

Vienna Air Pans



**RPI** INDUSTRIES, INC.











# VIENNA AIR PAN SERIES VIAP

## VIAP DROP-IN STYLE



**VIAP2-0-R-SC**

The Vienna Series VIAP is a drop-in air pan. It is cooled by circulating a curtain of refrigerated air over the product in the display area to enable precise temperature control and maximum cold transfer to the food product. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / foodservice pans (to be purchased by others).

**UNITS SHOWN WITH REMOVABLE DECK PANS  
FLOOR DRAIN REQUIRED**



**VIAP3-0-R-SC**



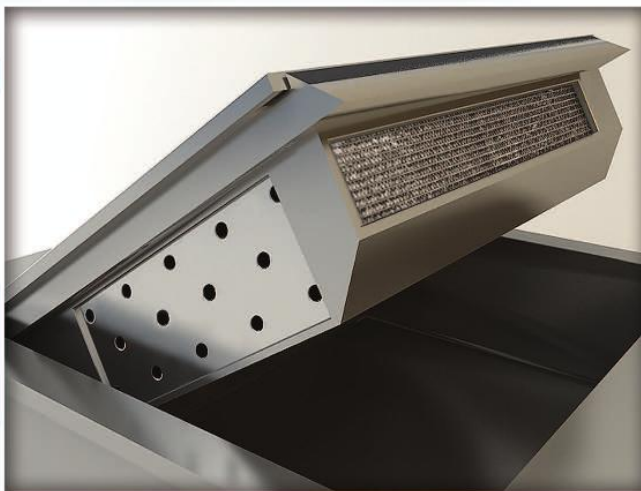
**VIAP4-0-R-SC**



**VIAP5-0-R-SC**

**MORE PRODUCT AT A MORE APPEALING EYE LEVEL!**

## SIZES & SPECIAL FEATURES



MODEL	L	D	H
VIAP2-0-R-SC	30 1/8"	27 7/8"	25 3/4"
VIAP3-0-R-SC	43 3/8"	27 7/8"	25 3/4"
VIAP4-0-R-SC	56 1/8"	27 7/8"	25 3/4"
VIAP5-0-R-SC	68 7/8"	27 7/8"	25 3/4"

**LENGTHS INCLUDE OUTSIDE FLANGES**

**4.**

**UNIQUE LIFT-UP EVAPORATOR COIL  
FOR EASY CLEANING ACCESS!**



## VIAP AT DROP-IN STYLE WITH AIR TOWER

The Vienna Series VIAP AT is a drop-in air pan with an air tower, which provides higher air coverage for taller product. It is cooled by circulating a curtain of refrigerated air over the product in the display area to enable precise temperature control and maximum cold transfer to the food product. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / foodservice pans (to be purchased by others).



**VIAP2-0-R-SC AT**

**FLOOR DRAIN REQUIRED**

**UNITS SHOWN WITH REMOVABLE DECK PANS  
AND OPTIONAL HOTEL PAN**



**VIAP3-0-R-SC AT**



**VIAP4-0-R-SC AT**



**VIAP5-0-R-SC AT**

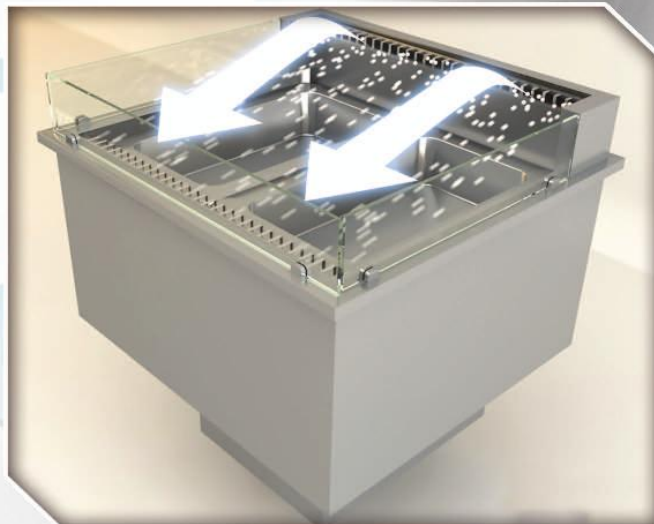
**PRODUCT VISIBILITY AT COUNTER HEIGHT!**

## SIZES & SPECIAL FEATURES

MODEL	L	D	H*
VIAP2-0-R-SC AT	30 1/8"	27 7/8"	29 1/8"
VIAP3-0-R-SC AT	43 3/8"	27 7/8"	29 1/8"
VIAP4-0-R-SC AT	56 1/8"	27 7/8"	29 1/8"
VIAP5-0-R-SC AT	68 7/8"	27 7/8"	29 1/8"

**LENGTHS INCLUDE OUTSIDE FLANGES**

\* 29 1/8" O.A. height, includes 4" height of the air tower. Contact factory for cut out and installation information.



**OPTIONAL #8 MIRRORRED STAINLESS STEEL FINISH  
AVAILABLE, CONSULT FACTORY FOR ADDITIONAL INFORMATION**

**VIENNA AIR PAN SERIES VIAP AT**

**5.**



**VIENNA AIR PAN SERIES VIAP (SLANT) SLIDE-IN STYLE**

**VIAP (SLANT)  
SLIDE-IN STYLE**



**VIAP3-0-R-SC (SLANT)**

The Vienna Series VIAP Slant Display is a slide-in style air pan unit. It is cooled by circulating a curtain of refrigerated air over the product in the display area to enable precise temperature control and maximum cold transfer to the food product. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / food service pans (to be purchased by others) and features adjustable deck pans for slant presentation.

**UNITS SHOWN WITH OPTIONAL PANS, ADAPTER BARS AND CASTERS**

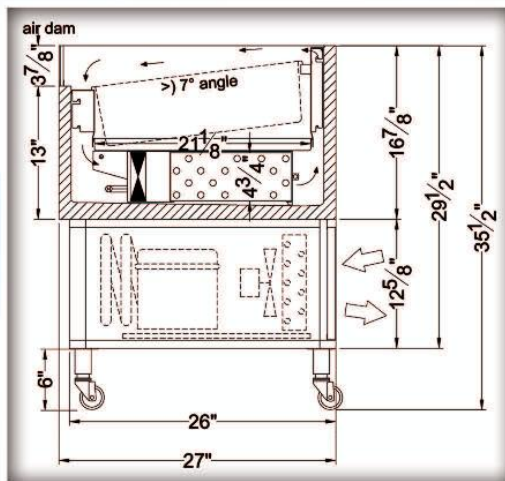


**VIAP4-0-R-SC (SLANT)**



**VIAP5-0-R-SC (SLANT)**

**SIZES & SPECIAL FEATURES**



MODEL	L	D	H
VIAP3-0-R-SC (SLANT) SI	41 3/8"	27"	29 1/2"
VIAP4-0-R-SC (SLANT) SI	54 1/8"	27"	29 1/2"
VIAP5-0-R-SC (SLANT) SI	66 7/8"	27"	30 3/8"



## VIAP (SLANT EXTRA DEEP) SLIDE-IN STYLE

The Vienna Series VIAP Slant Extra Deep Display is a slide-in style extra deep air pan unit. It is cooled by circulating a curtain of refrigerated air over the product in the display area to enable precise temperature control and maximum cold transfer to the food product. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / food service pans and features an extra row for 1/3 size pans (to be purchased by others), along with adjustable deck pans for slant presentation.



VIAP3-0-R-SC (SLANT EXTRA DEEP)

UNITS SHOWN WITH OPTIONAL PANS,  
ADAPTER BARS AND CASTERS



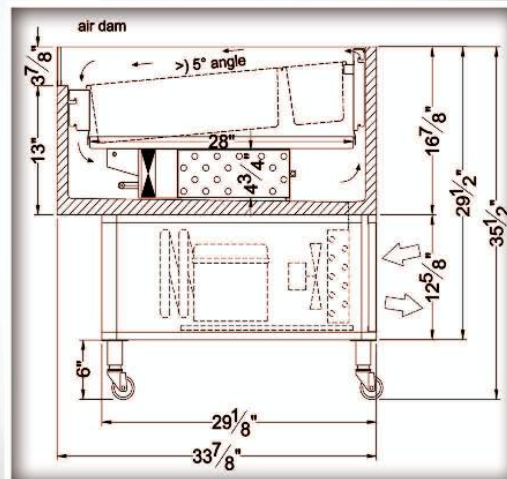
VIAP5-0-R-SC (SLANT EXTRA DEEP)



VIAP4-0-R-SC (SLANT EXTRA DEEP)

## SIZES & SPECIAL FEATURES

MODEL	L	D	H
VIAP3-0-R-SC (SLANT EXTRA DEEP) SI-ED	41 3/8"	33 7/8"	29 1/2"
VIAP4-0-R-SC (SLANT EXTRA DEEP) SI-ED	54 1/8"	33 7/8"	29 1/2"
VIAP5-0-R-SC (SLANT EXTRA DEEP) SI-ED	66 7/8"	33 7/8"	30 3/8"

