



Project:	_____
Location:	_____
Item #:	_____
Quantity:	_____

## Pizza/Salad/Sandwich Refrigerators

### VPT MODELS —

One, two and three section models with doors.  
Case front, doors and ends of stainless steel.

**VPT-46**

**VPT-65**

**VPT-88**



**VPT-65**

### Standard Features

- Energy Savings Night Switch Located on Grill
- Dual Control Separately Cools Each Section of the Pizza Table
- Food Pans are Recessed and Enveloped in a Raised Pan Rail System to Assure Temperature Maintenance
- A Forced Air Distribution System with Oversized Coil Assures Temperature Integrity in the Storage Compartment
- Meets Tough NSF Standard 7, 41 °F
- Heavy Gauge Stainless Steel Front, Doors and Ends for Lasting Appearance
- Easy to Clean ABS Interior
- High Density Foamed-in-Place Polyurethane Insulation
- Interior Thermometer Consistently Monitors Temperature
- Self-Closing Doors with a 110° Stay Open Feature for Easy Loading
- Self-Adjusting Magnetic Door Gaskets
- Lifetime Camlift Hinges for Trouble-Free Performance
- Flush Mount Integrated Handles
- Epoxy Coated Steel Shelves
- Coated Evaporator Coil Resists Corrosion for Lasting Performance
- Plugs into Standard 115V Outlets
- Electrical Cord and Plug Attached for Easy Installation
- Heavy-Duty 3" Swivel Casters with Brakes
- Completely Enclosed Cabinet Back
- 18" Reversible Cutting Board
- Stainless Steel Lid is Removable for Easy Cleaning
- Environmentally Friendly R-134a Refrigerant
- Energy Efficient Slide Out Refrigeration System
- Accommodates Standard Size Food Pans (Not Provided)

### Cabinet:

VPT Pizza Tables are constructed of heavy gauge, polished stainless steel to maintain an attractive appearance for years to come.

Interiors feature easy to clean ABS molded plastic providing superior appearance and durability.

### Shelving:

Molded shelf supports hold two epoxy coated shelves per door section. Pan rail capacity for 1/3 size pans is 6 (VPT-46), 9 (VPT-65) and 12 (VPT-88).

Optional drawers and pan slides for 18" x 26" pans are available. (Pans are not included.)

### Doors:

Self-closing doors stay open at 110° facilitating loading. Doors feature flush mount handles, camlift hinges, and magnetic gaskets.

### Refrigeration:

The slide-out refrigeration system makes service and maintenance easy. The refrigeration system is self-contained with expansion valves. The system uses environmentally friendly R-134a Refrigerant. A forced air distribution system provides temperature maintenance in the storage compartment. The cold-wall pan rail system keeps condiments evenly cooled. VPTs are designed to meet the NSF Standard 7, 41 °F holding temperature requirements.

### Optional Features:

- Flour Filter
- Stainless Steel Back
- Drawers
- 18"x26" Pan Slides (End Sections Only in VPT-88)
- Single or Double Overshelves
- Garnish Racks
- Cylinder locks

Approvals:



