



# Installation, Operation & Troubleshooting Instructions

## Pizza Table Refrigerator

*For Models: VPT-46-NS, VPT-65-NS, VPT-88-NS, VPT-119-NS*



Manual Part No.: 50842804

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PART OF AGA FOODSERVICE GROUP

# **T H A N K Y O U**

Thank you for purchasing a Victory Refrigeration Pizza Table Refrigerator! This unit has passed our strict Quality Control Inspection and meets the high standards set by Victory Refrigeration. You have made a quality investment that with proper maintenance will give you years of service.

Please read the following installation and maintenance instructions before installing or using your unit. If you have any questions, please call our Customer Service Department at (856) 428-4200.

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## ***IMPORTANT INFORMATION - PLEASE READ***

- *Please read these instructions carefully before installing or using. If recommended procedures are not followed, warranty claims will be denied.*
- *Your Warranty Registration information is located on the next page of this manual. Please complete the card and submit it to Victory Refrigeration within 10 days of installation. Failure to properly register equipment can void the warranty.*
- *Victory Refrigeration reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.*
- *A detailed Owners Manual with a troubleshooting guide, parts lists and additional information can be ordered from the factory or may be downloaded free from the website at [www.victory-refrig.com](http://www.victory-refrig.com).*

# Warranty

(Continental USA Only)

The Seller warrants to the original purchaser, equipment manufactured by Seller to be free from defects in material and workmanship for which it is responsible. The Seller's obligation under this warranty shall be limited to replacing or repairing at Seller's option, without charge, F.O.B. Seller's factory, any part found to be defective and any labor and material expense incurred by Seller in repairing or replacing such part, such warranty to be limited to a period of one year from date of purchase or thirteen months from date of shipment from Seller's factory, whichever is earlier, provided terms of payment have been fully met. All labor shall be performed during regular working hours. Overtime premium charges will be at Buyer's expense.

Proof of purchase must be supplied to Seller to validate warranty. This warranty is valid only if equipment is properly installed, started-up and inspected by the dealer or authorized Victory Service agent.

Removal or alteration of the serial/data plate from any equipment shall be deemed to release Seller from all warranty obligations or any other obligations, expressed or implied.

This warranty does not cover Thermostat or Defrost Timer calibration and/or adjustment, freight damage, normal maintenance items outlined in Owner's Manual, adjustment of door mechanisms or replacement of light bulbs, fuses or batteries.

Any repairs or replacement of defective parts shall be performed by Seller's authorized service personnel. Seller shall not be responsible for any costs incurred if the work is performed by other than Seller's authorized service personnel. Reimbursement claims for part(s) or labor service costs must be made in writing. Model, cabinet serial numbers and installation location must be shown on the claim. A receipted bill from the servicing agency must accompany the claim, together with full details of the service problems, diagnosis and work performed. Victory reserves sole discretion whether further documentation on a claim is to be submitted.

Seller shall not be liable for consequential damages of any kind which occur during the course of installation of equipment, or which result from the use or misuse by Buyer, its employees or others of the equipment supplied hereunder, and Buyer's sole and exclusive remedy against Seller for any breach of the foregoing warranty or otherwise shall be for the repair or replacement of the equipment or parts thereof affected by such breach.

The foregoing warranty shall be valid and binding upon Seller if and only if Buyer loads, operates and maintains the equipment supplied hereunder in accordance with the instruction manual provided to Buyer. Seller does not guarantee the process of manufacture by Buyer or the quality of product to be produced by the equipment supplied hereunder and Seller shall not be liable for any prospective or lost product or profits of Buyer.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS AND IMPLIED WARRANTIES WHATSOEVER. SPECIFICALLY THERE ARE NO IMPLIED WARRANTIES OF MERCHANTABILITY OR OF FITNESS FOR A PARTICULAR PURPOSE.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action, whether in breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item.

You may register online at [www.victory-refrig.com](http://www.victory-refrig.com), fax this completed page to (856) 428-7299, or copy and mail form below to Victory.

**\*NOTE:** The following mail-in form or online registration must be filled out and forwarded to Victory by the installer or customer within 10 days after start-up. Failure to do this will invalidate the warranties. Retain this information for your records.