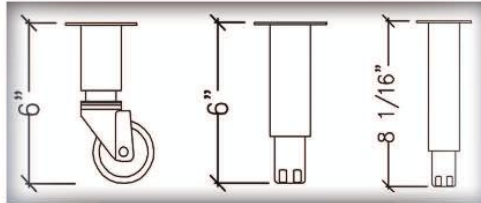


VIENNA AIR PAN SERIES VIAP (SLANT EXTRA DEEP) 2



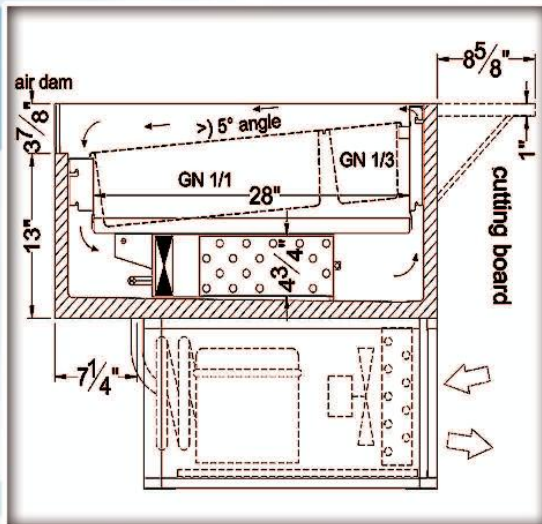
# Customized Advantage

**VIENNA AIR PAN SLANT SERIES**



**STYLE #1    STYLE #2    STYLE #3**

**◀ OPTIONAL ▶**



## **REAR CUTTING UTILITY BOARD**

**OPTIONS SHOWN AVAILABLE FOR  
VIENNA AIR PAN SLIDE-IN STYLE UNITS**

**CONSULT FACTORY FOR ADDITIONAL INFORMATION**



# Various Installations



***EXTRA DEEP ALLOWS FOR  
ADDITIONAL PRODUCT MERCHANDISING!***

**VIENNA AIR PAN SLANT SERIES**

**9.**



**VIENNA AIR PAN SERIES VIAP-CV**

**VIAP-CV DROP-IN STYLE**



**VIAP2-0-R-CV-SC**

**FLOOR DRAIN REQUIRED**

The Vienna Series VIAP-CV is a drop-in air pan featuring a curved design. It is cooled by circulating a curtain of refrigerated air over the product in the display area to enable precise temperature control and maximum cold transfer to the food product. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / foodservice pans (to be purchased by others).

**UNITS SHOWN WITH HOTEL FOOD SERVICE PANS PROVIDED BY OTHERS**



**VIAP3-0-R-CV-SC**

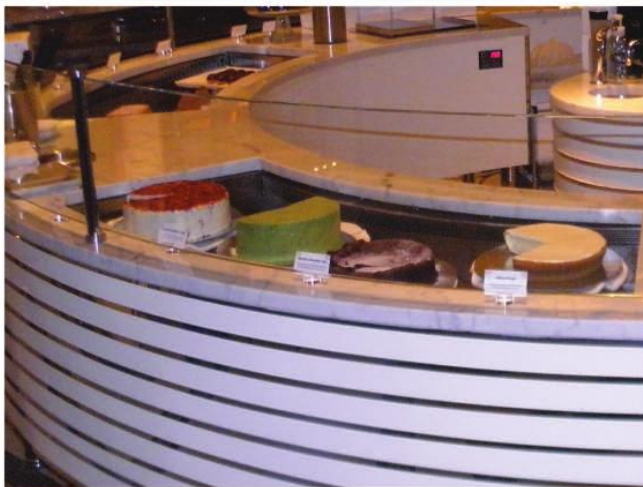


**VIAP4-0-R-CV-SC**



**VIAP5-0-R-CV-SC**

**SIZES & SPECIAL FEATURES**



MODEL	L	D	H
VIAP2-0-R-CV-SC	38 3/8"	28"	25 3/4"
VIAP3-0-R-CV-SC	55 1/4"	28"	25 3/4"
VIAP4-0-R-CV-SC	71 5/8"	28"	25 3/4"
VIAP5-0-R-CV-SC	87 1/2"	28"	25 3/4"

**LENGTHS INCLUDE OUTSIDE FLANGES**

**10. ABLE TO DROP-IN TO A CUSTOM COUNTER WITH VARIOUS BEAUTIFICATION OPTIONS AVAILABLE!**



## **VIAP-CV AT DROP-IN STYLE WITH AIR TOWER**

The Vienna Series VIAP-CV AT is a drop-in air pan featuring a curved design with an air tower, which provides higher air coverage for taller product. It is cooled by circulating a curtain of refrigerated air over the product in the display area to enable precise temperature control and maximum cold transfer to the food product. Evaporator features a lift-up mechanism that allows the inner pan to be easily rinsed clean. Unit is designed to accommodate standard hotel / foodservice pans (to be purchased by others).



**VIAP2-0-R-CV-SC AT**

**FLOOR DRAIN REQUIRED**

**UNITS SHOWN WITH HOTEL FOOD SERVICE PANS  
PROVIDED BY OTHERS**



**VIAP3-0-R-CV-SC AT**



**VIAP4-0-R-CV-SC AT**



**VIAP5-0-R-CV-SC AT**

**OPTIONAL FRONT AIR DAM GLASS PANEL SHOWN**

## **SIZES & SPECIAL FEATURES**

MODEL	L	D	H*
VIAP2-0-R-CV-SC AT	38 3/8"	28"	29 1/4"
VIAP3-0-R-CV-SC AT	55 1/4"	28"	29 1/4"
VIAP4-0-R-CV-SC AT	71 5/8"	28"	29 1/4"
VIAP5-0-R-CV-SC AT	87 1/2"	28"	29 1/4"

**CLEARANCE BETWEEN WELL  
AND COUNTER TOP  
3/16" AT ALL SIDES**

**LENGTHS INCLUDE OUTSIDE FLANGES**

**\* 29 1/4" O.A. height, includes 4" height  
of the air tower. Contact factory for  
cut out and installation information.**



**SELECTION OF LOCATION WITHIN CLOSE PROXIMITY OF EXHAUST VENTILATORS  
AND DOORWAYS OR CEILING DUCTS CAN DISRUPT PERFORMANCE OF AIR FLOW**

**CONSULT FACTORY FOR ADDITIONAL INFORMATION**

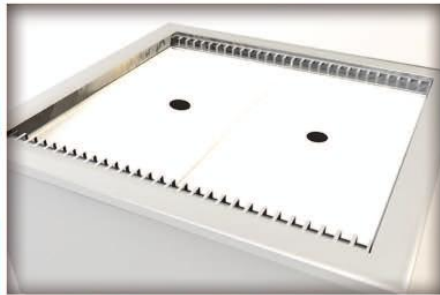
**VIENNA AIR PAN SERIES VIAP-CV AT**

**11.**



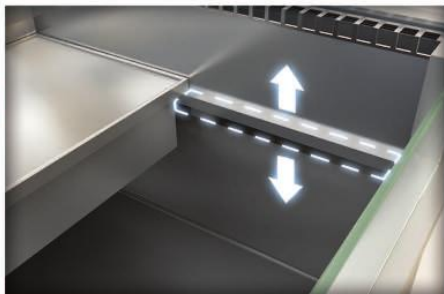
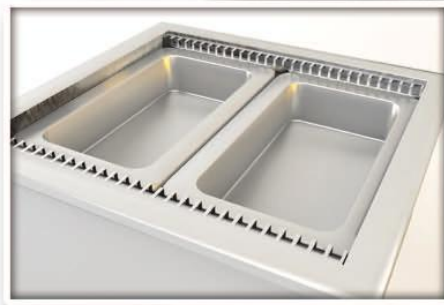
**VIENNA AIR PAN SERIES**

**REMOVABLE STAINLESS STEEL  
EVAPORATOR COVER WITH HEMMED  
EDGES TO CONTAIN SPILLS**



**REMOVABLE DECK PANS FOR EASY  
CLEANING ACCESS**

**HOTEL PANS  
(TO BE PROVIDED BY OTHERS)**



**OPTIONAL ADAPTER BARS  
FOR STANDARD FULL-SIZE PANS  
OR SLANTED DISPLAY  
(PANS ARE NOT INCLUDED)**

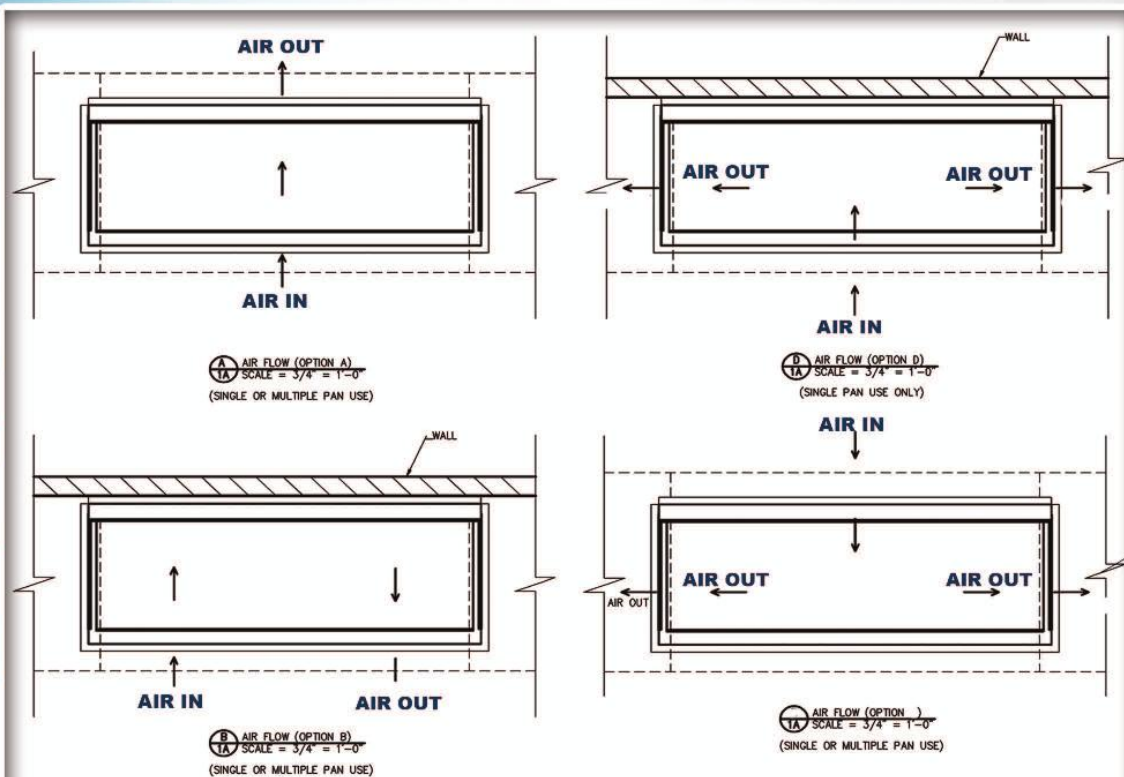
**UNIQUE LIFT-UP EVAPORATOR COIL  
DESIGN FOR EASY CLEANING ACCESS**



