



Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Extra-High Roll-In Warming Cabinets

HIS MODELS —
 Stainless steel exterior and interior.

HIS-1D-S7-XH
HIS-2D-S7-XH

HISA MODELS —
 Stainless steel exterior. Aluminum interior.

HISA-1D-S7-XH
HISA-2D-S7-XH

HIA MODELS —
 Stainless steel fronts and doors. Aluminum sides and interior.

HIA-1D-S7-XH
HIA-2D-S7-XH



HIS and HISA Models

- Digital Thermometer/Battery Back-up

HIA Models

- Dial Thermometer

Standard Features (all models)

- Thermal Controls
- Stainless Steel Case Front and Door(s)
- Lifetime Heavy-Duty Cam Lift Hinges
- Lifetime Safety Grip Handle(s)
- Self-Closing Doors with Safety Stops
- Adjustable Wiper Gasket(s)
- Removable Ramp(s)
- Door Opening Accepts Carts up to 27" Wide x 29" Deep x 71" High
- Heavy-Duty Cylinder Locks
- One Piece Self-Adjusting Magnetic Door Gaskets

Optional Features and Accessories

- Dial or Digital Thermometer
- Hinged Glass Doors with Cylinder Locks
- Change Door Swing
- Shelf Pilaster Strips
- Adjustable Stainless Steel Wire Shelves
- Stainless Steel Wire Pan Slides
- Stainless Steel Angle Pan Slides
- Zinc Plated Wire Pan Slides
- Stainless Steel Case Back

Cabinet:

Each Victory cabinet is internally supported, braced and assembled into a single rigid unit. The cabinet front and doors are constructed of heavy gauge polished stainless steel to maintain an attractive appearance after years of heavy use. Foamed-in-place polyurethane insulation throughout the cabinet and doors ensures the ultimate in energy efficiency. An operational indicator panel contains a thermometer and thermal control which is accurately calibrated from 80°F to 180°F.

grip handle is guaranteed for life. Removable ramps are provided on the bottom of each door opening.

Heating System:

Strip type 750-watt heating elements, operating on 208-240/60/1, having a total of 1500 watts per compartment. An external mounted blower system maintains even temperature through out the food zone. Manually controlled humidity vents are provided in the top of the cabinet.

Doors:

The self-closing doors are securely mounted on rugged cam-lift hinges, which have a lifetime guarantee. Each door has a heavy-duty cylinder lock and self-adjusting magnetic gasket. The full perimeter of the door opening has a stainless steel door jamb. The interior door liner is constructed of heavy gauge stainless steel. Each safety

Approvals:



