set as 2 minutes by turning dial.



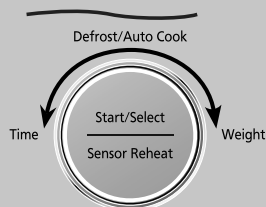
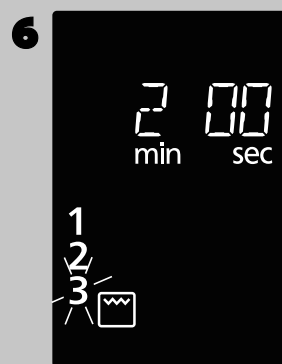
Press 5 times to select **Combo 2 (Frozen foods)**.



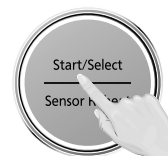
Set as 3 minutes by turning dial.



Press 3 times to select **Broil 2 (Low)**.



Set as 2 minutes by turning dial.



Press dial to **Start**. The time will count down at the first stage in the display window.

NOTES:

- When operating, two beeps will sound between each stage.
- Auto programs (such as Defrost, Sensor Reheat, Auto/Sensor Cook and Steam Clean) and preheating can not be used with 3-stage cooking.
- Standing Time, Delay Start can be used with 3-stage cooking.
- During cooking, one press on **Stop/Reset** stops the operation. You can re-start it by pressing **Start**. A second press of **Stop/Reset** will cancel the selected program.
- Whilst not operating, one press of **Stop/Reset** cancels the selected program.

Example to use:

Mug cake (1 mug)

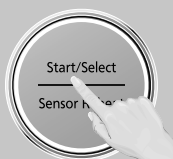
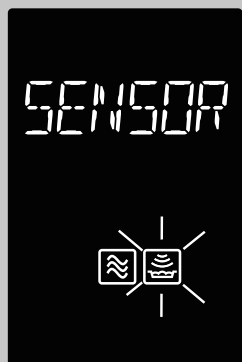
Stage 1	800 W	1 minute
Stage 2	timer	20 seconds
Stage 3	800 W	1 minute

Operation (continued)

Sensor Reheat (One Push Reheating)

the **Genius**

This unique feature 'the Genius' built-in sensor allows you to reheat a chilled meal with one push of the dial. It is not necessary to select the power level or cooking time. The built-in sensor measures the humidity of the food and calculates the cooking time.



When clock mode is displayed, press the dial to Start. To reset oven and return to clock mode, press Stop/Reset twice.

Program	Weight	Accessories	Instructions
Sensor Reheat	8 - 36 oz. (200 - 1000 g)		All foods must be pre-cooked. Foods should be at refrigerator temperature approx. 41 °F (+ 5 °C). Reheat in microwaveable container as purchased. If transferring food to dish, cover with pierced plastic wrap. Press dial to Start. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking.

One Push Reheating food chart:

Suitable foods	Pre-Cooked Dishes: Casserole, Stew, Leftover
	Chilled Meal, Entrée
Unsuitable foods	Raw Foods: Vegetables, Meats, Rice
	Thicker Foods, cannot not be stirred: Lasagne, Shepherds Pie
	Beverages: Water, Milk, Coffee

How it works

Once the One Push Reheating has been selected, the food is heated up. As food begins to get hot, steam is emitted. When the food reaches a certain temperature and begins to cook, an even greater amount of steam is released. The increase in steam emission is detected by a humidity sensor in the oven. This acts as a signal for the oven to calculate how much longer the food needs to cook. The remaining cooking time will appear in the display window after two beeps. Whilst the Sensor symbol is still flashing in the display window the oven door should not be opened. Wait until the cooking time appears in the window, and then open the door if required, to stir or turn the food.

Adjust to Taste

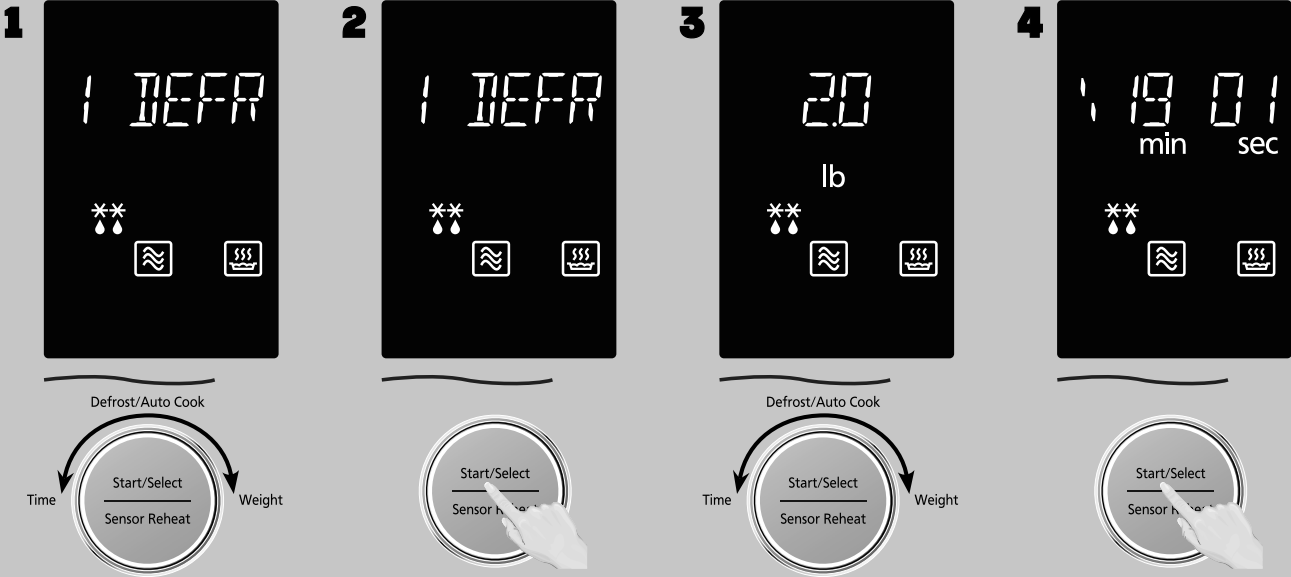
The One Push Reheating reheats a chilled meal for average tastes. You are able to adjust the reheating program to your own taste. After pressing Start, +/- symbol and flashing bar appears in the display, turn dial clockwise for more time or anticlockwise for less time. This operation should be completed within 14 seconds. Default mode is normal.

Notes:

1. Press the dial in two minutes right after the door was closed, otherwise One Push Reheating Function will be rejected and beeps will sound. Open the door and close it again will release the One Push Reheating Function.
2. The oven automatically calculates the reheating time or the remaining reheating time.
3. The door should not be opened before the time appears in the display window.
4. To prevent any mistakes during One Push Reheating ensure that glass tray and the container are dry.
5. The room temperature should not be more than 95 °F (35 °C) and not less than 32 °F (0 °C).
6. If the oven has previously been used and it is too hot to be used on One Push Reheating, "HOT INSIDE WAIT" will appear in the display window. After the "HOT INSIDE WAIT" disappears, the One Push Reheating may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Operation (continued)

Turbo Defrost (No.1)



To allow auto program operation, ensure the oven is in clock mode. Select the Defrost by turning dial. The weight is 0.1 - 6.0 lbs (0.1 - 3.0 kg). (see chart on page 42.)

Press the dial to confirm the program.

Select the weight of the food by turning dial. Turning the dial slowly will count up in 0.1 lb (0.1 kg) steps.

Press dial to **Start**. The time appears in the display window and begins to count down.

NOTES:

1. Defrost can be used to defrost many cuts of meat, poultry and fish by weight. The oven will determine the defrosting time and power levels. Once the oven is programmed, the defrosting time will appear in the display. For best results the minimum recommended weight is 0.1 lb (0.1 kg).
2. Turn over the food, remove defrosted food when buzzer rings in the middle of cooking.
3. Allow standing time so that the center of the food thaws out. (Minimum of 1 hour for joints of meat and whole chickens).

Conversion

Follow the chart to convert ounces or hundredths of a pound into tenths of a pound. To use **Defrost**, enter the weight of the food in pounds (1.0) and tenths of a pound (0.1). If a piece of meat weighs 1.95 lbs or 1 lb 14 oz., enter 1.9 lbs.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.01 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9

Operation (continued)

Auto Cook (Sensor):

Popcorn (No.2)

1



Defrost/Auto Cook

Time

Weight

Start/Select

Sensor Reheat

To allow auto program operation, ensure the oven is in clock mode. Select the Popcorn by turning the dial. The weight is 1.5 - 3.2 oz. (42 - 90 g). (see chart on page 42.)

2



Start/Select

Sensor Reheat

Press the dial to confirm the program.

3



Start/Select

Sensor Reheat

Press dial to **Start**. The food category will be repeated in the display window until the oven calculates the cooking time after detecting a burst of steam. Do not open the oven door until the remaining cooking time appears in the display window.

NOTES:

1. If desired, More/Less adjustment can be done. Turn dial to add or subtract the cooking time (5 levels can be selected), after turning the dial within 14 seconds.
2. Pop one bag at a time.
3. Place bag in oven according to manufacturers' directions.
4. Start with popcorn at room temperature.
5. Allow popped corn to sit unopened for a few minutes.
6. Open bag carefully to prevent burns, because steam will escape.
7. Do not reheat unpopped kernels or reuse bag.
8. If popcorn is of a different weight than listed, follow instructions on popcorn package.
9. **Never leave the oven unattended.**
10. **If popping slows to 2 to 3 seconds between pops, stop oven. Overcooking can burn popcorn or cause fire.**
11. When popping multiple bags one right after the other, the cooking time may vary slightly. This does not affect the popcorn results.
12. If the temperature of the cavity is too high, Sensor Cook feature cannot be used. The message "HOT INSIDE WAIT" will appear in the display window. Sensor Cook feature can be used again when the "HOT INSIDE WAIT" message disappears. Please open the door in order to cool the temperature of the cavity more quickly.

Operation (continued)

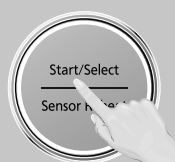
Auto Cook (Sensor): (No.3 - No.5)

1



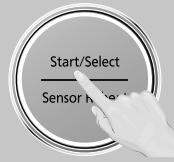
To allow auto program operation, ensure the oven is in Clock mode. Select the desired menu by turning the dial. (see chart on the next page.)

2



Press the dial to confirm the program.

3



Press dial to **Start**. The food category will be repeated in the display window until the oven calculates the cooking time after detecting a burst of steam. Do not open the oven door until the remaining cooking time appears in the display window.

NOTES:

1. If desires, More/Less adjustment can be done. Turn dial to add or subtract the cooking time (3 levels can be select), after turning the dial within 14 seconds.
2. After having used the Sensor Cook feature a few times, you may decide you would prefer your food cooked to a different doneness – that is why you would like to turning the dial.
3. When steam is detected by the Genius Sensor and two beeps sound, the remaining cooking time will appear in the display.
4. Automatic features are provided for your convenience. If results are not suitable to your individual preference, or if serving size is other than what is listed in next page, please refer to manual cooking on page 31.
5. If the temperature of the cavity is too high, Sensor Cook feature cannot be used. The message "HOT INSIDE WAIT" will appears in the display window. Sensor Cook feature can be used again when the "HOT INSIDE WAIT" message disappears. Please open the door in order to cool the temperature of the cavity more quickly.

For the best results with the GENIUS SENSOR, follow these recommendations:

BEFORE Reheating/Cooking:

1. The room temperature surrounding the oven should be below 95 °F (35 °C).
2. Food weight should exceed 4 oz. (110 g).
3. Be sure the glass tray, the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
4. Cover food with lid, or with vented plastic wrap. Never use tightly sealed plastic containers—they can prevent steam from escaping and cause food to overcook.

DURING Reheating/Cooking:

DO NOT open the oven door until two beeps sound and cooking time appears in the display. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the cooking time begins to count down, the oven door may be opened to stir, turn or rearrange foods.

AFTER Reheating/Cooking:

All foods should have a standing time.

Operation (continued)

No.	Menu	Weight Range	Recommended Container	Accessory and Placement
1	Defrost	0.1 - 6.0 lb (0.1 - 3.0 kg)	microwave safe dish	Directly on the glass tray
2	Popcorn	1.5 - 3.2 oz. (42 - 90 g)	original bag	Directly on the glass tray
3	Potatoes	8 - 56 oz. (200 - 1500 g)	kitchen paper	Directly on the glass tray
4	Steam Vegetables	8 - 36 oz. (200 - 1000 g)	microwave safe casserole with a lid or plastic wrap	Directly on the glass tray
5	Fresh Fish	8 - 30 oz. (200 - 800 g)	microwave safe casserole with a lid or plastic wrap	Directly on the glass tray

1. Defrost

This feature allows you to defrost minced meat, chops, chicken portions, meat joints. Foods should be placed in a suitable dish. Chops, chicken portions should be placed in a single layer. It is not necessary to cover the foods. Turn over or stir the food after beeps. Allow standing time so that the center of the food thaws out.

2. Popcorn

Pop one bag at a time. Place bag in oven according to manufacturers' directions. Start with popcorn at room temperature. Allow popped corn to sit unopened for a few minutes. Open bag carefully to prevent burns, because steam will escape. Do not reheat unpopped kernels or reuse bag. If popcorn is of a different weight than listed, follow instructions on popcorn package.

3. Potatoes

Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray, at least 1 inch (2.5 cm) apart. Do not cover. Turn at beeps. Let stand 5 minutes to complete cooking.

4. Steam Vegetables

All pieces should be the same size. Wash thoroughly, add 1 tbsp (15 ml) of water per ½ cup (125 ml) of vegetables, and cover with lid or plastic wrap. Pierce with a fork several times. Stir at beeps. Do not salt/butter until after cooking.

5. Fresh Fish

To cook fresh fillets or steaks of fish. Place fish in a suitable size container, add 2 tbsp (30 ml) water. Cover with lid or plastic wrap. Pierce with a fork several times.

Operation (continued)

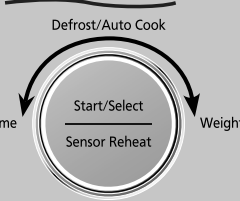
Auto Cook:

Melt & Soften (No.6 - No.8)

1



Defrost/Auto Cook



Time Weight

To allow auto program operation, ensure the oven is in Clock mode. Select the desired menu by turning the dial. (see chart below)

2

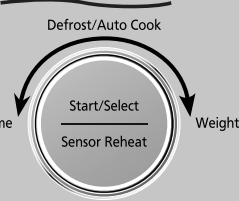


Press the dial to confirm the program.

3



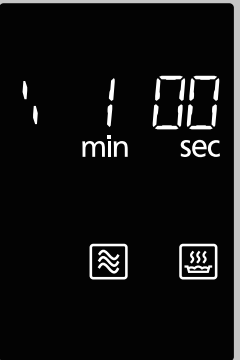
Defrost/Auto Cook



Time Weight

Select the weight of the food by turning dial.

4



Press dial to **Start**. The time appears in the display window and begins to count down.

No.	Menu	Weight Range	Recommended Container	Accessory and Placement
6	Cream Cheese	2/4/6/8/10/12 oz. (50/100/150/200/250/300 g)	microwave safe dish with plastic wrap	Directly on the glass tray
7	Chocolate	2/4/6/8/10/12 oz. (50/100/150/200/250/300 g)	microwave safe dish	Directly on the glass tray
8	Butter	2/4/6/8/10/12 oz. (50/100/150/200/250/300 g)	microwave safe dish with plastic wrap	Directly on the glass tray

6. Cream Cheese

Remove wrapper, cut cheese into 1 inch (3 cm) cube, and place in a microwave safe dish. Cover with plastic wrap.

7. Chocolate

Suitable for melting milk chocolate. Remove wrapper, separate chocolate into small pieces, and place in a microwave safe dish. Cook without cover. Stir after cooking.

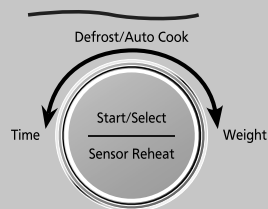
8. Butter

Remove wrapper, cut butter into 1 inch (3 cm) cube, and place in a microwave safe dish. Cover with plastic wrap.

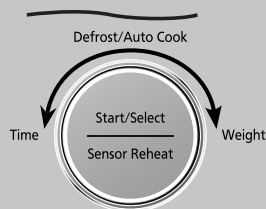
Operation (continued)

Auto Cook:

Convection Bake/Combo (No.9 - No.16)



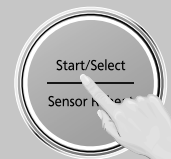
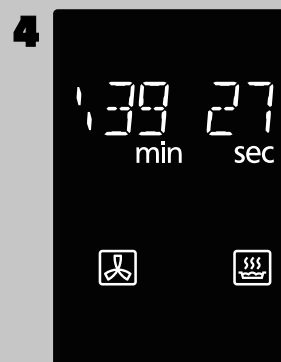
To allow auto program operation, ensure the oven is in clock mode. Select the desired menu by turning the dial. Press the dial to confirm the program.
(see chart below, for details on the next page.)



Select the weight of the food by turning dial. (except Menu No.9, No.10 and No.14)

3 Press the dial to preheat the oven. "PREHEAT" will scroll across display window once then a "P" will appear in the display window.
(Skip this step when preheating is not required)

After preheating, the oven will beep and "P END" will display in the display window. Open the door, put the food into the oven immediately and close the door.



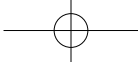
Press dial to **Start**. The time appears in the display window and begins to count down.

No.	Menu	Weight Range	Recommended Container	Accessory and Placement
9*	Cake	9 inch (23 cm)	9 inch cake pan	Enamel tray on glass tray
10*	Cookie	15 pcs	—	Enamel tray on glass tray
11**	Frozen Pizza	9 inch/12 inch (23 cm/30 cm)	—	Wire rack on enamel tray on glass tray
12*	Fresh Pizza	9 inch/12 inch (23 cm/30 cm)	—	Enamel tray on glass tray
13*	Roast Chicken	36 - 80 oz. (900 - 2000 g)	—	Enamel tray on glass tray
14**	Slow Cook/Stew	6 servs	microwave safe casserole	Directly on the glass tray
15**	Beef Rare	20 - 80 oz. (500 - 2000 g)	—	Enamel tray on glass tray
16**	Beef Medium	20 - 80 oz. (500 - 2000 g)	—	Enamel tray on glass tray

* With preheating

** Without preheating

Refer to P45



Operation (continued)

9. Cake

Ingredient:

15 oz. (420 g)	cake mix
3	eggs
4 oz. (110 g)	vegetable oil
10 oz. (280 g)	water

Method:

1. Beat cake mix, eggs, vegetable oil and water in a large bowl with electric mixer on low speed for 30 seconds, then on medium speed for 2 minutes.
2. Use the dial to set the program, then press Start to preheat the oven.
3. Pour cake batter into a 9 inch (23 cm) round and at least 2 inch (5 cm) deep cake pan with baking paper. Place cake pan on enamel tray.
4. After preheating, beeps sound and "P END" will flash in the display. Put the enamel tray on glass tray quickly and press the dial to Start. Cool for 10 minutes in pan and gently remove from pan onto wire rack to cool completely.

10. Cookie

Ingredient:

8½ oz. (240 g)	cookie mix
1½ oz. (40 g)	butter
1 oz. (25 g)	egg wash

Method:

1. Stir cookie mix, butter and egg in a large bowl with a wooden spoon until just combined. Use your hands to form a soft dough.
2. Measure tablespoons of cookie dough and roll into balls. Place onto baking paper lined enamel tray, spacing about 2 inch (5 cm) apart.
3. Use the dial to set the program, then press Start to preheat the oven.
4. After preheating, beeps sound and "P END" will flash in the display. Put the enamel tray on glass tray quickly and press the dial to Start. Cool on tray for 10 minutes, then gently remove from tray onto a wire rack to cool completely.

11. Frozen Pizza

For reheating and browning frozen, purchased pizza. Remove all packaging and place pizza on wire rack on enamel tray on glass tray.

12. Fresh Pizza

Ingredients:

(9 inch)

6 oz. (150 g)	fresh pizza dough
Extra oil for brushing	

Toppings:

1 oz. (25 g)	tomato sauce
2 oz. (55 g)	pepperoni
2 oz. (55 g)	shredded mozzarella cheese, or more to taste

(12 inch)

10 oz. (280 g)	fresh pizza dough
Extra oil for brushing	

Toppings:

2 oz. (55 g)	tomato sauce
3 oz. (80 g)	pepperoni
4 oz. (110 g)	shredded mozzarella cheese, or more to taste

Directions:

1. Roll the dough out to 9 inch (23 cm)/12 inch (30 cm) and brush the bottom with oil, then put it on enamel tray, top crust with sauce, cheese and pepperoni.
2. Use the dial to set the program, then press Start to preheat the oven.
3. After preheating, beeps sound and "P END" will flash in the display. Put the enamel tray on glass tray quickly and press the dial to Start.

13. Roast Chicken

1. Marinated the whole chicken for 30 minutes.
2. Use the dial to set the program, then press Start to preheat the oven.
3. After preheating, beeps sound and "P END" will flash in the display. Put the chicken on enamel tray on glass tray quickly and press the dial to Start. Turn it over at beeps.

14. Slow Cook/Stew

Beef curry casserole (6 servings)

Ingredient:

½ oz. (15 g)	oil
1	large onion, chopped
1	large tomato, chopped
1 oz. (25 g)	curry paste
1 tbsp. (15 g)	flour
8 oz. (225 g)	beef stock
36 oz. (1000 g)	chuck steak, fat removed and cut into 1 inch (2.5 cm) cubes
1 tbsp. (15 g)	vinegar

Place all ingredients in a 4-quart casserole dish. Put the microwave safe casserole on the glass tray. Uncovered. Stir at beeps.

15. Beef Rare

For cooking rare fresh roast beef (top side, rump or silver-side). Place the beef on the enamel on glass tray. Turn at beeps. Allow to stand for 10 to 20 minutes after cooking.

16. Beef Medium

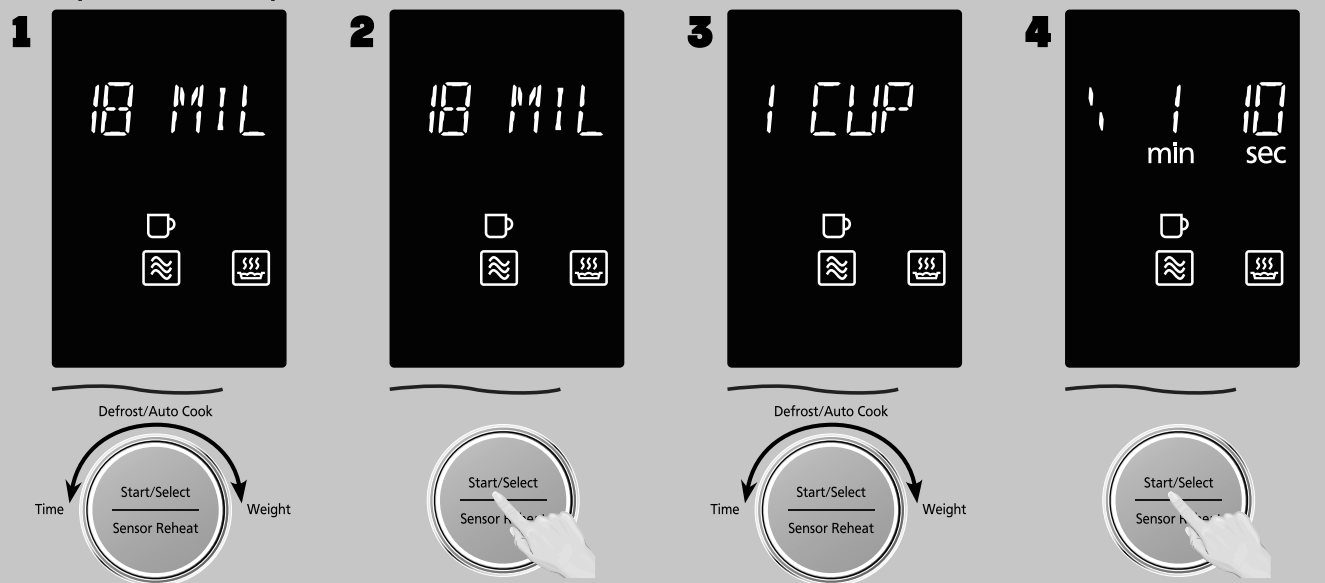
For cooking medium fresh roast beef (top side, rump or silver-side). Place the beef on the enamel on glass tray. Turn at beeps. Allow to stand for 10 to 20 minutes after cooking.

