PIZZA PREP TABLE

VPP46

- Equipped with Secure-Temp 1.0™ Technology™
- 3 Year Parts & Labor Warranty Plus an Additional 2 Year Compressor Warranty
- Exclusive 2 Year Warranty on Santoprene Door Gaskets



Secure-Temp 1.0[™] is the industry's first and only full service temperature monitoring solution for your kitchen.

Secure-Temp 1.0[™] is standard on all Victory models and is HACCP compliant & meets NAFEM's data protocol.

There are NO software or monthly monitoring fees.

Optional add on kits are available for additional units.

STANDARD FEATURES

- Secure-Temp 1.0™ Technology
- Full Electronic Control
- Expansion Valve Technology
- Automatic, Non-Electric Condensate Evaporator
- Anti-Corrosion Coated Evaporator Coil Located out of the food zone
- Energy Efficient, Dual Speed EC Fan Motor(s)
- Stainless Steel Exterior
- Stainless Steel Interior
- (2) Heavy Duty Epoxy Coated Wire Shelves
- Santoprene Door Gaskets with Exclusive 2 Year Warranty
- 3" Casters Standard
- Field Reversible Door(s) with Locks
- Hinged, Insulated, Flat Lift Up Lids
- Maintains Temperatures of 36°F 38°F

IMAGE COMING SOON

OPTIONS & ACCESSORIES

- FlexTemp Models
- Remote Models—Air or Water Cooled
- Remote Models—Glycol or Water Cooled
- Tray Slide Kit Chrome Plated Shelves
- Correctional Packages
- Exterior Door Laminate

- Finished Back Rear Grille
- 6" Casters
- 2" or 6" Stainless Steel Bases
- 6" Stainless Steel Kick Plate
- Gasket Guard
- Optional Voltages: 220/50/1, 220/60/1













CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, door(s) and grille. Insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of aluminum for superior resistance to corrosion. Cabinet insulation is CFC free foamed-in-place polyurethane of two-inch minimum thickness. Three-inch casters, 2 with brakes, are standard. Six-inch casters or legs are optional.

Composite cutting board supplied with cabinet is 19" wide. It is readily removable for cleaning. Two epoxy-coated steel wire shelves are supplied behind each door as standard. Units will accept pans up to 6" deep. Pans are not included.

DOOR CONSTRUCTION

Doors are mounted to face of cabinet on cartridge style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug in type vinyl magnetic gasket is attached to each door for positive seal. Door handle is contoured to permit easy opening of doors with fingers from both top and bottom of handle.

REFRIGERATION SYSTEM

Systems are designed using CFC free R134a refrigerant and expansion valve between condenser and evaporator. Recirculated, forced air from evaporator is discharged 3 ways. Slightly over and mostly under pans which are recessed approximately 3" from top of raised rail, and into the cabinet directly. Coils are plastic coated for maximum corrosion protection. Automatic condensate evaporator is provided to eliminate the need of floor drains.

CHARACTERISTICS	VPP46
Net Capacity	16.7
Width, Overall (in.)	46"
Depth, Overall (inc. Handles)	38 3/8"
Height, Overall (in.)	43 3/8"
No. of Door(s)	1
Depth with Door Open 90°	57"

ELECTICAL DATA

Cabinet Voltage	115/60/1
NEMA Plug	5-15P
Total Amperes	6.3

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

REFRIGERATION DATA

Condensing Unit Size	1/4 HP
Refrigerant	R-134A

CRATED DIMENSIONS	Lbs
Two Section	338

Remote units use R-404A refrigerant standard and come with 6" legs

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 endures an adequate air supply and space for routine maintenance and/or service if required.

