

**VALPRO COMMERCIAL REFRIGERATION**

203 Kelsey Ln., Building G

Tampa, FL 33619

813-502-0300

Toll Free 1-888-VALPRO-8

www.ValproRefrigeration.comsales@ValproRefrigeration.com

PROJECT:

MODEL #:

ITEM #:

QTY:

AVAILABLE W/H:

APPROVAL:

72" SANDWICH & SALAD PREP REFRIGERATOR**MODEL: VP72S-HC**

Valpro refrigerated preparation tables are available in multiple sizes, permit flexible pan configurations, and maintain uniform safe temperatures throughout pans and interior cabinet. Valpro units are available with standard tops or mega tops (holding an additional row of included gastronorm pans). All units have a standard integrated reversible cutting board providing a sanitary solid work area for easy assembly of cold prepped ingredients, and floor below pans allowing easy cleanup of any accidental spills. Our refrigerated preparation tables will provide many years of worry free service and deliver cost saving eco-friendly energy efficiency utilizing natural R290 hydrocarbon refrigerant. All Valpro products are manufactured under strict ISO9001 standards for quality assurance, and to consistently deliver to our customers products that satisfy all expectations. All our products are operated, extensively monitored, and undergo rigorous inspection prior to packaging and shipping.

* Compressor warranty 2 year parts & labor / 3 additional year warranty compressor part only**FEATURES**

- Durable stainless steel exterior, (top, hood, front and sides)
- Stainless steel framework construction
- Efficient triple fan forced air refrigeration
- Slide out condenser
- Insulated hood locks into open position
- 18 size 1/6 clear polycarbonate NSF pans included
- Interior 304 stainless steel coved corner floor with white interior ABS sides and door backs
- Removable, reversible full length cutting board standard
- High density foamed in-place CFC and HCFC free polyurethane insulation
- Self closing doors with remain open feature past 90° for easy access loading and unloading
- Snap-in magnetic door gaskets removable and replaceable without tools for ease of cleaning
- Three heavy duty (one per section), epoxy coated wire shelf supported by pilasters for easy 1/2" adjustability
- Front mounted electronic thermostat digitally controlled temperature system maintains optimum temperature with easily viewed LED display
- Auto defrost and auto evaporation of condensation water
- Four casters make it easy to maneuver and clean underneath
- Energy verified and ETL certified to NSF Standard 7



Model:
VP72S-HC

72" Sandwich / Salad Prep Table

Standard Top - Three Section - 18 cu. ft. Capacity

Technical Data

Dimensional Data

Exterior Dimensions	71.7"W x 29.9"D x 43.2"H
Interior Dimensions	66.9"W x 25.6"D x 26.4"H
Net Storage Capacity	18 cu. ft.
Net Weight	381 lbs.
Pan Capacity (included)	(18) 1/6 size GN
Cutting Board	11.5" Depth
Shipping Dimensions	72.9"W x 31.5"D x 45.9"H

Refrigeration Data

Temperature Range	33°F to 41°F
Refrigerant	R-290
Refrigerating System	Capillary Tube
Temperature Controller	Digital
Horsepower	1/2

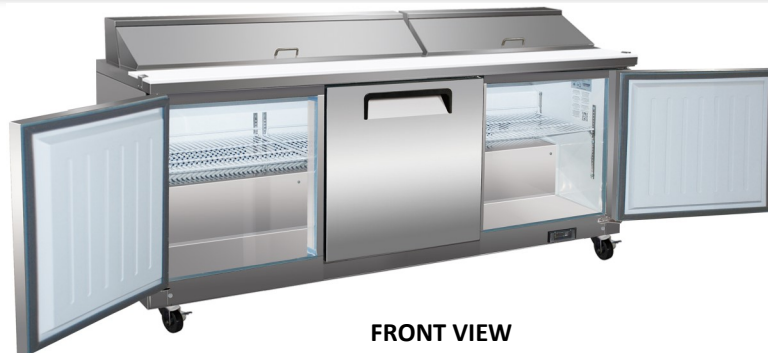
Construction Data

Exterior Material	430 Series Stainless Steel
Interior Floor Material	304 Series Stainless Steel
Interior Wall Material	White ABS Liner
Insulation	Foamed in Place Polyurethane
Adjustable Shelves	3 Heavy Duty Epoxy Coated