Operation (continued)

Auto Cook:

Beverage (No.17 - No.18)

(Example: To reheat 1 cup milk.)



To allow auto program operation, ensure the oven is in clock mode. Select the desired menu by turning the dial. (see chart below)

Press the dial to confirm the program selection.

Select the weight of the food by turning dial.

Press dial to **Start**. The time appears in the display window and begins to count down.

No.	Menu	Weight Range	Recommended Container	Accessory and Placement
17	Tea/Coffee	1 cup/2 cups (250/500 ml)	microwave safe cup	Directly on the glass tray
18	Milk/Hot Chocolate/ Milky Coffee	1 cup/2 cups (250/500 ml)	microwave safe cup	Directly on the glass tray

NOTES:

1. Use a microwave safe cup.
2. Heated Beverage can erupt if not mixed with air. Do not heat Beverage in your microwave oven without stirring before and halfway through heating.
3. Care must be exercised not to overheat Beverage. It is programmed to give proper result when heating 1 cup or 2 cups of Beverage, starting from room temperature for Tea/Coffee and refrigerator temperature for Milk/Hot Chocolate/Milky Coffee. Overheating will cause an increased risk of scalding, or water eruption. Refer to page 4, item 19.

Operation (continued)

Auto Cook:

Re-Bake Bread (No.19 - No.20)

1

Defrost/Auto Cook

Time Weight

To allow auto program operation, ensure the oven is in clock mode. Select the desired menu by turning the dial. (see chart below)

2

Press the dial to confirm the program.

3

Defrost/Auto Cook

Time Weight

Select the weight of the food by turning dial.

4

Press dial to **Start**. The time appears in the display window and begins to count down.

No.	Menu	Weight Range	Recommended Container	Accessory and Placement
19	Baguette/Crusty Rolls	4 - 20 oz. (100 - 500 g)	—	Enamel tray on glass tray
20	Croissants	2 - 14 oz. (50 - 350 g)	—	Enamel tray on glass tray

19. Baguette/Crusty Rolls

To re-bake pre-purchased baguettes and rolls from room temperature. Ensure height of baguette/rolls is no more than 2 inch (5 cm). Place baguette/crusty rolls on enamel tray on glass tray. After cooking place on a wire rack for a few minutes.

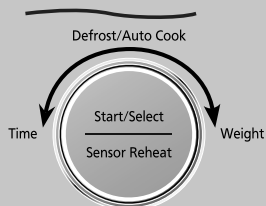
20. Croissants

To re-bake pre-purchased croissants from room temperature. Place croissants on enamel tray on glass tray. After cooking place on a wire rack for a few minutes.

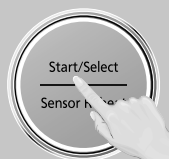
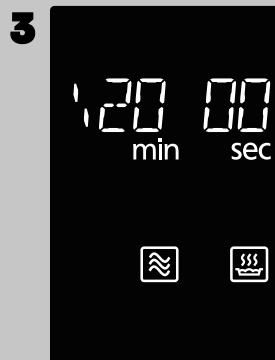
Operation (continued)

Auto Steam Clean: (No.21)

1 Place 1¼ cups (300 ml) tap water with 1 tbsp (15 ml) lemon juice in a microwaveable container (e.g. jug or bowl). Use a jug or bowl of at least 2 cups (500 ml) volume.



To allow auto program operation, ensure the oven is in clock mode. Select the desired menu by turning the dial. Press the dial to confirm the program.



Press dial to **Start**. The time appears in the display window and begins to count down. The program runs for 20 minutes.

4 Five beeps sound at the completion of the program. Open oven door and wipe the cavity and door area with a soft cloth.

NOTES:

1. This program is to clean the cavity and remove any food odour from the microwave oven.
2. Do not remove the glass tray and roller ring during this program.
3. To clean the glass tray and roller ring, refer to page 59.
4. Repeat the above procedure as required.

Defrosting Tips & Techniques

Preparation For Freezing:

1. Freeze meats, poultry, and fish in packages with only one or two layers of food. Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled "For Freezer"), or freezer paper.
3. Remove as much air as possible.
4. Seal securely, date, and label.

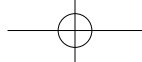
To Defrost:

1. Remove wrapper. This helps moisture to evaporate. Juices from food can get hot and cook the food.
2. Set food in microwave safe dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. Select power and minimum time so that items will be under-defrosted.
5. Drain liquids during defrosting.
6. Turn over (invert) items during defrosting.

After Defrosting:

1. Large items may be icy in the center. Defrosting will complete during Standing Time.
2. Let stand, covered, following standing time directions on page 49.
3. Rinse foods indicated in the chart.
4. Items which have been layered should be rinsed separately or have a longer standing time.

FOOD	MANUAL DEFOST TIME at 300 W (min/kg) (min/lb)		DURING DEFOSTING	AFTER DEFOSTING	
				Standing Time	Rinse
Fish and Seafood [up to 3 lbs. (1.4 kg)]					
Crabmeat	12	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	10 to 12	5 to 6	Turn over		
Fish Fillets	10 to 12	5 to 6	Turn over/Rearrange		
Sea Scallops	10 to 12	5 to 6	Break apart/ Remove defrosted pieces		
Whole fish	10 to 12	5 to 6	Turn over		
Meat Ground Meat	8 to 10	4 to 5	Turn over/Remove defrosted portion	10 min.	NO
Roasts [2½-4 lbs. (1.1-1.8 kg)]	8 to 16	4 to 8	Turn over	30 min. in fridge.	
Chops/Steak	12 to 16	6 to 8	Turn over/Rearrange	5 min.	
Ribs/T-bone	12 to 16	6 to 8	Turn over/Rearrange		
Stew Meat	8 to 16	4 to 8	Break apart/Rearrange/ Remove defrosted pieces		
Liver (thinly sliced)	8 to 12	4 to 6	Drain liquid/Turn over/ Separate pieces		
Bacon (sliced)	8	4	Turn over	---	
Poultry Chicken, Whole [up to 3 lbs. (1.4 kg)]	8 to 12	4 to 6	Turn over	20 min. in fridge	YES
Cutlets	8 to 12	4 to 6	Break apart/Turn over/ Remove defrosted Pieces	5 min.	
Pieces	8 to 12	4 to 6	Break apart/Turn over	10 min.	
Cornish hens	12 to 16	6 to 8	Turn over		
Turkey Breast [5-6 lbs. (2.3-2.7 kg)]	12	6	Turn over	20 min. in fridge	

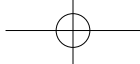


Microwave shortcuts

FOOD	POWER	TIME (in mins.)	DIRECTIONS
To separate refrigerated Bacon, 16 oz. (450 g)	1000 W	30 sec.	Remove wrapper and place in microwave safe dish. After heating, use a plastic spatula to separate slices.
To soften refrigerated Butter, 1 stick, 4 oz. (110 g) To melt refrigerated Butter, 1 stick, 4 oz. (110 g)	300 W 600 W	1 1½ - 2	Remove wrapper and place butter in a microwave safe dish covered with lid or vented plastic wrap.
To melt Chocolate, 1 square, 1 oz. (25 g) To melt Chocolate, ½ cup (125 ml) chips	600 W 600 W	1 - 1½ 1 - 1½	Remove wrapper and place chocolate in a microwave safe dish. After heating, stir until completely melted. NOTE: Chocolate holds its shape even when softened.
To toast Coconut, ½ cup (125 ml)	1000 W	1	Place in a microwave safe dish. Stir every 30 seconds.
To soften Cream Cheese, 8 oz. (225 g)	300 W	1 - 1½	Remove wrapper and place in a microwave safe bowl.
To brown Ground Beef, 16 oz. (450 g)	1000 W	4 - 5	Crumble into a microwave safe colander set into another dish. Cover with plastic wrap. Stir twice. Drain grease.
To cook Vegetables, Fresh 8 oz. (225 g) Frozen 10 oz. (280 g) Canned 15 oz. (420 g)	800 W 800 W 800 W	4 - 5 6 - 7 3½ - 4	All pieces should be the same size. Wash thoroughly, add 1 tbsp of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. Wash thoroughly, add 1 tbsp of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.) Empty contents into microwave safe serving bowl. Cover with lid or vented plastic wrap.
To cook baked Potato, 6 - 8 oz. each (165 - 225 g) 1 piece 2 pieces	800 W 800 W	4 - 5 6 - 7	Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray (Turntable), at least 1 inch (2.5 cm) apart. Do not cover. Let stand 5 minutes to complete cooking.
To steam Hand Towel	1000 W	20 - 30 sec.	Soak in water, then wring out excess. Place on a microwave safe dish. Heat. Present immediately.
To soften Ice Cream, ½ gallon (2 L)	300 W	1 - 1½	Check often to prevent melting.

Microwave shortcuts (continued)

FOOD	POWER	TIME (in mins.)	DIRECTIONS
Cup of liquid To boil water, broth, etc. 1 cup, 8 oz. (250 ml) 2 cups, 16 oz. (500 ml)	1000 W	1½ - 2 2½ - 3	Heated liquids can erupt if not stirred. Do not heat liquids in microwave oven Cup of liquid without stirring before heating.
Cup of liquid To warm Beverage, 1 cup, 8 oz. (250 ml) 2 cups, 16 oz. (500 ml)	800 W	1½ - 2 2½ - 3	
To roast Nuts, 1½ cups (340 g)	1000 W	3 - 4	Spread nuts into a 9-inch (23 cm) microwave safe pie plate. Stir occasionally.
To toast Sesame Seeds, ¼ cup (55 g)	1000 W	2 - 2½	Place in a small microwave safe bowl. Stir twice.
To skin Tomatoes, (one at a time)	1000 W	30 sec.	Place tomato into a microwave safe bowl containing boiling water. Rinse and peel. Repeat for each tomato.
To remove Cooking Odours	1000 W	5	Combine 1 to 1½ cups (250 - 375 ml) water with the juice and peel of one lemon in a 2 quart microwave safe bowl. After water finishes boiling, wipe interior of oven with a cloth. You can also use a Combo of several whole cloves and ¼ cup of vinegar with 1 cup of water.



Defrosting Chart

Select **Defrost** microwave. The times given below are a guideline only. Always check the progress of the food by opening the oven door and then re-starting.

For larger quantities adjust times accordingly. Food should not be covered during defrosting.

Food	Defrosting Time	Method	Standing Time
Meat			
Beef/Lamb/Pork joint 18 oz. (500 g)	8-9 mins	Place in a suitable dish or on an upturned saucer or use a microwave safe rack. Turn once.	30 mins
Minced beef 18 oz. (500 g)	6 mins 30 secs	Place in a suitable dish. Break up and turn once.	5 mins
Chops 16 oz. (450 g)	6-7 mins	Place in a suitable dish in a single layer. Turn once.	5 mins
Sausages 16 oz. (450 g)	6 mins	Place in a suitable dish in a single layer. Turn twice.	5 mins
Bacon rashers 18 oz. (500 g)	4-6 mins	Place in a suitable dish. Turn and separate twice.	3 mins
Stewing steak 16 oz. (450 g)	6 mins	Place in a suitable dish. Break up frequently.	5 mins
Whole chicken 18 oz. (500 g)	6-8 mins	Place in a suitable dish on an upturned saucer or use a microwave safe rack. Turn once.	10 mins
Chicken portions 16 oz. (450 g)	5-7 mins	Place in a suitable dish in a single layer. Turn once.	10 mins
Fish			
Whole 12 oz. (340 g)	7-9 mins	Place in a suitable dish. Turn once.	5 mins
Fillet/Steak 16 oz. (450 g)	5-6 mins	Place in a suitable dish. Turn once, separate.	5 mins
Prawns 16 oz. (450 g)	5-7 mins	Place in a suitable dish. Stir halfway during defrosting.	5 mins
General			
Bread sliced 14 oz. (400 g)	4 mins	Place on a plate. Separate and rearrange during defrosting.	5 mins
Slice of bread 2 oz. (55 g)	20 secs-30 secs	Place on a plate.	1-2 mins
Pastry 18 oz. (500 g)	4 mins	Place on a plate. Turn halfway.	5-10 mins
Soft fruit 16 oz. (450 g)	5-6 mins	Place in a suitable dish. Stir once during defrosting.	2 mins

Note:

Opening the door and taking out the defrosted parts during the operating time is recommended. Turn over, stir or rearrange the parts which are still in icy.

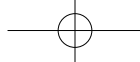
Reheating Chart

The times given in the charts below are a guideline only, and will vary depending on starting temperature, dish size etc.

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
Canned beans, pasta				
Baked beans	8 oz. (225 g)	1000 W	2 mins	Place in a micro-safe bowl on glass tray. Cover.
	16 oz. (450 g)	1000 W	3 mins	
Baked beans & sausages/burgers	16 oz. (450 g)	1000 W	3-4 mins	
Canned meat				
Hot dogs (drained)	16 oz. (450 g)	1000 W	2-3 mins	Place in a micro-safe bowl on glass tray. Cover.
Stewed steak	16 oz. (450 g)	1000 W	3-4 mins	
Canned soups				
Cream of mushroom	16 oz. (450 g)	1000 W	3-4 mins	Place in a micro-safe bowl on glass tray. Cover.
Minestrone	16 oz. (450 g)	1000 W	2 mins 30 secs	Stir halfway.
Canned vegetables - Drain where appropriate				
Carrots, whole	12 oz. (340 g)	1000 W	2 mins	Place in a micro-safe bowl on glass tray. Cover.
Peas, mushy	12 oz. (340 g)	1000 W	2 mins	Stir halfway.
Peas, garden	12 oz. (340 g)	1000 W	2 mins - 2 mins 30 secs	Place in a micro-safe bowl on glass tray. Cover.
Sweetcorn	8 oz. (225 g)	1000 W	1 min 30 secs	Place in a micro-safe bowl on glass tray. Cover.
	12 oz. (340 g)	1000 W	2-3 mins	Stir halfway.
Tomatoes, whole	14 oz. (400 g)	1000 W	3 mins 30 secs	Place in a micro-safe bowl on glass tray. Cover.
Pastry products – precooked – N.B. Pastries reheated by microwave will have a soft base. For combination cooking, if pie comes in foil container place directly onto enamel tray.				
Cornish pastie	5 oz. (150 g)	1000 W or Combo 2	1-2 mins	Place in micro-safe dish on glass tray. Do not cover.
	12 oz. (340 g)	1000 W or Combo 2	2-3 mins	Place in micro-safe dish on glass tray. Do not cover.
Pastry products – precooked – N.B. Pastries reheated by microwave will have a soft base. If pie comes in foil container place directly onto enamel tray.				
Meat pies	12 oz. (340 g)	Combo 2	2-3 mins	Place on enamel tray on glass tray
Steak and kidney Shortcrust pie	8 oz. (225 g)	Combo 2	2-3 mins	
Quiche	16 oz. (450 g)	1000 W	4-5 mins	Place in micro-safe dish on glass tray. Do not cover.
		or Combo 2	3-4 mins	Place on wire rack on enamel tray on glass tray.
Sausage roll	12 oz. (340 g)	Combo 2	3-4 mins	Do not cover.
Xmas mince pies	4 oz. (110 g)	1000 W	10-20 secs	Place in micro-safe dish on glass tray. Do not cover.
Plated meals – homemade – chilled				
Child size	1	1000 W	2-3 mins	Place on a micro-safe plate on glass tray. Cover.
Adult size	1	1000 W	4-5 mins	
Puddings and desserts- Transfer puddings to a micro-safe/heatproof dish				
Apple pie (chilled)	18 oz. (500 g)	1000 W or Combo 2	3-4 mins	Place in micro-safe dish on glass tray. Do not cover.
Apple and blackcurrant pies (room temperature)	x 6	Convection 425 °F (220 °C)	6-7 mins	Place in foil cases on wire rack on enamel tray on glass tray. Do not cover.
Bread and butter pudding (chilled)	18 oz. (500 g)	1000 W	3-4 mins	Place on glass tray. Do not cover.
Custard (chilled)	1¼ cups (300 ml)	1000 W	2 mins - 2 mins 30 secs	Place in large jug. Stir during reheating.

Note:

Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a standing time, especially if they cannot be stirred. The denser the food the longer the standing time.



Cooking Chart

The times given in the charts below are a guideline only, and will vary depending on starting temperature, dish size etc.

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
Bread – Frozen				
Part-baked rolls	8 oz. (225 g)	Combo 2	3-4 mins	Place on enamel tray on glass tray.
Part-baked garlic baguette	5 oz. (140 g)	Combo 2	3-4 mins	
Bacon – from raw				
Rashers	12 oz. (340 g)	1000 W	4-6 mins or 1 min per rasher	Place on micro-safe rack or plate on glass tray and cover with kitchen towel to minimise splatter.
		or Broil 1	12-14 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Steaks	8 oz. (225 g)	1000 W	4-5 mins	Place on micro-safe rack or plate on glass tray. Cover.
		or Broil 1	28-30 mins	Place on wire rack on enamel tray on glass tray. Turn halfway.
Beans & pulses – should be pre-soaked (except lentils)				
Black eyed beans	8 oz. (225 g)	1000 W then 300 W	10 mins 25-30 mins	Use 2½ cups (600 ml) boiling water in a large bowl. Cover.
Chick peas	8 oz. (225 g)	1000 W then 300 W	10 mins 45 mins	
Lentils	8 oz. (225 g)	600 W	10-15 mins	
Red kidney beans	8 oz. (225 g)	1000 W then 300 W	15 mins 35-40 mins	
Beef - Joints from raw – Caution: Hot fat! Remove dish with care.				
Topside, Forerib, Sirloin	-	Combo 2	10-12 min per 16 oz. (450 g)	Place on an upturned saucer on enamel tray on glass tray. Turn halfway.
Mince	18 oz. (500 g)	1000 W then 600 W	10 mins 15 mins	Place in micro-safe dish with stock and seasonings on glass tray. Stir halfway. Cover.
Chicken from raw – Caution: Hot Fat! Remove oven accessories with care.				
Breasts, boneless	26 oz. (730 g)	600 W	12-14 mins	Place on micro-safe rack or plate on glass tray. Cover.
Drumsticks	28 oz. (780 g)	600 W	12-14 mins	Place on micro-safe rack or plate on glass tray. Cover.
		or Convection 425 °F (220 °C)	25-30 mins	Place on wire rack on enamel tray on glass tray. Turn halfway.
Eggs – Scrambled				
Egg	1	1000 W 1000 W	30 secs 20 secs	Add 1 tablespoon of milk for each egg used. Beat eggs, milk and knob of butter together. Cook for 1st cooking time then stir. Cook for 2nd cooking time then stand for 1 minute.
Eggs	2	1000 W 1000 W	50 secs 30 secs	
		1000 W 1000 W	1 min 20 secs 30 secs	

Note:

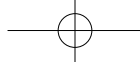
Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a standing time, especially if they cannot be stirred. The denser the food the longer the standing time.

Cooking Chart (continued)

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
Fish – Fresh from raw				
Breaded fillets	10 oz. (280 g)	Broil 1	10-15 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Fillets	10 oz. (280 g)	1000 W	3-4 mins	Place in micro-safe dish. Add 2 tbsp (30 ml) of liquid. Cover.
		or Broil 1	12-14 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Steaks	8 oz. (225 g)	1000 W	3-4 mins	Place in micro-safe dish. Add 2 tbsp (30 ml) of liquid. Cover.
		or Broil 2	16-20 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Whole	11 oz. (310 g)	1000 W	3-4 mins	Place in micro-safe dish. Add 2 tbsp (30 ml) of liquid. Cover.
		or Broil 2	22 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Lamb – from raw – Caution: Hot Fat! Remove accessory with care.				
Chops, cutlets	11 oz. (310 g)	600 W	4-6 mins	Place in micro-safe dish or rack on glass tray. Cover.
Chops, loin	20 oz. (560 g)	600 W	5-7 mins	Place in micro-safe dish or rack on glass tray. Cover.
Joints	-	Combo 2	5-6 mins per 16 oz. (450 g)	Place on enamel tray on glass tray. Turn halfway.
Stewing lamb	16 oz. (450 g)	1000 W then 440 W	10 mins 40 mins	Place in micro-safe dish with stock and vegetables on glass tray. Stir halfway. Cover.
		or Combo 1	30-35 mins	Place in casserole dish, add stock and vegetables, cover with lid on enamel tray on glass tray. Stir halfway.
Pasta - Place in a large 3 litre microwave safe bowl.				
Twists	8 oz. (225 g)	1000 W	8-10 mins	Use 1 litre boiling water. Add 1 tbsp (15 ml) oil. Cover. Stir halfway.
Macaroni	8 oz. (225 g)	1000 W	10-12 mins	
Spaghetti / tagliatelle	8 oz. (225 g)	1000 W	8-10 mins	Use 1½ litres boiling water. Add 1 tbsp (15 ml) oil. Cover. Stir halfway.
Pasta shells - i.e. conchiglie	8 oz. (225 g)	1000 W	10-12 mins	
Pizza – fresh chilled – N.B. Remove all packaging. Pizzas will have a soft base if cooked by microwave only.				
Deep pan, ham	14 oz. (400 g)	1000 W	4-6 mins	Place on micro-safe plate on glass tray. Do not cover.
		or Convection 425 °F (220 °C)	12-16 mins	Place directly on wire rack on enamel tray on glass tray. Do not cover.
Thin and crispy	12 oz. (340 g)	Combo 2	5-7 mins	Place on wire rack on enamel tray on glass tray. Do not cover.
		or Convection 425 °F (220 °C)	9 mins	
Pork – from raw – Caution: Hot Fat! Remove oven accessories with care.				
Chops	18 oz. (500 g)	Broil 1	35-40 mins	Place on wire rack on enamel tray on glass tray. Turn halfway.
Pork – from raw – Caution: Hot Fat! Remove oven accessories with care.				
Joints	-	600 W	15-18 mins per 16 oz. (450 g)	Place on upturned saucer in micro-safe dish on glass tray. Turn joint over halfway during cooking. Drain off fat during cooking.
Gammon covered with water	-	1000 W then 600 W	15 mins 25-30 mins per 16 oz. (450 g)	Place in large casserole dish with lid and cover with water.

Note:

Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a standing time, especially if they cannot be stirred. The denser the food the longer the standing time.

