



VOYAGER SAUTÉ (VSR) REMOTE REFRIGERATED BASE

WOLF RANGE COMPANY



As Shown: VSR 48 (Base)
VH448 (Hotplate)



As Shown: VSR 72 (Base)
VH636U (Step-up Hotplate w/optional "S" grates)
VH336 (Hotplate)



Listed by Underwriters Laboratories, Inc.

Approved by _____

Date: _____

BASIC MODELS:

- VSR-48 48" Wide – Remote Base
- VSR-72 72" Wide – Remote Base

KEY FEATURES:

- Designed to be used with Voyager Hotplates.
- Temperatures in pans guaranteed to satisfy health department requirements.
- Food stays fresh longer . . . decreases waste.
- Utility and maintenance savings.
- Increased storage capacity.
- **Top Chiller Pan:**
 - Stainless steel
 - 3½" high raised rail
 - Stainless steel hinged night cover
- **Body:**
 - Stainless steel front, sides and interior
 - Galvanized metal back
 - 6" adjustable legs
 - 2" dial thermometer
- **Insulation:**
 - Nominal 2" thick polyurethane
- **Refrigeration:**
 - R404a or R134a hermetic condensing unit is provided for both the chiller pan and the refrigerated base. All hook-ups at rear. All units provided with an electric condensate evaporator.

OPTIONAL FEATURES:

- Stainless steel back panel.

DESCRIPTION:

Wolf Model No. _____. Base exterior front, sides and interior are 20 gauge stainless steel. Back is 20 gauge #304 and bottom is 18 gauge galvanized metal. Interior has covered corners. 6" adjustable legs are provided along with a 2" dial thermometer. 2¼" thick foamed-in-place polyurethane. All 115V single phase VSR-48 are equipped with 15 amp cord and plug. All 115V single phase VSR-72 are provided with 20 amp cord and plug. All hookups at right rear.

MODEL: VOYAGER SAUTÉ SERIES – Remote

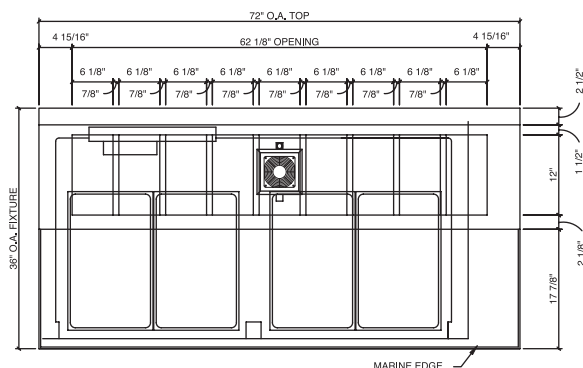
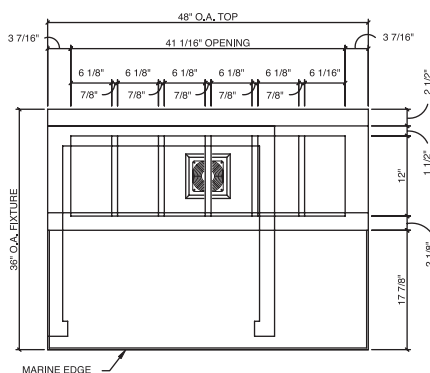
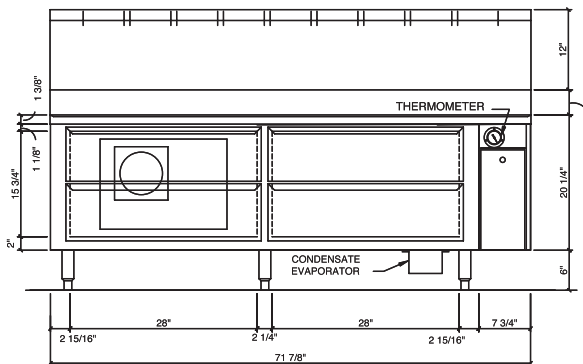
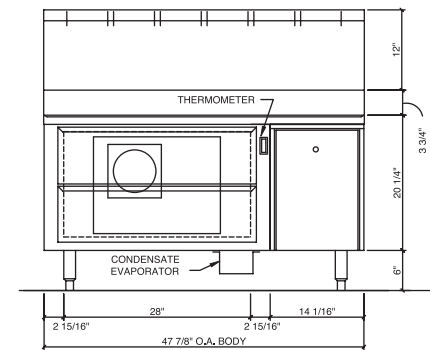
WOLF RANGE COMPANY

Wolf Range Company, LLC
 19600 S. Alameda St., Compton, CA 90221-6291
 P.O. Box 7050, Compton, CA 90240-7050
 (310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF
 Customer Service (888) 639-9653 • www.WOLFRANGE.com



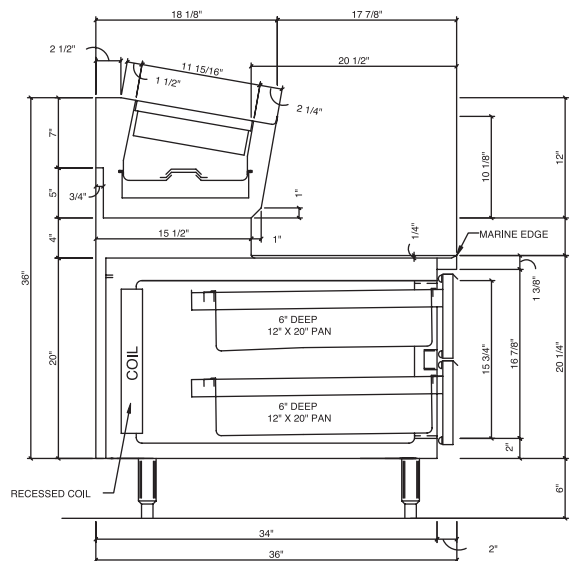
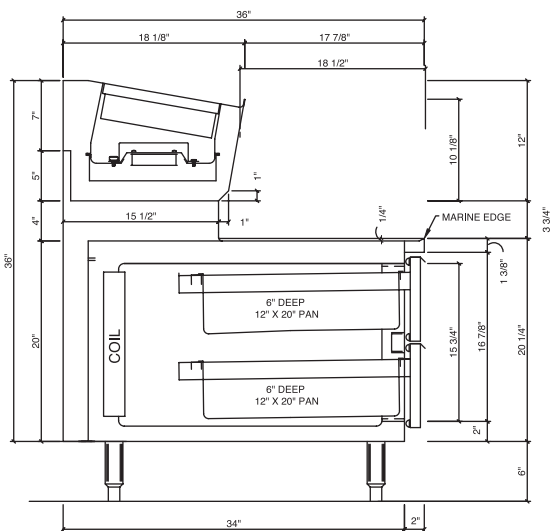
Voyager Sauté (VSR) Remote Refrigerated Base

Model No.	Counter Depth	Depth w/open Drawer	No. of Drawers	Top Pans 6 x 12 x 20	Bottom Pans 4 x 12 x 20	1/3 Chiller Pans	Exterior Dimensions W x D x H	Approx. Ship. Wt.	
								Lbs.	Kg.
VSR 48	34"	53"	2	2	2	6	48 x 36 x 36	325	145
VSR 72	34"	53"	4	4	4	4	72 x 36 x 36	440	200



INSTALLATION REQUIREMENTS:

1. Any model of lengths above 36" can be installed with **no** clearance at the back and sides of the units.
2. Failure to provide adequate ventilation may cause severe compressor damage and will void warranty.



NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.