

VICTORY

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PROJECT: _____
 LOCATION: _____
 ITEM #: _____
 QUANTITY: _____

ULTRASPEC™ SERIES

FISH FILE REFRIGERATORS



STANDARD FEATURES

- V-TEMP™ Electronic Control System
- High Performance, Balanced, Top-Mounted Refrigeration
- Ceiling Mounted Low-Profile Evaporator Coil
- Environmentally Safe R-134a Refrigerant
- Energy Efficient, Dual-Speed EC Evaporator Fan Motor(s)
- Plasticized Evaporator Fin Coils
- Non-Electric Condensate Evaporator
- Foamed-in-Place Polyurethane Insulation
- Stainless Steel Drawers
- One Piece, Snap-In Magnetic Drawer Gaskets
- Special Drawer Pans (included) are 14 3/4" x 19 3/4" x 6"
- Each Drawer Drains Independently
- Waste Water Terminates in a 1" Male Pipe Fitting
- A Floor Drain is Required
- 6" High, Adjustable Stainless Steel Legs
- Hinged Front Shroud Makes Condenser Cleaning Easier
- Lifetime Horizontal Handles
- Cord and Plug (see electrical data for details)

OPTIONS AND ACCESSORIES

- Remote Models
- Correctional Facilities Option
- Stainless Steel Case Back and Shroud
- Locks for Drawers
- 6" Overall Height Casters (Set of 4)
- Optional Voltages
- **FLEXTEMP** Performance Mode
- USB Data Recorder
- RS-485 Serial Interface
- Two (2) Year Service Warranty



RS-1N-S1-FF



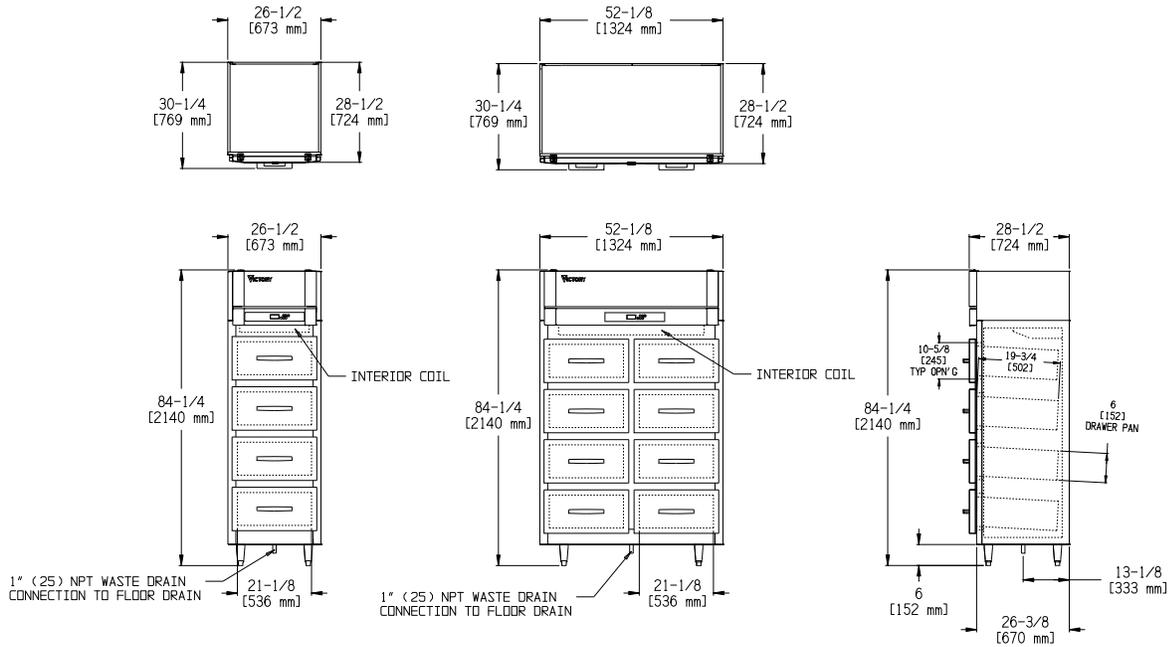
NOTE: Not all marks refer to all models

**1 Year Parts and Labor Warranty • 5 Year Compressor Warranty
 2 Year V-TEMP™ Control Warranty**

MODELS		
<p>S SERIES Stainless Steel Exterior and Interior</p>	4 DRAWER	8 DRAWER
	RS-1N-S1-FF	RS-2N-S1-FF

Victory Refrigeration specification sheets are available online at www.victoryrefrigeration.com

APPROVALS:



We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Dimensional tolerances +/- 1/4". Metric dimensions (MM)

CABINET CONSTRUCTION

The cabinet front and doors are constructed of heavy gauge, polished stainless steel to maintain an attractive appearance after years of heavy use. Polyurethane foam insulation throughout ensures the ultimate in energy efficiency. The front shroud lifts up to provide easy access to the condenser and make cleaning easier. A stainless steel drain channel mounted internally at the back of the cabinet terminates at a one inch male fitting. A floor drain connection is required.