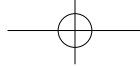


Cooking Chart (continued)

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/Guidelines
Potato products part cooked – frozen				
Croquettes	12 oz. (340 g)	Combo 1	9-11 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Hash browns	12 oz. (340 g)	Broil 1	16-19 mins	Place on enamel tray on wire rack on glass tray. Turn halfway.
Sausages from raw – caution: Hot Fat! Remove oven accessories with care.				
Thick	14 oz. (400 g)	Broil 1	17-18 mins	Place on wire rack on enamel tray on glass tray. Turn halfway.
Turkey from raw- Caution: Hot fat! Remove oven accessories with care.				
Turkey, crown	-	Combo 2	12-14 mins per 16 oz. (450 g)	Place on enamel tray on glass tray. Turn halfway.
Fresh vegetables – place in shallow micro-safe dish				
Broad beans	16 oz. (450 g)	1000 W	5-6 mins	Add 6 tbsp (90 ml) water. Cover.
Beetroot	16 oz. (450 g)	600 W	12-15 mins	
Brussel sprouts	16 oz. (450 g)	1000 W	8-9 mins	
Cabbage - sliced	16 oz. (450 g)	1000 W	8-10 mins	
Carrots - sliced	16 oz. (450 g)	1000 W	8-10 mins	
Courgettes	16 oz. (450 g)	1000 W	5 mins	
Corn on the cob	16 oz. (450 g)	1000 W	6-7 mins	
Leeks - sliced	16 oz. (450 g)	1000 W	7-8 mins	
Mushrooms	16 oz. (450 g)	1000 W	5 mins	
Spinach	16 oz. (450 g)	1000 W	6 mins	
Swede - cubed	16 oz. (450 g)	1000 W	8-12 mins	
Frozen vegetables - place in shallow micro-safe dish.				
Beans	16 oz. (450 g)	1000 W	8 mins	Add 2 tbsp (30 ml) water. Cover.
Beans - green	16 oz. (450 g)	1000 W	8-9 mins	
Broccoli	16 oz. (450 g)	1000 W	8-9 mins	
Brussels sprouts	16 oz. (450 g)	1000 W	9-10 mins	
Cabbage - shredded	16 oz. (450 g)	1000 W	7-8 mins	
Carrots - sliced	16 oz. (450 g)	1000 W	8 mins	
Cauliflower	16 oz. (450 g)	1000 W	9-10 mins	
Peas	16 oz. (450 g)	1000 W	6-7 mins	
Sweetcorn	16 oz. (450 g)	1000 W	7 mins	

Note:

Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a standing time, especially if they cannot be stirred. The denser the food the longer the standing time.



Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.



Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water, or fat and these centers attract microwaves (for example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.



Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.



Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.



Size

Thin pieces cook more quickly than thick pieces.



Starting Temperature

Foods that are at room temperature take less time to cook than if they are chilled, refrigerated or frozen.



Cooking Techniques

Piercing

Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch (2.5 cm) strip of skin peeled before cooking. Score sausages and frankfurters. Do not Cook/Reheat whole eggs, with or without the shell. Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.

Browning

Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

Spacing

Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Covering

As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for standing time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. Wooden toothpicks may be used to hold the foil in place.

▲ CAUTION is to be exercised when using foil. Arcing can occur if foil is too close to oven wall or door and damage to your oven will result.

Cooking Time

Cooking times will vary because of food shape variations, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Stirring

Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Standing Time

Most foods will continue to cook by conduction after the microwave oven is turned off. After cooking meat, the internal temperature will rise 5 °F to 15 °F (3 °C to 8 °C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Test for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from oven. For reasons of personal preference, you may choose to cook food at higher temperatures.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (63 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71 °C)
Ham , fresh or smoked (uncooked)	145 °F (63 °C) and allow to rest for at least 3 min.
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C); all others to 165 °F (74 °C).
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (74 °C)
Eggs	160 °F (71 °C)
Fish & Shellfish	145 °F (63 °C)
Leftovers	165 °F (74 °C)
Casseroles	165 °F (74 °C)

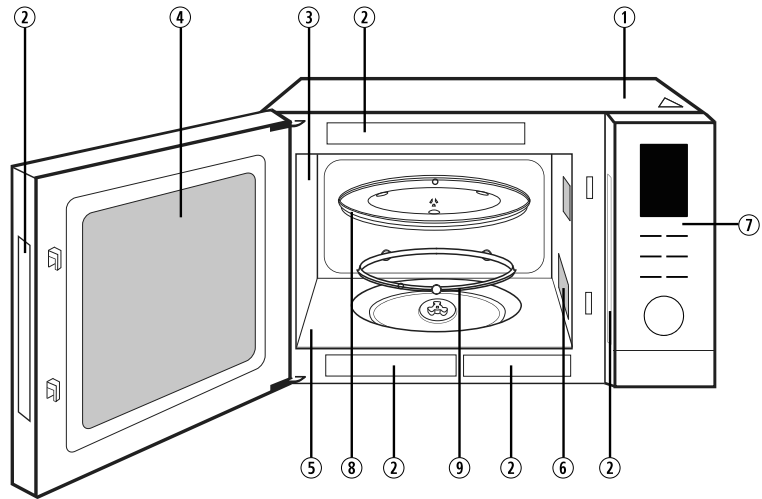
Care and Cleaning of Your Microwave Oven

Please see below and the following page for particular cleaning instructions for each section of the oven.

BEFORE CLEANING: Unplug oven at wall outlet. If outlet is inaccessible, leave oven door open while cleaning.

AFTER CLEANING: Be sure to place the Roller Ring and the Glass Tray in the proper position and press **Stop/Reset** Button to clear the Display.

1. **Outside oven surfaces:** Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.
2. **Label:** Do not remove. Wipe with a damp cloth.
3. **Inside the Oven:** Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.
4. **Oven Door:** Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.) Inside surface is covered with a heat and vapor barrier film. **Do not remove.**
5. **Oven Cavity Floor:** Clean the bottom surface of the oven with mild detergent, water or window cleaner, and dry.
6. **Waveguide Cover:** Do not remove Waveguide Cover. **It is important to keep cover clean in the same manner as the inside of the oven. Failure to do so may damage the cover.**
7. **Control Panel:** If the Control Panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives. For some models: The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently.
8. **Glass Tray:** Remove and wash in warm soapy water or in a dishwasher.
9. **Roller Ring:** Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.



AS WITH ANY COOKING APPLIANCE, MICROWAVE OVENS REQUIRE THE SAME LEVEL OF CARE TO PREVENT OVERHEATING OR DAMAGE. IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY. FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES, INCLUDING VENT OPENINGS, OVEN SEAMS, AND UNDER GLASS TRAY.

Shop Accessories

Purchase Parts, Accessories and Instruction Books online for all Panasonic Products by visiting our Web Site at:

shop.panasonic.com/support

Parts Available to Order

Owner's Manual (this book).....	F0003CW90AP
Glass Tray.....	F0601CD00BP
Roller Ring Assembly	F2181CD00BP
Wire Rack.....	F0602CD60AP
Enamel Tray	F0601BG60BP
Airfry Basket	F0603CD60AP
Magic Pot	
Lid U (Lid/Knob/Silicon seal)	F460K-C280
Steam tray	F4601BW60EP
Crispy pot	F4606BW80EP

Before Requesting Service

See below before calling for service, as most problems can easily be remedied by following these simple solutions:

Problem	Solution
The oven causes TV interference.	Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 59).
Smoke and burnt smell will occur after the first use.	This is not a malfunction and will go away after a few uses.
My oven has an odour and generates smoke when using the Airfry, Broil, Convection and Combo function. Why?	After repeated use, it is recommended to clean the oven (see page 59), and then run the oven without food, glass tray and roller ring on Broil for 5 minutes. This will burn off any food, residue or oil which may cause an odour and/or smoking.
Oven will not turn on.	The oven is not plugged in securely or needs to be reset; remove plug from outlet, wait ten seconds and re-insert. Main circuit breaker or main fuse is tripped or blown. Reset main circuit breaker or replace main fuse. There is a problem with the outlet; plug another appliance into the outlet to check if it is working.
Oven will not start cooking.	The door is not closed completely. Close the oven door securely. Start was not pressed after programming; Press dial to Start . Another program is already entered into the oven; press Stop/Reset to cancel the previous program and enter new program. The program is not correct; program again according to the Owner's manual. Stop/Reset has been pressed accidentally; program oven again.
The Glass Tray wobbles.	The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring. Take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.
When the oven is operating, there is noise coming from the Glass Tray.	The Roller Ring and oven bottom are dirty; clean these parts according to Care and Cleaning of Your Microwave Oven (see page 59).
The "🔒" appears in the display window.	The CHILD SAFETY LOCK was activated by pressing Stop/Reset three times; Deactivate CHILD SAFETY LOCK by pressing Stop/Reset three times.
The "🔒" flashes in the display window.	The CHILD SAFETY DOOR LOCK was activated. Unlock CHILD SAFETY DOOR LOCK by pressing Timer/Clock once, and then pressing the door release button.
The oven stops cooking and "H00", "H97" or "H98" appears in the display.	The oven's power supply has failed; please contact an authorized Service Center (see next page).
"HOT INSIDE WAIT" appears in the display window.	The cavity is overheated. Operate again after it cools down. Please open the door in order to cool the temperature of the cavity more quickly.
"DEMO MODE PRESS ANY KEY" or "D" appears in the display window.	The oven is under demonstration mode. Press Microwave button once, Start 4 times and Stop/Reset button 4 times.

Limited Warranty (Only for U.S.A.)

Panasonic HomeCHEF 4-in-1 Limited Warranty

Limited Warranty Coverage (For USA Only)

If your NN-CV88QS does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Corporation (referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("warranty period"), at its option either (a) repair your product with new or refurbished parts, (b) replace it with a new or a refurbished equivalent value product, or (c) refund your purchase price. The decision to repair, replace or refund will be made by the warrantor.

Product or Part Name	Labor	Parts
ALL PARTS (EXCEPT MAGNETRON TUBE)	3 yr.	3 yr.
MAGNETRON TUBE	3 yr.	5 yr.

During the "Labor" warranty period there will be no charge for labor. During the "Parts" warranty period, there will be no charge for parts. This warranty only applies to products purchased and serviced in the United States. This warranty is extended only to the original purchaser of a new product which was not sold "as is".

Mail-In Service – Online Repair Request

To submit a new repair request, and for quick repair status visit our Web Site at: <http://shop.panasonic.com/support>

When shipping the unit, carefully pack and send it in the original (or supplied) carton. Include a letter detailing the complaint along with the bill of sales and provide a daytime phone number where you can be reached. A valid registered receipt is required under the Limited Warranty.

When shipping Lithium Ion batteries please visit our web site at <http://shop.panasonic.com/support> as Panasonic is committed to providing the most up to date information.

IF REPAIR IS NEEDED DURING THE WARRANTY PERIOD, THE PURCHASER WILL BE REQUIRED TO FURNISH A SALES RECEIPT/PROOF OF PURCHASE INDICATING DATE OF PURCHASE, AMOUNT PAID AND PLACE OF PURCHASE. CUSTOMER WILL BE CHARGED FOR THE REPAIR OF ANY UNIT RECEIVED WITHOUT SUCH PROOF OF PURCHASE.

Limited Warranty Limits And Exclusions

This warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER glass, plastic parts, temperature probes (if included) and normal wear and tear or cosmetic damage. The warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, bug infestation, mishandling, misapplication, alteration, faulty installation, set-up adjustments, maladjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, or commercial use (such as in a hotel, office, restaurant, or other business), rental use of the product, service by anyone other than a Factory Service center or other Authorized Servicer, or damage that is attributable to acts of God.

THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE".

THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY.

(As examples, this excludes damages for lost time, travel to and from the servicer, loss of or damage to media or images, data or other memory or recorded content. The items listed are not exclusive, but for illustration only.)

ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the exclusions may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. If a problem with this product develops during or after the warranty period, you may contact your dealer or Service Center. If the problem is not handled to your satisfaction, then write to:

Panasonic Corporation of North America
Consumer Affairs Department
Two Riverfront Plaza
Newark NJ 07102-5490

PARTS AND SERVICE, WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY, ARE YOUR RESPONSIBILITY.

Product registration is not mandatory. Failure to complete the form does not affect the consumer's warranty rights.

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Parts, Owner's Manuals, Dealer and Service info
go to <http://shop.panasonic.com/support>

For the hearing or speech impaired TTY: 1-877-833-8855

As of April 22, 2024

Specifications

Power Source.....	120 V, 60 Hz
Power Consumption	
Microwave	9.5 Amps, 1,110 W
Heater (Broil).....	11.4 Amps, 1,350 W
Heater (Convection).....	11.4 Amps, 1,350 W
Combination (Combo)	11.4 Amps, 1,350 W
Cooking Power	
Microwave*	1,000 W
Heater (Broil).....	1,300 W
Heater (Convection).....	1,300 W
Operating Frequency.....	2,450 MHz
Outside Dimensions (W x H x D)	22 $\frac{1}{6}$ " x 13 $\frac{33}{64}$ " x 17 $\frac{23}{32}$ " (560 mm x 343 mm x 450 mm)
Oven Cavity Dimensions (W x H x D).....	14 $\frac{31}{32}$ " x 9" x 15 $\frac{23}{64}$ " (380 mm x 228.4 mm x 390 mm)
Net Weight.....	Approx. 39.1 lbs (17.7 kg)
*IEC Test procedure	Specifications subject to change without notice.

Trim Kit Information

Trim Kit for NN-CV88QS

Model Number	NN-TK81KC
Outside Dimensions (W x H).....	23 $\frac{1}{2}$ " x 16 $\frac{5}{32}$ " (596 mm x 410 mm)
Cabinet Opening (W x H x D)	23 $\frac{5}{8}$ " x 15 $\frac{9}{16}$ " x 21" (600 mm x 395 mm x 533 mm)

User's Record

The serial number of this product may be found on the back side of the oven or on the left side of the control panel. You should note the model number and the serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

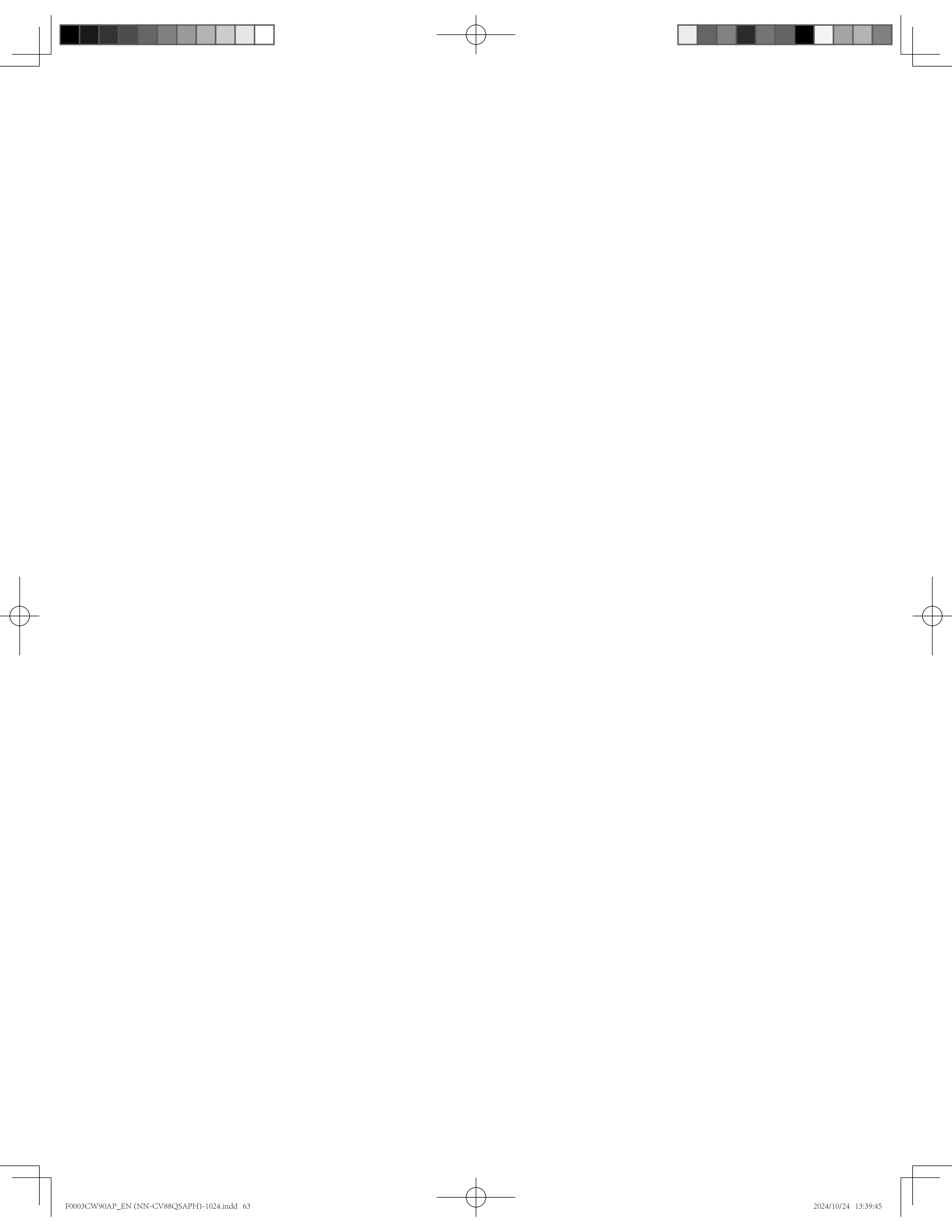
Model No. _____

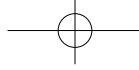
Serial No. _____

Date of Purchase _____

Scan this code for product registration







Panasonic Consumer Electronics Company,
Division of Panasonic Corporation of North America
Two Riverfront Plaza
Newark, New Jersey 07102

Website : <http://shop.panasonic.com/support>

Item #: 178A49FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco A-49F-HC 54" Solid Door Reach-In Freezer

Item #178A49FHC



Technical Data

Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches

Features

- Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
- Features 2 self-closing and stay-open locking doors
- Includes 6 epoxy coated shelves with 88 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 1 2/7 hp

Certifications



5-15P



ETL, US



ETL Sanitation

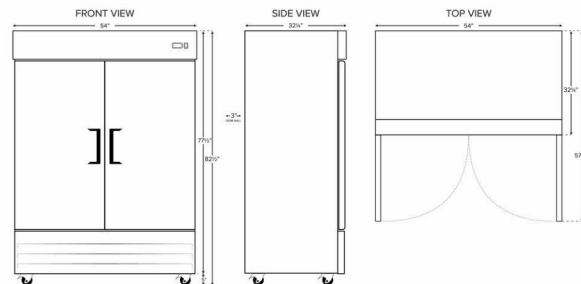


Energy Star Qualified

Technical Data

Interior Height	53 1/2 Inches
Amps	8.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	780 Watts
Access Type	Doors
BTU (LBP)	2614 BTU
Capacity	46.65 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Energy Star Qualified Magnetic Door Gaskets
Handle Material	Plastic
Hinge Location	Left Right
Horsepower	1 2/7 hp
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	25.5 Amps
Starting Wattage	2340 Watts
Temperature Range	-8 -- 1 Degrees F
Type	Freezers

Plan View





Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-49F-HC 54" solid door freezer, you receive performance you can depend on! A painted aluminum interior with a 304 stainless steel floor gives you increased durability, while (2) 430 stainless steel doors and exterior sides give it a sleek appearance. For convenience, 6 epoxy coated shelves feature shelf clips for customization when desired.

Designed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer boasts a bottom-mounted 1 2/7 hp compressor that Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include stay open doors with locks, automatic defrosting, and a digital temperature control with digital display. This item 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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WebstaurantStore > Refrigeration Equipment > Reach-In Refrigerators and Freezers > Reach-In Freezers > **Avantco A-49F-HC 54" Solid Door Reach-In Freezer**

Avantco A-49F-HC 54" Solid Door Reach-In Freezer

Item #: 178A49FHC
★★★★★ Read 37 reviews | 8 answered questions



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1

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Add to Wish List

- Size: 54"
- 25"
 - 29" (17.3 cu. ft.)
 - 29" (23.06 cu. ft.)
 - 39 1/2"
 - 54"

Installation Services

Check if installation is currently available for your area.

Enter ZIP Code >

Quick Shipping
Usually ships in **1 business day**

- Product Overview
- ✓ Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
 - ✓ Features 2 self-closing and stay-open locking doors
 - ✓ Includes 6 epoxy coated shelves with 88 lb. capacity each
 - ✓ Digital temperature controller with automatic defrost function
 - ✓ R-290 refrigerant; 115V; 1 2/7 hp

Quality Rating:

Better

UPC Code:

6605171417121319



[View all Avantco Refrigeration Reach-In Freezers](#)

Works With ?

[View All Items](#)

 plus VersaTile Remote WiFi-Enabled Walk-In / Refrigeration \$109.99/Each 1 Add to Cart	 plus Avantco 178SHELF A Coated Wire Shelf - 23 1/4" \$78.99/Each 1 Add to Cart	 plus Avantco 17817559 Adjustable Leg \$32.49/Each 1 Add to Cart	 plus Avantco 17817559LEG4 Adjustable Leg Set \$156.99/Set 1 Add to Cart
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Items You Might Like ?

 plus Avantco A-49R-HC 54" Solid Door Reach-In \$1,949.00/Each 1 Add to Cart	 plus Avantco SS-3F-HC 81 5/16" Stainless Steel Solid Door \$3,309.00/Each 1 Add to Cart	 plus Avantco SS-UC-60F-HC 60" Undercounter \$2,549.00/Each 1 Add to Cart	 plus Avantco SS-2F-HC 54" Stainless Steel Two Section Solid \$2,619.00/Each 1 Add to Cart
--	--	--	--

Store frozen food and ingredients in the Avantco A-49F-HC 54" two section solid door reach-in freezer.



Whether you're storing pre-made portions of your signature dishes, frozen french fries, or frozen ingredients, the Avantco A-49F-HC is perfect for your small restaurant, cafe, or bakery. With a powerful refrigeration system and environmentally-safe refrigerant, your ingredients and fully-prepared foods will stay at safe frozen temperatures.



ETL, US

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.



5-15P

This unit comes with a NEMA 5-15P plug.



ETL Sanitation

This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

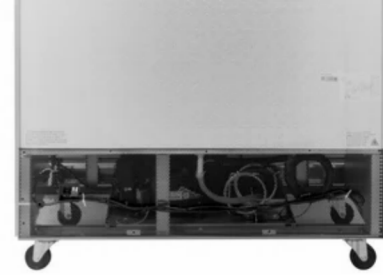


Energy Star Qualified

This item has been Energy Star Qualified by the US Environmental Protection Agency and the US Department of Energy, making it an energy-efficient product.

1 2/7 hp Compressor

The bottom mounted design of the 1 2/7 hp compressor not only draws in cooler air for energy efficiency, but also raises the bottom shelf, so you don't have to bend as much during loading and unloading. It circulates 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. Also, this unit has an automatic defrost cycle, so your staff doesn't need to spend valuable time clearing out ice.



Corrosion-Resistant Shelves

These adjustable shelves are coated with plastic to help keep out moisture and resist corrosion and rusting. Each unit comes with 6 shelves and 24 shelf clips, allowing you to place your shelves exactly where you need them to accommodate your small or large food products.

Digital Temperature Control

Digital temperature control allows you to easily adjust the temperature of your freezer's cabinet within its -8 to -1 degree Fahrenheit range. Plus, the unit will automatically defrost 4 times a day to keep food fresh and properly chilled. The clear LCD readout also helps keep track of the unit's temperature.





