

VIENNA MEAT DISPLAY

PROJECT: _____

ITEM: _____ QUANTITY: _____

MODEL # VICD2-34-R-SQ-SC-INS MEAT

SPECIFICATIONS

The Vienna Meat Display - VICD2-34-R-SQ-SC-INS features all stainless steel construction, and is designed to be a refrigerated aged meat display. Unit can be utilized for handling fresh poultry or cheese, or can be used as charcuterie merchandising solution. Unique features include meat hanging rails and an adjustable perforated stainless steel shelf. The variable speed cooling fans plus temperature adjustment offers proper flexibility for optimal product shelf life. Units offer the option of a rear landing area with removable cutting board. Unique internal lift-up evaporator coil allows for easy cleaning.

*Note: This display is for presentation of meat; this is not for aging meat.



Unit shown with optional black powder coat exterior

Available lengths: 31 1/2"

Available depths: 27 3/8"

Available heights: 62 5/8"

STANDARD FEATURES

- Self contained refrigeration
- Stainless steel interior and exterior
- Slide-In Base
- Insulated Glass front, top and sides
- Lift up top glass / Tilt out front glass
- Rear hinged doors / mirrored on customer side
- Quantity of one stainless steel rod for hanging meat display
- Quantity of one stainless steel perforated shelf for meat display
- Stainless steel lower interior deck
- Energy efficient LED lighting
- Lift up evaporator for easy cleaning
- Programmable digital display controller
- Rear breathing
- Variable fan speed adjustment
- ETL listed in accordance with UL 471 and NSF 7 standards
- Environmentally safe refrigerant
- 5 Year Compressor Warranty
- Automatic Drip Water Evaporation (no floor drain required)

OPTIONAL FEATURES

- Remote Refrigeration (floor drain required)
- Powder Coat Exterior
- Rear Work Ledge
- Rear Sliding Access Doors
- Rear Door Locks
- Adjustable Legs & Casters (Slide-In Units)
 - 6" Legs 8" Legs
 - 6" Casters
- Flex Series Paneling Profiles:
 - FP (Full Front) HP (Half Front) HT (Half Tapered)
- Flex Series Flat Paneling Finish Options:
 - #4 Brushed Stainless Steel #8 Mirror Polished Stainless Steel
 - Laminate Wood Veneer
- (3) Stainless perforated shelves, in lieu of meat hanging bar

Self-Contained	L	D	H	HP	VOLT	AMP	PLUG	WT	REFRIG.
VICD2-34-R-SQ-SC-INS MEAT	31 1/2	27 3/8	62 5/8	3/8	115	7.6	5-15P	580	R448A

Remote Refrigeration	L	D	H	BTU	VOLT	AMP	PLUG	WT	REFRIG.
VICD2-34-R-SQ-RR-INS MEAT	31 1/2	27 3/8	62 5/8	1870	115	1.0	5-15P	541	R448A

*Btu/h @14°F evap

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70, MEDFORD, NJ 08055



Conforms to UL Standard 471, and NSF Standard 7; Certified To CSA Standard C22.2 No.120