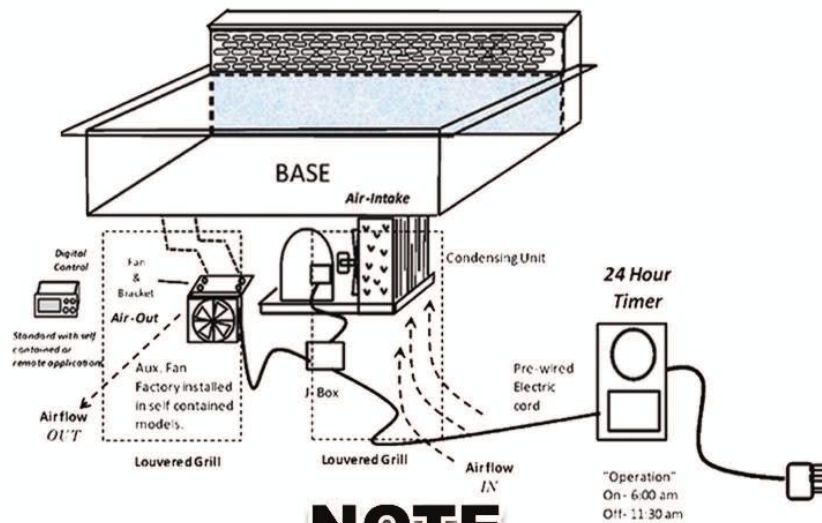


# Air Pans Advantage

**VIENNA AIR PAN SERIES**



## Air-Pan Refrigerator with Tower



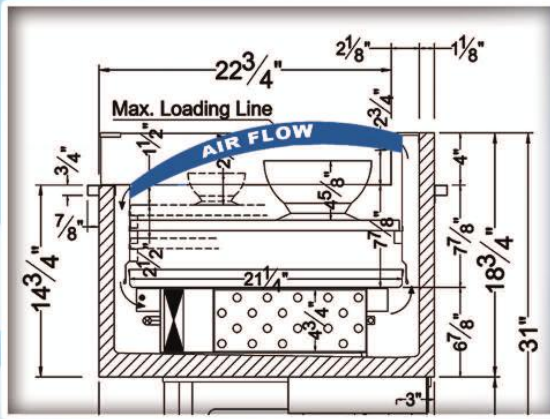
### NOTE

**AXIAL FAN MUST BE INSTALLED DIRECTLY BEHIND, AND AS CLOSE AS POSSIBLE TO THE REAR LOUVERED AIR GRILL IN THE COUNTER, ALONG WITH A PROPERLY INSTALLED TRIM COLLAR FOR PRECISE VENTILATION FROM THE AXIAL FAN, DIRECTLY THROUGH THE LOUVERED AIR GRILL. THIS ALSO ENSURES PROPER VENTILATION FOR THE CONDENSING UNIT.**

**USE SUPPLIED SELF-DRILLING SCREWS TO MOUNT AXIAL FAN TO THE UNDERSIDE OF THE AIR PAN BASE**



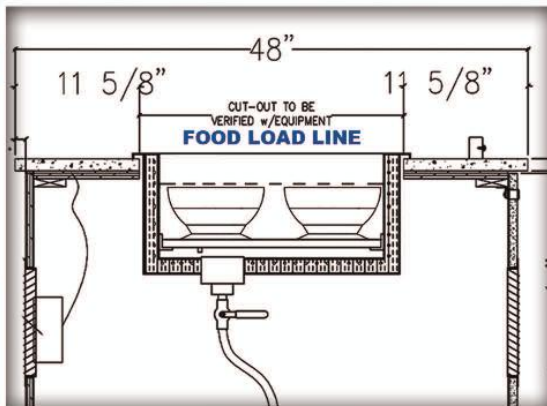
**RPI AIR TOWER**



**PRODUCT VISIBILITY AT COUNTER HEIGHT**



**OTHER COMPANIES  
TRADITIONAL COLD WALL**



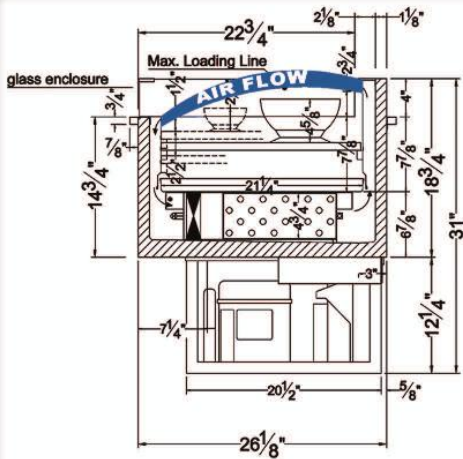
**PRODUCT VISIBILITY 3" BELOW  
COUNTER DISPLAY**