Door Lock

In order to keep your foods more secure overnight and after business hours, this unit features a door lock.



Self-Closing Doors

This unit's doors are self-closing with a stay-open feature, giving your staff the ability to more quickly and easily load your refrigerator when you get a delivery.



Casters Included

This freezer comes with four casters so you can freely move the unit aside when cleaning or maintenance are required, while also letting you make the unit stationary when needed.

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.



Ask about this product



By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

Can I use this reach-in refrigerator to cool hot food?



No, reach-in refrigerators are intended for keeping cold food chilled, not chilling hot food. If you are looking for a unit to quickly chill hot food, check out our Avantco Refrigeration blast chillers.

Does Avantco warrant this item for use in a food truck?



How do I correctly install the shelves into this unit?



How do I remove my equipment from the pallet?



I haven't heard of R-290, R-600a, R-513a, or R-448A refrigerant before. What is it?	▼
My unit was delivered, but I don't see any casters?	▼
What type of environment is best suited for this reach-in?	▼
Can this item fit through a standard height 80" doorway ?	▼



Watch More Videos



Avantco: How to Replace Door Gaskets

Here's how to change a door gasket on Avantco Refrigeration products.

More Video Resources >

Transcript

Embed

Remove the old gasket starting at a corner and pull it out of the recessed channel one side at a time. To insert a new gasket, start at a corner and snap the dart connector into the recessed channel, working your way around the perimeter of the door.

Be sure the gasket has a snug fit and closes properly against the cabinet. These steps will ensure your unit is running at peak performance.

Compare to Other Products

	 ITEM #: 178A49FHC Avantco A-49F-HC 54" Solid Door Reach-In Freezer plus Free Shipping	 ITEM #: 447AP49F Avantco A Plus AP-49F 55 3/8" Stainless Steel Solid Door Reach-In Freezer plus Free Shipping	 ITEM #: 178SS2FHC Avantco SS-2F-HC 54" Stainless Steel Two Section Solid Door Reach-In Freezer plus Free Shipping	
PRICE	\$2,099.00/Each	\$2,359.00/Each	\$2,619.00/Each	
WIDTH	54 Inches	55 3/8 Inches	54 Inches	

DEPTH	32 3/16 Inches	31 1/8 Inches	32 3/16 Inches
INTERIOR WIDTH	49 3/8 Inches	50 1/4 Inches	49 3/8 Inches
INTERIOR DEPTH	27 1/8 Inches	26 1/2 Inches	27 1/8 Inches
CAPACITY	46.65 cu. ft.	49 cu. ft.	46.65 cu. ft.
CONSTRUCTION	Stainless Steel and Aluminum	All Stainless Steel	All Stainless Steel
HORSEPOWER	1 2/7 hp	1 hp	1 2/7 hp
NUMBER OF SHELVES	6 Shelves	6 Shelves	6 Shelves
TEMPERATURE RANGE	-8 - -1 Degrees F	-8 - 0 Degrees F	-8 - -1 Degrees F

Overall Dimensions:

Width: 54 Inches
 Depth: 32 1/4 Inches
 Height: 82 1/2 Inches
 Capacity: 46.65 cu. ft.

Interior Dimensions:

Width: 49 3/8 Inches
 Depth: 27 1/8 Inches
 Height: 53 1/2 Inches

Please check the [Compatibility](#) resource for information on items that work with this product.

This Item Ships via **Common Carrier**. For more information and tips to help your delivery go smoothly, click [here](#).

 **Attention CA Residents: Prop 65 Warning** >



Need Parts & Accessories?

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[Find Parts for this Item](#)

Resources and Downloads



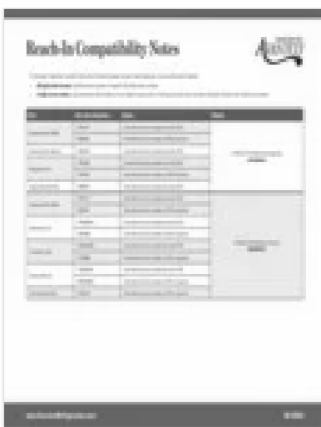
Specsheet



Manual



Warranty



Compatibility



Buying Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

Note: Avantco Refrigeration equipment with a labor warranty purchased prior to May 1st, 2024, is warranted for 1-year parts & labor / 5-year compressor. Any equipment installed outdoors, in a temporary structure, food truck, other mobile application, or in a residence or home-based business is covered by a 30-day replacement warranty through the place of purchase.

Resources

-  The Danger Zone: Following Food Safety Temperatures
-  Top 10 Energy Conservation Tips for Restaurants
-  ENERGY STAR Appliances and Rebates
-  Proper Cold Food Storage
-  Commercial Refrigerator and Freezer Buying Guide

Specs

Quantity	1/Each
Shipping Weight	411 lb.
Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches
Interior Height	53 1/2 Inches
Amps	8.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	780 Watts
Access Type	Doors
BTU (LBP)	2,614 BTU
Capacity	46.65 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted

Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Energy Star Qualified Magnetic Door Gaskets
Handle Material	Plastic
Hinge Location	Left Right
Horsepower	1 2/7 hp
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	25.5 Amps
Starting Wattage	2,340 Watts
Temperature Range	-8 - -1 Degrees F
Type	Freezers

Related Items



Reach-In Refrigerators

557 Products



Glass Door Merchandiser Freezers

168 Products



Countertop Glass Door Refrigerators and Freezers

118 Products



Shelves for Reach-In, Roll-In, and Roll-Through Refrigerators and Freezers

164 Products



Refrigerator / Freezer Thermometers

163 Products



Commercial Refrigerators and Freezers

61 Products

Customer Reviews

2.9

★ ★ ★ ★ ★

37 Customer Reviews

5 ★ 14

4 ★ 4

3 ★ 1

2 ★ 2

1 ★ 16

🔖 Customers Say

Customers report mixed experiences with this freezer. While some appreciate its size and fit, others face issues with durability and ineffective customer support. Common problems include inconsistent cooling and early failures. Opinions on quality and service vary, suggesting variability in product performance and support.

freezer warranty unit service far compressor customer fits money temperature

This AI-generated summary was created from real customer reviews

Leave a review of this product!

Customers can receive promotional credit when they post reviews.

Customer Photos & Videos

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Showing 37 of 37 reviews

Scott S.

Posted on 07/01/2025

✓ Verified Purchase



Size: 29" (17.3 cu. ft.)

Bought two and one doesn't keep french fries frozen. Internal fan doesn't seem to circulate so top of product is froze but bottom shelves are not. Seems like an easy fix but after two weeks of talking with readykitchen warranty, still no action. DO NOT purchase ready kitchen. Every interaction is obviously geared to not solve the problem quickly. They will not send a tech to fix and as commercial kitchen owners know, we don't have tome to answer one question a day from a tech in some other country telling us to troubleshoot over a "chat" or email. My product is lost long ago at this point and they won't even provide a phone number. It is crystal clear the objective of the extended warranty is to take money and never solve the problem. Do yourself a favor and accept its a throw away item and either pay for service yourself if minor or purchase a new one. Ready kitchen is a horrible excuse for a solution.

7 out of 7 found this review helpful

Thank you for your review, Scott! We would like to gather more information about your experience with this product. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Joseph A.

Posted on 05/14/2024

✓ Verified Purchase



Size: 25"

Item fits perfect in the space we have available. Item also holds a considerable amount of food. Very pleased with item and shipping.

5 out of 5 found this review helpful

Francisco G.

Posted on 12/18/2024

✓ Verified Purchase



Size: 54"

This freezer stopped holding temp after 6 months of use. I have thawed meats I need to toss which resulted in a a huge amount of lost sales.

4 out of 4 found this review helpful

Thank you for your review, francisco! We would like to gather more information about your experience with this freezer. A Customer Solutions Representative will contact you soon!

Jose M.

Posted on 09/04/2025

✓ Verified Purchase



Size: 25"

garbage,don't waste money on this

1 out of 1 found this review helpful

Thank you for your review, Jose! Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Brandy L.

Posted on 07/14/2025

✓ Verified Purchase



Size: 54"

I purchased the Avantco A-49F-HC freezer for my small business, hoping for reliable performance, but it has been a major disappointment. After just four years of moderate use, the compressor completely failed, leaving me with spoiled inventory and a hefty repair bill. To make matters worse, Avantco refused to honor any warranty on the compressor, claiming it was outside their coverage period. For a commercial-grade unit, I expected far better durability and customer support. The initial cooling was decent, but the lack of longevity and poor warranty service make this freezer a risky investment. Save your money and look for a more reliable brand with better customer service.

1 out of 1 found this review helpful

Thank you for your review, Brandy! It looks like your compressor is still under warranty. If you need help submitting a claim, please reach out to Customer Solutions!

WebstaurantStore Customer Solutions

Matthew H.

Posted on 05/30/2025

✓ Verified Purchase



Size: 54"

Lasted only a year and a half before the fan went out and it wasn't covered under warranty.

1 out of 1 found this review helpful

Thank you for your review, Matthew! A Customer Solutions Representative will remain in touch with you on this freezer. Please reach out with any questions!

WebstaurantStore Customer Solutions

Penelope W.

Posted on 05/21/2025

✓ Verified Purchase



Size: 29" (23.06 cu. ft.)

Worst purchase ever! Poor quality very flimsy and so loud it makes me physically ill, headache, nausea. I'm sad, mortified. It cost more to repair than new.

1 out of 1 found this review helpful

Thank you for your review, Penelope! Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

304 B.

Posted on 04/18/2025

✓ Verified Purchase



Size: 29" (23.06 cu. ft.)

Decent freezer so far. It makes a good amount of noise and rattles (unlike my other three fridge and freezers). I bought a bun rack that (according to website) fits - it did not. The replacement they offered fit but it's extremely tight - I will need to modify the rack in order for it to fit well. Otherwise works well so far.



1 out of 1 found this review helpful

Mitchell E.

Posted on 03/08/2025

✓ Verified Purchase



Size: 25"

Freezer arrived with shelving tracks installed incorrectly and the freezer is very noisy. Even though the freezer arrived with issues webstaurant customer support wouldn't do anything to help other than suggest I submit a warranty claim on my brand new freezer. The warranty company has been very difficult to deal with. 2 months in and I'm now just getting it diagnosed my a service tech to wait on parts that may or may not require that I end up replacing the unit anyhow. I am beyond dissatisfied with this unit and wish I would not have purchased.

1 out of 1 found this review helpful

Thank you for your review, Mitchell! A Customer Solutions Representative has been in touch with you on this reach-in freezer. Please reach out with any questions!

WebstaurantStore Customer Solutions

Tien P.

Posted on 02/03/2025

✓ Verified Purchase



Size: 25"

It stopped working after 1 year and 4 months of regular use on ice packs. I submitted claims to the company but no response. They can be a good freezer but once it breaks you are on your own.

1 out of 1 found this review helpful

We appreciate your review! Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Antoine S.

Posted on 10/08/2024

✓ Verified Purchase



Size: 29" (17.3 cu. ft.)

Not a good freezer! Only lasted about 1.5 years of actual use! Compressor went out, now it's unusable without spending \$ for new compressor (with labor)! DO NOT

WASTE YOUR MONEY!! Not only lost money on the cost of the freezer but had to throw away a lot of food!!

1 out of 1 found this review helpful

Thank you for your review, Antoine! Our Customer Solutions team has been in touch with you on this reach-in freezer. Please reach out with any questions!

WebstaurantStore Customer Solutions

Maebelle A.

Posted on 01/13/2026

✔ Verified Purchase

★★★★★

Size: 29" (17.3 cu. ft.)

Exactly what we needed for frozen prep and long-term storage. Quiet, efficient, and durable — perfect for everyday use.

Michael W.

Posted on 12/29/2025

✔ Verified Purchase

★★★★★

Size: 54"

Product arrived packaged very well with no damage. Used to store prepped appetizer. Purchased 2 months ago and no issues so far. Make sure to wait 24/48 hours after arrival to plug in

Erica W.

Posted on 12/13/2025

✔ Verified Purchase

★★★★★

Size: 54"

We've had the unit for 8 months. Works great.

Lorin P.

Posted on 12/12/2025

✔ Verified Purchase

★★★★★

Size: 29" (23.06 cu. ft.)

From the first day of receiving this freezer it doesn't work. After waiting 48 hours for the freezer to settle in place, we plugged it in and set the temperature. Each time, the freezer temperature gets hotter by the moment until near 90 degrees at which time we unplug it for a day to cool down and then we've tried again following instructions. Not working!

Thank you for your review, Lorin! We would like to gather more information about your experience with this freezer. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Chelsea B.

Posted on 11/19/2025

✔ Verified Purchase

★★★★★

Size: 29" (23.06 cu. ft.)

Stopped working 1 week after delivery. Webstaurant told me to call the warranty service for repairs. I expected them to take care of setting it up. Hope this process goes smooth, otherwise I bought a brick.

Thank you for your review, Chelsea! A Customer Solutions Representative will remain in touch with you on this reach-in freezer. Please reach out with any questions!

WebstaurantStore Customer Solutions

Brandon Y.

Posted on 11/18/2025

✓ Verified Purchase



Size: 54"

We have had our freezer for just over a year. It is used in a food bank at our church so maybe not as much usage as a commercial setting, but we have had no issues so far. We bought another unit 6 months ago and it has worked flawlessly as well. We are looking to buy a third and hope we have the same experience. Never contacted customer service so I can't speak to that, but the fit and finishes were all very nice.

Kathy W.

Posted on 10/26/2025

✓ Verified Purchase



Size: 29" (23.06 cu. ft.)

the compress went out. they replaced the compressor had a hvac company replace the compressor and went out again a month later a week after the warrenty was up. Cost more to fix than replacer the unit.

Thank you for your review, Kathy! A Customer Solutions Representative has been in touch with you on this freezer. Please reach out with any questions!

WebstaurantStore Customer Solutions

Bernadette L.

Posted on 10/20/2025

✓ Verified Purchase



Size: 29" (17.3 cu. ft.)

Received defective, did not install early enough to know that there's something wrong with it. One week past the 30-day return period, even though it's new and not used, it's useless.



Thank you for your review, Bernadette. Our Customer Solutions team has been in contact with you - if you have any further questions or concerns on this order, we are happy to assist.

WebstaurantStore Customer Solutions

Jie D.

Posted on 09/11/2025

✓ Verified Purchase



Size: 54"

Cheating on the warranty 6 years total they only give 5

Thank you for your review, Jie! More information on the extended warranty options and terms can be found on the "Add Protection" section of the product page. Our Customer Solutions team has been in contact with you - if you have any further questions or concerns on this order, we are happy to assist!

Joseph C.

Posted on 08/07/2025

✓ Verified Purchase

**Size:** 29" (23.06 cu. ft.)**Ping C.**

Posted on 07/14/2025

✓ Verified Purchase

**Size:** 54"

Horrible quality! This freezer arrived defective — the LED screen shows a temperature that never goes below zero Fahrenheit. Strangely, the meat seems somewhat frozen, but the ice cream melts. Something is clearly wrong with the cooling system. We submitted a warranty claim over a week ago and have heard nothing back.



Thank you for your review, Ping! It looks like the warranty provider has been in touch with you in regards to your claim. Please check the spam folder of your inbox or reach out to Customer Solutions if you have questions!

WebstaurantStore Customer Solutions**Shai M.**

Posted on 07/07/2025

✓ Verified Purchase

**Size:** 39 1/2"

Super Fast Shipping!! Ordered on Monday and came Wednesday. This unit is sleek and half the price of others for the same size. Fits well when you have limited space.

**Anthony G.**

Posted on 07/01/2025

✓ Verified Purchase

**Size:** 25"

Highly recommended

Vfw P.

Posted on 05/18/2025

✓ Verified Purchase

**Size:** 39 1/2"

This product looks great seems to be great so far. The only reason for four stars is that we have not had this product very long.

0 out of 1 found this review helpful

Shun Z.

Posted on 01/02/2025

✓ Verified Purchase

**Size:** 54"

The product quality is terrible. 1 out of 3 was defect upon arrival. The temp was set at -7.6, but the unit does not go below +7.3!



Thank you for your review, Shun! We would like to gather more information about your experience with this freezer. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

John B.

Posted on 10/29/2024

✓ Verified Purchase



Size: 54"

Purchased this freezer and I'm having issue temperature will not stay constant will not get to the -5° that I am trying to get it to the seal is cracked moisture is coming through not happy. I've got food ordered because this is a new startup business having now to look for another freezer.

Thank you for your review, John! We would like to gather more information about your experience with this freezer. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Seth B.

Posted on 10/02/2024

✓ Verified Purchase



Size: 54"

Felicia G.

Posted on 09/18/2024

✓ Verified Purchase



Size: 54"

Las C.

Posted on 08/29/2024

✓ Verified Purchase



Size: 54"

Matthew M.

Posted on 08/28/2024

✓ Verified Purchase



Size: 54"

Just received this product. Plugged it in and it would not freeze. After talking with customer service and speaking with warranty company for a BRAND new freezer I am being told the wrong digital thermostat was installed. This is setting my open up by atleast a week until it gets fixed.

We appreciate your review, Matthew. Our Customer Solutions team will remain in contact with you about this.

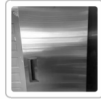
Clinic D.

Posted on 07/24/2024

✓ Verified Purchase

**Size:** 29" (17.3 cu. ft.)

love this freezer. easy to understand instruction manual. no problems staying at temperature. fits a large quantity of product. adjustable shelves and bright light on the interior.

**John M.**

Posted on 06/14/2024

✓ Verified Purchase

**Size:** 54"

Never use RL carriers again extremely rude and very un professional. If they are ever assigned to a delivery for me again I will not accept product and will return product.it was 2 days late and Came in dented driver said you already signed it's your problem now.i mean he was right there



0 out of 2 found this review helpful

We appreciate your review, John. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions**Bella C.**

Posted on 06/08/2024

✓ Verified Purchase

**Size:** 54"

I have purchased 6 different aventco cooler .and I'm very happy with it. Definitely recommended

Leisa C.

Posted on 06/04/2024

✓ Verified Purchase

**Size:** 39 1/2"

We haven't had it for very long but we are very happy with it. It is working great. It has plenty of space and shelving options.

0 out of 1 found this review helpful

Craig C.

Posted on 05/23/2024

✓ Verified Purchase

**Size:** 29" (17.3 cu. ft.)

Perfect for what we need!

Michael T.

Posted on 05/22/2024



✓ Verified Purchase

Size: 29" (23.06 cu. ft.)

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Item #: 178A49FHC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco A-49F-HC 54" Solid Door Reach-In Freezer

Item #178A49FHC



Technical Data

Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches

Features

- Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
- Features 2 self-closing and stay-open locking doors
- Includes 6 epoxy coated shelves with 88 lb. capacity each
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 1 2/7 hp

Certifications



5-15P



ETL, US



ETL Sanitation

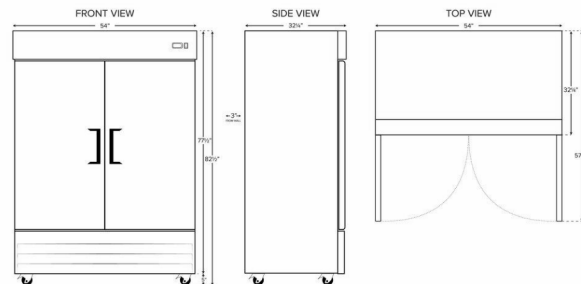


Energy Star Qualified

Technical Data

Interior Height	53 1/2 Inches
Amps	8.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	780 Watts
Access Type	Doors
BTU (LBP)	2614 BTU
Capacity	46.65 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Energy Star Qualified Magnetic Door Gaskets
Handle Material	Plastic
Hinge Location	Left Right
Horsepower	1 2/7 hp
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	25.5 Amps
Starting Wattage	2340 Watts
Temperature Range	-8 -- 1 Degrees F
Type	Freezers

Plan View





Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-49F-HC 54" solid door freezer, you receive performance you can depend on! A painted aluminum interior with a 304 stainless steel floor gives you increased durability, while (2) 430 stainless steel doors and exterior sides give it a sleek appearance. For convenience, 6 epoxy coated shelves feature shelf clips for customization when desired.

Designed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer boasts a bottom-mounted 1 2/7 hp compressor that Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include stay open doors with locks, automatic defrosting, and a digital temperature control with digital display. This item 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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WebstaurantStore > Refrigeration Equipment > Reach-In Refrigerators and Freezers > Reach-In Refrigerators > **Avantco A-49R-HC 54" Solid Door Reach-In Refrigerator**

Avantco A-49R-HC 54" Solid Door Reach-In Refrigerator

Item #: 178A49RHC

★★★★★ Read 20 reviews | 8 answered questions



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Style: Solid Door



Glass Door



Solid Door

Installation Services

Check if installation is currently available for your area. ?

[Enter ZIP Code >](#)



Quick Shipping

Usually ships in **1 business day** ?

Product Overview

- ✓ Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
- ✓ Features 2 self-closing and stay-open locking doors
- ✓ Includes 6 epoxy coated shelves with 88 lb. capacity each
- ✓ Digital temperature controller with automatic defrost function
- ✓ R-290 refrigerant; 115V; 1/4 hp

Quality Rating:

Better

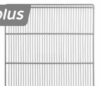
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Works With ?

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plus  VersaTile Remote WiFi-Enabled Walk-In / Refrigeration \$109.99/Each 1 Add to Cart	plus  Avantco 178SHELFA Coated Wire Shelf - 23 1/4" \$78.99/Each 1 Add to Cart	plus  Avantco 17817559 Adjustable Leg \$32.49/Each 1 Add to Cart	plus  Avantco 17817559LEG4 Adjustable Leg Set \$156.99/Set 1 Add to Cart
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Items You Might Like ?

plus  Avantco A-49F-HC 54" Solid Door Reach-In Freezer \$2,099.00/Each 1 Add to Cart	 MainStreet Equipment BMR-49-R 54" Solid \$1,519.00/Each 1 Add to Cart	plus  Avantco SS-2R-HC 54" Stainless Steel Solid Door Reach-In \$2,549.00/Each 1 Add to Cart	plus  Avantco SS-UC-72R-HC 72" Undercounter \$2,359.00/Each 1 Add to Cart
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Store fresh produce and ingredients in the Avantco A-49R-HC 54" two section solid door reach-in refrigerator.



Whether you're storing milk, eggs, vegetables, or freshly-made foods, the Avantco A-49R-HC is perfect for your restaurant, cafe, or bakery. This unit has a spacious cabinet with multiple adjustable shelves, a powerful refrigeration system, and environmentally-safe refrigerant. With this refrigerator, your ingredients and fully-prepared foods will stay safely out of the temperature danger zone.

**5-15P**

This unit comes with a NEMA 5-15P plug.

**ETL Sanitation**

This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

**ETL, US & Canada**

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States and Canada.

**Energy Star Qualified**

This item has been Energy Star Qualified by the US Environmental Protection Agency and the US Department of Energy, making it an energy-efficient product.

1/4 hp Compressor

The 1/4 hp compressor not only draws in cooler air for energy efficiency, but also raises the bottom shelf, so you don't have to bend as much during loading and unloading. It circulates 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. Also, this unit has an automatic defrost cycle, so your staff doesn't need to spend valuable time clearing out ice.



