## MODEL \# VIAP AT

## SPECIFICATIONS

The Vienna Series VIAP AT is a drop-in air pan with an air tower, which provides higher air coverage for taller product. Unit is designed with a special baffle and air plenum which directs more air flow throughout the product zone, allowing for use with bowls and platters. Front of unit has lower profile for easier reachability. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / foodservice pans (provided by others).

| Available lengths: $\square 31^{\prime \prime} \quad \square 43$ 3/4" $\square 561 / 2^{\prime \prime} \square 69$ 3/8" |
| :--- | :--- |
| Available depths: $\square 277 / 8^{\prime \prime}$ |
| Available heights: $\square 313 / 8^{\prime \prime} \square 33$ 1/8" (VIAP5 ONLY) |



## STANDARD FEATURES

- Self-Contained Refrigeration
- 304 Stainless Steel Exterior
- Adjustable Deck Pan to Convert to Slanted Display
- Easy Removable Deck Pans for Cleaning
- Programmable Digital Refrigeration Controller
- Insulated Air Dam Glass Sides
- Front Stainless Price Tag Holder
- Forced Air Cooling System
- Lift-Up Evaporator

■ Air plenum and baffle for use with plates/platters/bowls
■ ETL Listed in Accordance with UL 471 and NSF 7 Standards

- Environmentally Safe Refrigerant
- 5 Year Compressor Warranty
- Floor Drain Required

| MODEL | $\boldsymbol{L}$ | $\boldsymbol{D}$ | $\boldsymbol{H}$ | PANS | $\boldsymbol{H P}$ | VOLT | AMP | PLUG | WT | REFRIG. CUT-OUT SIZE |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| VIAP2-O-R-SC AT | 31 | $277 / 8$ | $313 / 8$ | 2 | $1 / 4$ | 115 | 3.9 | $5-15 P$ | 327 | $R 448 A$ |
| VIAP3-0-R-SC AT | $433 / 4$ | $277 / 8$ | $313 / 8$ | 3 | $1 / 3$ | 115 | 4.7 | $5-15 P$ | 393 | $R 448 A$ |
| VIAP4-0-R-SC AT | $561 / 2$ | $277 / 8$ | $313 / 8$ | 4 | $3 / 8$ | 115 | 6.1 | $5-15 P$ | 459 | $R 448 A$ |
| VIAP5-O-R-SC AT | $693 / 8$ | $277 / 8$ | $331 / 8$ | 5 | $1 / 2$ | 115 | 6.9 | $5-15 P$ | 571 | $R 448 A$ |

1. A $11 / 8$ "diameter drain is provided. The drain MUST be run to a floor drain AT TIME OF INSTALLATION.
2. Ventilation louvers MUST be provided in the cabinet or counter and located so to provide full ventilation for the condensing unit. Refrigeration System is designed so air will flow rear to front. Unobstructed air flow must be maintained to ensure unit performance and maintain warranty.
3. RPI Merchandiser is designed for use in stores where ambient temperatures and humidity do not exceed 75 Degrees Fahrenheit and $55 \%$ R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Exposure to air currents from ceiling fans, air conditioning diffusers, ovens, etc. will disrupt the case air curtain and refrigerated zone. Refrigerated Displays are designed to maintain pre-chilled products. Adding or loading warm products above 41 Degrees Fahrenheit can affect the temperature in the entire cabinet. Any adverse field conditions stated above will void warranty.
RPI in line with its policy to continually improve its products reserves the right to change materials and specifications without notice.

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