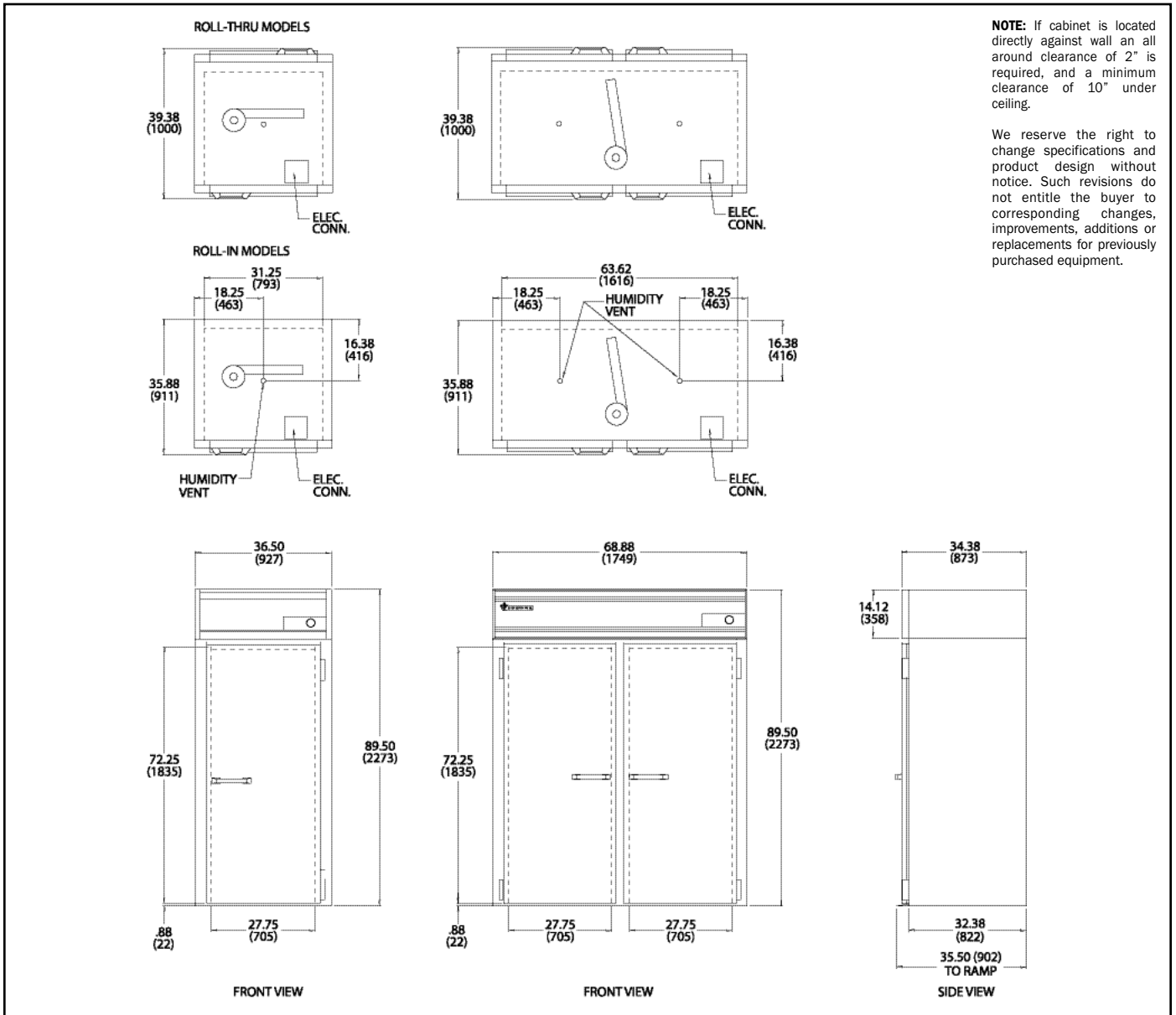
Victory Refrigeration specification sheets are available online at www.victory-refrig.com.

CHARACTERISTICS	ONE SECTION		TWO SECTION	
	Roll-In	Roll-Thru	Roll-In	Roll-Thru
Width, Overall	36 1/2	36 1/2	68 7/8	68 7/8
Depth, Overall (incl. handles)	35 7/8	39 3/8	35 7/8	39 3/8
Height, Overall (incl. adj. legs)	89 1/2	89 1/2	89 1/2	89 1/2
Depth, Doors Open 90°	65 1/4	65 1/4	65 1/4	65 1/4
Depth, Case Over Ramps	35 1/2	35 1/2	35 1/2	35 1/2
Clear Door Width	27 3/4	27 3/4	27 3/4	27 3/4
Clear Full Door Height	72 1/2	72 1/2	72 1/2	72 1/2
Capacity Net (cubic feet)	36.3	36.3	72.6	72.6
No. of Full Doors	1	2	2	4
Cabinet Voltage	208-240/60/1	208-240/60/1	208-240/60/1	208-240/60/1
Max. Fuse Size T.D.	15 Amps	15 Amps	20 Amps	20 Amps
Feed Wires	2	2	2	2
Heater Watts per Section (@240V)	1500	1500	1500	1500
Total Wattage (Heaters & Fan @240V)	1500	1500	3000	3000
Total Amperes	6.3	6.3	12.5	12.5

Crated dim. & wts.	Ht.	Width	Depth	Cu.Ft.	Lbs
One Section	92 1/2	41 3/4	44 3/4	94.1	665
Two Section	92 1/2	74 3/8	43	168.1	970

Approximate Roll-Thru weights, add 15%

Dimensional tolerance ± 1/4" Metric dimensions (MM)



NOTE: If cabinet is located directly against wall an all around clearance of 2" is required, and a minimum clearance of 10" under ceiling.

We reserve 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.

Continuous product development may necessitate specification changes and design without notice.



Victory participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.