Corrosion-Resistant Shelves

These adjustable shelves are coated with plastic to help keep out moisture and resist corrosion and rusting. Each unit comes with 6 shelves and 24 shelf clips, allowing you to place your shelves exactly where you need them to accommodate your small or large food products.

Digital Temperature Control

Digital temperature control allows you to easily adjust the temperature of your refrigerator's cabinet within its 33 to 40 degree Fahrenheit range. The controller is preprogrammed to keep the unit in the safety zone (below 41 degrees) to avoid any issues with health inspectors. Plus, the unit will automatically defrost 4 times a day to keep food fresh and properly chilled. The clear LCD readout also helps keep track of the unit's temperature.



Door Locks

In order to keep your foods more secure overnight and after business



Self-Closing Doors

This doors are self-closing with a stay-open feature, giving your staff the

hours, this unit features door locks.

ability to more quickly and easily load your refrigerator when you get a delivery.

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.



Ask about this product

Ask

By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

Can I use this reach-in refrigerator to cool hot food? ^

No, reach-in refrigerators are intended for keeping cold food chilled, not chilling hot food. If you are looking for a unit to quickly chill hot food, check out our Avantco Refrigeration blast chillers.

Does Avantco warrant this item for use in a food truck? v

How do I correctly install the shelves into this unit? v

How do I remove my equipment from the pallet? v

I haven't heard of R-290, R-600a, R-513a, or R-448A refrigerant before. What is it? v

My unit was delivered, but I don't see any casters? v

What type of environment is best suited for this reach-in? v

Can this item fit through a standard height 80" doorway? v



Watch More Videos



Avantco Bottom-Mounted Reach-In Refrigerators and Freezers

Take your establishment to the next level with the Avantco's bottom-mounted reach-in refrigerators and freezers.

More Video Resources >

Transcript

Embed

Elevate your commercial kitchen with Avantco's bottom-mounted reach-in refrigerators and freezers. Equipped with LED lighting for easy visibility, their versatile shelf design can accommodate full-size food pans, making it easy to organize.

The A series features a painted aluminum interior and stainless steel exterior for a sleek look. For enhanced performance, upgrade to the A Plus series. These units feature a stainless steel exterior and interior. They come equipped with Avantco's A Plus Eco Mode that automatically adjusts to power-saving cycles during off hours.

Both the A and A Plus Series include epoxy-coated shelves that can hold up to 88 pounds of product.

The SS Series units are built to last, made entirely of stainless steel and are corrosion-resistant. They feature epoxy coated shelves that can hold up to 100 pounds each. With a perforated interior rear air duct, these units ensure improved airflow and efficient storage conditions.

Take your establishment to the next level with the Avantco's bottom-mounted reach-in refrigerators and freezers.

Compare to Other Products

	 ITEM #: 178A49RHC Avantco A-49R-HC 54" Solid Door Reach-In Refrigerator plus Free Shipping	 ITEM #: 447AP49R Avantco A Plus AP-49R 55 3/8" Stainless Steel Solid Door Reach-In Refrigerator plus Free Shipping	 ITEM #: 178SS2RHC Avantco SS-2R-HC 54" Stainless Steel Solid Door Reach-In Refrigerator plus Free Shipping	
PRICE	\$1,949.00/Each	\$2,249.00/Each	\$2,549.00/Each	
WIDTH	54 Inches	55 3/8 Inches	54 Inches	
INTERIOR WIDTH	49 3/8 Inches	50 1/4 Inches	49 3/8 Inches	
INTERIOR DEPTH	27 1/8 Inches	26 1/2 Inches	27 1/8 Inches	
INTERIOR HEIGHT	53 1/2 Inches	56 1/4 Inches	60 1/4 Inches	
CAPACITY	46.65 cu. ft.	49 cu. ft.	46.65 cu. ft.	
CONSTRUCTION	Stainless Steel and Aluminum	All Stainless Steel	All Stainless Steel	
DOOR TYPE	Solid	Solid	Solid	
HORSEPOWER	1/4 hp	1/3 hp	1/4 hp	
TEMPERATURE RANGE	33 - 40 Degrees F	32 - 38 Degrees F	33 - 40 Degrees F	

Overall Dimensions:

Width:	54 Inches
Depth:	32 1/4 Inches
Height:	82 1/2 Inches
Capacity:	46.65 cu. ft.

Interior Dimensions:

Width:	49 3/8 Inches
Depth:	27 1/8 Inches
Height:	53 1/2 Inches

Please check the [Compatibility](#) resource for information on items that work with this product.

This Item Ships via **Common Carrier**. For more information and tips to help your delivery go smoothly, click [here](#).

 **Attention CA Residents: Prop 65 Warning** >



Need Parts & Accessories?

Shop replacement parts and accessories for this item today!

[Find Parts for this Item](#)

Resources and Downloads



Specsheet



Manual



Warranty



Compatibility



Buying Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

Note: Avantco Refrigeration equipment with a labor warranty purchased prior to May 1st, 2024, is warranted for 1-year parts & labor / 5-year compressor. Any equipment installed outdoors, in a temporary structure, food truck, other mobile application, or in a residence or home-based business is covered by a 30-day replacement warranty through the place of purchase.

Resources

 [The Danger Zone: Following Food Safety Temperatures](#)

-  Top 10 Energy Conservation Tips for Restaurants
-  ENERGY STAR Appliances and Rebates
-  Proper Cold Food Storage
-  Commercial Refrigerator and Freezer Buying Guide
-  Avantco Refrigerators Troubleshooting Guide

Specs	
Quantity	1/Each
Shipping Weight	425 lb.
Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches
Interior Height	53 1/2 Inches
Amps	6.2 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	516 Watts
Access Type	Doors
BTU (LBP)	1,264 BTU
Capacity	46.65 cu. ft.
Capacity (per Shelf)	88 lb.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Energy Star Qualified Magnetic Door Gaskets Self-Closing Doors
Handle Material	Plastic
Hinge Location	Left Right
Horsepower	1/4 hp
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.

Refrigerant Type	R-290
Sections	2 Sections
Starting Amps	18.6 Amps
Starting Wattage	1,548 Watts
Temperature Range	33 - 40 Degrees F
Type	Refrigerators

Other Products from this Line

 plus ★★★★★ Avantco A-19R-HC 29" Solid Door Reach-In Refrigerator \$1,329.00/Each	 plus ★★★★★ Avantco A-23R-HC 29" Solid Door Reach-In Refrigerator \$1,359.00/Each	 plus ★★★★★ Avantco A-35R-HC 39 1/2" Solid Door Reach-In Refrigerator \$1,919.00/Each	 plus ★★★★★ Avantco A-12R-HC 25" Solid Door Reach-In Refrigerator \$1,299.00/Each	 plus ★★★★★ Avantco A-23R-G-HC 29" Glass Door Reach-In Refrigerator \$1,459.00/Each	
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Related Items

 Reach-In Refrigerators 557 Products	 Countertop Glass Door Refrigerators and Freezers 118 Products	 Shelves for Reach-In, Roll-In, and Roll-Through Refrigerators and Freezers 164 Products	 Merchandising Glass Door Refrigerators / Coolers 258 Products	 Commercial Combination Refrigerators / Freezers 61 Products	 Refrigerator Thermometers 163 Products
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Customer Reviews

3.5

★★★★★

20 Customer Reviews

5★

10

4★

3

3★

0

2★

1

1★

6

✦ Customers Say

Customers appreciate the refrigerator's spaciousness and modern design, but report mixed experiences with its durability and customer service. Many faced issues with the unit maintaining temperature shortly after purchase, and found the warranty support lacking. Delivery experiences also varied, with some noting packaging effectiveness.

company delivery warranty great need refrigerator money bottom business call

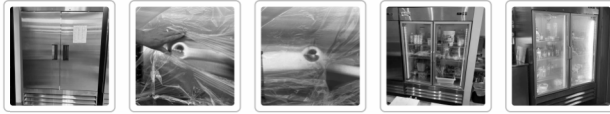
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Showing 20 of 20 reviews

Aria R. from Aria Restaurant

Posted on 03/12/2023

Verified Purchase

**Style:** Glass Door

i bought this refrigerator on 02/18/2022 and after a year having problems with it. it gets a lot of water on the bottom and i contacted webstaurant customer service and she told me the warranty passed and you need to contact other service company to service it and you bought something on lower price. i paid for it and i could get other brands like everest with 5 years warranty.

12 out of 13 found this review helpful

We appreciate your review, Aria Restaurant. We wish this product would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions**Denise Y. from Yates Management LLC**

Posted on 08/18/2022

Verified Purchase

**Style:** Glass Door

Five Stars for ease of the ordering process, competitive pricing, on-time professional delivery, and of coarse, this high quality beautiful refrigerator. Its got a simple design that's surprisingly rugged. It comes packaged in multiple layers of plastic wrap, styrofoam, industrial cardboard, and a wooded crate at the bottom for added protection of the castors. I believe that it would have to fall off the truck to get damaged because of how much protective packaging they encased it in. There is a lot of trash to throw away after unpacking it. Here's what you need to know... 1. Delivered via LTL semi-truck. You need to specify if you need the tailgate for delivery. 2. It comes on a wood pallet, so you'll need to tip it slightly to remove the pallet from underneath. 3. Unscrew the wooden crate from the bottom of the fridge to remove the crate. 4. Casters come attached and ready to roll. 5. **Read More** ›

10 out of 10 found this review helpful

Cordell C.

Posted on 04/07/2025

Verified Purchase

**Style:** Solid Door

We purchased 2 of these units and started having issues 6 months later with it not keeping temp. We called the warranty company and it's a phone tag game they play. We filed the claim after getting someone to finally communicate with us after 2 days then we were giving the excuse that someone would contact us back and it's been 2 weeks. We're running a daily business and once we made the call and file a claim on the product that they sold us a 3 year warranty why don't they have the serial number? They took our money why didn't the information that was sold to us get transferred to them? Another misleading opportunity for them to get you off the phone to prolong the situation. We still have no phone call back and our frig still isn't keeping temp because the warranty company has not honored their agreement. Purchase additional warranty at your own risk.

3 out of 3 found this review helpful

Thank you for your review, Cordell! We would like to gather more information about your experience with this refrigerator. A Customer Solutions Representative will contact you soon.

WebstaurantStore Customer Solutions

Michael A. from Mary

Posted on 01/13/2021

✓ Verified Purchase

★★★★★

Style: Glass Door

Took a chance on this Avantco fridge and so incredibly happy we did! Very sleek and modern, large capacity, and exceeded expectations in terms of performance.

2 out of 2 found this review helpful

Teak D.

Posted on 01/10/2026

✓ Verified Purchase

★★★★★

Style: Glass Door

just like everyone else on here, ours broke down after 2 months of use. wont keep temp and fan wont spin. tried avantco, it says to call webstaurant. Called webstaurant, they said they only take calls mon thru friday. we spend a lot of money here, hopefully someone can fix this. we lost all of our meat and perishables that were prepped as well. SMH

1 out of 1 found this review helpful

Thank you for your review! We would like to gather more information about your experience with this refrigerator. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Joseph I.

Posted on 09/13/2025

✓ Verified Purchase

★★★★★

Style: Glass Door

Very well made and just what we needed! Shipping inconvenient had to hire movers to get it installed.

1 out of 1 found this review helpful

William B.

Posted on 08/24/2025

✓ Verified Purchase

★★★★★

Style: Solid Door

If this had lasted a couple years before problems I may have given in 2 stars.... maybe. But, I have had this less than 2 months, and the evaporator fan broke already. Lost all my perishables.

1 out of 1 found this review helpful

Thank you for your review, William! A Customer Solutions Representative will remain in touch with you on this refrigerator. Please reach out with any questions!

WebstaurantStore Customer Solutions

Franklin C.

★★★★★

Posted on 07/30/2025

✔ Verified Purchase

Style: Solid Door

Piece of junk. Didn't work out of the box. Won't cool. They want me to file a claim instead of helping me. This company doesn't take care of their customers. Once they get your money they and you down the road. I'm beyond disappointed.

1 out of 1 found this review helpful

Thank you for your review, Franklin! A Customer Solutions Representative will remain in touch with you on this refrigerator. Please reach out with any questions!

WebstaurantStore Customer Solutions

Jay B.

Posted on 07/12/2024

✔ Verified Purchase

★★★★★

Style: Solid Door

Fridge is great. Tracking did not work. Requested notice of delivery. This did not happen. It was delivered to my TN location in the middle of lunch. Tracking still showed it was in KY. Had to un box it and deal with installation at lunchtime. Not ideal, with no notice at all too.

1 out of 1 found this review helpful

Debra N.

Posted on 11/24/2025

✔ Verified Purchase

★★★★★

Style: Solid Door

I really like the looks and quality of this product. The Advantco brand seems like a very good company. I am using the product for our baker area. Keeps things cold and runs smoothly.



Bryan M.

Posted on 07/14/2025

✔ Verified Purchase

★★★★★

Style: Solid Door

BROKE DOWN IN ONE YEAR

Thank you for your review, Bryan! Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Gloria N.

Posted on 05/23/2025

✔ Verified Purchase

★★★★★

Style: Solid Door

John B.

Posted on 10/29/2024

✔ Verified Purchase

★★★★★

Style: Solid Door

I've owned this for less than a month new business started set temperature to 33° climbs to 42 and it stays a constant 38° inside the refrigerator even though it's set for

33 degrees

0 out of 2 found this review helpful

Thank you for your review, John! We would like to gather more information about your experience with this refrigerator. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Keith L.

Posted on 08/30/2024

✓ Verified Purchase

★★★★★

Style: Solid Door

No damage from the delivery, packaged well, and all the parts were there, and works !!

Dawna W.

Posted on 07/15/2024

✓ Verified Purchase

★★★★★

Style: Solid Door

The refrigerator works great and is good size for our needs! Was delivered with a damaged door though.



Thank you for your review, Dawna! We would like to gather more information about your experience with this refrigerator. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

John M.

Posted on 06/14/2024

✓ Verified Purchase

★★★★★

Style: Solid Door

Dayton freight were great very professional.

Farouk G.

Posted on 09/24/2023

✓ Verified Purchase

★★★★★

Style: Glass Door

Lots of space in this large refrigerator. We use it to keep all of our produce in. I like that it has a light around the doors . Lots of shelving .



Keith S.

Posted on 09/18/2023

✓ Verified Purchase

★★★★★

Style: Glass Door

Purchase and delivery went smoothly, trucking company delayed the delivery date by 4 days which annoyed me. But webstaurante was great to work with.

**David J.**

Posted on 08/31/2023

Verified Purchase

**Style:** Glass Door**June B.**

Posted on 07/08/2023

Verified Purchase

**Style:** Glass Door

The refrigerator was awesome the delivery was excellent the folks this business are friendly great to work with awesome staff

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What are you looking for?

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WebrestaurantStore > Restaurant Equipment > Commercial Shelving > Wall Mount Shelving > **Regency 16 Gauge Stainless Steel 18" x 48" Heavy Duty Wall Shelf**



Regency 16 Gauge Stainless Steel 18" x 48" Heavy Duty Wall Shelf

Item #: 600WS1848HD

★★★★★ Read 29 reviews | 2 answered questions

Provide 4



View in 3D

Ships free with **plus** Free Shipping

Only
\$106.99/Each

1

Add to Cart

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Size: 18" x 48"

18" x 120"

18" x 24"

18" x 30"

18" x 36"

18" x 48"

18" x 60"

18" x 72"

18" x 84"

18" x 96"

Style: 16 Gauge (Heavy Duty)

16 Gauge (Heavy Duty)

18 Gauge



Quick Shipping

Usually ships in **1 business day** ?

Product Overview

- ✓ 16 gauge stainless steel
- ✓ Mounts directly to wall (mounting hardware sold separately)
- ✓ 385 lb. capacity; heavy-duty construction
- ✓ Makes the most of unused wall space
- ✓ Easy to clean with no sharp edges

UPC Code:

400011260798

Items You Might Like ?

plus  Regency 16 Gauge Stainless Steel 15" x 48" Heavy-Duty \$98.99/Each 1 Add to Cart	plus  Regency 16 Gauge Stainless Steel 12" x 48" Heavy Duty \$74.49/Each 1 Add to Cart	plus  Regency 12" x 48" 18 Gauge Stainless Steel Solid Wall \$78.99/Each 1 Add to Cart	plus  Regency 21" Wall Mounted Slanted Rack Shelf \$112.49/Each 1 Add to Cart
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This Regency stainless steel heavy-duty wall shelf adds vertical storage space to your kitchen.



Keep food, dishes, or other small items from cluttering your work area with the Regency stainless steel heavy-duty wall shelf. Made with durable materials, this shelf is designed for use in the busiest restaurant, cafeteria, or other foodservice establishment. Because the support brackets attach directly to the walls, you can keep all your most used items within easy reach without taking up valuable counter space.



NSF Certified

This item is certified by NSF to applicable standards.

Durable Construction

To ensure this shelf can stand up to use in your busy establishment, it's made with 16 gauge 430 stainless steel with a #4 finish for durability and corrosion resistance. The solid welded corners and support brackets have the same finish for consistency.



Optimal Support

This shelf comes with support brackets, so you can rest assured that it will remain in place. This design gives you a high weight capacity to hold all your spices, small kitchen appliances, cleaning supplies, or ingredients. These brackets attach easily to the walls using the appropriate installation hardware (hardware sold separately).



Safe Design

All the raw edges are ground smooth, getting rid of any sharp or jagged lines to keep your staff members safe.



Easy to Clean

To keep your facility clean and sanitary, this stainless steel shelf is easy to clean and resists corrosion.

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.



Ask about this product



By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

Does this wall-mounted product come with installation hardware?



Hardware is not included with this item and should be sourced locally, as the necessary installation components can vary based on the material of the surface that the product will be mounted to (drywall, brick, concrete, plaster, etc.).

Where can I purchase compatible mounting hardware?





Watch More Videos



Regency Stainless Steel Wall Shelves

Add more storage space to your area with Regency's line of stainless steel wall shelves.

[More Video Resources >](#)

Transcript

Embed

Free up space with the Regency heavy-duty wall shelf.

These shelves are available in either 18 by 48 inches or 18 by 72 inches and are made of 16-gauge stainless steel.

Depending on the model, they can hold either 385 or 450 pounds and include three support brackets.

Their corners are solid-welded and polished to a matching finish. All edges are rounded and smooth to help prevent injury.

Add more storage space to your area with Regency's line of stainless steel wall shelves.

Overall Dimensions:

Length: 48 Inches

Width: 18 Inches

Height: 14 9/16 Inches

 **Attention CA Residents: Prop 65 Warning >**



Need Parts & Accessories?

Shop replacement parts and accessories for this item today!

[Find Parts for this Item](#)

Resources and Downloads



Specsheet



Warranty



Care & Use Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

[How to Clean Stainless Steel](#)

Specs

Quantity	1/Each
Shipping Weight	23.81 lb.
Length	48 Inches
Width	18 Inches
Height	14 9/16 Inches
Backsplash Height	1 1/2 Inches
Backsplash	With Backsplash
Capacity	385 lb.
Color	Silver
Features	NSF Certified
Gauge	16 Gauge
Material	Stainless Steel
Style	Solid
Type	Wall Shelves

Related Items

Wall Mount Shelving	Industrial Steel Shelving	Beer Shelving	Stainless Steel Wall Mount Work Tables	Regency Shelving	Shelving Cart
404 Products	143 Products	58 Products	49 Products	1001 Products	932 Products

Customer Reviews

4.2 ★★★★★ 29 Customer Reviews	5 ★ 18 4 ★ 5 3 ★ 2 2 ★ 1 1 ★ 3
--	---

Customers Say

Customers generally find these shelves sturdy and easy to install, suitable for various storage needs in kitchens and other spaces. Some report issues with shipping damage and occasional misfitting components. Overall, the shelves are appreciated for their durability and functionality.

shelf easy kitchen clean shelves sturdy great extra nice support

This AI-generated summary was created from real customer reviews

Leave a review of this product!

Customers can receive promotional credit when they post reviews.

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Customer Photos & Videos



Sort By

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Showing 29 of 29 reviews

Thomas W.

Posted on 10/24/2024

Verified Purchase



Size: 18" x 36"
Style: 16 Gauge (Heavy Duty)

Defective welds on the threads of the 18x36" shelves. I bought 3, at least one thread stud on each shelf broke off before the nut even got tight, so it's certainly not an overtorque situation. I was sent 3 replacements and THE EXACT SAME THING HAPPENED ON ALL 3 REPLACEMENTS. I would avoid the 18x36 version of this shelf, all other sizes I have received have been fine.

1 out of 1 found this review helpful

Thank you for your review, Thomas! Our Customer Solutions team has been in contact with you - if you have any further questions or concerns on this order, we are happy to assist!

WebstaurantStore Customer Solutions

Larry B.

Posted on 03/21/2018

Verified Purchase



Size: 18" x 96"
Style: 16 Gauge (Heavy Duty)

My only negative was the shipping method. Since the product is so long, it must of been a nightmare for the delivery driver. The shelf was delivered bent in several spots.



1 out of 1 found this review helpful

Thank you for your feedback! We are sorry your Regency 16 Gauge Stainless Steel 18 inch x 96 inch Heavy Duty Wall Shelf was damaged. Corrective action has been taken and a Customer Solutions Representative has credited your account!

WebstaurantStore Customer Solutions

Elizabeth W.
from **Crispian Bakery**

Posted on 08/10/2015

✓ Verified Purchase

★★★★★

Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

This is a nice, sturdy shelf, good for general storage. My only problem with the shelf is that the brackets (which do come unattached to the shelf, fortunately) are meant to be a certain width apart, which didn't correspond to the studs in our wall; we had to drill more holes in the shelf so that we could have the brackets align. If I were to do it again, I'd find out how far apart the studs are, and buy a shelf accordingly.

1 out of 1 found this review helpful

Vanessa A. from **Fit Fuel**

Posted on 05/30/2015

✓ Verified Purchase

★★★★★

Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

For the most part these are great shelves. The only issues we had was when we were assembly it. We received one shelf with stripped screws. But webstaurant was able to re-order a shelf at no extra charge which we appreciated. When we received the new shelf the side panels were bent...this could've been an issue with shipping and not Webstaurant but we didn't want to go through another ordeal of getting a new shelf so we bended the panels as much as we could to its original position. Installing onto the wall was not too hard...just make sure you have at least one extra person helping you to get the leveling right. The shelves itself are nice. And can hold plenty of things.

1 out of 1 found this review helpful

Arturo A.

Posted on 01/05/2026

✓ Verified Purchase

★★★★★

Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

g

Patrick L.

Posted on 11/28/2025

✓ Verified Purchase

★★★★★

Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

Was damaged and missing support bracket. Watch orders from here every Shelf I've orders has had damage.

Thank you for your review, Patrick! We would like to gather more information about your experience with this wall shelf. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Corey B.

Posted on 11/04/2025

✓ Verified Purchase

★★★★★

Size: 18" x 36"

Style: 16 Gauge (Heavy Duty)

They cant even send the correct brackets for the 18" depth shelves. Argued with the support chat for a half hour as they are not smart enough to realize they sent the wrong bracket that needs to line up with the slotted holes. I ordered some other lengths in the same depth and upon opening up the 36" shelf they sent brackets that were made for an 12" depth instead of the 18". I was confused until i opened up the 18x60 with the same depth and it fit perfectly on the 36x18.



Thank you for your review, Corey! We would like to gather more information about your experience with this shelf. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Troy R.

