

| Project: | |
|-----------|-----------|
| Location: | |
| Item #: | Quantity: |
| Model #: | |

MODEL: IDC-VBR18FG

DISPLAY CASES - Deli / Pastry - Stainless Steel - Flat Glass





General Strengths

- Sanitation. The interior cabinet is built with rounded corners (extensive radius for easy cleaning). Quick ability to take off shelves and slides for interior cleaning. Each cabinet has a drain at the bottom of the unit. When cleaning the unit make sure the drain hose is routed to a floor drain.
- **Doors.** Self-closing door system with permanent pressure. All doors include triple chamber door gaskets, easy to remove and snap in.
- Control systems. Higher precision in managing temperature settings. Greater ability to adjust temperature ranges as per the end user's requirement.
- Modular Line. Designed for pastry, Viennese breads and bakery.
- 100% Tested. All condenser units are tested 100%, in helium chambers to refrigerant leak detections.
- Certified. Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7. AENOR audited and certified by internationally recognized firm. ISO 9001:2008 (Quality); ISO 14001:2004 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)
- Lighting. Interior cabinet includes LED lighting, for brighter lighting and energy efficiency. LED saves 90% more energy compared to traditional fluorescent bulbs. Increases product visibility considerably.

| MODEL | | Dimensions inches) (mn | | Nº | Ref. | Ref. Weight (Lbs.) (gr.) | Temp. Range (°F) (°C) | Capacity (Cu. Ft.) (L) | Cond. Unit. H.P. | Case Amps 115 V. | Crated Weight |
|---------------|--------|---------------------------|--------|-------|-------|--------------------------------|-----------------------------|------------------------------|------------------------|------------------------|------------------|
| | W | D | Н | Doors | | | | | | | (Lbs.) (Kg.) |
| IDC-VBR18FG | 75-3/8 | 31-7/8 | 51-1/8 | 3 | R404A | 1.2 | 33°F/41°F | 20 | 1 | 8.8 | 950 |
| IDC-VBICTOR G | 1915 | 810 | 1300 | | | 550 | 0°C/+5°C | 567 | ' | | 430 |

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE











Infrico USA Corp. 7042 N.W. 46th Street Miami, FL 33166 1.305.777.9599 Office 1.305.777.9598 Fax

www.infrico.us service@infrico.com sales@infrico.com

APPROVALS: AVAILABLE AT:



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STANDARD FEATURES

Exterior

- AISI 304 Stainless Steel, including stainless top,
- Heavy duty ball transfer and levelling feet,
- Glass sided panels with thermopane double glass,
- Flat glass front & top panel.

Interior

- AISI 304 Stainless Steel,
- LED lighting in canopy and under each glass shelf.
- Glass shelves built into silver anodized Aluminium frames, easy removable for cleaning.

> Insulation

- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation,
- Low GWP & Zero ODP effect.

OPTIONAL FEATURES

- Dry case system,
- ✓ Electrical connection is 220-230 V / 1ph / 50 Hz (plug type varies).

Doors

- Rear sliding doors,
- Built-in thermopane double glass.

Refrigeration

- Digital temperature controller with automatic defrost system,
- Temperature display on front,
- Double Stainless Steel evaporative pan system, first, by hot gas, second, by electrical resistance,
- Forced air refrigeration system,
- Case engineered to operate at 75°F (25°C). and 55% relative humidity,
- Refrigeration capacity: 6280 Btu/h(14°F)/ 1840 W(-10°C).

Electrical

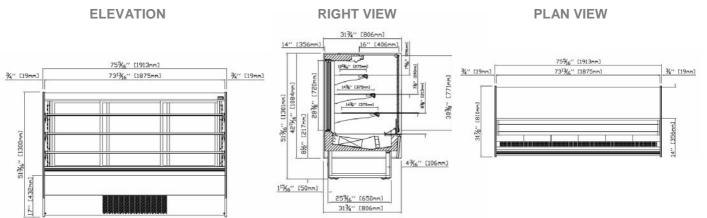
Cord and NEMA 5-20P plug,



Electrical connection is 115V / 1ph / 60 Hz

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PLAN VIEW



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