**14. CONSULT FACTORY FOR ADDITIONAL INFORMATION**

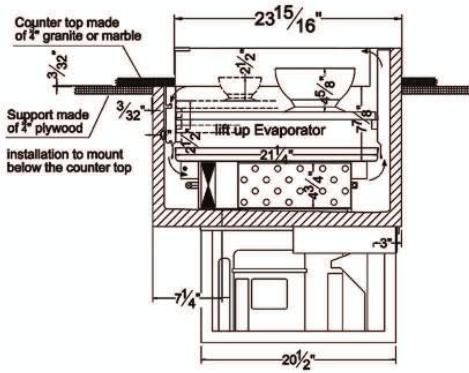


# Air Pans Advantage

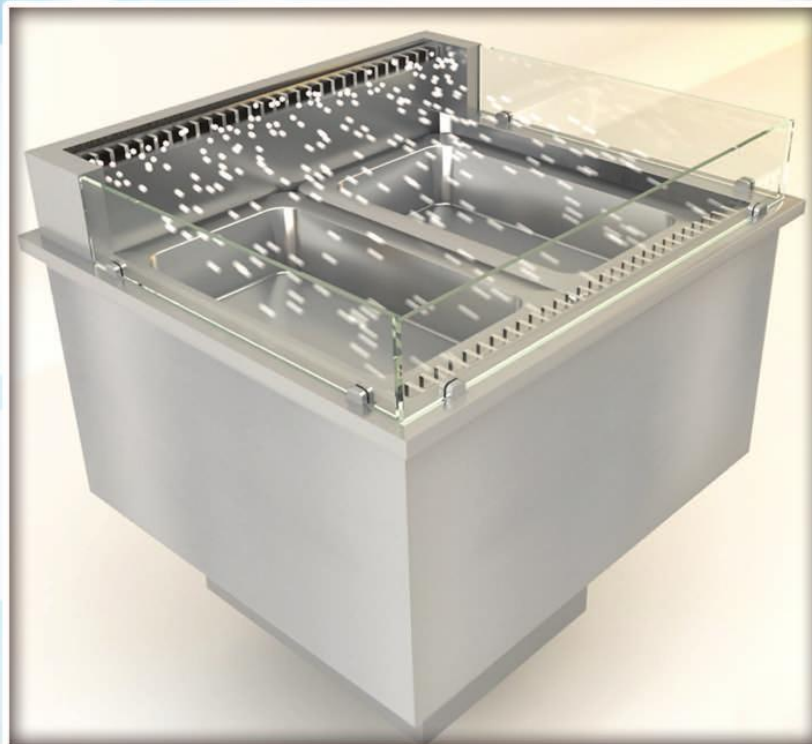
**STANDARD AIR TOWER**



Mounting flange - 90°



Without mounting flange

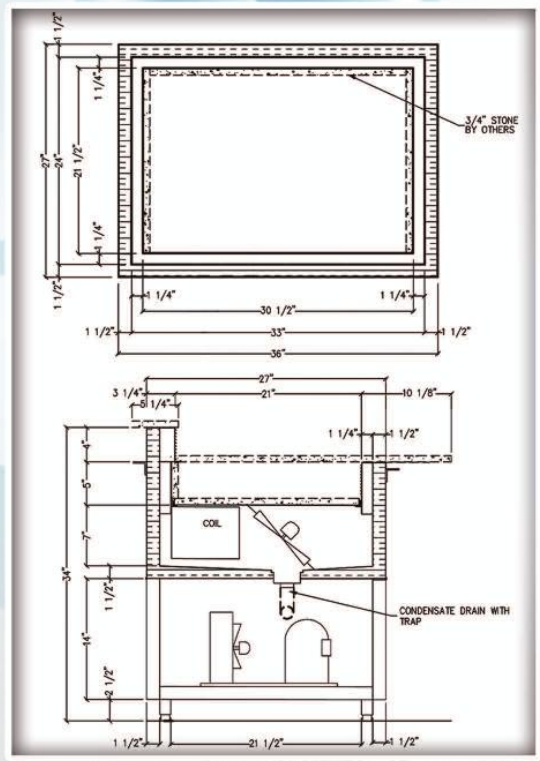
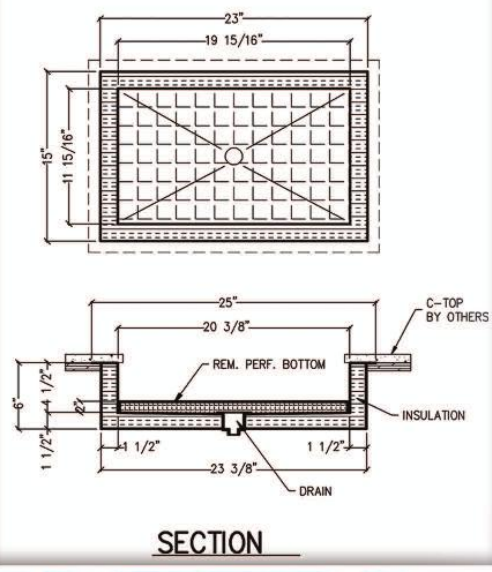


**MORE PRODUCT AT A MORE APPEALING EYE LEVEL!**

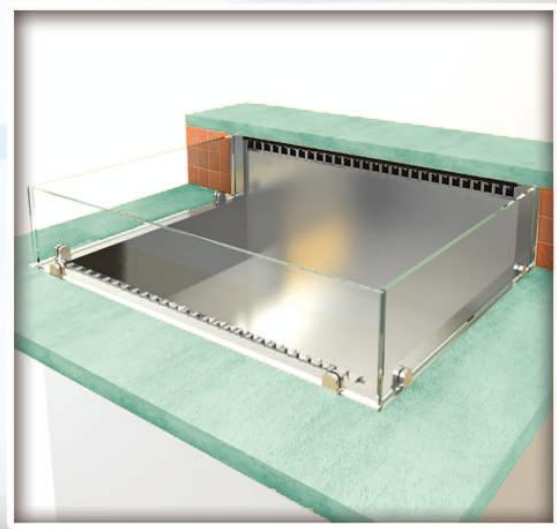
**15.**



**ICE PAN**



**CUSTOM**



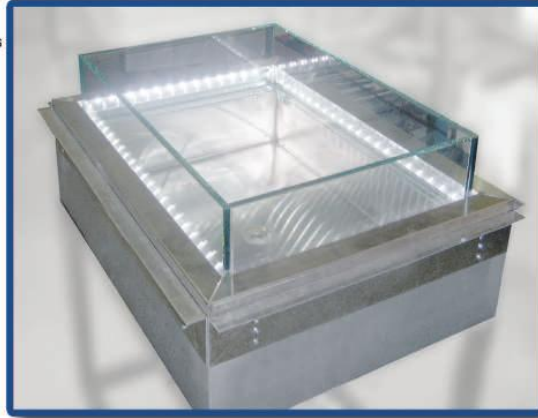
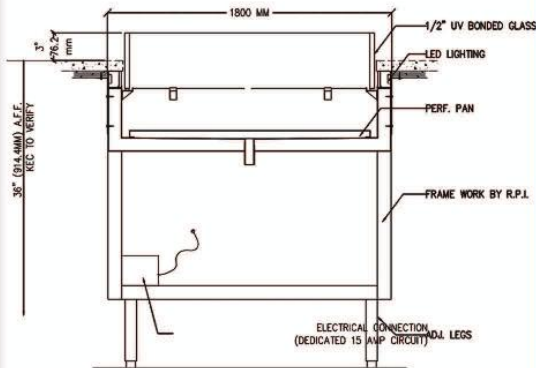
**AIR TOWER**



# Customized Advantage

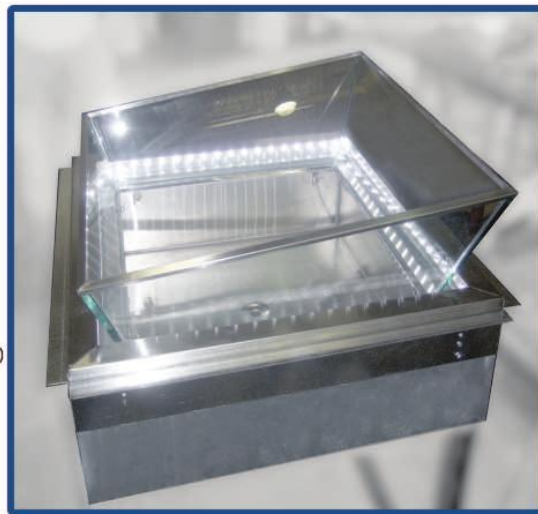
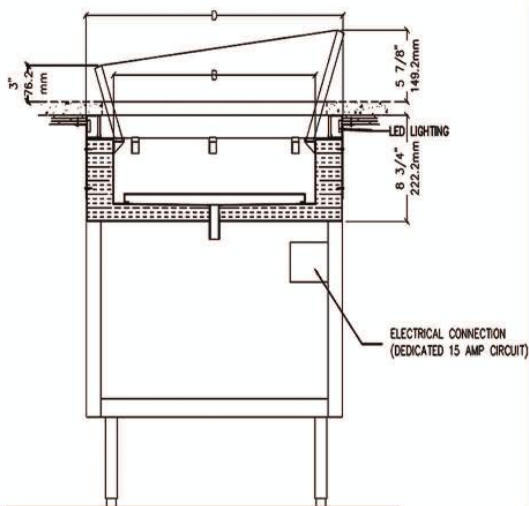
**VIENNA AIR PAN SERIES VIAP**

## **COLD WALL PAN**



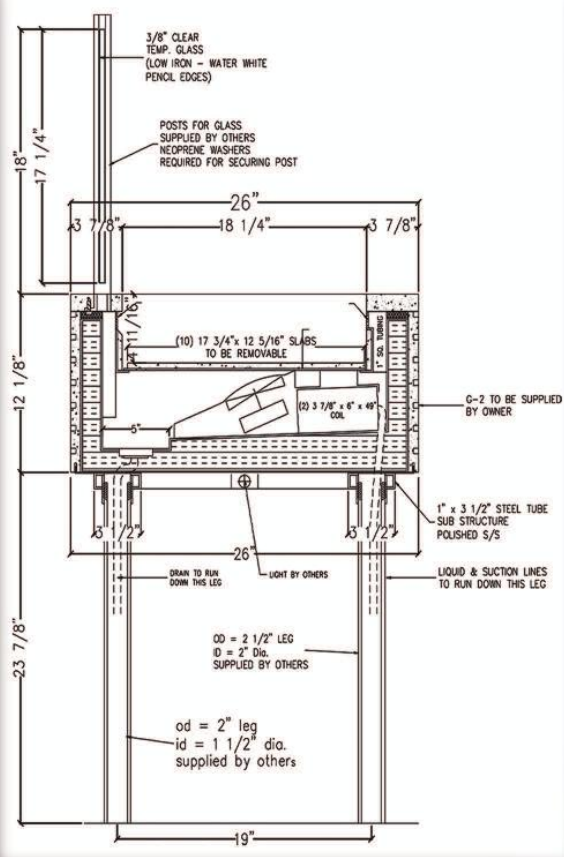
**CONSULT FACTORY FOR ADDITIONAL INFORMATION**