Posted on 10/08/2025

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

Shelf could use one extra support bracket in the center. We will have to come up with a solution. We have analytical scales on the shelf and if there is a little extra weight in the center then it bows and the analytical scales are no longer level and can read incorrectly. One shelf had a cracked weld in the corner. Otherwise, for the price it works ok for our needs.

Thank you for your review, Troy! We would like to gather more information about your experience with this wall shelf. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Yong H.

Posted on 09/20/2025

✓ Verified Purchase



Size: 18" x 84"

Style: 16 Gauge (Heavy Duty)

Good quality. The sheet metal is actually pretty thick.



517 M.

Posted on 03/12/2024

✓ Verified Purchase



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

The shelf fit perfect in my conession trailer. It is sturdy as well along with a great price.

Kelly P.

Posted on 08/26/2023



Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

I have bought 4 of these for my kitchen. Love it. It looks great. Very clean and it fits perfect in my kitchen. I'm able to organize ally stuff on the shelves. I would buy this again 100%

Greg S. from Sunrise Cafe Of Denver

Posted on 04/28/2020

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

We purchased this shelf for our coffee mugs, looks great and very durable, it was easy to install and will be purchasing more of these



April L.

Posted on 06/22/2019



Size: 18" x 24"

Style: 16 Gauge (Heavy Duty)

This is an excellent high quality stainless steel heavy duty wall shelf. I have this mounted above my prep tables to keep extra kitchen gear on and it is amazing.

Justin H. from Jim's Market

Posted on 06/10/2019



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

Easy to clean and stores a lot of kitchen equipment neat and out of the way of valuable prep space. Highly recommend looking into this type of shelving.

Aaron K.

Posted on 05/18/2019



Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

I really like this stainless steel shelf. It has a very nice clean look. It is very strong and easy to clean. It was also easy to assemble and install.

Kimberlee M. from KRN Enterprise, LLC

Posted on 12/23/2018

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

It is a very sturdy and durable shelves. Very easy to mount. Great first stacking boxes toppings or other products. Very easy to clean and shine up

Chef D. from Darrell'S Devils Food Llc

Posted on 12/22/2018

✓ Verified Purchase



Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

Add a ton of space to my cake and decoration station. I put in the wide 18 in ch on top and the 12 inch on the lower spot

Sanford from **SANFORD Media Group**

Posted on 12/27/2017



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

Very sturdy and strong shelf to declutter worktables and floors. It has a nice steel top, which can be easily wiped down, and has a nice look as well.

Kristy P. from **Fernando's Italian & American Cuisine**

Posted on 12/03/2017

✓ Verified Purchase



Size: 18" x 36"

Style: 16 Gauge (Heavy Duty)

These shelves are wonderful. They are sturdy and hold quite a bit. We bought many sizes for different areas of our kitchen. We would recommend them for any restaurant needing shelf space.

Michael P. from **MC Union Restaurants, Inc Stack Southern Bistro**

Posted on 10/07/2017

✓ Verified Purchase



Size: 18" x 84"

Style: 16 Gauge (Heavy Duty)

A great quality, heavy duty, and durable stainless shelf perfect for any restaurant kitchen. These are essential for easy to clean storage shelves. For a fraction of the price of usual suppliers.

Jonathan P.

Posted on 09/04/2017



Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

The perfect size shelf for our kitchen that holds our toaster, blender, and other small appliances. The shelf is very well made and easy to hang.

Angela M.

Posted on 07/09/2017

✓ Verified Purchase



Size: 18" x 24"

Style: 16 Gauge (Heavy Duty)

We have several of these in the kitchen. They are sturdy and clean well. The corners are slightly rounded, which keeps us from getting scraped by them. Will order again.

Lauren S. from **Neptunes' Brewery**

Posted on 03/13/2017

✓ Verified Purchase



Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

Great shelf, very easy to clean by wiping down. Very easy to install and holds up. We have the 18 gauge version of the shelf that we use for our heavy dishes, and this 16 gauge shelf holds the lighter stuff.

Shaun R. from **Hurricane Concessions & Rentals, LLC**

Posted on 03/07/2017

✓ Verified Purchase



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

The Regency 96" Long Stainless Steel Shelf is very Heavy Duty and built well. It is very easy to mount and can easily be hung in most areas of the kitchen. Many of our

customers prefer them hung above the cooking line for their fried foods to be put into a warming pan coming out of the fryer.

Lee D. from Lee's

Posted on 03/02/2017

✓ Verified Purchase

★★★★★

Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

out of every thing that i have ordered through your store I am most disappointed with this shelf, It does not have enough support. should have had some kind of support in the middle of this shelf, and where the 2 sides are not welded to hold as support and just screwed on the end. they tend to bow, I only have 2 small microwaves on this shelf and it does not look to sturdy. this may have worked good if only needed to hold up stereofoam. I am gonna have to try and have someone make me some extra supports to help hold this up and take some pressure off of the 2 sides.

We appreciate your review, Lee. We wish this Regency wall shelf would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

**Jacquelyn J.
from Harmony Meadows,
LLC**

Posted on 12/22/2016

✓ Verified Purchase

★★★★★

Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

I love this shelf. It was easy to install, but it would have been even easier had the manufacturer taken into consideration where studs in walls typically are located. It arrived packaged nice and efficiently. It seems very sturdy.

**Jennie H. from Jennie's
Cake Creations**

Posted on 05/13/2016

★★★★★

Size: 18" x 84"

Style: 16 Gauge (Heavy Duty)

I needed a storage shelf in my cake kitchen to keep my airbrush machine as well as saran wrap and a few other items. This shelf is very heavy duty and durable, and was easy to install. It has held up perfectly the past 6 years, and I would purchase again if needed.

0 out of 1 found this review helpful

Luciana T.

Posted on 08/26/2015

✓ Verified Purchase

★★★★★

Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

This arrived bent up in the middle so it was a pain to put up. Once the dent was dinged out, this is a great sturdy shelf. Holds a lot of weight.



**James S. from Mill City
Dairy Bar**

Posted on 04/20/2015

✓ Verified Purchase

★★★★★

Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

These shelves are perfect for replacing wire shelving. I needed shelving that is durable but easy to clean quickly. In my opinion, wire shelves have their place in food storage rooms. If your looking for something that wipes clean with one swipe in a kitchen and hate trying to get sticky grease from in-between wire shelving units, this will serve you well. We installed ours in the kitchen near the ceiling, around the perimeter of the room to store large items that we need to reach quickly such as cases of ice cream cones. Yes they are more expensive but it will pay for itself by lowering your frustration level and employees time cleaning.

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WebstaurantStore > Restaurant Equipment > Commercial Work Tables and Stations > Stainless Steel Work Tables with Undershelf > Regency 24" x 60" 16-Gauge 304 Stainless Steel Commercial Work Table with Undershelf

Regency 24" x 60" 16-Gauge 304 Stainless Steel Commercial Work Table with Undershelf

Item #: 600TS2460S

★★★★★ Read 85 reviews | 6 answered questions

[View in 3D](#)

Ships free with **plus**

Regularly
\$269.99/Each

Plus Member Price
\$235.99/Each
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1

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Length: 60"

24"

30"

36"

48"

60"

72"

84"

96"

108"

120"

Configuration: Undershelf



Open Base



Undershelf

Style: Without Casters

With Casters

Without Casters

Gauge: 16 Gauge

14 Gauge

16 Gauge

Feature: Without Backsplash

With 4" Backsplash

Without Backsplash



Quick Shipping

Usually ships in **1 business day** ?

Product Overview

- ✓ 16-gauge type 304 stainless steel top offers greater corrosion-resistance than type 430
- ✓ 18-gauge type 430 stainless steel adjustable undershelf
- ✓ 1 5/8" stainless steel legs with adjustable feet
- ✓ Top shelf holds approximately 580 lb.
- ✓ Undershelf holds approximately 360 lb.

Quality Rating:

Better

UPC Code:

600ts2460s

REGENCY[™]
Tables and Sinks

View all Regency Tables & Sinks Stainless
Steel Work Tables with Undershelf

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Items You Might Like ?

  Regency 24" x 60" All 18-Gauge 430 Stainless Steel \$205.99/Each 1 Add to Cart	  Regency 24" x 60" 18-Gauge 304 Stainless Steel \$187.99/Each 1 Add to Cart	  Regency 30" x 60" 16-Gauge 304 Stainless Steel \$309.99/Each 1 Add to Cart	  Regency 24" x 60" 18-Gauge 304 Stainless Steel \$263.99/Each 1 Add to Cart
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Increase your counter space with this Regency 24" x 60"
commercial work table with undershelf!



Utilize the space in your kitchen with this dependable 24" x 60" 16-gauge, 304-series stainless steel commercial work table from Regency Tables and Sinks. This unit not only provides plenty of room on its work surface, but also offers an 18-gauge, 430-series stainless steel undershelf to supply much needed space for food preparation, storing supplies, and other tasks within your business.



NSF Certified

This item is certified by NSF to applicable standards.



"This is a great work table from Regency. The fabrication and the welds on the 304 stainless steel are perfect, and the price from WebstaurantStore makes this an absolute bargain."

[Read More Reviews](#)

Durable Construction

This work table's top shelf is made of 16-gauge type 304 stainless steel, while the undershelf is constructed from 18-gauge 430 stainless steel for a long-lasting, dependable service life. Plus, the top shelf boasts a weight capacity of approximately 580 lb., yet is lightweight enough to easily maneuver around your kitchen.



Stainless Steel Undershelf

An accessible undershelf is provided below the main work table to add extra room for storing ingredients or small appliances as needed. In addition, this stainless steel shelf is conveniently adjustable to better suit your needs and boasts a weight capacity of approximately 360 lb.!



Sturdy Legs

Mounted on 4 strong, 1 5/8" stainless steel legs, this unit will be sure to remain upright and secure.



Adjustable Feet

Attached to the legs are the adjustable metal bullet feet, which provide up to 1" of adjustability and ample support for the unit.



Easy to Clean

The smooth, corrosion resistant material is super easy to clean, so your staff can focus their energy on other tasks at the end of the workday!



Simple Installation

Thanks to the included allen wrench and set screws, this unit requires little effort to assemble, allowing you to begin using it as soon as possible!

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.



Ask about this product

Ask

By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

Can I put equipment on my work table? ^

Please refer to the "top capacity" listed in the specs table before placing any equipment on the work table. Do not put equipment on the table that exceeds the weight capacity. Keep in mind that this table is designed to hold an evenly distributed load—a single heavy piece of equipment may be too much for the table, even if it does not exceed the unit's top capacity.

Can I use this work table without the undershelf? v

Does the overall height of the legs include the adjustable feet? v

What does the gauge of this product mean? v

What is the lead time to customize this table / stand? v

What's the difference between 304 and 430 stainless steel? v



Watch More Videos



Regency Table Accessories

Regency table accessories help to keep workspaces organized, maximizing efficiency and convenience! Watch this video to learn more about these accessories.

More Video Resources >

Transcript Embed

Regency offers a variety of table accessories to help declutter your workspace!

Regency's overselves and underselves attach to your work table for convenient added storage. Coming in a variety of sizes to fit your table, the adjustable underselves allow you to move them to your desired height. You can even add multiple underselves for more storage.

The overselves come in a single or double deck design, letting you control your shelf space. These shelves are easy to install, and keep your spices, towels, bowls, and containers within arm's reach.

You can also add a stainless steel drawer to your work table to store your most used tools. The drawers come in fifteen or twenty inch lengths, and feature a durable design. They have ball-bearing slides for smooth use, and are even safe to stack up to two or three drawers high!

The pot rack and bun pan rack allow you to save space and keep items out of the way. Regency offers an overself-mounted pot rack as well as a leg-mounted pot rack. Each rack comes with six double prong hooks to hold pots in place.

The aluminum bun pan rack fits on thirty and thirty six inch wide work tables, and has a six pan capacity. This rack is great for kitchens that could use added pan storage, without the need for a full-size pan rack. It features a durable aluminum construction with six sets of slides to hold sheet pans three inches apart. For improved mobility, Regency offers a variety of casters. Additionally, WebstaurantStore provides a custom cut-down service to tailor table height to your needs. After selecting table, height, and casters, we will correctly cut the table legs. No matter how busy your kitchen may be, you can rely on accessories from Regency to help keep your work tables organized!

Compare to Other Products

	 ITEM #: 600TS2460S Regency 24" x 60" 16-Gauge 304 Stainless Steel Commercial Work Table with Underself plus	 ITEM #: 600T2460G Regency 24" x 60" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Underself plus	 ITEM #: 600TA2460S Regency 24" x 60" All 18-Gauge 430 Stainless Steel Commercial Work Table with Underself plus	Regen Stainle Table
PRICE	\$269.99/Each	\$187.99/Each	\$205.99/Each	

BACKSPLASH	Without Backsplash	Without Backsplash	Without Backsplash	V
FEATURES	Customizable Height	Customizable Height	Customizable Height	C
GAUGE	16 Gauge	18 Gauge	18 Gauge	
SIZE	24" x 60"	24" x 60"	24" x 60"	
TOP CAPACITY	580 lb.	480 lb.	480 lb.	
UNDERSHELF CAPACITY	360 lb.	360 lb.	360 lb.	
UNDERSHELF CONSTRUCTION	Stainless Steel	Galvanized Steel	Stainless Steel	
USAGE	Standard Duty	Light Duty	Light Duty	

Overall Dimensions:

Length:	24 Inches
Width:	60 Inches
Height:	34 Inches

Shelf Capacity:

Top Shelf:	580 lb.
Undershelf:	360 lb.

Please check the [Compatibility](#) resource for information on items that work with this product.

 **Attention CA Residents: Prop 65 Warning** >



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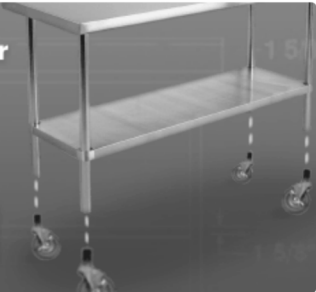
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Customize Your Table Height

Add casters and modify leg height to fit your needs.

Customize





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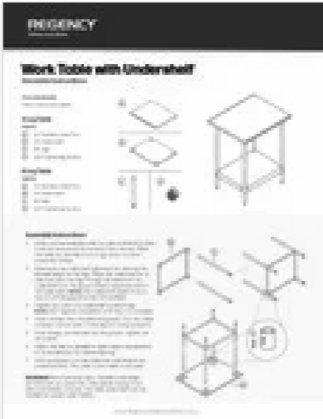
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Resources and Downloads



Specsheet



Instructions



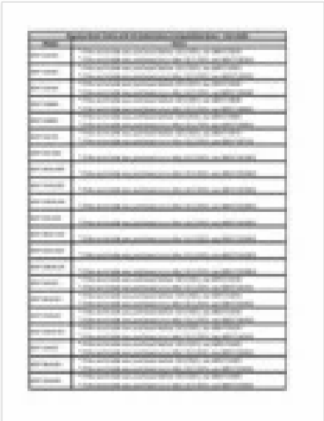
Warranty



Care & Use Guide



Spanish Instructions



Compatibility



Buying Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

-  [How to Install Casters on a Work Table](#)
-  [How to Clean Stainless Steel](#)
-  [Commercial Kitchen Work Table Guide](#)

Specs	
Quantity	1/Each
Shipping Weight	72.06 lb.
Length	60 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash

Base Style	Undershelf
Features	Customizable Height NSF Certified With Undershelf
Gauge	16 Gauge
Leg Construction	Stainless Steel
Number of Legs	4 Legs
Size	24" x 60"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	580 lb.
Type	Work Tables
Undershelf Capacity	360 lb.
Undershelf Construction	Stainless Steel
Usage	Standard Duty

4 Compatible Models ?

Regency Tables & Sinks 600TE2460DD
Regency Tables & Sinks 600TE2460DS
Regency Tables & Sinks 600TE2460SD
Regency Tables & Sinks 600TE2460SS

Related Items



Stainless Steel Work
Tables with
Undershelf

2248 Products



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Commercial Work
Tables

672 Products



Stainless Steel Wall
Mount Work Tables

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Table Tops

564 Products



Folding Tables

217 Products



Restau
Equipm

16 Cate

Customer Reviews

4.8

★★★★★

85 Customer Reviews

5 ★

70

4 ★

11

3 ★

2

2 ★

2

1 ★

0

✦ Customers Say

This stainless steel work table is praised for its sturdiness, easy assembly, and clean finish. Customers appreciate the adjustable undershelf and the table's ability to accommodate heavy equipment. Some report minor shipping damage and alignment issues during assembly. Overall, it is considered a good value for its price.

table great stainless shelf tables easy price sturdy kitchen regency

This AI-generated summary was created from real customer reviews

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Dennis E.

Posted on 09/27/2016

✓ Verified Purchase



Length: 48"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

Order was shipped and received promptly. Problem was when I opened the box and pulled out the panels their was a medium size dent on the corner on the lower shelf. This dent was due to a round circle mark from the bottom side of the shelf in a three inch diameter circle. Protective tape on top side looked good. Pulled the top shelf out and immediately saw two dents about one third the way down the table. Both dents was about one and a half inches long and their was no visible dent marks in protective tape on top.. I know you get what you pay for but I would not complain if I put the dents in. Would not recommend this table unless you are going to cover the top.

3 out of 4 found this review helpful

Thank you for the review, Dennis! We're sorry that the work table you received had a few dents. A Customer Solutions Representative will be in touch with you shortly about this.

WebstaurantStore Customer Solutions

Ridgely S. from RS, AB

Posted on 02/14/2022

✓ Verified Purchase



Length: 60"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

Arrived in perfect condition, just what I asked for. Love how tall the levelling feet are; they allow you to get the table to a maximum height. Wish the tables were closer to countertop height but the feet will get you up to 34" without feeling flimsy or wobbly. Helps to have two, side by side and pushed against a wall for optimal sturdiness. The instructions are a little bewildering. They ask you to slide the undershelf down over the positioned legs. However, assembled upside down as it is, the legs have a curved segment where they join the feet. This makes it impossible for the undershelf to fit onto the legs from this direction. I had to remove the legs, then stack the undershelf

on top of the tabletop, line up each leg space, place each leg through both holes, secure the set screws inside the table top, **Read More** ›

2 out of 2 found this review helpful

Clayton D.

Posted on 09/22/2021

✓ Verified Purchase



Length: 36"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

This is a good quality work table we have had it installed in our food truck for approximately a year it was easy to assemble. it is good and sturdy the stainless steel is quality it does not rust even where we had to drill a hole to pass a conduit through it for the fire suppression.



2 out of 2 found this review helpful

Tyler G.

Posted on 12/21/2016

✓ Verified Purchase



Length: 60"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

Unlike some reviews I have seen, my table arrived in great condition and had no dents to the work surface. Overall I am extremely pleased with the table and glad I went for the 16 gauge over the 18. The table has not dented or warped even after pounding out many pork cutlets. The only thing I wish was better was that it was a bit more stable. I suspect the narrow feet may be the culprit and am curious to see if I can improve this at all. Overall I would definitely recommend this table to anyone looking for more counterspace in their kitchen.



2 out of 2 found this review helpful

David K.

Posted on 08/18/2024

✓ Verified Purchase



Length: 36"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

Excellent quality. Was exactly as described. No rustable parts which was why I picked it. Fast shipping and a great price.



1 out of 1 found this review helpful

Sean B.

Posted on 04/20/2024

✓ Verified Purchase



Length: 48"

Configuration: Undershelf

Style: Without Casters
Gauge: 16 Gauge
Feature: Without Backsplash

Stud and give all the space you need I bought extra shelf for more space



1 out of 1 found this review helpful

Randal D.

Posted on 04/03/2024

✓ Verified Purchase

★★★★★

Length: 30"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

I would recommend getting the regular 33" cart (table with 28" legs and casters) because I wanted 36" to match an island and pontied the cut-down. If you can't get your "customised" table you ordered - all of it, just buy the regular cart/table with casters included. It also assembled pretty poorly. These rails the leg collars fit into are not precision located so, yes, I assembled it with aid of a rubber mallet, but even with the slop in these collars/sockets - they absolutely did not line up properly. You tend to get what you pay for, except for the adjustable feet. I guess I left a tip... What I got was 36-1/2" tall and was shorted my 4 adjustable feet. I ordered a table with feet, the reduction and 4 casters. Where are my feet? I'll trade you my 4 - 1/2" extra tall "bonus" length for my missing feet.

1 out of 1 found this review helpful

We appreciate your review, Randal. We wish this table would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

Ayanna I.

Posted on 10/24/2020

✓ Verified Purchase

★★★★★

Length: 60"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

This work table changed the entire look and feel of my kitchen and gave me some extra storage space...and I LOVE IT!!! Easy to assemble, sturdy, and nice to look at!



1 out of 1 found this review helpful

Dominie L.

Posted on 08/12/2020

✓ Verified Purchase

★★★★★

Length: 48"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

Well used for over one year and the worktop is still very nice. The initial help with customer service to set this up was smooth. Highly customizable to gain additional storage and maximize the usage, plus very sturdy, cleans easily (huge plus!), and

does not wobble due to adjustable feet. Overall highly recommend, easy installation and this is a high quality item. Would purchase again.



1 out of 1 found this review helpful

Kyle S.

Posted on 01/27/2020

✓ Verified Purchase



Length: 30"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

As you can see in the picture I have this holding up a 400lb half sized convection oven with no difficulty. It is durable and can hold a lot of weight without issues. It is also very easy to put together.



1 out of 1 found this review helpful

Ronald L. from Cafe Nube LLC

Posted on 10/24/2019

✓ Verified Purchase



Length: 60"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

It is a beautiful table and you simply cannot beat the price. Regency makes truly quality stainless steel products for a fraction of the price of competitors



1 out of 1 found this review helpful

Paige S. from Blackbird Doughnuts

Posted on 05/24/2019

✓ Verified Purchase



Length: 30"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

The Regency Stainless Steel Work Table is a wonderful addition to our bakery. We can always use more counter space! This work table is extremely durable and easy to clean, no matter what we spill on it!



1 out of 1 found this review helpful

Michael B.

Posted on 02/13/2019

✓ Verified Purchase



Length: 24"

Gauge: 16 Gauge

Feature: Without Backsplash

This commercial work table with undershelf is great. If you need a little extra work space this table is for you. With the shelf you get extra space to store things...bonus!!!!



1 out of 1 found this review helpful

Robert P.

Posted on 09/08/2018

✓ Verified Purchase



Length: 72"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

The 72" length fit perfectly in my space. The worktop has supports underneath that span the entire length so there is no deflection whatsoever. Easy assembly, delivered in great condition.



1 out of 1 found this review helpful

Cathy W.

Posted on 08/07/2025

✓ Verified Purchase



Length: 30"

Style: With Casters

Feature: Without Backsplash

This work station is excellent! Very strong, I keep my 7 quart professional kitchen aid and mill grinder on it and it doesn't seem to even effect the strength no sagging. Great buy!

Erin B.

Posted on 07/31/2025

✓ Verified Purchase



Length: 96"

Configuration: Undershelf

Gauge: 16 Gauge

Feature: Without Backsplash

Great size work table and shelf, lots of space

Talena H.

Posted on 05/12/2025

✓ Verified Purchase



Length: 72"

Style: With Casters

Feature: Without Backsplash

Table itself is great. The wheels came with additional shorter legs that were harder to attach and there is no way to permanently attach the wheels to them. There are no additional screws or or any holes in the legs to keep the wheels in place. You basically just set the table on the casters but they do not connect so if the table needs to be lifted, the wheels fall off.

Thank you for your review, Talena! We would like to gather more information about your experience with this work table. A Customer Solutions Representative will contact you soon.