DRAWER CONSTRUCTION

Heavy-duty drawers are constructed of stainless steel with drains in the bottom and are mounted on stainless steel drawer slides. Drawers are self-closing, foamed-in place with polyurethane insulation and equipped with snap-in, self-adjusting magnetic gaskets for a positive seal. Drawers drain independently.

REFRIGERATION SYSTEM

The motor compressor is mounted on top of the cabinet and the low-profile evaporator coil is mounted to the interior cabinet ceiling. Environmentally friendly R-134a refrigerant is efficiently metered by a capillary system providing a constant, safe operating temperature and quick "recovery" under the most demanding conditions. The hermetically sealed systems are designed to operate at 38°F. Each cooling coil has plasticized fin coils to resist food acids and dual-speed EC fan motor(s) for greater cooling capacity and efficiency. All condensate water is disposed of through a floor drain.

DRAWER USE

Fresh ice is placed over each layer of fish or poultry which should not be mixed. The top layer of product should always be covered with ice and fresh ice should be added as it is depleted and all food product should be removed at the end of the day and drawers cleaned thoroughly.

V-TEMP™ CONTROL SYSTEM

The easy to use V-TEMP™ Control is provided standard with a two year parts and labor warranty. This durable, water resistant microprocessor monitors and controls the entire temperature maintenance process. It includes an ON/OFF switch, manual defrost, interior light switch, LED temperature indicator in °C or °F, a HI/LO audio/visual temperature alarm, power supply interruption, door ajar and "clean condenser" alarms. A manager's "lock-out" feature is provided to safeguard pre-determined control settings. A HACCP Event Indicator/Memory feature announces and records up to nine (9) alarm events. Unique to the V-TEMP™ are two standard modes of operation:

- ▶ **SUPERCOOL** - Provides a lower "set-point" refrigeration condition for a set period of time when food has just been loaded into the refrigerator and needs to be quickly brought back down to a safe temperature.
- ▶ **ENERGY SAVER** - The cabinet automatically reverts to the energy saving mode when there are no door openings for four hours.

A **FLEXTEMP** mode of operation is available as an option. **FLEXTEMP** provides the ability to select a unique temperature from 28°F to 40°F. This optional feature is ideal for seasonal menu changes and items with specific temperature requirements for dairy, meat, fish or poultry.

CHARACTERISTICS

DIMENSIONAL DATA

	1 SECTION	2 SECTION
Width, Overall (in.)	26 1/2	52 1/8
Depth, Overall (inc. handles)	30 1/4	30 1/4
Tot. Capacity Drawers Cu. Ft.	4	8
Drawer Pan - Width	14 3/4	14 3/4
Drawer Pan - Depth	19 3/4	19 3/4
Drawer Pan - Height	6	6
Number of Drawers	4	8
Height Overall (inc. 6" legs)	84 1/4	84 1/4

ELECTRICAL DATA

Cabinet Voltage	115/60/1	115/60/1
Feed Wires	2	2
Condensing Unit Voltage	115/60/1	115/60/1
NEMA Plug	5-15P	5-15P
Total Amperes	8	11.3

REFRIGERATION DATA

Condensing Unit Size	1/4 HP	1/8 HP
Refrigerant	R-134a	R-134a

NOTE: Plug style, voltage and full load amps may vary depending on options selected such as optional voltages and compressor upgrades.

REMOTE APPLICATIONS

See form V-RRDS1 for remote refrigeration characteristics by model

CRATED DIMENSIONS & WTS.	HT.	WIDTH	DEPTH	CU. FT.	LBS
ONE SECTION	84	36 1/2	44 3/4	79.40	423
TWO SECTION	84	63 3/8	43 3/4	137.86	608

NOTE: In order to provide peak operating performance the cabinet must have a 2 inch all around clearance and 12 inches above the top of the condensing unit. This ensures an adequate air supply and space for routine maintenance and/or service if required.