110 WOODCREST ROAD  
CHERRY HILL, NJ 08003-3648  
TEL: (856) 428-4200 • FAX: (856) 428-7299

Cabinet Model No. \_\_\_\_\_

Cabinet Serial No. \_\_\_\_\_

(Data plate information located inside cooler on the upper left wall)

**WARRANTIES NOT VALID UNLESS REGISTERED AT FACTORY WITHIN 10 DAYS AFTER START-UP DATE.**

ORIGINAL DATE OF INSTALLATION \_\_\_\_\_

INSTALLATION COMPANY NAME \_\_\_\_\_

STREET \_\_\_\_\_ CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_

DISTRIBUTOR'S NAME \_\_\_\_\_

STREET \_\_\_\_\_ CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_

# INSTALLATION INSTRUCTIONS

Proper installation is the first step to operation. We recommend that your Pizza Table Refrigerator be installed by an authorized Victory Certified Installer.

## Receiving Shipment

All units are performance tested and thoroughly inspected prior to shipment. Upon leaving the factory, all units are in perfect condition. Upon receipt, examine the exterior of the shipment packaging for any signs of rough handling. If the cabinet is damaged, it should be noted on the delivery slip or bill of lading and signed. A claim must be filed immediately against the carrier indicating the extent and estimated cost of damage incurred.

## Uncrating

Refer to "VPT Uncrating & Caster Installation Instructions"

## Locating Your New Pizza Table Refrigerator

Consider the following when selecting a location cabinet:

- 1. Clearance** - (a) Pizza Table Refrigerators are spaced 2" (inches) off the wall by the drain line cover. There are no spacing requirements for the sides of the unit. (b) Pizza Table lids must have at least 1" (inch) clearance when fully opened to avoid any damage when or if the unit is under any type of covering.
- 2. Floor Load** - The floor on which the cabinet will rest must be free of vibration and suitably strong enough to support the combined weights of the cabinet plus the maximum product load.
- 3. Ventilation** - The air cooled, self-contained refrigeration system requires a sufficient amount of cool, clean air. Avoid placing the refrigerator cabinet near heat generating equipment such as ovens, ranges, heaters, fryers, steam kettles, etc., and out of direct sunlight. Avoid locating the self-contained refrigerator cabinet in an unheated room, or where the room temperature may be below 65°F.
- 4. Ambient Temperature** - Pizza Table Refrigerators are approved for operation under NSF-7 standard which is for operation in +86°F room temperature.

## Installing Casters

Refer to "VPT Uncrating & Caster Installation Instructions"

## Leveling

Refer to "VPT Uncrating & Caster Installation Instructions"

## Cabinet Cleaning

Prior to placing your new Pizza Table Refrigerator and all shelves, pan dividers and food storage pans into operation, it is advisable that the interior be washed thoroughly with a mild detergent and water solution. Rinse with clear water and a sanitizing solution. Allow cabinet to air dry.

## Installing Shelves

All cabinets with shelves are supplied with pilasters and shelf clip supports. Shelves are easily installed by inserting the shelf support clips into the pilasters so they fit tightly. Align the shelf so the smaller fill wires run from front to rear and rest the shelf on the clips.

## Electric Supply

Wiring should be done by a qualified electrician in accordance with local electrical codes. **A separate ground wire must be supplied for all installations.** A properly wired refrigerator will assure proper operation. Electrical supply requirements are on the cabinet serial/data plate located on the upper left interior tank wall inside the cabinet. It is recommended that a direct, properly protected line of the proper size wire be installed from the main supply to your refrigerator. To assure that the correct voltage is being supplied, while the refrigerator is in operation take a voltage reading at the motor-compressor electrical connections, or as close to the motor-compressor as possible.

All refrigerator electrical systems are internally grounded.

## Power Cord & Switch

The power cord for the Pizza Table Refrigerator is shipped inside the refrigeration compartment.

1. Remove the rear refrigeration cover. (See **Figure 1**)
2. Remove the two 1/4" hex head shipping bolts at the rear of the condensing unit base. With these shipping bolts removed, the condensing unit is serviceable from the front of the Pizza Table Refrigerator. (See **Figure 2**)
3. Feed the power cord plug thru the round opening and reinstall the rear refrigeration cover to provide power to the Pizza Table Refrigerator.

4. Remove the front refrigeration cover. A power switch is located in the front upper left corner of the refrigeration compartment.