WebstaurantStore Customer Solutions

Eric V.

Posted on 12/12/2024

✓ Verified Purchase



Length: 24"

Gauge: 16 Gauge

Feature: Without Backsplash

Jasson C.

Posted on 10/02/2024

✓ Verified Purchase



Length: 48"

Style: With Casters

Feature: Without Backsplash

Highly recommend this table, very satisfied with the quality and casters. Easy to clean. Will definitely buy again soon.



Linda B.

Posted on 04/19/2024

✓ Verified Purchase



Length: 30"

Configuration: Undershelf

Style: Without Casters

Gauge: 16 Gauge

Feature: Without Backsplash

Very sturdy. Easy to assemble. Looks great. Absolutely satisfied.

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WebstaurantStore > Restaurant Equipment > Commercial Shelving > Wall Mount Shelving > **Regency 16 Gauge Stainless Steel 18" x 72" Heavy-Duty Wall Shelf**

Provide 2

Regency 16 Gauge Stainless Steel 18" x 72" Heavy-Duty Wall Shelf

Item #: 600WS1872HD

★★★★★ Read 29 reviews | 2 answered questions



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\$136.49/Each

1

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Size: 18" x 72"

18" x 120"

18" x 24"

18" x 30"

18" x 36"

18" x 48"

18" x 60"

18" x 72"

18" x 84"

18" x 96"

Style: 16 Gauge (Heavy-Duty)

16 Gauge (Heavy-Duty)

18 Gauge



Quick Shipping

Usually ships in **1 business day** ?

Product Overview

- ✓ 16 gauge stainless steel
- ✓ Mounts directly to wall (mounting hardware sold separately)
- ✓ 505 lb. capacity
- ✓ Includes 3 support brackets
- ✓ Easy-to-clean design

UPC Code:

400011260897

Items You Might Like ?

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This Regency stainless steel heavy-duty wall shelf adds vertical storage space to your kitchen.



Keep food, dishes, or other small items from cluttering your work area with the Regency stainless steel heavy-duty wall shelf. Made with durable materials, this shelf is designed for use in the busiest restaurant, cafeteria, or other foodservice establishment. Because the support brackets attach directly to the walls, you can keep all your most used items within easy reach without taking up valuable counter space.



NSF Certified

This item is certified by NSF to applicable standards.

Durable Construction

To ensure this shelf can stand up to use in your busy establishment, it's made with 16 gauge 430 stainless steel with a #4 finish for durability and corrosion resistance. The solid welded corners and support brackets have the same finish for consistency.



Optimal Support

This shelf comes with support brackets, so you can rest assured that it will remain in place. This design gives you a high weight capacity to hold all your spices, small kitchen appliances, cleaning supplies, or ingredients. These brackets attach easily to the walls using the appropriate installation hardware (hardware sold separately).



Safe Design

All the raw edges are ground smooth, getting rid of any sharp or jagged lines to keep your staff members safe.



Easy to Clean

To keep your facility clean and sanitary, this stainless steel shelf is easy to clean and resists corrosion.

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.



Ask about this product



By using this AI-powered search, you agree to our [Terms of Use](#) and [Privacy Policy](#).

Frequently Asked Questions From Customers

Does this wall-mounted product come with installation hardware?



Hardware is not included with this item and should be sourced locally, as the necessary installation components can vary based on the material of the surface that the product will be mounted to (drywall, brick, concrete, plaster, etc.).

Where can I purchase compatible mounting hardware?





Watch More Videos



Regency Stainless Steel Wall Shelves

Add more storage space to your area with Regency's line of stainless steel wall shelves.

[More Video Resources >](#)

Transcript

Embed

Free up space with the Regency heavy-duty wall shelf.

These shelves are available in either 18 by 48 inches or 18 by 72 inches and are made of 16-gauge stainless steel.

Depending on the model, they can hold either 385 or 450 pounds and include three support brackets.

Their corners are solid-welded and polished to a matching finish. All edges are rounded and smooth to help prevent injury.

Add more storage space to your area with Regency's line of stainless steel wall shelves.

Overall Dimensions:

Length: 72 Inches

Width: 18 Inches

Height: 14 9/16 Inches

 **Attention CA Residents: Prop 65 Warning >**



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Resources and Downloads



Specsheet



Warranty



Care & Use Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

[How to Clean Stainless Steel](#)

Specs

Quantity	1/Each
Shipping Weight	35.55 lb.
Length	72 Inches
Width	18 Inches
Height	14 9/16 Inches
Backsplash Height	1 1/2 Inches
Backsplash	With Backsplash
Capacity	505 lb.
Color	Silver
Features	NSF Certified
Gauge	16 Gauge
Material	Stainless Steel
Style	Solid
Type	Wall Shelves

Related Items

Wall Mount Shelving	Industrial Steel Shelving	Stainless Steel Wall Mount Work Tables	Beer Shelving	Regency Shelving	Shelving Cart
404 Products	143 Products	49 Products	58 Products	1001 Products	932 Products

Customer Reviews

4.2 ★★★★★ 29 Customer Reviews	5 ★ 18 4 ★ 5 3 ★ 2 2 ★ 1 1 ★ 3
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Customers Say

Customers generally find these shelves sturdy and easy to install, suitable for various storage needs in kitchens and other spaces. Some report issues with shipping damage and occasional misfitting components. Overall, the shelves are appreciated for their durability and functionality.

shelf easy kitchen clean shelves sturdy great extra nice support

This AI-generated summary was created from real customer reviews

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Thomas W.

Posted on 10/24/2024

Verified Purchase



Size: 18" x 36"
Style: 16 Gauge (Heavy Duty)

Defective welds on the threads of the 18x36" shelves. I bought 3, at least one thread stud on each shelf broke off before the nut even got tight, so it's certainly not an overtorque situation. I was sent 3 replacements and THE EXACT SAME THING HAPPENED ON ALL 3 REPLACEMENTS. I would avoid the 18x36 version of this shelf, all other sizes I have received have been fine.

1 out of 1 found this review helpful

Thank you for your review, Thomas! Our Customer Solutions team has been in contact with you - if you have any further questions or concerns on this order, we are happy to assist!

WebstaurantStore Customer Solutions

Larry B.

Posted on 03/21/2018

Verified Purchase



Size: 18" x 96"
Style: 16 Gauge (Heavy Duty)

My only negative was the shipping method. Since the product is so long, it must of been a nightmare for the delivery driver. The shelf was delivered bent in several spots.



1 out of 1 found this review helpful

Thank you for your feedback! We are sorry your Regency 16 Gauge Stainless Steel 18 inch x 96 inch Heavy Duty Wall Shelf was damaged. Corrective action has been taken and a Customer Solutions Representative has credited your account!

WebstaurantStore Customer Solutions

Elizabeth W.
from **Crispian Bakery**

Posted on 08/10/2015

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

This is a nice, sturdy shelf, good for general storage. My only problem with the shelf is that the brackets (which do come unattached to the shelf, fortunately) are meant to be a certain width apart, which didn't correspond to the studs in our wall; we had to drill more holes in the shelf so that we could have the brackets align. If I were to do it again, I'd find out how far apart the studs are, and buy a shelf accordingly.

1 out of 1 found this review helpful

Vanessa A. from **Fit Fuel**

Posted on 05/30/2015

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

For the most part these are great shelves. The only issues we had was when we were assembly it. We received one shelf with stripped screws. But webstaurant was able to re-order a shelf at no extra charge which we appreciated. When we received the new shelf the side panels were bent...this could've been an issue with shipping and not Webstaurant but we didn't want to go through another ordeal of getting a new shelf so we bended the panels as much as we could to its original position. Installing onto the wall was not too hard...just make sure you have at least one extra person helping you to get the leveling right. The shelves itself are nice. And can hold plenty of things.

1 out of 1 found this review helpful

Arturo A.

Posted on 01/05/2026

✓ Verified Purchase



Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

g

Patrick L.

Posted on 11/28/2025

✓ Verified Purchase



Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

Was damaged and missing support bracket. Watch orders from here every Shelf I've orders has had damage.

Thank you for your review, Patrick! We would like to gather more information about your experience with this wall shelf. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Corey B.

Posted on 11/04/2025

✓ Verified Purchase



Size: 18" x 36"

Style: 16 Gauge (Heavy Duty)

They cant even send the correct brackets for the 18" depth shelves. Argued with the support chat for a half hour as they are not smart enough to realize they sent the wrong bracket that needs to line up with the slotted holes. I ordered some other lengths in the same depth and upon opening up the 36" shelf they sent brackets that were made for an 12" depth instead of the 18". I was confused until i opened up the 18x60 with the same depth and it fit perfectly on the 36x18.



Thank you for your review, Corey! We would like to gather more information about your experience with this shelf. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Troy R.

Posted on 10/08/2025

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

Shelf could use one extra support bracket in the center. We will have to come up with a solution. We have analytical scales on the shelf and if there is a little extra weight in the center then it bows and the analytical scales are no longer level and can read incorrectly. One shelf had a cracked weld in the corner. Otherwise, for the price it works ok for our needs.

Thank you for your review, Troy! We would like to gather more information about your experience with this wall shelf. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Yong H.

Posted on 09/20/2025

✓ Verified Purchase



Size: 18" x 84"

Style: 16 Gauge (Heavy Duty)

Good quality. The sheet metal is actually pretty thick.



517 M.

Posted on 03/12/2024

✓ Verified Purchase



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

The shelf fit perfect in my coession trailer. It is sturdy as well along with a great price.

Kelly P.

Posted on 08/26/2023



Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

I have bought 4 of these for my kitchen. Love it. It looks great. Very clean and it fits perfect in my kitchen. I'm able to organize ally stuff on the shelves. I would buy this again 100%

Greg S. from Sunrise Cafe Of Denver

Posted on 04/28/2020

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

We purchased this shelf for our coffee mugs, looks great and very durable, it was easy to install and will be purchasing more of these



April L.

Posted on 06/22/2019



Size: 18" x 24"

Style: 16 Gauge (Heavy Duty)

This is an excellent high quality stainless steel heavy duty wall shelf. I have this mounted above my prep tables to keep extra kitchen gear on and it is amazing.

Justin H. from Jim's Market

Posted on 06/10/2019



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

Easy to clean and stores a lot of kitchen equipment neat and out of the way of valuable prep space. Highly recommend looking into this type of shelving.

Aaron K.

Posted on 05/18/2019



Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

I really like this stainless steel shelf. It has a very nice clean look. It is very strong and easy to clean. It was also easy to assemble and install.

Kimberlee M. from KRN Enterprise, LLC

Posted on 12/23/2018

✓ Verified Purchase



Size: 18" x 48"

Style: 16 Gauge (Heavy Duty)

It is a very sturdy and durable shelves. Very easy to mount. Great first stacking boxes toppings or other products. Very easy to clean and shine up

Chef D. from Darrell'S Devils Food Llc

Posted on 12/22/2018

✓ Verified Purchase



Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

Add a ton of space to my cake and decoration station. I put in the wide 18 in ch on top and the 12 inch on the lower spot

Sanford from **SANFORD Media Group**

Posted on 12/27/2017



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

Very sturdy and strong shelf to declutter worktables and floors. It has a nice steel top, which can be easily wiped down, and has a nice look as well.

Kristy P. from **Fernando's Italian & American Cuisine**

Posted on 12/03/2017

✓ Verified Purchase



Size: 18" x 36"

Style: 16 Gauge (Heavy Duty)

These shelves are wonderful. They are sturdy and hold quite a bit. We bought many sizes for different areas of our kitchen. We would recommend them for any restaurant needing shelf space.

Michael P. from **MC Union Restaurants, Inc Stack Southern Bistro**

Posted on 10/07/2017

✓ Verified Purchase



Size: 18" x 84"

Style: 16 Gauge (Heavy Duty)

A great quality, heavy duty, and durable stainless shelf perfect for any restaurant kitchen. These are essential for easy to clean storage shelves. For a fraction of the price of usual suppliers.

Jonathan P.

Posted on 09/04/2017



Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

The perfect size shelf for our kitchen that holds our toaster, blender, and other small appliances. The shelf is very well made and easy to hang.

Angela M.

Posted on 07/09/2017

✓ Verified Purchase



Size: 18" x 24"

Style: 16 Gauge (Heavy Duty)

We have several of these in the kitchen. They are sturdy and clean well. The corners are slightly rounded, which keeps us from getting scraped by them. Will order again.

Lauren S. from **Neptunes' Brewery**

Posted on 03/13/2017

✓ Verified Purchase



Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

Great shelf, very easy to clean by wiping down. Very easy to install and holds up. We have the 18 gauge version of the shelf that we use for our heavy dishes, and this 16 gauge shelf holds the lighter stuff.

Shaun R. from **Hurricane Concessions & Rentals, LLC**

Posted on 03/07/2017

✓ Verified Purchase



Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

The Regency 96" Long Stainless Steel Shelf is very Heavy Duty and built well. It is very easy to mount and can easily be hung in most areas of the kitchen. Many of our

customers prefer them hung above the cooking line for their fried foods to be put into a warming pan coming out of the fryer.

Lee D. from Lee's

Posted on 03/02/2017

✓ Verified Purchase

★★★★★

Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

out of every thing that i have ordered through your store I am most disappointed with this shelf, It does not have enough support. should have had some kind of support in the middle of this shelf, and where the 2 sides are not welded to hold as support and just screwed on the end. they tend to bow, I only have 2 small microwaves on this shelf and it does not look to sturdy. this may have worked good if only needed to hold up stereofoam. I am gonna have to try and have someone make me some extra supports to help hold this up and take some pressure off of the 2 sides.

We appreciate your review, Lee. We wish this Regency wall shelf would have worked out for you. Our Customer Solutions team will remain in contact with you about this.

WebstaurantStore Customer Solutions

**Jacquelyn J.
from Harmony Meadows,
LLC**

Posted on 12/22/2016

✓ Verified Purchase

★★★★★

Size: 18" x 60"

Style: 16 Gauge (Heavy Duty)

I love this shelf. It was easy to install, but it would have been even easier had the manufacturer taken into consideration where studs in walls typically are located. It arrived packaged nice and efficiently. It seems very sturdy.

**Jennie H. from Jennie's
Cake Creations**

Posted on 05/13/2016

★★★★★

Size: 18" x 84"

Style: 16 Gauge (Heavy Duty)

I needed a storage shelf in my cake kitchen to keep my airbrush machine as well as saran wrap and a few other items. This shelf is very heavy duty and durable, and was easy to install. It has held up perfectly the past 6 years, and I would purchase again if needed.

0 out of 1 found this review helpful

Luciana T.

Posted on 08/26/2015

✓ Verified Purchase

★★★★★

Size: 18" x 72"

Style: 16 Gauge (Heavy-Duty)

This arrived bent up in the middle so it was a pain to put up. Once the dent was dinged out, this is a great sturdy shelf. Holds a lot of weight.



**James S. from Mill City
Dairy Bar**

Posted on 04/20/2015

✓ Verified Purchase

★★★★★

Size: 18" x 96"

Style: 16 Gauge (Heavy Duty)

These shelves are perfect for replacing wire shelving. I needed shelving that is durable but easy to clean quickly. In my opinion, wire shelves have their place in food storage rooms. If your looking for something that wipes clean with one swipe in a kitchen and hate trying to get sticky grease from in-between wire shelving units, this will serve you well. We installed ours in the kitchen near the ceiling, around the perimeter of the room to store large items that we need to reach quickly such as cases of ice cream cones. Yes they are more expensive but it will pay for itself by lowering your frustration level and employees time cleaning.

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Regency Spec Line Easy Attach 24" x 84" 14-Gauge Stainless Steel Commercial Open Base Work Table

#600TUS2484S

Drawings show 24" x 96"



Technical Data

Length	84 Inches
Width	24 Inches
Height	34 Inches
Backsplash	Without Backsplash
Configuration	Straight
Features	Easy Attach Technology NSF Certified
Gauge	14 Gauge
Leg Construction	Stainless Steel
Number of Legs	6 Legs

Features

- Durable, corrosion-resistant 14-gauge type 304 stainless steel top
- Easy Attach Technology allows you to add and remove worktable attachments without needing to drill
- Stainless steel cross bracing and adjustable bullet feet add stability
- 1 5/8" stainless steel legs with adjustable metal bullet feet
- Open base allows for additional storage space

Certifications

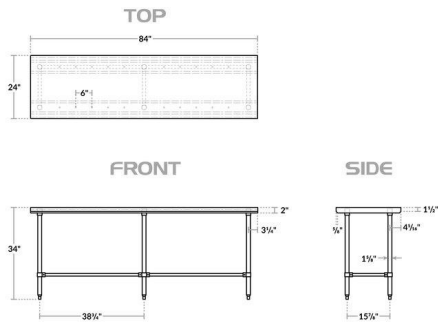


NSF Certified

Technical Data

Stainless Steel Type	Type 304
Table Style	Open Base
Tabletop Material	Stainless Steel
Top Capacity	600 lb.
Type	Work Tables
Usage	Heavy Duty

Plan View



Notes & Details

This Regency Spec Line Easy Attach 24" x 84" 14-gauge 304 stainless steel commercial open base work table is the superior option for a versatile and convenient addition to your kitchen. Made from durable, easy-to-clean 14-gauge 304-series stainless steel, this work table is corrosion resistant, providing you with long-lasting use and added durability over other work tables made of 18-gauge stainless steel. Its all-stainless steel construction can withstand a wide range of tasks in your restaurant, cafe, or bakery. It's a great option for rolling out dough or chopping fruits and vegetables, providing your staff with additional workspace to complete tasks efficiently.

This table can hold up to 600 lb. of evenly distributed weight and features an open base that allows you to store tall items underneath the table. For increased stability, it includes stainless steel cross bracing with aluminum corner brackets. The legs of this work table are 1 5/8" in diameter and feature adjustable stainless steel feet, allowing you to account for uneven floors and keep your work surface level.

The Easy Attach products have all the features to provide ultimate convenience, such as the Unistrut system that eliminates the need for welding and drilling, allowing you to add and remove accessories seamlessly. It comes with a spring clip, Unistrut set, 14-gauge 304 stainless steel open base work table, and a 24" Z-bracket. It is the ultimate option to elevate your business!

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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Regency Spec Line Easy Attach 24" x 84" 14-Gauge Stainless Steel Commercial Open Base Work Table

Item #: 600TUS2484S

★★★★★ Read 1 review | 5 answered questions



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Length: 84"

36"

48"

60"

72"

84"

96"

108"

120"

Feature: Without Backsplash

With 4" Backsplash

Without Backsplash



Quick Shipping

Usually ships in **1 business day** ?

Product Overview

- ✓ Durable, corrosion-resistant 14-gauge type 304 stainless steel top
- ✓ Easy Attach Technology allows you to add and remove worktable attachments without needing to drill
- ✓ Stainless steel cross bracing and adjustable bullet feet add stability
- ✓ 1 5/8" stainless steel legs with adjustable metal bullet feet
- ✓ Open base allows for additional storage space

UPC Code:

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SPEC LINE

Works With ?

plus  Regency Adjustable Flanged Foot
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--	--	--	--

This Regency Spec Line Easy Attach stainless steel work table is the perfect option for a versatile addition to your kitchen.



Made from durable, easy-to-clean 14-gauge 304-series stainless steel, this work table is corrosion resistant, providing you with long-lasting use and added durability over other work tables made of 18-gauge stainless steel. It's a great option for rolling out dough or chopping fruits and vegetables, providing your staff with additional workspace to complete tasks efficiently. It is the ultimate option to elevate your business!



NSF Certified

This item is certified by NSF to applicable standards.



Maximum Stability

For increased stability, this work table also includes stainless steel cross bracing with aluminum corner brackets.



Efficient Storage

This table can hold up to 600 lb. of evenly distributed weight and features an open base so you can store tall items underneath the table.

(1)

Its all-stainless steel construction can withstand a wide range of tasks in your restaurant, cafe, or bakery. With a working height of 34", you can create a comfortable work station for your employees. The legs of this work table are 1 5/8" in diameter and feature adjustable stainless steel feet, allowing you to account for uneven floors and keep your work surface level.



Additional Features

The Easy Attach products have all the features to provide ultimate convenience, such as the Unistrut system that eliminates the need for welding and drilling, allowing you to add and remove accessories seamlessly. It comes with a spring clip, Unistrut set, 14-gauge 304 stainless steel open base work table, and a 24" Z-bracket.

Questions & Answers

Looking For Specific Info? Get quick answers to product questions with our AI-powered search.



Ask about this product

Ask

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Frequently Asked Questions From Customers

Can I put equipment on my work table?



Please refer to the "top capacity" listed in the specs table before placing any equipment on the work table. Do not put equipment on the table that exceeds the weight capacity. Keep in mind that this table is designed to hold an evenly distributed load—a single heavy piece of equipment may be too much for the table, even if it does not exceed the unit's top capacity.

Can I put equipment on my work table?



What does the gauge of this product mean?



What is the lead time to customize this table / stand?



What's the difference between 304 and 430 stainless steel?



(1)



Watch More Videos



Regency EZ Attach Table Assembly

This video explains how to assemble the Regency EZ attach table.

[More Video Resources >](#)

[Transcript](#) [Embed](#)

Lay the table face down on a smooth surface to protect it from scratching. Align the unistrut with the threaded inserts. Secure the unistrut to the table using the provided screws. Make sure both uni struts are securely screwed in. Take the spring clips and place them into the unistrut. Turn them counterclockwise to secure them in place on the drawer. Align the threaded screw holes on the top with the Z. Screw the drawer into the Z brackets to install the drawer. Align the Z brackets over the spring clips on the tabletop bottom. Tighten the Z brackets into the threaded spring clips on the unistrut. You can now flip the table over and use your regency spec line. Easy attached table.

Overall Dimensions:

Length:	84 Inches
Width:	24 Inches
Height:	34 Inches

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Specsheet



Instructions



Instructions



Warranty



Spanish Instructions



Care & Use Guide

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

-  [How to Install Casters on a Work Table](#)
-  [How to Clean Stainless Steel](#)
-  [Commercial Kitchen Work Table Guide](#)

Specs

Quantity	1/Each
Shipping Weight	120 lb.
Length	84 Inches
Width	24 Inches
Height	34 Inches
Backsplash	Without Backsplash

(1)

Gauge	14 Gauge
Leg Construction	Stainless Steel
Number of Legs	6 Legs
Stainless Steel Type	Type 304
Table Style	Open Base
Tabletop Material	Stainless Steel
Top Capacity	600 lb.
Type	Work Tables
Usage	Heavy Duty

Other Products from this Line



plus

★★★★★

Regency 24" x 36" 16-Gauge 304 Stainless Steel Commercial

\$258.99/Each



plus

Regency Spec Line Easy Attach 30" x 36" 14-Gauge Stainless

\$498.99/Each



plus

★★★★★

Regency Spec Line Easy Attach 30" x 48" 14-Gauge Stainless

\$519.00/Each



plus

Regency Spec Line Easy Attach 30" x 84" 14-Gauge Stainless

\$829.00/Each



Regency Spec Line Easy Attach 30" x 108" 14-Gauge

\$929.00/Each



plus

Regency Spec Line Easy Attach 30" x 108" 14-Gauge

\$619.00/Each

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1 Customer Reviews

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3 ★

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2 ★

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1 ★

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Frequently Mentioned

kitchen table base definitely fridge gauge happy house island looks

(1)

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All Ratings

Showing 1 of 1 review

Linda S.