## **SLANTED COLD WALL PAN**



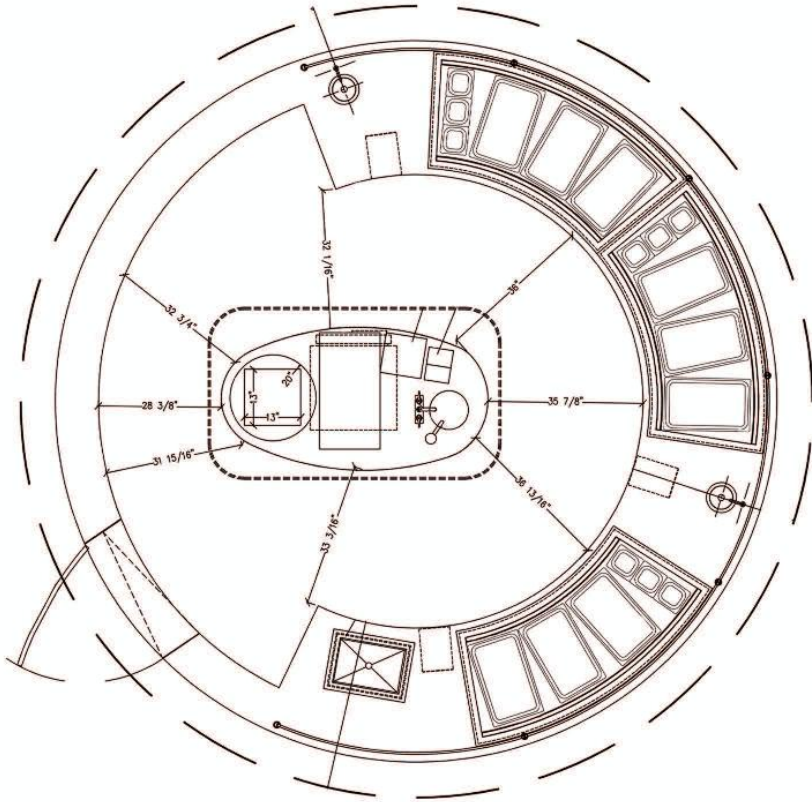


**VIENNA AIR PAN SERIES VIAP**





# Customized Advantage



**VIENNA CURVED AIR PAN SERIES VIAP-CV**



**VIENNA AIR PAN SERIES VIA-P-AT**

**20.**





# Customized Advantage



**VIENNA AIR PAN SERIES VIAP-CV AT**

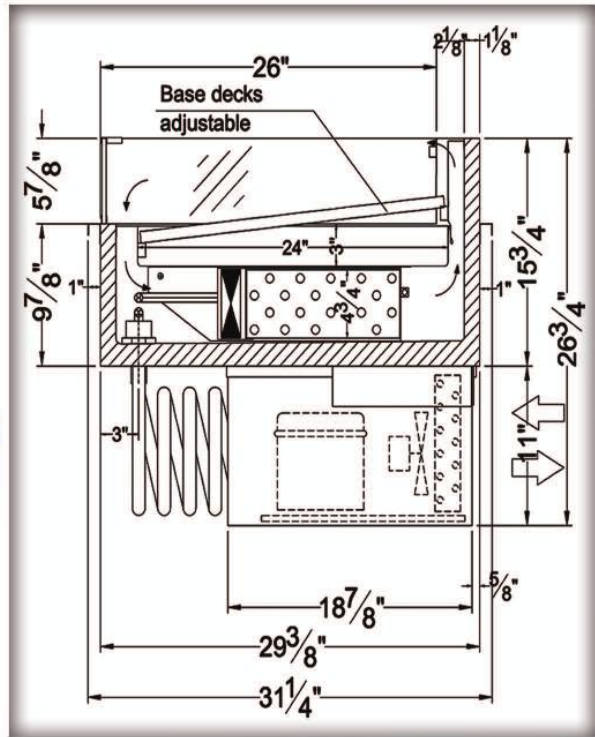
**21.**



# Air Pans

**TILTED DISPLAY**

**Enhance  
your  
Presentation!**



**22. CONSULT FACTORY FOR ADDITIONAL INFORMATION**



# Customized Advantage



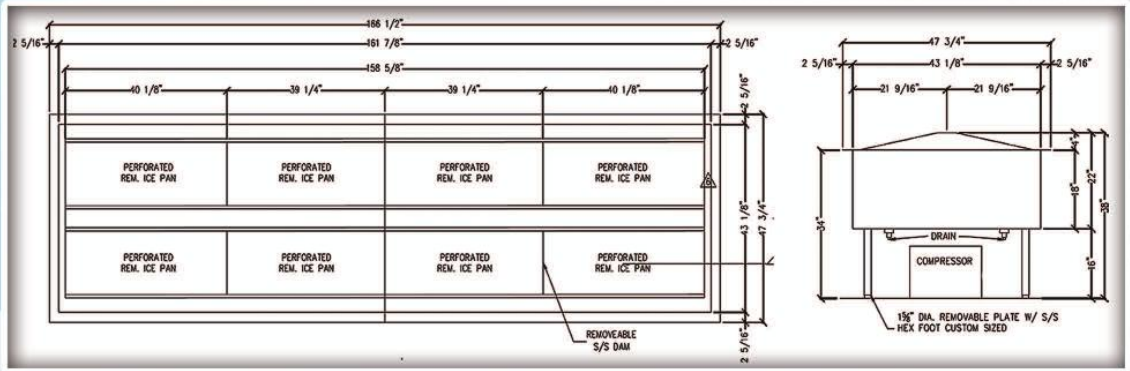
## ***VARIOUS INSTALLATIONS***



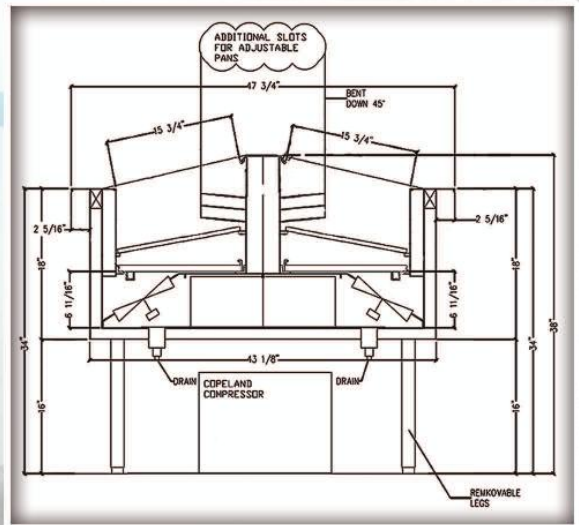
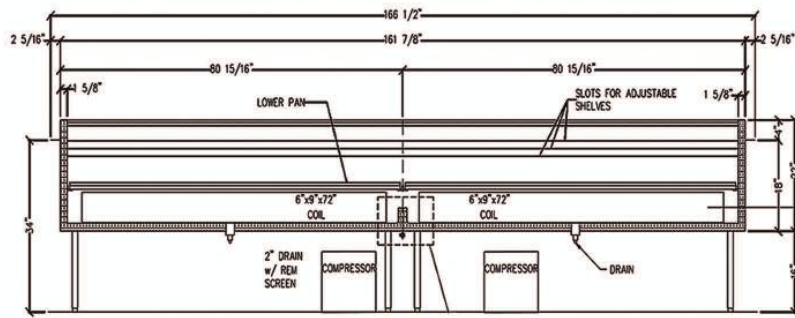
**TILTED DISPLAY**



**VIENNA AIR PAN SERIES VIAP**



**AIR OVER PAN**

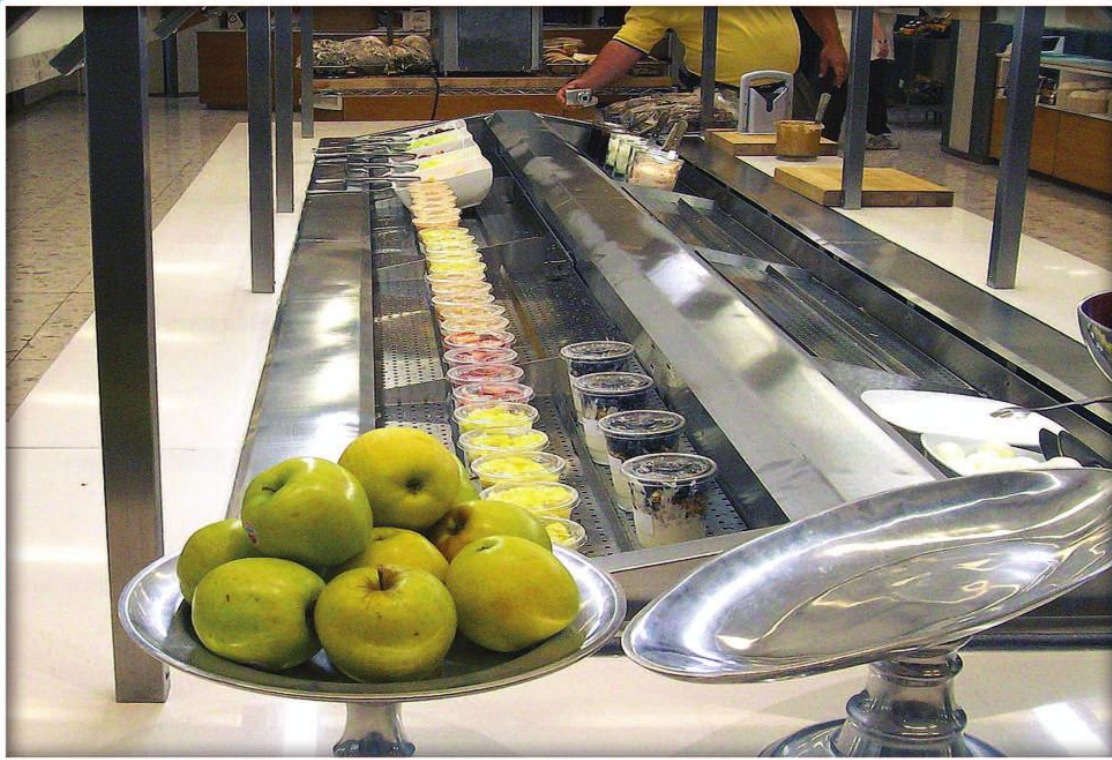


**CAN BE PROVIDED WITH  
ICE DISPLAY**



# Customized Advantage

**VIENNA AIR PAN SERIES VIAP**



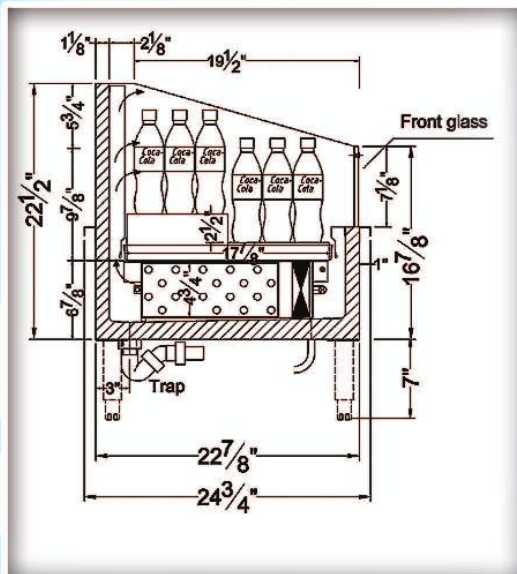
***BETTER VISUAL FOR PRODUCTS!***

**25.**



# Air Pans

**SLOPED DISPLAY**



**IDEAL FOR BEVERAGE DISPLAY!**

**AVAILABLE SIZES \***

MODEL	L	D	H
VIAP-2-0-R-SC BD	30 1/2"	24 3/4"	22 1/2"
VIAP-3-0-R-SC BD	43 1/4"	24 3/4"	22 1/2"
VIAP-4-0-R-SC BD	56"	24 3/4"	22 1/2"
VIAP-5-0-R-SC BD	68 3/4"	24 3/4"	22 1/2"

