

**VALPRO COMMERCIAL REFRIGERATION**

203 Kelsey Ln., Building G

Tampa, FL 33619

813-502-0300

Toll Free 1-888-VALPRO-8

www.ValproRefrigeration.com

sales@ValproRefrigeration.com

PROJECT:

MODEL #:

ITEM #:

QTY:

AVAILABLE W/H:

APPROVAL:

61" SANDWICH & SALAD PREP REFRIGERATORMODEL: **VP60S-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 are 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.

**WARRANTY**
2 YEAR Parts & Labor
5 YEAR Compressor* Compressor warranty 2 year parts & labor / 3 additional year warranty compressor part only**FEATURES**

- Durable stainless steel exterior, (top, hood, front and sides)
- Efficient triple fan forced air refrigeration
- Insulated hood locks into open position
- 16 size 1/6 clear polycarbonate NSF pans included
- Interior stainless steel coved corner floor at base of unit and below pans with white interior ABS lined walls
- Removable, reversible full length cutting board standard
- Energy verified and ETL certified to NSF Standard 7
- Self-contained over sized balanced refrigeration system provides better reliability and performance
- 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
- Two 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



Model:

VP60S-HC**61" Sandwich / Salad Prep Table****Standard Top - Two Section - 16 cu. ft. Capacity****Technical Data****Dimensional Data**

Exterior Dimensions	61.2"W x 29.9"D x 43.2"H
Interior Dimensions	56.5"W x 24.9"D x 24.2"H
Net Storage Capacity	16 cu. ft.
Net Weight	350 lbs.
Pan Capacity (included)	(16) 1/6 size GN
Cutting Board	11.5" Depth
Shipping Dimensions	62.8"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	1/3

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	2 Heavy Duty Epoxy Coated

Electrical Data

Amps	2
Voltage/Frequency/Phase	115V/60Hz/1
Plug Type	NEMA 5-15P
Electrical Cord Length	10 ft.