5. Move the power switch to the "ON" position.

**\*Note:** The power switch located in the front of the refrigeration compartment must be in the "ON" position for the Pizza Table Refrigerator to operate.

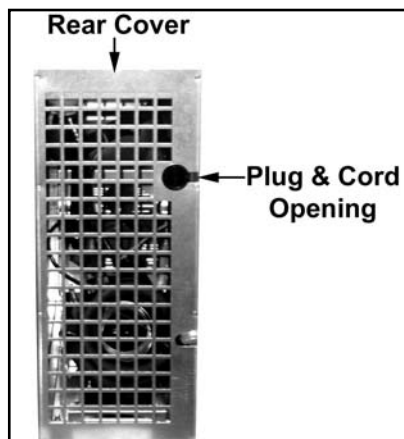


Figure 1

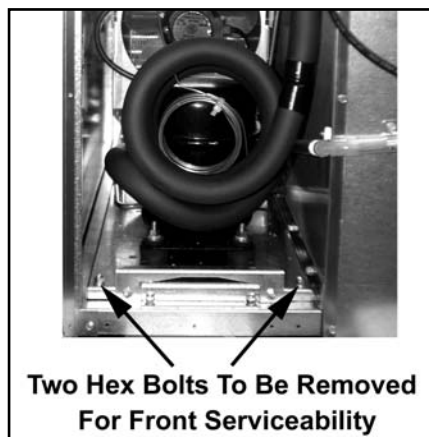


Figure 2

### Temperature Controls

Temperature Controls for the pizza table refrigerator storage and pan rail areas are set at the factory to maintain NSF Standard 7 holding temperature. The temperature controls are located behind the front grill and should only be adjusted by a qualified technician.

### Refrigerated Pan Rail & Night Switch

The refrigerated pan rail is a "Food Holding" area only and is not approved for storage of food. It is recommended that at the close of each work day, the food in the pan rail be removed and stored in a refrigerator.

A night switch has been provided to turn off the pan rail when not in use and is located on the front grill. This will help save energy and make cleaning easy.

The pan rail is "ON" when the night switch inside the refrigerated pan rail label displays a green light. "OFF" position is indicated when the night switch is not displaying a green light. See "Refrigerated Pan Rail Label".



"Refrigerated Pan Rail Label"

### Installing Replacement Door Gasket (if required)

#### Removing

Beginning at one corner, pry gasket loose from the retaining strip. Peel remainder of gasket from the door and discard.

#### Replacing

Before replacing, be sure the gasket and door are at room temperature. (If necessary, soak the gasket in warm water to make it more pliable.) Align new gasket frame on the door retainer strip. Starting at one corner, press each corner of the gasket into the retainer strip. Once started, the gasket can be easily inserted around the entire perimeter of the door by simply press rolling into place.

### Installation Checklist

After the cabinet has been installed, leveled and cleaned as described, refer to the following checklist prior to start-up.

- ✓ Check for proper electrical hook-up.
- ✓ Check exposed refrigeration line connections for leaks. Make sure refrigeration lines are not dented, kinked or rubbing.
- ✓ Check condenser fan for freedom to rotate without striking any stationary members.
- ✓ Check that cabinet is level.
- ✓ Check to see if back of cabinet has the required 2" (inch) minimum clearance from the wall or any flat surface.

### Product Load

After the Pizza Table Refrigerator has been started and reaches the proper storage temperatures, food may be loaded. For optimum energy efficiency, we recommend allowing a 1-1/2" clearance between the interior cabinet wall and product load.

# PERIODIC MAINTENANCE

## Cabinet Cleaning

Victory Refrigeration recommends periodic internal and exterior cleaning as outlined below.

### Daily Exterior Cleaning

1. Clean surface with a sponge and cleaning solution. Use a non-abrasive cleaner that does not contain chlorine.
2. Polish with a soft cloth, wiping with the grain of the metal.
3. Once a week wipe with a film cutting agent to maintain shine.

### Weekly Interior Cleaning

1. Remove all food, food related items and shelves.
2. Discontinue power to refrigeration system by turning temperature control switch (or dial knob) all the way to the right.
3. Remove loose food particles from interior floors, walls and ceiling.
4. Scrub all interior surfaces with warm detergent solution 100°F - 120°F (38°C - 39°C) and a nylon bristled brush.
5. Rinse with clear water and allow to air dry.
6. Reinstall shelves.
7. Restore power to refrigeration system by turning temperature control switch (or dial knob) to the right.
8. Return food to cabinet when temperature indicator reaches safety zone.