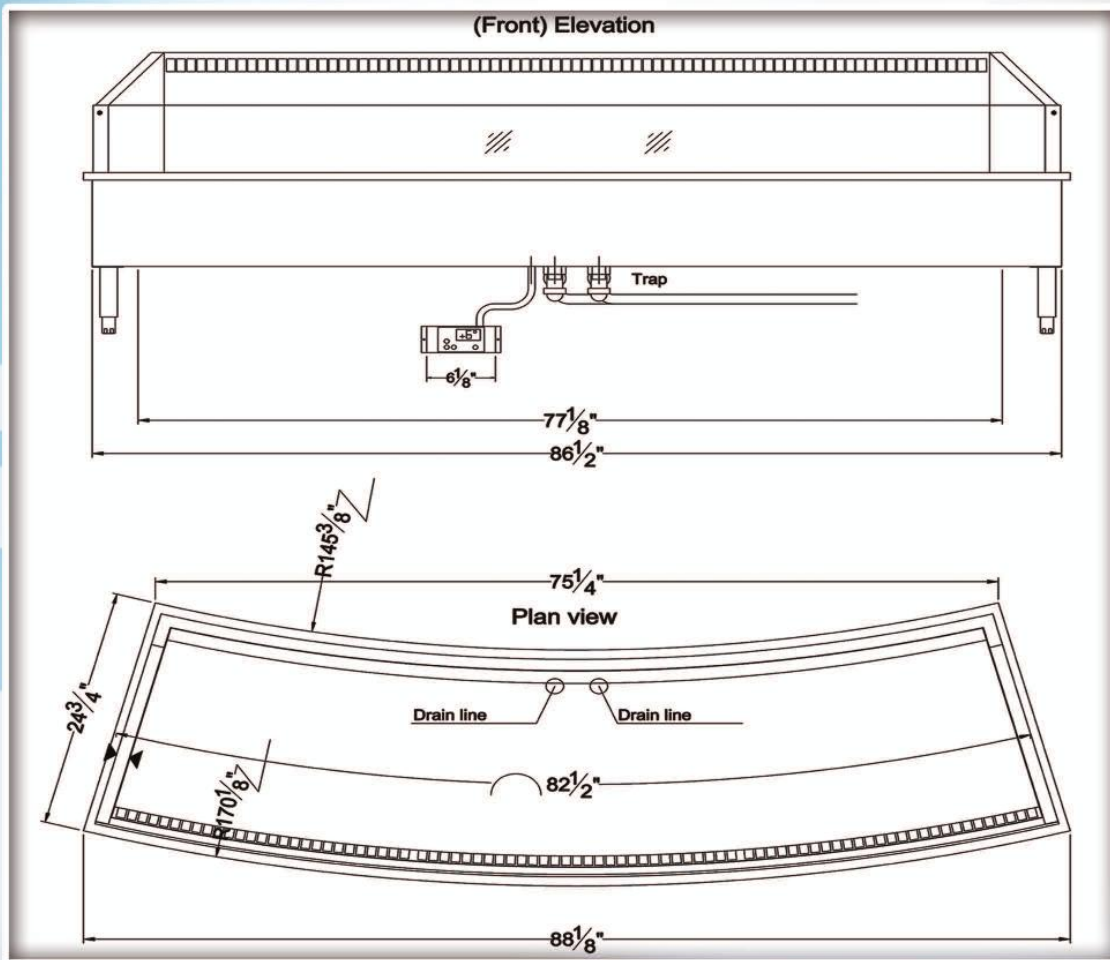
**\* DIMENSIONS SHOWN FOR STRAIGHT UNITS**

**UNITS AVAILABLE AS STRAIGHT OR IN RADIUS DISPLAYS!**

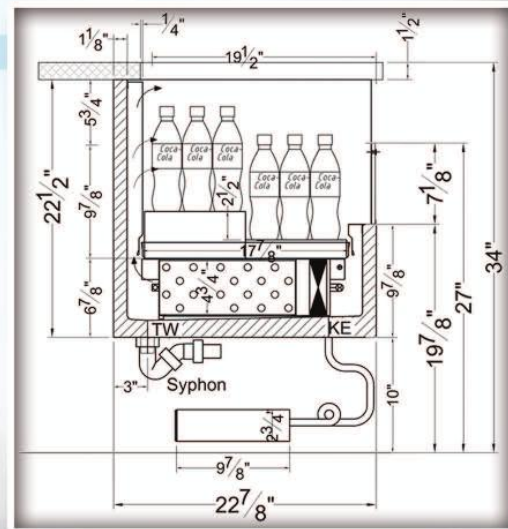
**26. CONSULT FACTORY FOR ADDITIONAL INFORMATION**



# Customized Advantage



**CONSULT FACTORY  
FOR ADDITIONAL  
CUSTOMIZATION  
OPTIONS!**

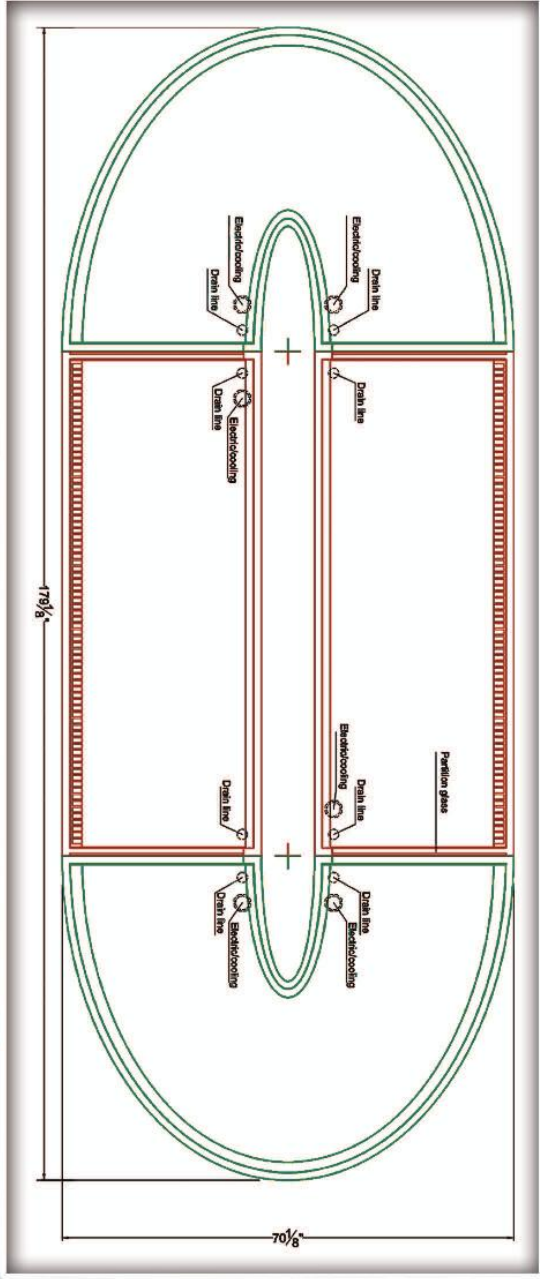
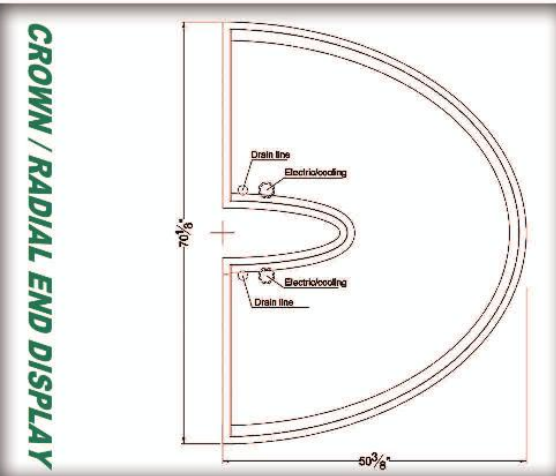
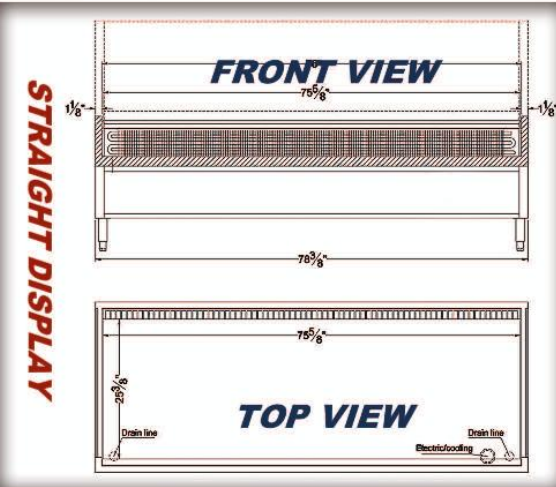
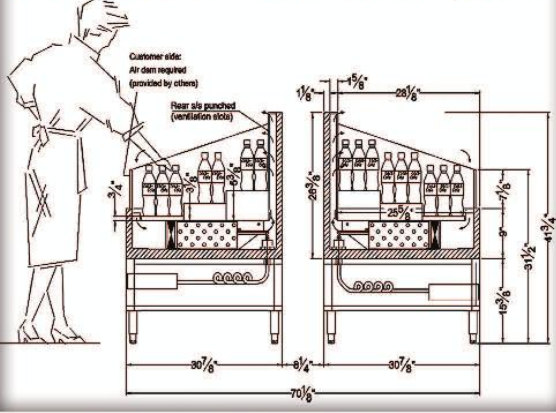