Posted on 06/03/2023



Length: 48"

Feature: Without Backsplash

We moved into a new house and I needed a kitchen island. Ordered this 24 x 48" 14-gauge stainless steel open base work table and it works perfectly. Room for stools under it. Good and sturdy. Matches my fridge. It looks like it came with the kitchen. So happy with this table. It is very useful. Would definitely recommend.

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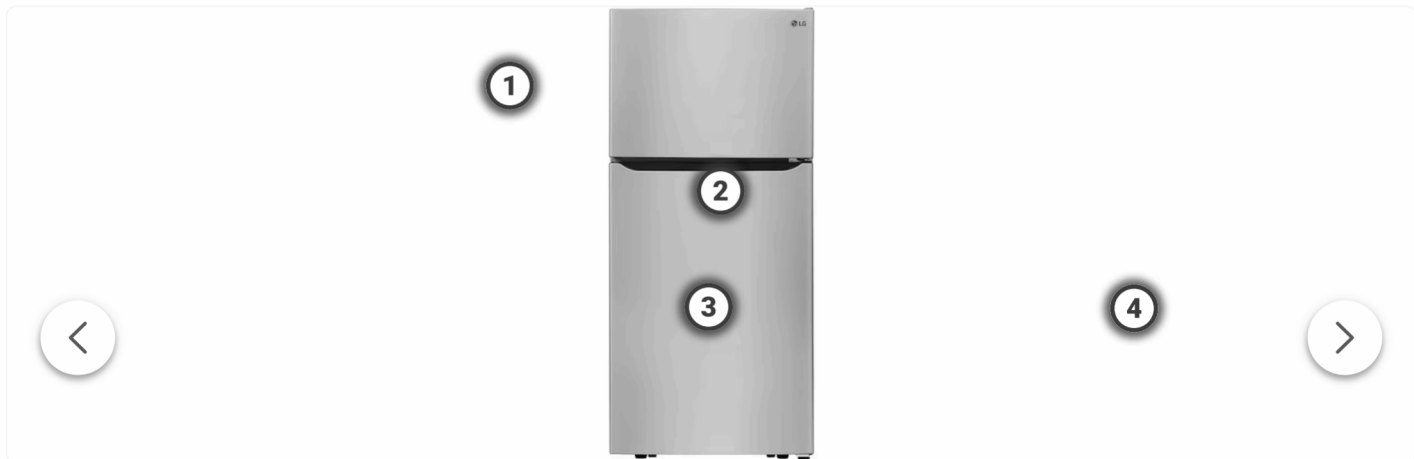
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LG 20.2-cu ft Standard-Depth 30-in Wide Top-Freezer Refrigerator (Stainless Steel) ENERGY STAR Certified

Item #1631946 | Model #LTCS20020S

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~~\$1,049.00~~ Save \$450.00 (42%)

Subtotal: **\$2,316.00**

~~\$3305.00~~ | Save 989.00(30%)

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LG 30-in Glass Top 4 burners 6.3-cu ft Slide-In Electric Range (Stainless Steel)

\$799.00

~~\$899.00~~ Save 11%

★★★★☆ 23

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★★★★★ 86

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LG 30-in 4 burners 5.8-cu ft Slide-In Natural Gas Range (Stainless Steel)

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~~\$999.00~~ Save 10%

★★★★☆ 2

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LG 30-in Glass Top 5 burners 4.3-cu ft / 3-cu ft Air Fry Convection Oven Freestanding Double Oven Electric...

\$2,399.00

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★★★★☆ 111

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LG 20.2-cu ft Standard-Depth 30-in Wide Top-Freezer Refrigerator (Stainless Steel) ENERGY STAR ...

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\$799.00

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Overview

Capacity means a lot to you, and our top-mount refrigerator features 30-in width 20.2 cu. Ft. Refrigerator and freezer storage space. You're also focused on freshness, and that's why you're sure to appreciate LG's humidity-controlled crisper and full-width gallon door bins. They're on a mission to extend the life of your fruits and vegetables. Freshness that shines clear through with LG's advanced LED interior lighting.

- Store more with 20 cu ft capacity, fits in same space of traditional 18 cu ft
- LED panels located on the side of the refrigerator provide an exceptionally bright interior and saves energy over traditional lighting
- Optional Ice Maker is available - Model # LK65C
- Details matter more than ever when creating a distinctive kitchen
- Digital Temperature Controls designed to monitor and maintain conditions to help keep food fresh
- Troubleshoot quickly and efficiently with SmartDiagnosis
- Save money and energy with a refrigerator that meets new Department of Energy standards
- Humidity-controlled crispers are a great place to keep fruits, vegetables, and more
- Rated Energy Star Most Efficient 2020

Product Features

Specifications

Dimensions: H 66.13 in, W 29.75 in, D 33.38 in

General			
Appliance Color/Finish	Stainless steel	Toe Grille Color	Stainless steel
Cabinet Color	Stainless steel	Handle Type	Integrated
Manufacturer Color/Finish	Stainless Steel	Door Style	Contoured

Dimensions			
Actual Width (Inches)	29.75	Height to Top of Case (Inches)	65.5
Common Width (Inches)	30	Height to Top of Door (Inches)	65.5
Popular Widths	30-in	Height to Top of Door Hinge (Inches)	66.13
Depth (Excluding Handles) (Inches)	33.38	Overall Capacity (Cu. Feet)	20.2
Depth (Including Handles) (Inches)	33.38	Refrigerator Capacity (Cu. Feet)	14.7
Depth (Less Door) (Inches)	29	Freezer Capacity (Cu. Feet)	5.5
Depth Type	Standard-Depth	Refrigerator Size	Small (<33-in)
Depth with Door Open (Inches)	60	Weight (lbs.)	202

LG 20.2-cu ft Standard-Depth 30-in Wide Top-Freezer Refrigerator (Stainless Steel) ENERGY STAR ...

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☆ ☆ ☆ ☆ ☆ 0

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\$799.00

Features			
Air Filtration	No	Reversible Door	Yes
Built-In	No	See-Thru Door	No
Child Safety Locks	No	Shelf Options	Glass shelves
Customizable	No	Snack/Deli Drawer	No
Dispenser Light	No	Temperature Controlled Drawer	No
Door Alarm	No	Voice Controlled	No
Door Shelves	2	Frost-Free	Yes
Electronic Temperature Control	Yes	Water Filtration	Yes
Fingerprint-Resistant	No	Water Filter Indicator	Yes
Gallon Door Storage	Yes	Reversible Freezer Door	Yes
Garage Ready	No	Ice Maker	Optional (sold separately)
Hidden Hinge	Yes	Ice and Water Dispensers	None
Hub Required	No	Freezer Baskets	0
Humidity-Controlled Crispers	2	Freezer Door Shelves	0
LED Light	Yes	Freezer Door Bins	2
Lowe's Exclusive	No	Freezer Shelves	1
Panel Ready	No	Freezer Light	No
Pantry Drawer	No	3-Way Convertible	No
Professional	No	Evaporative Cooling System	Single
Refrigerator Interior Lighting	LED		

Compatibility			
App Compatibility	No	Works with Android	No
Bluetooth Compatibility	No	Works with Apple HomeKit	No
Compatible Ice Maker Model Number(s)	LK60C, LK65C	Works with iOS	No
Custom Door Kit Compatible	No	Works with SmartThings	No
Matching Air Filter (Model #)	LT120F	Works with Sonos	No
Smart Compatible	No	Works with the Google Assistant	No
Wi-Fi Compatibility	No	Matching Replacement Water Filter Model	LK60C, LK65C
Works with Amazon Alexa	No		

LG 20.2-cu ft Standard-Depth 30-in Wide Top-Freezer Refrigerator (Stainless Steel) ENERGY STAR ...

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\$799.00

Certifications			
Approved for Outdoor Use	No	Safety Listing	CSA safety listing
ENERGY STAR Certified	Yes	ADA Compliant	No

Miscellaneous			
UNSPSC	52141500		

Check out the [Best Selling Top-Freezer Refrigerators](#) on Lowes.com

Manuals & Documents

Reviews☆☆☆☆☆ 0 (0)

Community Q & A

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Name	Current Item		
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	View Details	View Details	View Details
Price	\$799.00 \$1,088.00 Save 26%	\$729.00 \$899.00 Save 18%	\$899.00 \$1,199.00 Save 25%
Ratings	★★★★☆ 7515	★★★★☆ 11271	★★★★☆ 447
Garage Ready	✕	✓	✕
Overall Capacity (Cu. Feet)	20.2	20	20.2

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LG 20.2-cu ft Standard-Depth 30-in Wide Top-Freezer Refrigerator (Stainless Steel) ENERGY STAR ...

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\$799.00

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Whirlpool 24.6-cu ft Standard-Depth 36-in Wide Side-by-Side Refrigerator with Ice Maker ,Water and Ice Dispenser (...

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Whirlpool 22.07-cu ft Standard-Depth 33.0-in Wide Bottom-Freezer Refrigerator with Ice Maker (Stainless Steel) ENERG...

\$1,499.00

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Hisense 17.2-cu ft Counter-Depth 32-in Wide Bottom-Freezer Refrigerator with Ice Maker (Fingerprint Resistant...

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LG 2.2-lb Ice Per day Built-In Cubed Ice Maker (White)

\$119.00

★★★★☆ 79

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LG 30-in Glass Top 5 burners 6.3-cu ft Freestanding Electric Range (Stainless Steel)

\$799.00

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★★★★☆ 368

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LG 24-in Front Control Built-in Dishwasher (Stainless Steel Look) , NeveRust Stainless Steel Tub and AutoLeak...

\$499.00

~~\$699.00~~ Save 28%

★★★★☆ 1021

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GE 30-in 5 burners 5-cu ft Freestanding Natural Gas Range (Stainless steel)

\$699.00

~~\$979.00~~ Save 28%

★★★★☆ 20239

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PREVIOUSLY VIEWED

LG 20.2-cu ft Standard-Depth 30-in Wide Top-Freezer Refrigerator (Stainless Steel) ENERGY STAR Certified

\$700.00

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ServIt WDSFS-2 Double Freestanding Drawer Warmer - 900W, 120V

#423WDSFS2



FEATURES

- Two drawers fit full size 12" x 20" x 6" food pans
- Full stainless-steel construction and 14 gauge slide brackets help ensure long-lasting durability
- 1" thick fiberglass insulation and built-in drawer gasket keep the heat inside for efficient use
- A vent control feature to adjust airflow based on whether foods need to be kept dry or moist
- Thermostatic controls provide an 80-220 degrees Fahrenheit temperature range; 900W, 120V

TECHNICAL DATA

Width	27 3/4 Inches
Depth	21 Inches
Height	24 1/4 Inches
Power Cord Length	43 5/16 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	900 Watts
Control Type	Thermostatic
Features	NSF Certified



CERTIFICATIONS



NSF Certified



5-15P

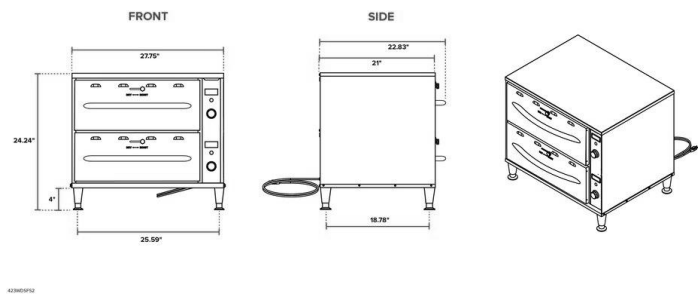


UL Certified

TECHNICAL DATA

Installation Type	Freestanding
Maximum Temperature	220 Degrees F
Number of Drawers	2 Drawers
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Standard Drawer
Temperature Range	80 - 220 Degrees F
Warmer Style	Stationary

Plan View



Notes & Details

Keep your most popular sides and entrees hot and ready to serve with the ServIt WDSFS-2 double freestanding drawer warmer! This warmer features 900 watts of heating power and two drawers that accommodate a full size 12" x 20" x 6" food pan in each drawer that you can fill to the brim with a variety of hot foods. There are also pan supports to accommodate different compatible sizes of food pans in this warmer. The durable, full stainless steel construction makes sure that this drawer warmer will stand up to frequent use while the 1" thick fiberglass insulation and built-in drawers gasket keeps the heat inside for efficient use.

The unit's freestanding design allows it to be easily installed almost anywhere in your kitchen, and its 11 gauge drawers slide on 14 gauge slide brackets to help ensure long-lasting durability. Recessed thermostatic temperature controls for each drawer, an indicator lamp, and vent controls allow you to efficiently adjust this warmer to properly keep your best foods hot and ready to eat. The vent control allows ultimate control over airflow for foods to be kept dry, or can be closed to restrict airflow to keep foods moist. The thermostatic controls will automatically turn back on when there is a 3 to 10 degrees Fahrenheit drop in temperature. This drawer warmer boasts a wide temperature range between 80 and 220 degrees Fahrenheit, allowing you to keep a variety of foods at safe temperatures all day. This unit requires a 120V electric connection.

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ServIt WDSFS-2 Double Freestanding Drawer Warmer - 900W, 120V

Item #: 423WDSFS2

★★★★★ Read 8 reviews | 1 answered question



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Size: Double Standard Freestanding

Single Standard Freestanding

Double Standard Freestanding

Triple Standard Freestanding

Triple Standard Mobile



Quick Shipping

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Product Overview

- ✓ Two drawers fit full size 12" x 20" x 6" food pans
- ✓ Full stainless-steel construction and 14 gauge slide brackets help ensure long-lasting durability
- ✓ 1" thick fiberglass insulation and built-in drawer gasket keep the heat inside for efficient use
- ✓ A vent control feature to adjust airflow based on whether foods need to be kept dry or moist
- ✓ Thermostatic controls provide an 80-220 degrees Fahrenheit temperature range; 900W, 120V

UPC Code:

400013317803



[View all Servlt Drawer Warmers](#)

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Items You Might Like ?

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Keep your most popular sides and entrees ready to serve with the Servlt WDSFS-2 double freestanding drawer warmer!



If you need a quick, convenient option to keep food warm, this drawer warmer is a great choice. With its various control options and settings, this drawer warmer can be used with dry, crispy foods or with moist foods that need a humid holding environment. This warmer features 900 watts of heating power and two drawers that each accommodate a full size 12" x 20" x 6" food pan that you can fill to the brim with a variety of hot foods. There are also pan supports to accommodate different compatible sizes of food pans in this warmer. This unit requires a 120V electric connection.



NSF Certified

This item is certified by NSF to applicable standards.



5-15P

This unit comes with a NEMA 5-15P plug.



UL Certified

This product is certified to applicable standards and requirements by UL Solutions.



"This Freestanding Drawer warning is PERFECT for our kitchen to keep our homemade cornbread and biscuits in. We have bought multiple units as we also use it to keep our tortilla chips warm and ready to serve. We love this unit and have it at both of our locations. It was also deli..."

[Read More Reviews](#)

Durable Construction

The durable, full stainless steel construction makes sure that this drawer warmer will stand up to busy environments and frequent use. The unit's freestanding design allows it to be easily installed all around your kitchen. Plus, its 11 gauge drawers slide on 14 gauge slide brackets to help ensure long-lasting use.



Wide Temperature Range and Thermostatic Controls

Individual thermostatic temperature controls for each drawer provides a wide temperature range between 80-220 degrees Fahrenheit, allowing you to keep a variety of foods warm at safe serving temperatures all day. The thermostatic controls will automatically turn off and back on when there is a 3 to 10 degrees Fahrenheit drop in temperature.



Insulated Drawers

1" thick fiberglass insulation and built-in drawer gasket keep the heat inside for a more consistent and efficient use.



Humidity Control

A vent control feature allows you to efficiently adjust airflow based on your exact humidity needs. Open the vent for foods that need to be kept dry and close the vent for foods that need to be kept moist.

Simple Controls

Each drawer has a separate thermostatic temperature control, indicator lamp, and a vent control knob. Independent drawer controls allow you to operate both drawers at different temperatures and provides the flexibility you need to successfully manage multiple orders simultaneously with ease.



Questions & Answers

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Frequently Asked Questions From Customers

Do these drawer warmers come with pans?

Yes, each drawer comes standard with a 6" deep 12" x 20" pan. Additional food pans from Vigor are a great choice if you're in need of more!



ServIt Drawer Warmers

ServIt drawer warmers offer the functionality and versatility you need to keep food hot and ready to eat.

[More Video Resources >](#)

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Keep your sides and entrees hot and ready to serve with ServIt drawer warmers.

These warmers feature between 900 watts and 1300 watts of heating power. Their durable stainless steel construction holds up to frequent use. They come with 14-gauge slide brackets for added durability. And the 1-inch thick fiberglass insulation and built-in drawer gasket retain heat for added efficiency.

Each drawer fits a full-size 6-inch deep steam table pan. These units feature digital or thermostatic temperature controls for each drawer, ranging from 80 to 220 degrees Fahrenheit. The vent control feature adjusts airflow for dry or moist foods.

The built-in design saves valuable counter space. The freestanding design adds versatility as you can easily install it almost anywhere in your kitchen.

Servit drawer warmers offer the functionality and versatility you need to keep food hot and ready to eat.

Overall Dimensions:

Width: 27 3/4 Inches
Depth: 21 Inches
Height: 24 1/4 Inches

This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, click [here](#).



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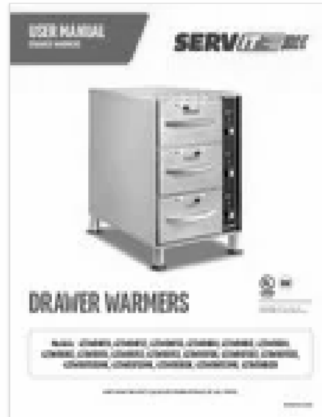
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Specsheet



Manual



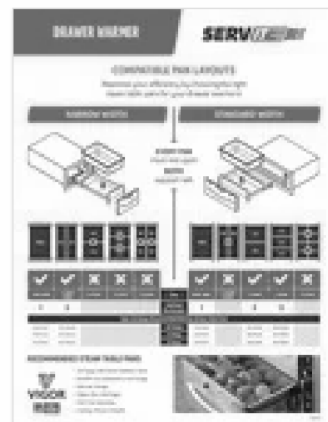
Warranty



Recommended Settings



Parts Manual



Diagram

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Warranty Info

RESIDENTIAL USERS: Your warranty will be voided if installed in non-commercial or residential applications.

Resources

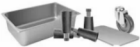
 [A Guide to Commercial Drawer Warmers](#)

Specs	
Quantity	1/Each
Shipping Weight	164 lb.
Width	27 3/4 Inches
Depth	21 Inches
Height	24 1/4 Inches
Power Cord Length	43 5/16 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	900 Watts
Control Type	Thermostatic
Features	NSF Certified
Installation Type	Freestanding
Maximum Temperature	220 Degrees F
Number of Drawers	2 Drawers
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Standard Drawer
Temperature Range	80 - 220 Degrees F
Warmer Style	Stationary

Other Products from this Line

 plus ★★★★★ Servit WDNFS-3 Triple Narrow Freestanding Drawer \$1,329.99/Each	 plus ★★★★★ Servit WDNFS-2 Double Narrow Freestanding Drawer \$969.99/Each	 plus ★★★★★ Servit WDNFS-1 Single Narrow Freestanding Drawer \$609.99/Each	 plus Servit WDSBI-1 Single Built-In Drawer Warmer - 450W, 120V \$679.99/Each	 plus Servit WDNBI-1 Single Narrow Built-In Drawer Warmer - \$679.99/Each	 plus Servit WDNBI-2 Double Narrow Built-In Drawer Warmer - \$1,069.99/Each
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Customer Reviews

4.2 ★★★★★ 8 Customer Reviews	5 ★ 5 4 ★ 0 3 ★ 3 2 ★ 0 1 ★ 0
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✦ Customers Say

Customers appreciate this warmer for its ability to keep various foods hot and ready to serve, noting its ease of use and quick setup. Some report durability concerns with components like handles and drawer parts. Overall, it's valued for its functionality in food service settings.

drawers warmer drawer handles need temperature biscuits bottom easily easy

This AI-generated summary was created from real customer reviews

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Showing 8 of 8 reviews

Marc S. from Patriotic Pig BBQ

Posted on 02/14/2022

✓ Verified Purchase

★★★★★

Size: Double Standard Freestanding

I have two of these and I've had some issues with both of them. All the handles have come off and I had to Loctite them back on. I should've done that in the beginning but that's a lesson learned. The temperature dials come off real easy since it's just held on by a small set screw. Even tightening them down as tight as I can, they still slide off so one of my guys just left them both off and uses his fingers to turn the the metal stem. One of the drawers has stopped warming. I'm hoping it's just the heating element and that it's easily replaceable. I've learned from my ServIt steam table that you need to keep spare heating elements on hand since they do burn out once a year or so. I need another 2-drawer warmer right now and I think I'm going to spend the extra money and try the Alto-Sham. It has digital controls and the handles seem to be more durable.

4 out of 4 found this review helpful

Thank you for your feedback! We're sorry you did not prefer this product. For recommendations, please contact our Customer Solutions team.

WebstaurantStore Customer Solutions

Robert R. from Stripes Pub & Grill

Posted on 10/07/2021

✓ Verified Purchase

★★★★★

Size: Double Standard Freestanding

Purchased this item and within a couple of months, the bearings that hold the drawers up fell off. Warming part works great but can't say much for the design...can't

close drawers all the way because of missing parts that fell off.

2 out of 2 found this review helpful

Thank you for your feedback! We're sorry you did not prefer this product. For recommendations, please contact our Customer Solutions team.

WebstaurantStore Customer Solutions

Chris G.

Posted on 07/29/2025



Size: Double Standard Freestanding

this item is not made for high volume restaurants. the handle for the bottom fell off after a few months and the face of the Bottom drawer has fallen off after 8 months.

1 out of 1 found this review helpful

Thank you for your review, Chris! We would like to gather more information about your experience with this drawer warmer. A Customer Solutions Representative will contact you soon!

WebstaurantStore Customer Solutions

Jed L. from New Vintage Grill

Posted on 03/12/2021

✓ Verified Purchase



Size: Double Standard Freestanding

This warmer works perfectly to keep our biscuits hot and moist at one temperature, then our muffins at a difference temperature. It is the right size to keep a gravy warmer and some plate stacked on top. No issues and very easy to operate. Unit came easily to just take out of box and plug in.



1 out of 1 found this review helpful

Saddle R. from Saddle Ranch

Posted on 03/12/2021

✓ Verified Purchase



Size: Double Standard Freestanding

This Freestanding Drawer warning is PERFECT for our kitchen to keep our homemade cornbread and biscuits in. We have bought multiple units as we also use it to keep our tortilla chips warm and ready to serve. We love this unit and have it at both of our locations. It was also delivered FAST

1 out of 1 found this review helpful

Joe R.

Posted on 05/21/2025

✓ Verified Purchase



Size: Single Standard Freestanding

Tecas T. from Tecas Tex Mex And Steak

Posted on 10/18/2022



Size: Triple Standard Mobile

It's mobile. It's great. You can maneuver this warmer wherever you need it. It's designed to hold three drawers which helps keep your food organized. Add labels

outside so you know which drawer holds what and you're set!

John M. from **Johnny Ts**

Posted on 03/29/2021

✓ Verified Purchase

★★★★★

Size: Single Standard Freestanding

We were looking to keep our cornbread/rolls warm during lunch. This is the perfect product. Compact, affordable, sturdy. Our team would definitely recommend this product.

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