### MODEL # VIHD2-20-R-SQ-OC-VAR

# **SPECIFICATIONS**

The Vienna Series heated Vario Food Counter is a slide-in combination unit featuring an operator serve display with heated storage in the base. Front glass has the ability to lift up and retract into the case for self-serve application. Coordinating heat sources, including dry heat as well as steam, ensure proper temperature and longevity of the products. Frameless glass display, heat resistant LED lighting, mirrored interior rear panel and high-end finish make the products stand out visually. Cabinet temperature is adjustable and ranges from 150 to 185°F.

Available lengths:	32 3/8"
Available depths:	38 1/8"
Available heights:	49 3/4"



#### STANDARD FEATURES

- Stainless steel interior & exterior
- Tempered glass front, top & sides
- Front glass liftable for self-service
- Heat-resistant LED light
- ■(1) heating plate for under bowl section
- Designed to fit (2) perforated 1/2 size hotel pans (pans not included)
- Stainless frame with bowl cut-outs (bowls not provided)
- (1) black glass heating plate for under pan section
- Manual fill water pan for steam function for pans
- Quartz radiator for supporting heat
- Rear tower with mirrored interior
- Base with heated storage
- Rear cutting board
- Variable temperature control
- Adjustable feet & casters
- ETL listed in accordance with UL 197 & NSF 4 standards

#### **OPTIONAL FEATURES**

- □ Powder coat finish
- □ Custom bowl cut-out sizes (contact factory)
- □ Cut-outs for standard 1/2 hotel pans, in lieu of bowl cut-outs
- □ Adapter bars for smaller pans (contact factory)

MODEL	L	D	Н	VOLT	AMPS	PLUG	WT
VIHD2-20-R-SQ-OC-VAR	32 3/8	38 1/8	49 3/4	(2x)208-230V	14.6	(1x) L14-20P (1x) 6-20P	335

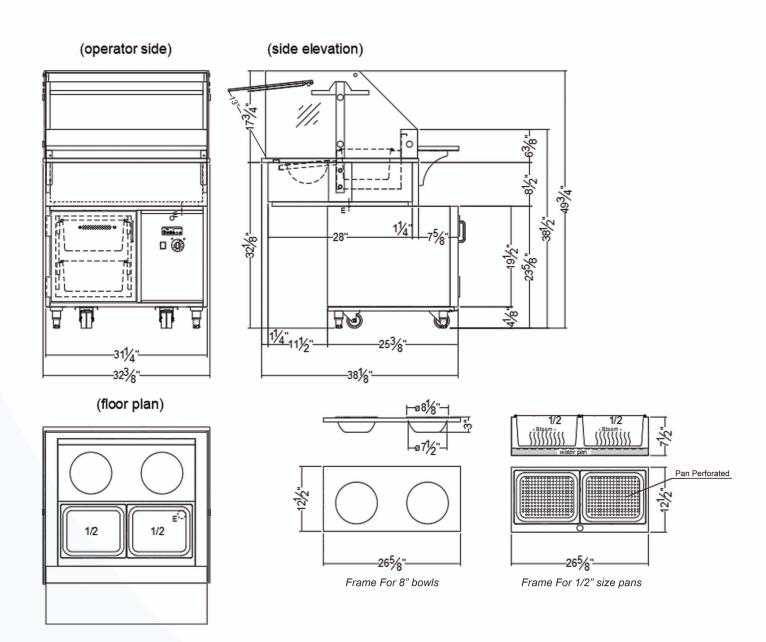




PROJECT:

TOLL FREE: 800-525-3692

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RPI in line with it's policy to continually improve it's product reserves the right to change materials and specifications without notice.