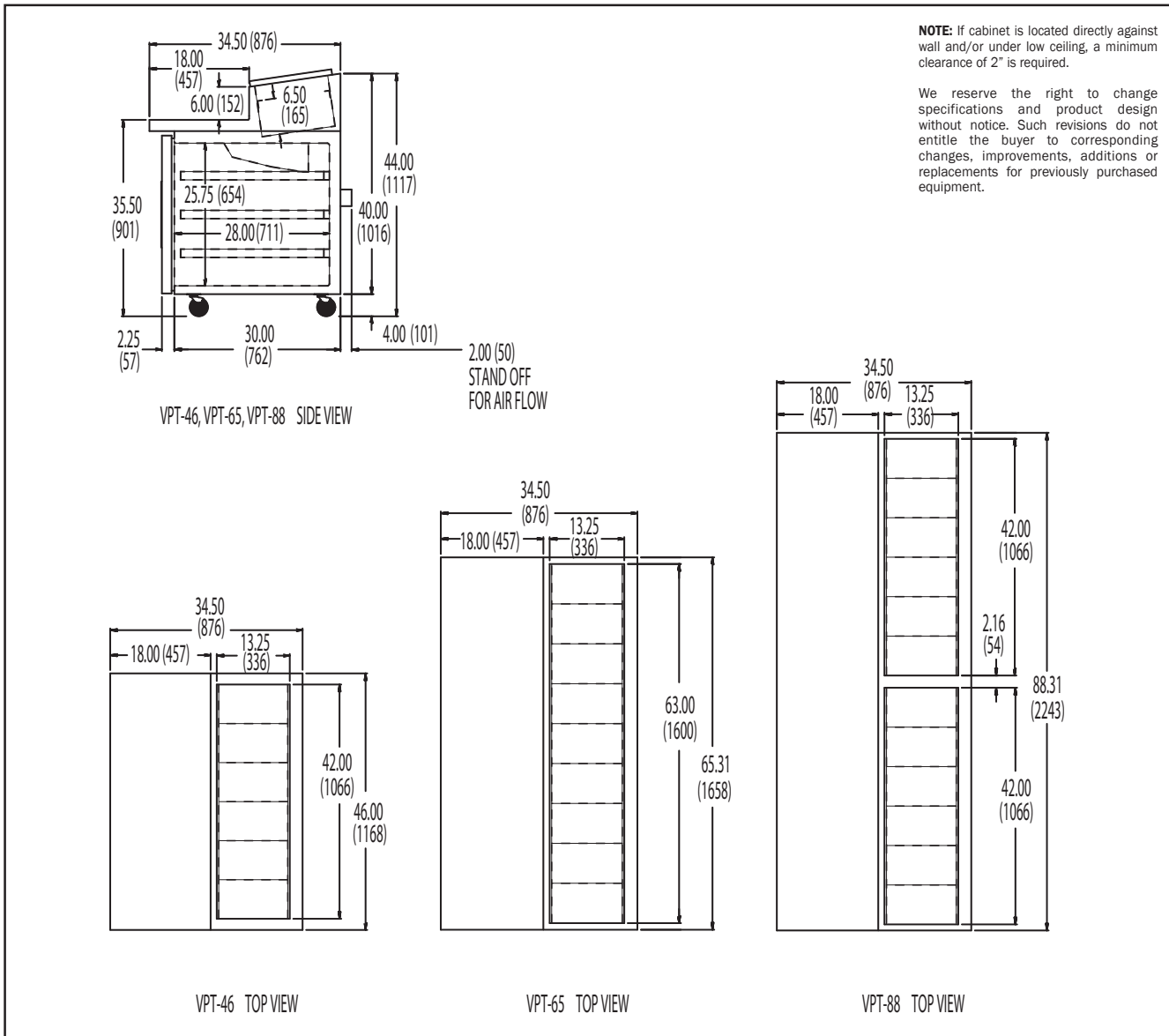
Victory Refrigeration specification sheets are available online at [www.victory-refrig.com](http://www.victory-refrig.com).

CHARACTERISTICS	VPT-46	VPT-65	VPT-88
Width, Overall	46	65 <sup>5/16</sup>	88 <sup>5/16</sup>
Depth, Overall*	34 <sup>1/2</sup>	34 <sup>1/2</sup>	34 <sup>1/2</sup>
Height, Overall	44	44	44
Capacity Net (cubic feet)**	11.0	19.7	35.5
No. of Full Doors	1	2	4
No. of Shelves	2	4	6
Pan Rail Opening (inch)	12 x 42	12 x 63	(2) 12 x 42
Pan Rail Capacity (1/3)	6	9	12
Cabinet Voltage	115/60/1	115/60/1	115/60/1
Condensing Unit Voltage	115/60/1	115/60/1	115/60/1
Condensing Unit Size (HP)	1/4	1/3	1/3+
Total Amperes	4.7	7.8	9.4

\* Add 2" for Rear Stand Off  
 \*\*Base of Cabinet

Crated dim. & wts.	Ht.	Width	Depth	Lbs
VPT-46	49 <sup>1/2</sup>	44	75 <sup>1/2</sup>	400
VPT-65	49 <sup>1/2</sup>	44	75 <sup>1/2</sup>	490
VPT-88	49 <sup>1/2</sup>	44	98 <sup>1/2</sup>	585

Dimensional tolerance ± 1/4" Metric dimensions (MM)



Continuous product development may necessitate specification changes and design without notice.



Victory participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.