

VOYAGER SAUTÉ (VSS) SELF-CONTAINED REFRIGERATED BASE



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



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



Listed by Underwriters Laboratories, Inc.

Approved by	
Date:	

BASIC MODELS:

VSS-48 48" Wide – Self-Contained Base VSS-72 72" Wide – Self-Contained 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" casters provided
- 2" dial thermometer

Insulation:

- Nominal 2" thick foamed-in-place 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.
- ➢ 6" adjustable legs.

DESCRIPTION:

Wolf Model No	. Base exterior front, sides and
interior are 20 gauge stainles	ss steel. Back is 20 gauge #304
and bottom is 18 gauge galva	anized metal. Interior has coved
corners. 6" casters are provid	ed along with a 2" dial thermom-
eter. 21/4" thick foamed-in-pla	ce polyurethane. Self-contained
R404a or R134a hermetic o	condensing unit is provided for
refrigerated base. All 115V sir	ngle phase VSS-48 are equipped
with 15 amp cord and plug. A	Il 115V single phase VSS-72 are
provided with 20 amp cord ar	nd plug. All hookups at right rear.
Models provided with an elect	ric condensate evaporator.

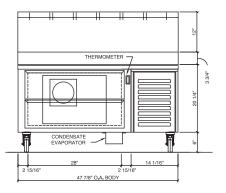
WOLF RANGE COMPANY

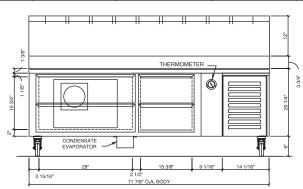
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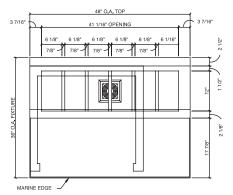


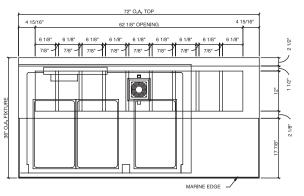
Voyager Sauté (VSS) Self-Contained Refrigerated Base

Model No.	Counter Depth	Depth w/open	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.	
NO.	Берш	Drawer	Diaweis	0 X 12 X 20	4 X 12 X 20	Palis		Lbs.	Kg.
VSS 48	34"	53"	2	2	2	6	48 x 36 x 36	350	160
VSS 72	34"	53"	4	3	3	4	72 x 36 x 36	465	210



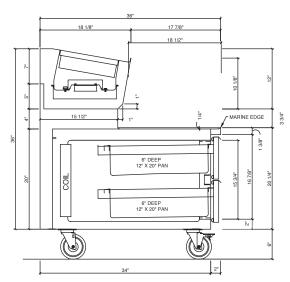


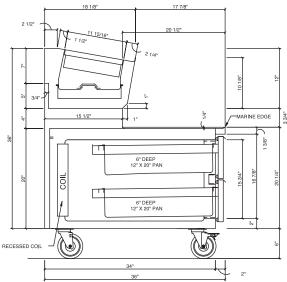




INSTALLATION REQUIREMENTS:

- Any model of lengths above 36" can be installed with <u>no</u> clearance at the back and sides of the units.
- 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.