**SLOPED DISPLAY**



**SLOPED DISPLAY**

**GLASS OR LEXAN AIR DAMS REQUIRED**



**FOR BEVERAGES AND PRE-PACKAGED GOODS!**

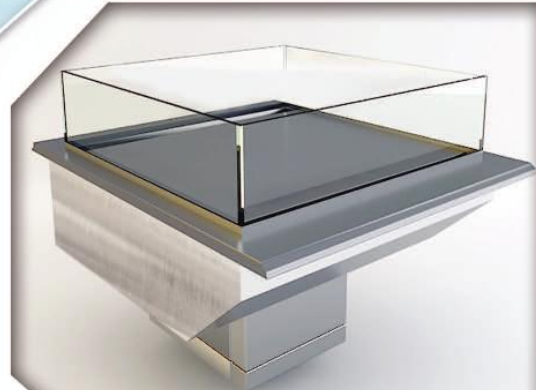
**28. CONSULT FACTORY FOR INSTALLATION INSTRUCTIONS**



# VIAP LOB

The Vienna Series VIAP LOB air pan is the ultimate in food presentation by offering a non-recessed refrigerated area that can be covered in quartz stone or solid surface material (MUST SPECIFY). The rear air plenum allows the refrigerated air pattern to "LOB" over the product up to 2 1/2 inches high. The unit is constructed in stainless steel, with a lift-up evaporator coil for easy cleaning.

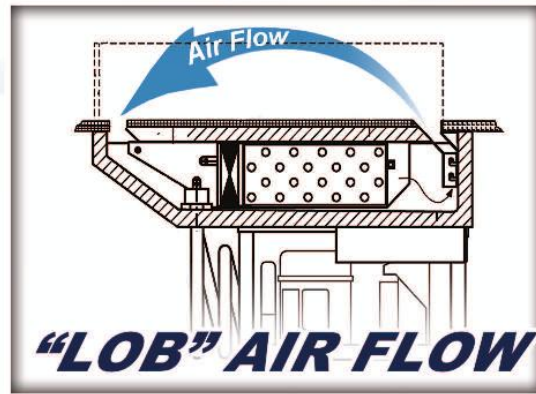
UNITS SHOWN WITH 4TH 6 INCH AIR DAM GLASS PANEL (SERVICE/OPERATOR SIDE)



**VIAP2-0-R-SC LOB**



**UNIQUE LIFT-UP EVAPORATOR**



**"LOB" AIR FLOW**

**ONLY AVAILABLE WITH RPI INTEGRATED COUNTER**

## SIZES & SPECIAL FEATURES

### SELF CONTAINED

MODEL	L	D	H
VIAP-2-0-R-SC LOB	31 7/8"	31 3/4"	17 7/8"
VIAP-3-0-R-SC LOB	47 1/8"	31 3/4"	17 7/8"

### REMOTE REFRIGERATED

MODEL	L	D	H
VIAP-2-0-R-SC LOB	31 7/8"	31 3/4"	17 7/8"
VIAP-3-0-R-SC LOB	47 1/8"	31 3/4"	17 7/8"



**Optional Quartz Stone Surface!**

**CONSULT FACTORY FOR ADDITIONAL INFORMATION 29.**

**VIENNA LOB-AIR SERIES VIAP LOB**



**VIENNA LOB-AIR SERIES VIAP LOB**



***VARIOUS INSTALLATIONS***







**MUST BE BUILT INTO RPI MILLWORK TO FUNCTION PROPERLY**



**CONSULT FACTORY FOR ACCURATE COUNTER CONSTRUCTION TO ACCOMMODATE LOB AIR**

**CONSULT FACTORY FOR ADDITIONAL INFORMATION**

**VIENNA LOB-AIR SERIES VIAP LOB**

**31.**



**VIENNA LOB-AIR SERIES VIAP LOB II**



**VIAP LOB II**

The Vienna Series LOB AIR II change in the air discharge plenum design allows a higher arc for refrigerated area, allowing higher food product display. Variable speed fan gives the operator the flexibility to adjust the temperature and humidity for optimal food presentation and longer shelf life!

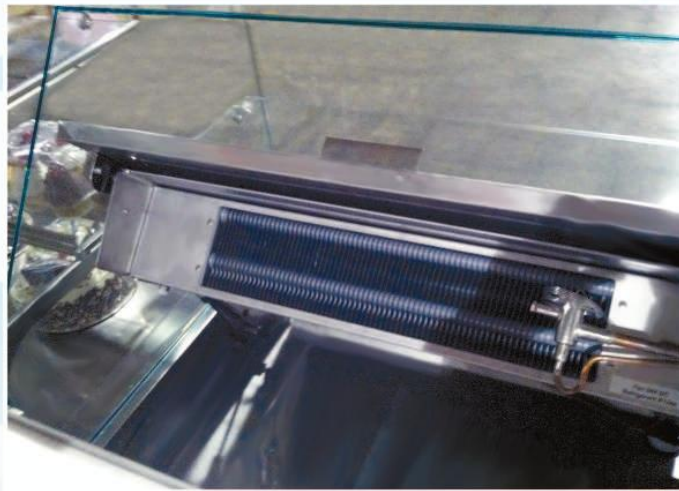
**SHOWN WITH OPTIONAL FLEX SERIES PANEL SYSTEM**

**OPEN REAR STORAGE ACCESS**



**ONLY AVAILABLE WITH RPI INTEGRATED COUNTER**

**SIZES & SPECIAL FEATURES**



**SELF-CONTAINED**

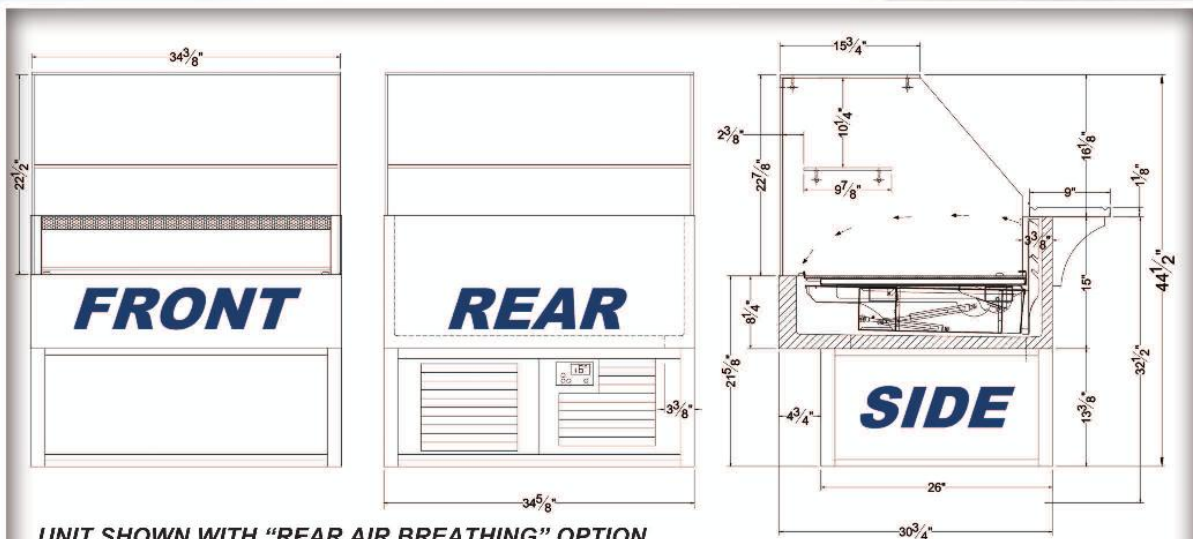
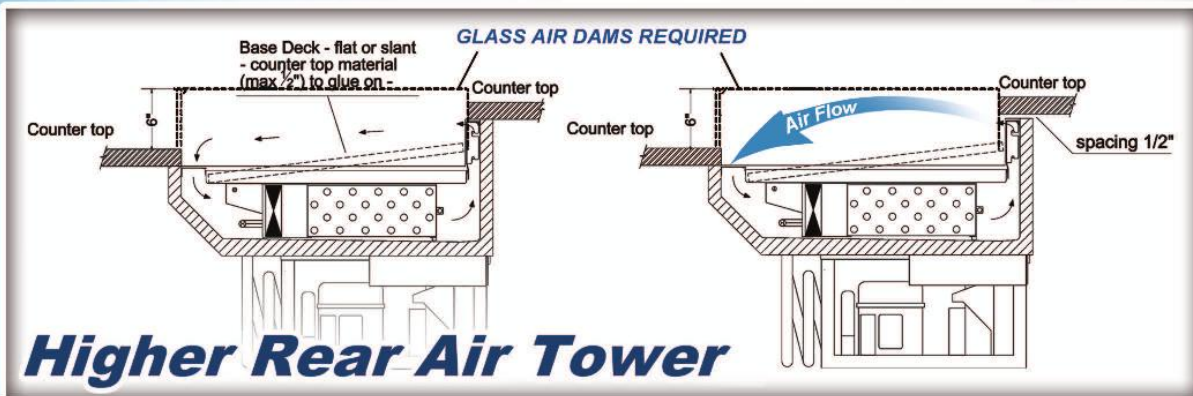
MODEL	L	D	H
VIAP-2-0-R-SC LOB II	34 5/8"	30 3/4"	44 1/2"