## Condenser Maintenance

To keep your cabinet running efficiently, it is recommended that you clean the condenser once every three months. However, once a month is recommended if the unit is located near cooking equipment which produces grease laden vapors, i.e. fryers, grills, steam kettles, etc.

The refrigeration condensing unit is accessible from the front of the Pizza Table Refrigerator. (See **Figure 3**)

**Caution:** At installation two shipping screws must be removed from the rear of the condensing unit to allow service from the front of the unit. (Refer to **Figure 2**)

1. Remove the front refrigeration cover (grill), by removing all screws. **Be careful** of the Night Switch when removing.
2. Remove power from the Pizza Table Refrigerator by moving the power switch to the "OFF" position.
3. Remove the air baffle located above the condenser.
4. Remove the two screws at the front of the condensing units base.
5. Slide the condensing unit forward to clean.

**Caution:** The suction line coil will expand to allow the unit to slide forward. Observe the suction line coil as the unit slides forward to ensure no interference is encountered.

6. Reverse the steps for installation and restart of the Pizza Table.



Figure 3

**WARNING:** Failure to keep condenser clean may cause premature failure of motor-compressor which will NOT be covered by warranty.

## Lubrication

Unless otherwise specified, all Victory refrigerators are equipped with oilless type motors. The motor-compressor is a sealed unit and is constantly lubricated when in operation. The condenser and the evaporator motors are equipped with lifetime oiled bearings which never need to be oiled.

# BEFORE CALLING SERVICE GUIDE FOR COMMON PROBLEMS

**Caution: Disconnect Power Supply Prior to Attempting Any Service!**

Problem	Possible Cause	Remedy
Cabinet not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in cord.
	Main Power switch turned off	Turn power switch on.
	Improper Voltage supplied to cabinet (Voltage does not match Data Plate).	Correct supply voltage (Remove extension cords or other equipment on circuit, etc.)
	Thermostat set too high	Set thermostat to lower temperature.
	Cabinet in defrost cycle. (Freezer models)	Allow defrost cycle to finish.
Condensing Unit on Refrigerator or Freezer runs for prolonged period or continuously.	Excessive amount of warm product loaded in cabinet.	Allow adequate time for product to cool down.
	No product in cabinet.	Load cabinet with product.
	Prolonged door opening or door ajar.	Make sure door is closed when not in use. Avoid prolonged door openings.
	Door gasket not sealing properly.	Check gasket condition. Adjust door or replace gasket.
	Dirty Condenser coil.	Clean the condenser coil.
	Improper air flow around Condensing Unit.	Insure adequate air space, relocate away from heat generating equipment, direct sunlight, or direct path of air conditioning or heating ducts.
	Evaporator coil blocked with ice.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold and that door gasket is sealing properly.
Refrigerator or Freezer cabinet temperature too high	Thermostat set too high.	Set thermostat to lower temperature (Refer to Users Manual).
	Poor air circulation in cabinet.	Re-arrange product to allow proper air circulation.
	Exterior Thermometer out of calibration.	Refer to Users Manual for calibration procedure.
	Excessive amount of warm product in cabinet.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door(s) are closed when not in use. Avoid prolonged door openings.
	Dirty condenser coil.	Clean the condenser coil.
	Insufficient clearance around cabinet or excessively high ambient temperature.	Insure adequate air space, relocate away from heat generating equipment (ovens, fryers, etc.), and out of direct sunlight.
	Evaporator coil blocked with ice.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold. Also, check gasket condition.
Cabinet is noisy	Part(s) loose.	Locate and tighten loose part(s)
	Tubing Vibrating.	Insure tubing is free from contact with other tubing or components.
Refrigerator is freezing product	Thermostat is set too low.	Set thermostat to higher temperature.
	Cabinet overloaded with product	Remove or rearrange product.
Refrigerator or Freezer Compressor will not start - hums and trips on overload protector.	Dirty Condenser coil.	Clean the condenser coil.
	Excessive heat generated from equipment nearby	Relocate cabinet, or adjacent heat generating equipment.
	Voltage to cabinet too high or too low.	Check and correct supply voltage.
Door won't close tight.	Cabinet is not level.	Level cabinet by adjusting legs or shiming casters.
	Door not seated properly in hinge.	Adjust door on hinges by lifting slightly, rotating and reseating.
Condensation on the face of cabinet.	Facia Heaters are turned OFF.	Turn Exterior Condensate Control Switch on Grill to "ON" position.
Digital thermometer blank, flashing, or displaying incorrect temperature or odd characters.	Cabinet not running or temperature too high.	See Remedies Above
	Thermometer probe wire disconnected at back of thermometer.	Connect thermometer probe wire (behind Grill).
	Incorrect power to thermometer unit.	Check Transformer (Located in Electrical Box) and Battery (Located on thermometer, behind Grill.)
	Display module requires calibration.	Refer to Users Manual for calibration procedure.

