



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

Air Curtain Refrigerators

ACRS MODEL — ACRS-1D-S7-SST
 Stainless steel
 exterior and interior.

Cold Air Is Circulated Across Cabinet Front, Assuring Safe Product Temperatures.
 The Air Curtain Refrigerator Is Ideal For Tray Assembly Lines In Hospitals, Flight Kitchens,
 Cafeterias, Fast Food Operations Or Any Meal Tray Assembly Operation.



ACRS-1D-S7-SST

Standard Features

- Dial Thermometer
- Stainless Steel Exterior and Interior
- Removable Stainless Steel Pan Slides
- Stainless Steel Hinges
- Full 270° Door Swing
- Heavy-Duty Cylinder Lock
- One-Piece, Self-Adjusting Magnetic Gasket
- Plasticized Fin Coil
- Cord and Plug Attached
- 6" Diameter Heavy-Duty Casters with Wheel Locks
- Flush Recessed Side Hand Grips
- Stainless Steel Case Back
- Rear Mounted Push Bar Handle with Rubber Bumpers
- Condensate Automatically Evaporated
- Environmentally Friendly R-134a Refrigerant
- Energy Efficient Refrigeration System

Optional Features and Accessories

- Glass Door

Cabinet:

The cabinet front and doors are constructed of heavy gauge polished stainless steel to maintain an attractive appearance for years of heavy use. Foamed-in-place polyurethane insulation throughout the cabinet and door ensures the ultimate in energy efficiency.

The cabinet is designed with air ducts on the left and right side of the interior. Each air duct has a series of strategically placed holes for proper airflow. When the door is opened, a curtain of cold air blows across the cabinet opening. This keeps hot air out and cold air in, assuring safe storage during peak food service hours. Removable pan slides, designed to bottom support 18" x 26" pans, are attached to the air ducts on, 3 3/4 inch centers.

A humidity control wire located behind the case front, encircles the door opening to prevent condensation. A temperature sensing dial is centered in the front panel of the compressor housing. Recessed side hand grips, a push bar handle with bumpers and heavy-duty non-mar casters are standard features for making the Air Curtain easy to maneuver when in use.

Door:

The stainless steel door swings 270° to allow full width access and is held securely in place when opened by a side-mounted keeper. The door has stainless steel hinges, a safety grip handle, heavy-duty cylinder lock and self-adjusting magnetic door gasket for positive sealing action.

Refrigeration System:

The air circulating fans and the forced convection cooling coil are contained in a ceiling housing. The condensing unit is located in the base of the cabinet for more stability when transporting product and provides the operator with easy access to all pans at a comfortable working height. Adequate ventilation is provided by louvered front and rear grills. All condensate water is disposed of automatically by the energy efficient condensate evaporator.

Approvals:



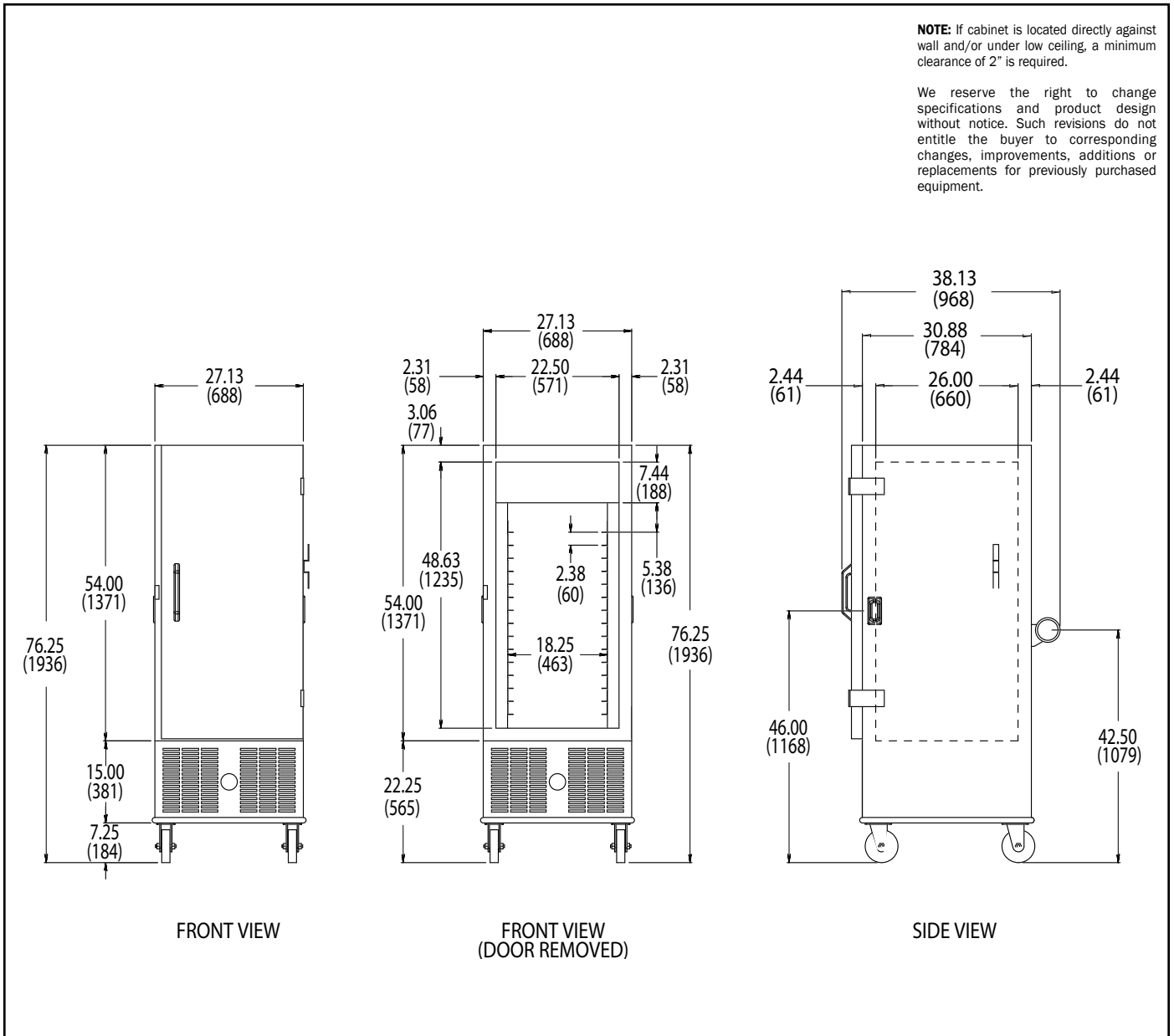
Victory Refrigeration specification sheets
 are available online at www.victory-refrig.com.

CHARACTERISTICS	ONE SECTION Reach-In
Width, Overall	27 1/8
Depth, Overall (incl. handles)	38 1/8
Height, Overall (incl. casters)	76 1/4
Capacity Net (cubic feet)	32.5
No. of Slides (sets)	15
Cabinet Voltage	115/60/1
Condensing Unit Voltage	115/60/1
Condensing Unit Size (HP)	1/2
Condensing Unit Ampres	9.6
Total Amperes	14.3
Plug Type	5-20P
Crated Weight (lbs)	465

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

NOTE: If cabinet is located directly against wall and/or under low ceiling, a minimum clearance of 2" is required.

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.



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.