**32. UNIQUE LIFT-UP EVAPORATOR**

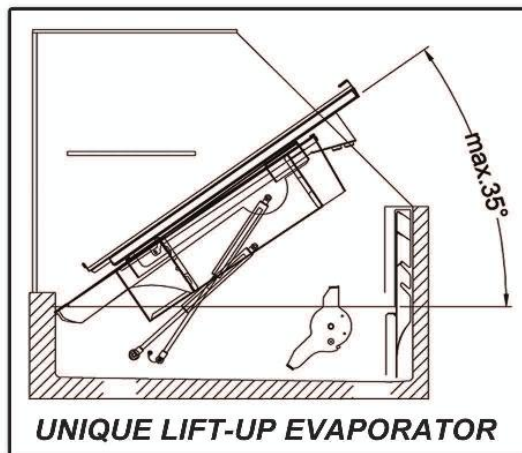


# Advantage

**VIENNA LOB-AIR SERIES VIAP LOB II**



UNIT SHOWN WITH "REAR AIR BREATHING" OPTION



**CONSULT FACTORY FOR ADDITIONAL INFORMATION**



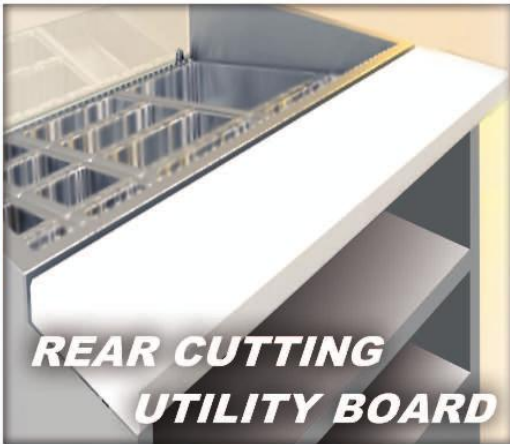
# VIENNA COLD WALL PAN SERIES

## COLD WALL PAN - VIAP CW



The Vienna series "COLD WALL" can be provided in various sizes, with ability to have as a drop-in unit to counter, or a freestanding unit, which allows proper static cooling for better food merchandising! Hotel pans can be angled allowing the customer a much better view of the product offerings!

**SHOWN WITH OPTIONAL FLEX SERIES PANEL SYSTEM**



**REAR CUTTING UTILITY BOARD**



**HOTEL PANS PROVIDED BY OTHERS**

## SIZES & SPECIAL FEATURES



**34.**

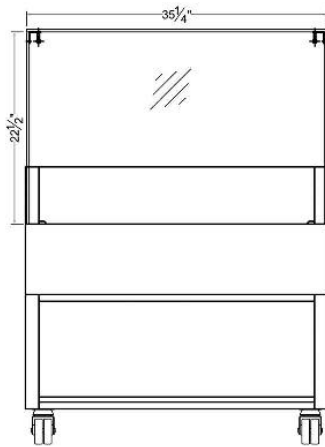
**LOWER REAR STORAGE**

MODEL	L	D	H
VIAP2-0-R-SC CW	35 3/8"	32 5/8"	44 1/2"
VIAP3-0-R-SC CW	54 5/8"	32 5/8"	44 1/2"

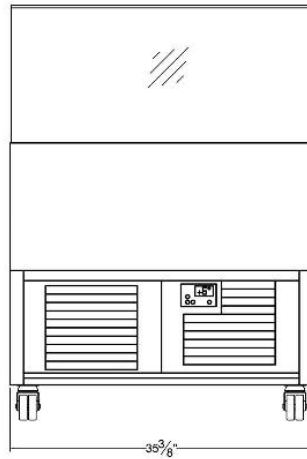


# Advantage

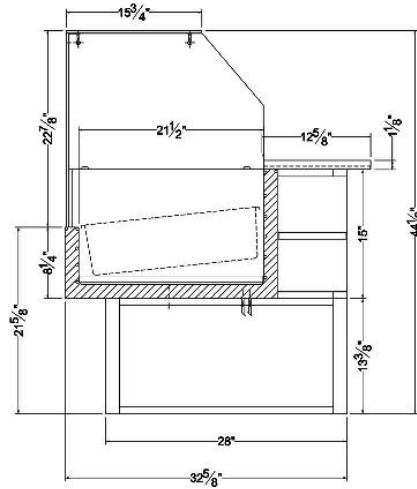
**FRONT**



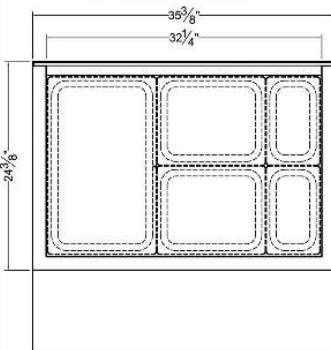
**REAR**



**SIDE**



**PLAN**



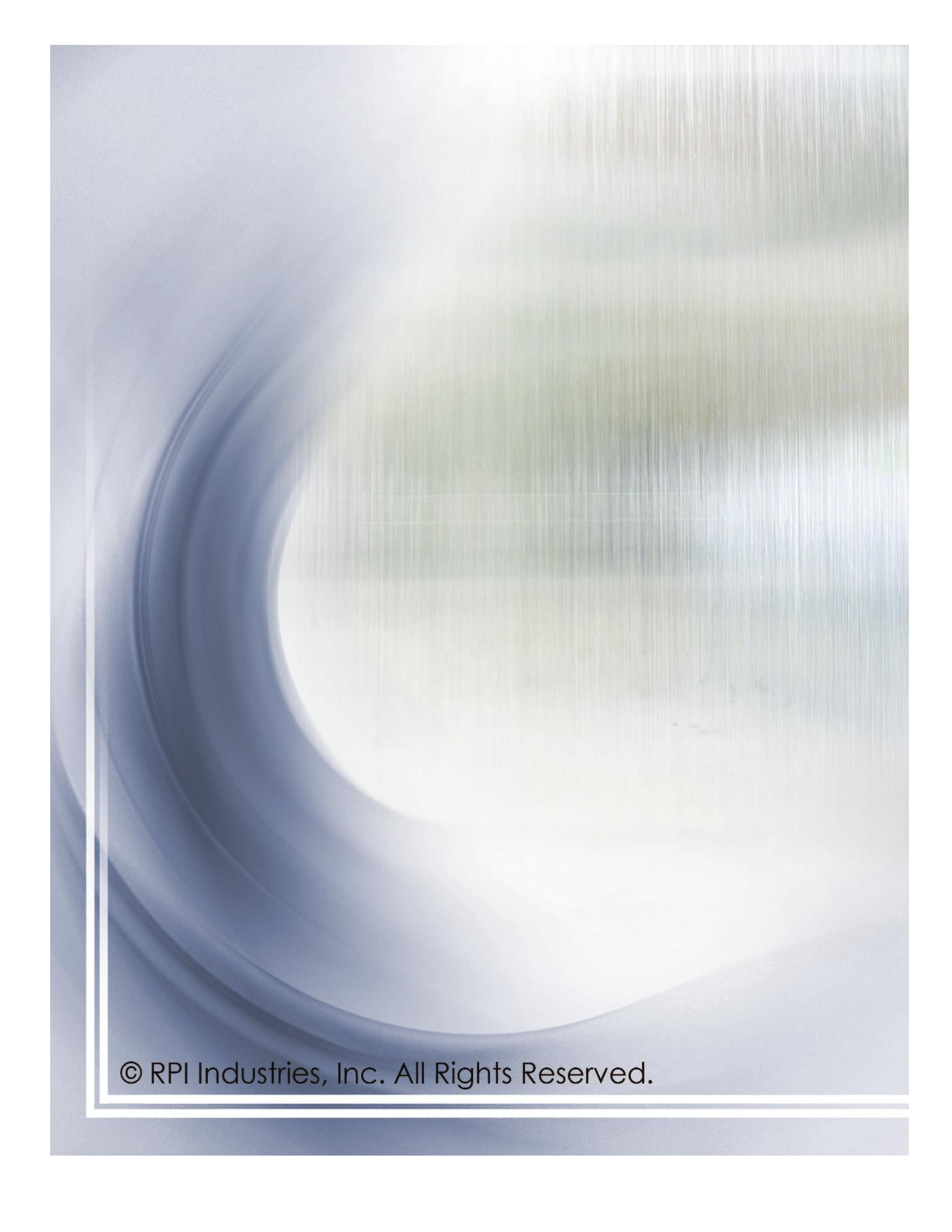
**SEAMLESS  
PRESENTATION**

**VIENNA COLD WALL PAN SERIES**

**CONSULT FACTORY FOR ADDITIONAL INFORMATION**

**35.**





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