# REPLACEMENT PARTS

## VPT Pizza Tables

Part No.	Description	VPT- 46	VPT- 65	VPT- 88	VPT-119
<b>Refrigeration Components</b>					
10797224	Condenser Unit w/ Fan Assembly, RH or LH (Complete)	X			
10797215	Condenser Unit w/ Fan Assembly, RH or LH (Complete)		X		
10797232	Condenser Unit w/ Fan Assembly, RH (Complete)			X	
10797226	Condenser Unit w/ Fan Assembly, LH (Complete)			X	
10797221	Condenser Unit w/ Fan Assembly, RH (Complete)				X
10797211	Condenser Unit w/ Fan Assembly, LH (Complete)				X
50855901	Compressor, 1/4 H.P. R134a	X			
50762901	Compressor, 1/3+ H.P. R134a		X		
50848201	Compressor, 1/3 H.P. R134a			X	
50831201	Compressor, 1/2+ H.P. R134a				X
50686503	Filter Drier, 1/4" ODF	X	X	X	X
50878402	Expansion Valve	X	X	X	X
50757404	Coil, Condenser	X	X	X	
50829801	Coil, Condenser				X
50193101	Fan Motor, Condenser	X	X	X	X
50618602	Blade, Condenser Fan	X	X	X	X
04458311	Bracket, Condenser Fan Motor	X	X	X	
04458301	Bracket, Condenser Fan Motor				X
04458212	Fan Cover, Condenser	X	X	X	
04458201	Fan Cover, Condenser				X
04458411	Top Fan Cover, Condenser	X	X	X	
04458401	Top Fan Cover, Condenser				X
10796919	Coil Assembly, Evaporator R134a (RH or LH)	X			
10796904	Coil Assembly, Evaporator R134a (RH)		X	X	
10796916	Coil Assembly, Evaporator R134a (LH)		X	X	
10796921	Coil Assembly, Evaporator R134a (RH)				X
10796905	Coil Assembly, Evaporator R134a (LH)				X
50597502	Coil, Evaporator (Fin to Fin Dimensions: 4" x 6" x 13")	X			
50597503	Coil, Evaporator (Fin to Fin Dimensions: 4" x 6" x 17")		X	X	
50597602	Coil, Evaporator (Fin to Fin Dimensions: 4" x 6" x 25")				X
10797304	Fan Panel Assembly, Evaporator	X			
10797303	Fan Panel Assembly, Evaporator		X		
10797302	Fan Panel Assembly, Evaporator			X	
10797301	Fan Panel Assembly, Evaporator				X
04420301	Fan Panel (without fan, includes 1 cut-out for fan)	X			
04458803	Fan Panel (without fan, includes 1 cut-out for fan)		X		
04458802	Fan Panel (without fan, includes 2 cut-outs for fans)			X	
04458801	Fan Panel (without fan, includes 2 cut-outs for fans)				X
04422101	Fan Panel End, Left	X	X		X
04422103	Fan Panel End, Right	X	X		X
04422109	Fan Panel End, Left			X	
04422110	Fan Panel End, Right			X	
50639801	Fan Motor, Evaporator	X	X	X	X
50598001	Fan Blade, Evaporator	X	X		
50830503	Fan Blade, Evaporator			X	X
50842201	Fan Guard, Plastic	X	X	X	X
04415201	Bracket, Evaporator Fan Motor	X	X	X	X

