



## VALPRO COMMERCIAL REFRIGERATION

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PROJECT:

MODEL #:

ITEM #:

QTY:

AVAILABLE W/H:

APPROVAL:

# 61" SANDWICH & SALAD PREP REFRIGERATOR

MODEL:

**VP60S**

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 gastronorm pans). All units have a standard integrated reversible cutting board providing a sanitary solid work area for easy assembly of cold prepped ingredients, and stainless steel floor below pans allowing easy cleanup of any accidental spills. All our units exceed the new 2017 DOE energy standards and deliver superior energy efficiency with more affordable running costs. This unit utilizes an over-sized balanced refrigeration system allowing faster temperature recovery and shorter run times in a busy commercial environment. 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.



Energy Verified

**WARRANTY**  
**2 YEAR Parts & Labor**  
**5 YEAR Compressor**

## 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
- UL Energy Verified and tested 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**

# 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

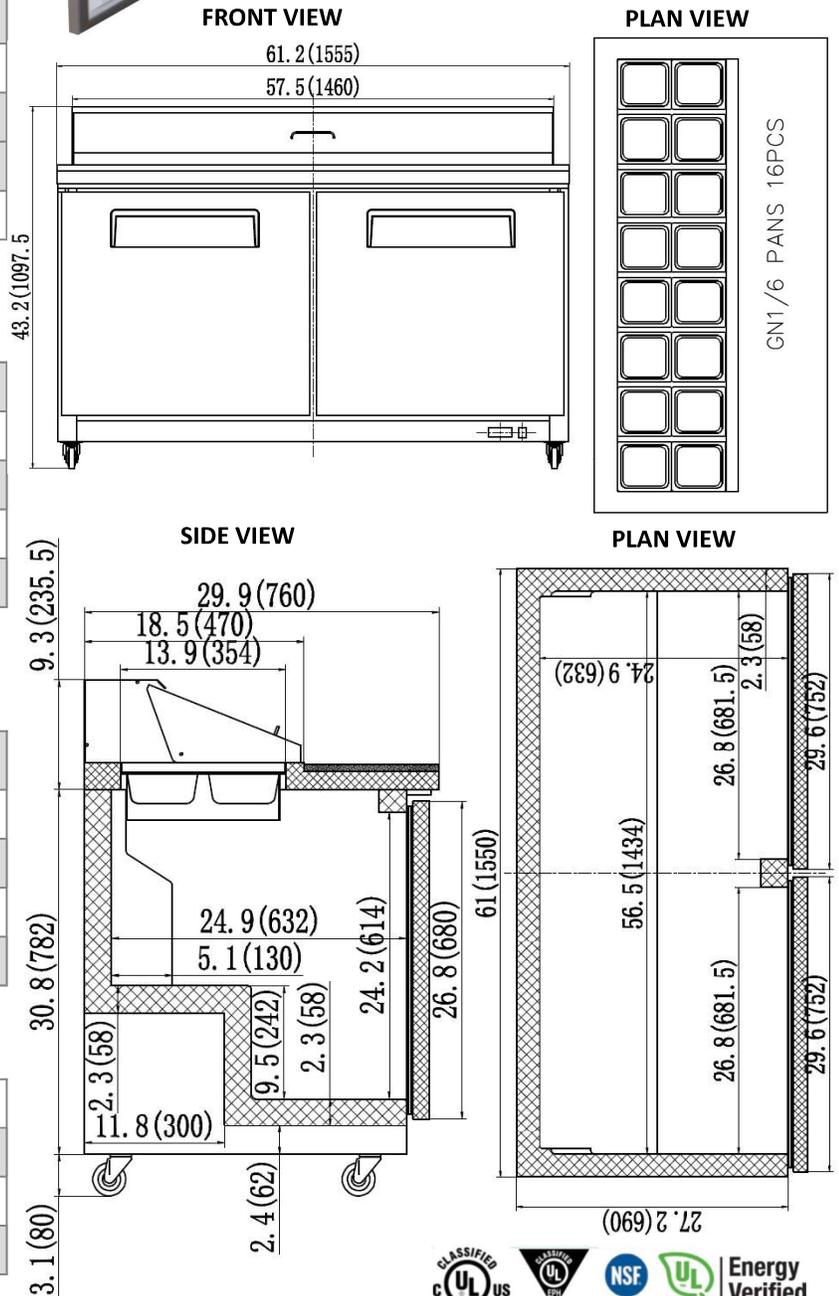
Temperature Range	33°F to 41°F
Refrigerant	R134A
Refrigerating System	Capillary Tube
Temperature Controller	Digital
Horsepower	1/2

### 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	7.5
Voltage/Frequency/Phase	115V/60Hz/1
Plug Type	NEMA 5-15P
Electrical Cord Length	10 ft.



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