

# **Viper™**4 Flavor Frozen Dispenser - **Short**

Specification Guide



## **Features**

## **High Capacity**

Surge capacity dispensing 10 (16oz) consecutive drinks per barrel with a continuous draw capacity of 75-82 fl.oz per minute

## Patented Intelligent Defrost™

Manages product quality and bypasses unnecessary defrost times

#### **Defrost Lock-Out Times**

Schedule defrost lockout times to avoid down time during peak demand periods

#### **Sleep Mode**

Schedule sleep modes to conserve energy during off hours

#### **Remote Condenser**

Remote and air-cooled condenser options available

#### **QR** Code

Quickly access service manuals and easy-to-follow training videos

## **C3 Technology**

Cooling, carbonation, and controls provide unmatched drink profile consistency and minimizes syrup usage

## Serviceability

Reduced maintenance and service times with a 0.3% out of the box failure rate

## **Programmable Flavor Barrels**

Individual barrel flexibility and profile settings

## **ADA Compliant**

Stainless push handle valve

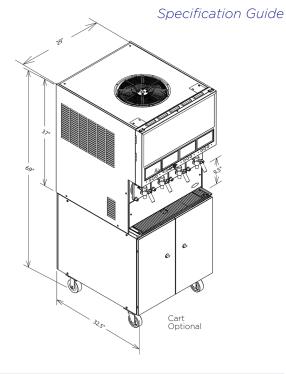






## **Technical Specifications**

| <b>Electrical Requirements</b>    | 230V +/- 15V 60Hz, 30a, single phase   |
|-----------------------------------|--|
|                                   | Includes 8ft. power NEMA L6-30P molded plug connection. Part Numbers ending in "EU" SKU's include 8ft. power cord IEC60309 32Amp molded plug connections |
| Pressure Requirements             | CO2 = 75 psig Water = 25 min psig dynamic  |
| Draw Capacity                     | 75-82 oz/min continuous, alternating barrels @ 75° F (24°C)  |
| Refrigeration                     | 19,000 BTU, R404A  |
| Minimum Clearance<br>Requirements | Top: 12" (305mm) Both Sides: 2" (51mm) -or- Back: 2" (51mm) for temperatures < 90°F (32°C)   |
| Unit Dimensions                   | 29"W x 32.5"D x 37"H (577.85mm x 825.5mm x 939.8mm)  |
| <b>Graphic Card Dimensions</b>    | 28.75"W x 11.79"H (730.25mm x 299.5mm)   |
| Flavor Card Dimensions            | 6.5"W x 4"H (165.1mm x 101.6mm)  |
| Unit Weight                       | 470lbs (213.2kg)   |
| Shipping Weight                   | Unit: 500lbs (226.8kg) Cart: 200lbs (90.72kg)  |
| Agency Listing                    | c User NSF   |



| escription  |
|---|
| iper 4 Barrel, 60Hz, R404A, Air Cooled, Stainless Push Handle Valve (SPH), Short Merchandiser, N. American Power Cord |
| iper 4 Barrel, 60Hz, R404A, Air Cooled, Motorman Valve, Short Merchandiser, N. American Power Cord                    |
| ipe   |

Not all configurations are available – please contact a Cornelius® expert for additional information For FUB, Motorman Valves are recommended

This equipment is **prohibited** from use in California in accordance with the California Code of Regulations, title 17, section 95374 and in Colorado, Delaware, Maryland, Massachusetts, New Jersey, New York, Vermont, and Washington and is expected to be prohibited in Virginia by July 1, 2021. This disclosure statement has been reviewed and approved by Marmon Foodservice Technologies, and Marmon Foodservice Technologies attests, under penalty of perjury, that these statements are true and accurate. Consider Viper<sup>™</sup> equipment with R448A refrigerant, if available.

| Accessories Number  | Description   |
|---|---|
| 629087406   | Leg kit, 4" legs adjustable to 5.25"                  |
| 620046556   | Viper 4 barrel cart, stainless steel                  |
| 620047323   | Viper 4 barrel generic graphic for short merchandiser |
| 620042868   | Generic flavor card set (includes 18 flavors)         |
| 620051378   | Coke flavor card set                                  |
| 620051379   | Pepsi flavor card set                                 |
| 620067479   | Pre-wired buck boost transformer                      |
| 629096929   | Viper 4 barrel installation kit                       |
| 326002000   | Drain kit for drip tray                               |
| Refer to Installation Manual for required installation materials - A Buck/Boost transformer is recommended for most installations |   |

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To learn more and see **Viper**<sup>TM</sup> in action, visit cornelius.com To contact a Cornelius® expert today, visit cornelius.com/contact-us

