## MODEL \# VICD3-34-R-SQ-RR-KS

## SPECIFICATIONS

The Vienna Series Cheese Cabinet - VICD3-34-R-SQ-RR-KS features all stainless steel construction, and is a refrigerated cheese display merchandising cabinet. Unique features include an oversized drawer system in the base with removable wooden slats to accommodate larger cheese wheels. The unique refrigeration system is designed with separate top and bottom cooling zones, with variable speed fans allowing flexibility within the cabinet for maintaining temperature and humidity

## Available lengths: $\square 43$ 1/4" <br> Available depths: $\square 26$ " <br> Available heights: $\square 85^{\prime \prime}$



## STANDARD FEATURES

- Remote Refrigeration

Stainless steel exterior and interior
Dual temperature zones for top display and bottom display
Sliding glass doors with SS frame at top display
Qty of 3 stainless steel upper display shelves

- Pull out bottom drawers with glass panel at lower storage area
- Pull out work ledge with removable cutting boards

■QTY of 2 Bottom drawer wood decks
■ Energy efficient LED lighting

- Programmable digital display controller
- Variable fan speed adjustment

■ 7/8" Casters

- 5 7/8" Legs

■ETL listed in accordance with UL 471 and NSF 7 standards
■ Environmentally safe refrigerant

- Floor Drain Required


## OPTIONAL FEATURES

$\square$ Self Contained refrigeration
$\square$ Mirror polished interior
$\square$ Powder Coat Exterior

| MODEL | $\boldsymbol{L}$ | $\boldsymbol{D}$ | $\boldsymbol{H}^{*}$ | TOP BTUs | BOTTOM BTUs | VOLT AMP | PLUG | WT | REFRIG. |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| VICD3-34-R-SQ-RR-KS | $431 / 4$ | 26 | 85 | $1,587 @ 14 D e g$ evap | BTU's 1,052 @ 14Deg evap | 115 | 1.0 | L14-20P | 950 |

* HEIGHT INCLUDES CASTERS and LEGS



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Electrical \& Plumbing locations
$\mathbf{1 2}^{2} 1 / 2^{\prime \prime}$ HOLE REQUIRED FOR COOLING AND DRAINAGE LINES)


1. A 1 "diameter drain is provided. The drain MUST be connected to a floor drain or storage container AT TIME OF INSTALLATION.
2. (SELF CONTAINED ONLY) Rear ventilation louvers MUST be provided in the cabinet or counter and located so to provide full ventilation for the condensing unit.
3. The VICD3 KS cheese merchandiser is designed for use in locations where temperatures and humidity do not exceed 75 degrees and $55 \%$ R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Exposure to air currents from ceiling fans, air conditioners, ovens, etc. will disrupt the cases air current and refrigeration zone within. Any adverse field conditions stated above will void warranty.
RPI in line with it's policy to continually improve it's product reserves the right to change materials and specifications without notice.
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