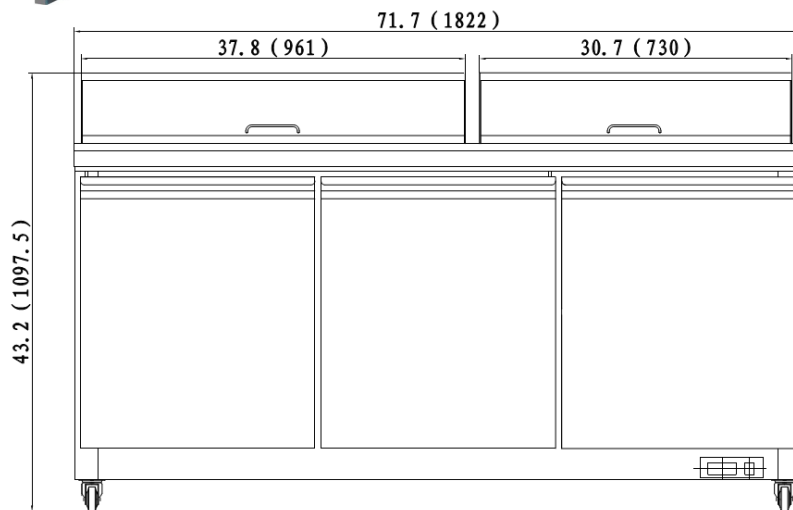
Electrical Data

Amps	4.3
Voltage/Frequency/Phase	115V/60Hz/1
Plug Type	NEMA 5-15P
Electrical Cord Length	8 ft.

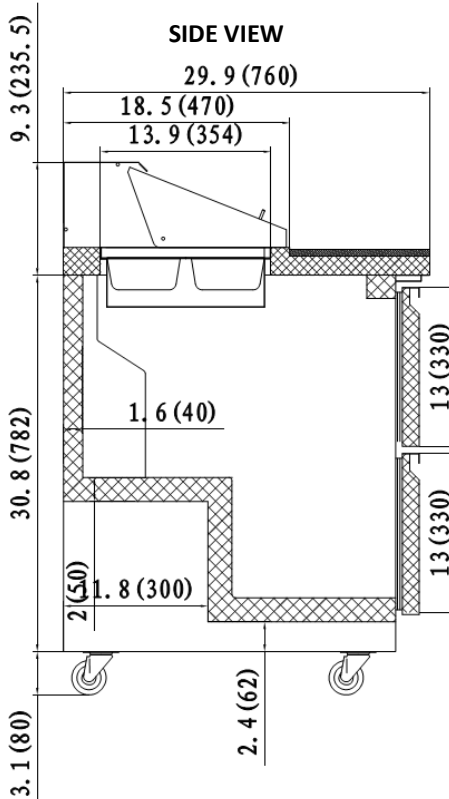
Due to periodic changes in design, methods, procedures, and regulations, specifications are subject to change without notice.



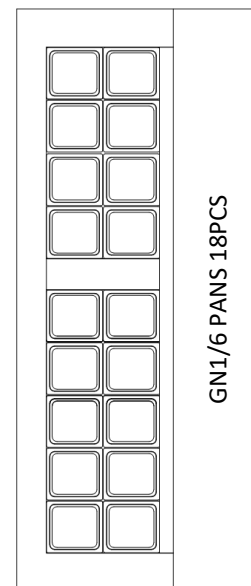
FRONT VIEW



SIDE VIEW



PLAN VIEW



GN1/6 PANS 18PCS



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