## VPT Pizza Tables

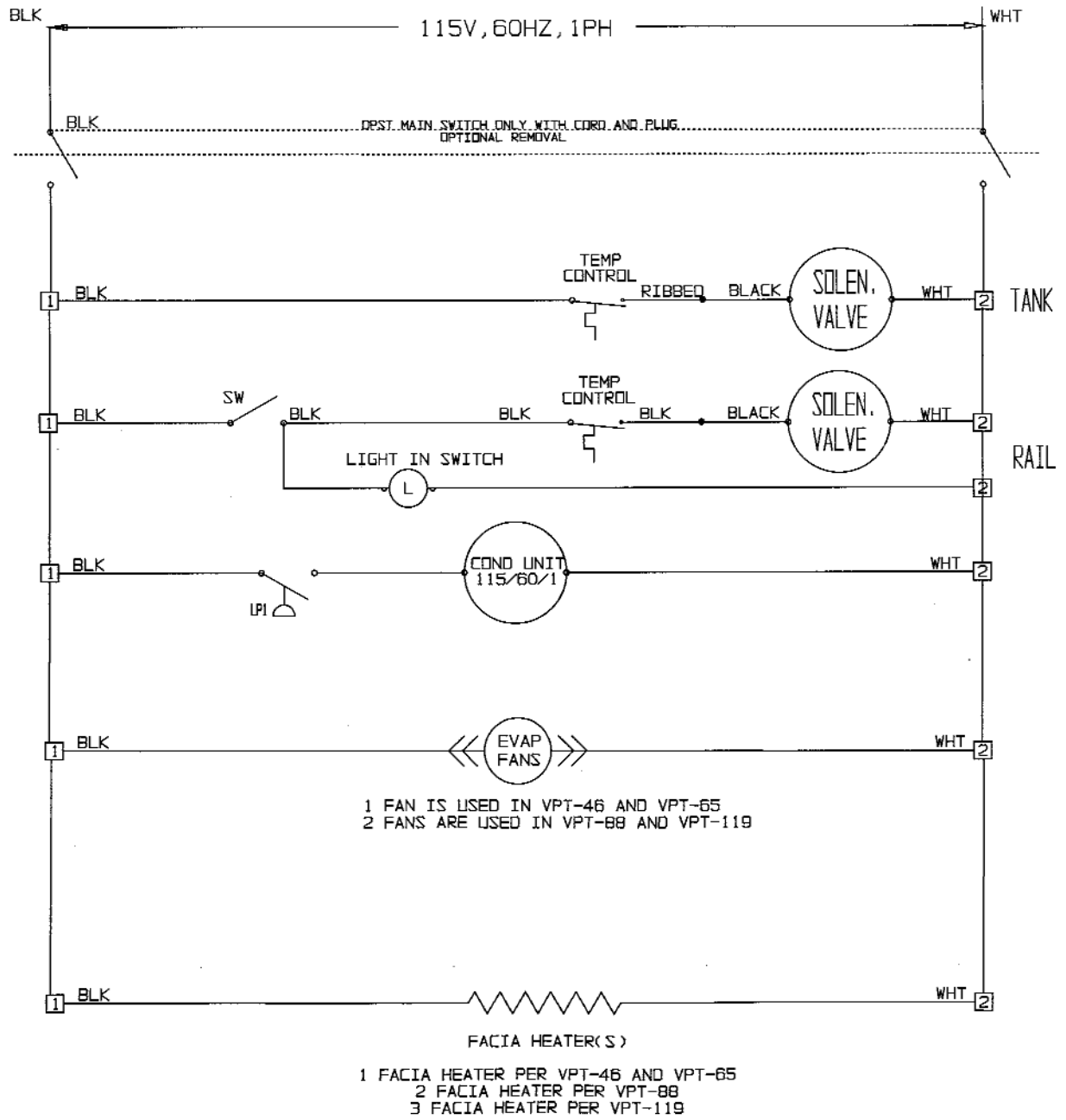
Part No.	Description	VPT- 46	VPT- 65	VPT- 88	VPT-119
<b><u>Refrigeration Components (cont'd)</u></b>					
04461601	Condensate Drain Pan	X	X	X	
04447401	Condensate Drain Pan				X
50313101	Temperature Control, Ranco (Model# 016-111)	X	X	X	X
50686801	Solenoid Valve, 1/4 with Coil (MN# MKC120V)	X	X	X	X
50694702	Pressure Control, Low (MN# 085CP1A-1K)	X	X	X	X
50569502	Thermometer, Hanging Stem	X	X	X	X
<b><u>Electrical Components</u></b>					
50518901	Heater Wire, Half Door Mullion	X	X	X	X
50828201	Cord & Plug Assembly (115V/60Hz/, 15 Amps)	X	X	X	X
50584001	Switch, Toggle	X	X	X	X
50619602	Switch, Rocker Green Light	X	X	X	X
<b><u>Door and Components</u></b>					
10818401	Door Assembly, Left Hinged	X	X	X	X
10818501	Door Assembly, Right Hinged		X	X	X
50829502	Gasket, Half Door	X	X	X	X
50827602	Gasket Retainer Strip, Side	X	X	X	X
50827701	Gasket Retainer Strip, Top or Bottom	X	X	X	X
50827902	Door Pan (or Liner), Flat	X	X	X	X
<b><u>Hardware</u></b>					
10685101	Hinge Assembly, Complete	X	X	X	X
50520102	Hinge Barrel	X	X	X	X
50520103	Hinge Base	X	X	X	X
50520104	Hinge Shim	X	X	X	X
50520105	Hinge Cover	X	X	X	X
50520106	Hinge Cam	X	X	X	X
50678801	Hinge Barrel Base Screws	X	X	X	X
05312701	Hinge Barrel Shim	X	X	X	X
50648301	Caster, 3-1/2" (with Brake)	X	X	X	X
50648302	Caster, 3-1/2" (without Brake)	X	X	X	X
<b><u>Shelves</u></b>					
50597806	Shelf, Epoxy Coated Narrow End	X	X	X	X
50597906	Shelf, Epoxy Coated Narrow Center			X	X
50022501	Clips, Shelf	X	X	X	X
03244201	Strip, Pilaster	X			
03254101	Pilaster & Mullion				X
03254102	Pilaster & Mullion		X	X	