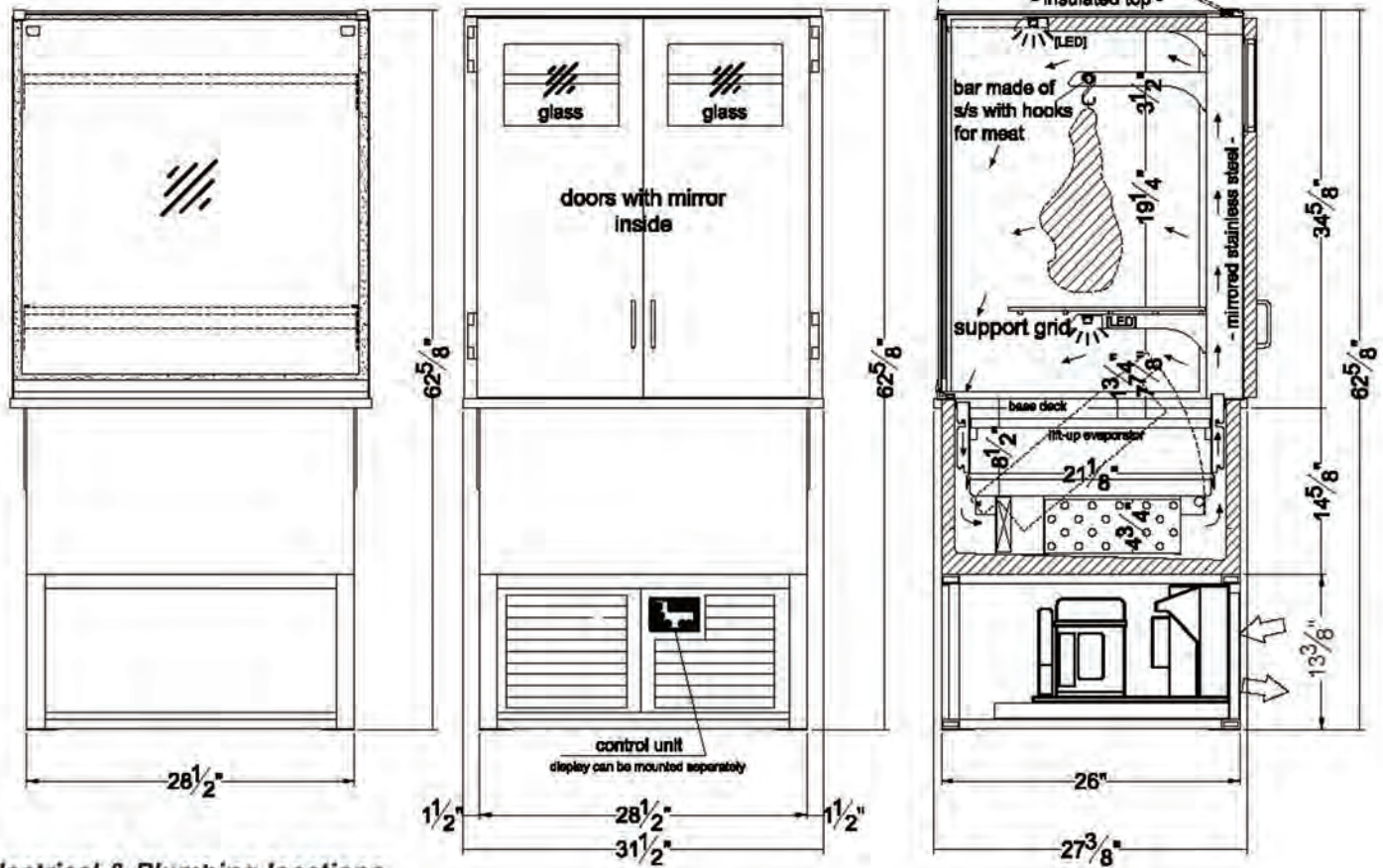
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VIENNA MEAT DISPLAY

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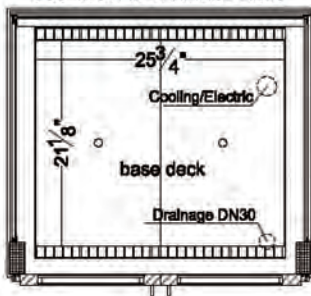
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Electrical & Plumbing locations

2 1/2" HOLE REQUIRED FOR COOLING AND DRAINAGE LINES



1. A 1 1/8" diameter drain is provided. For remote applications, the drain must be connect to a floor drain or storage contained at the time of installation. RPI provides a base for all units to fully support the display in the counter. If a drop-in is being requested without a base at the customer's request, factory recommends leaving a minimum 6-8" for proper drainage as well as providing additional counter support.
2. For self-contained units, rear ventilation louvers **MUST** be provided in the cabinet or counter and located so to provide full ventilation for the condensing unit.
3. For remote units, refrigerant must be verified by customer at time of order, to ensure proper expansion valve is provided.
4. The VICD-INS MEAT 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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