## VPT Pizza Tables

Part No.	Description	VPT- 46	VPT-65	VPT-88	VPT-119
	<b><u>Cabinet, Miscellaneous</u></b>				
50883201	Victory "Refrigerator" Logo	X	X	X	X
50830404	Cutting Board, Standard (Dimensions: 18" x 119")				X
50830405	Cutting Board, Standard (Dimensions: 18" x 88")			X	
50830406	Cutting Board, Standard (Dimensions: 18" x 65")		X		
50830407	Cutting Board, Standard (Dimensions: 18" x 46")	X			
50839501	Cutting Board, Granite (Non-NSF;Dimensions: 18"x 119")				X
50839502	Cutting Board, Granite (Non-NSF;Dimensions: 18"x 88")			X	
50839503	Cutting Board, Granite (Non-NSF;Dimensions: 18"x 65")		X		
50839504	Cutting Board, Granite (Non-NSF;Dimensions: 18"x 46")	X			
01379601	Bracket, Retainer	X	X	X	X
50755502	Rubber Boot, Garnish Rack	X	X	X	X
50755503	Rack, 2.25" Garnish	X	X	X	X
05314201	Lid, Pan Rail (2 Per VPT-119)				X
05314214	Lid, Pan Rail (2 Per VPT-88; 1 Per VPT-46)	X		X	
05314216	Lid, Pan Rail (1 Per VPT-65)		X		
50632001	Handle, Lid with Screws	X	X	X	X
50767001	Kit, Lid Bracket with Pins	X	X	X	X
01372801	Pan Support, Rail				X
01372802	Pan Support, Rail	X		X	
01372813	Pan Support, Rail		X		
09351301	Divider, Pan	X	X	X	X
04457801	Grill, Rear (covers back of right side refrig. system)	X			
04457811	Grill, Rear (covers back of right side refrig. system)		X	X	X
04457812	Grill, Rear (covers back of left side refrig. system)		X	X	X
04463101	Grill, Front w/ Flour Filter (covers front of refrig. system)	X	X	X	
04463102	Grill, Front w/o Flour Filter (covers front of refrig. system)	X	X	X	
04470201	Grill, Front w/o Flour Filter (covers front of refrig. system)				X
04470203	Grill, Front w/ Flour Filter (covers front of refrig. system)				X
10803101	Grill Assembly, Flour Filter (complete)				X
10803104	Grill Assembly, Flour Filter (complete)	X	X	X	

# WIRING DIAGRAM

## VPT (Self-Contained) 115V/60Hz/1Ph







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