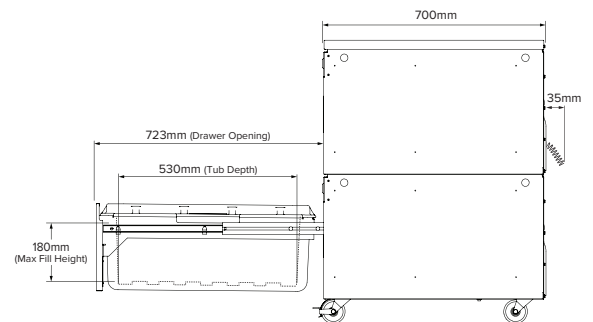
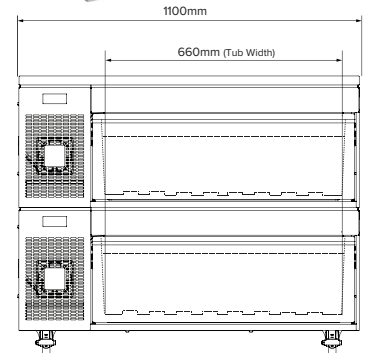




Product Information

- Modular refrigerated drawer system, providing bulk storage in a range of different configurations for extreme versatility (can be configured as a worktop or undercounter system)
- Energy efficient, insulated containers adopt 'hold the cold' technology when drawer is opened
- Low velocity cooling ensures stable temperatures and exceptional humidity control, prolonging shelf life by preventing food dehydration
- Precise temperature control in 1°C increments with adjustable digital temperature controller (15°C - -22°C)
- Designed to operate in ambient temperatures up to 40°C
- External drawer runners for hygiene and ease of cleaning. Each drawer is supplied with a divider and features keyed alike locks for added security.
- Low maintenance internal condenser
- Adjustable levelling castors, rollers and legs to ensure optimal operation.
Must be installed level with a max fall of 5mm the rear
- **24 month parts and labour warranty, extended 5 year warranty** available upon registration



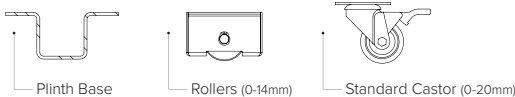
General Specifications

Capacity	86 Litres 8 x 100mm deep 1/1 GN pans 12 x 65mm deep 1/1 GN pans	
Natural Refrigerant	R600a	
Climate Class	4	
Heat Rejection	1.17 kW	
Db Rating	50.6 - 54.2	
Total Connected Load	0.58kW	
Electrical Connection	1Ø+N+E 230VAC / 50Hz 10A plug & lead	
Energy Usage kW/24hrs	Chiller 1.68 kW	Freezer 4.18 kW
Running Current	2.4A	1.4A

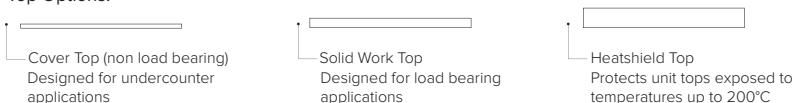
Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VCS2.PT	Plinth Base	Cover Top	1100 x 700 x 816	150 kg	0 kg	1220 x 770 x 1031	187 kg
VCS2.RT	Rollers	Cover Top	1100 x 700 x 846	151 kg	0 kg	1220 x 770 x 1061	188 kg
VCS2.RHS	Rollers	Heatshield Top	1100 x 700 x 895	170 kg	230 kg	1220 x 770 x 1110	206 kg
VCS2.CT	Standard Castor	Cover Top	1100 x 700 x 890	152 kg	0 kg	1220 x 770 x 1105	188 kg
VCS2.CW	Standard Castor	Solid Work Top	1100 x 700 x 900	160 kg	230 kg	1220 x 770 x 1115	196 kg
VCS2.CHS	Standard Castor	Heatshield Top	1100 x 700 x 938	170 kg	300 kg	1220 x 770 x 1153	207 kg

Base Options:



Top Options:



NOTE: Adande units are not designed as a dedicated servery cabinet for delicate products such as Ice-cream/Sorbet/Gelato/frozen Yoghurt and Frozen berries. For optimal energy efficiency and temperature stability the drawers should always be closed firmly and as quickly as possible during use.

***INSTALLATION NOTE:** Hard-wired, gas and plumbed equipment **cannot** be directly installed onto the Adande unit. This equipment must be installed above the Adande unit using an independent equipment stand. Installation must be non-fixed to allow service access. Adande units when installed adjacent to a gas fired cooking equipment, should follow the clearance guidelines detailed in the equipment installation manual for that particular piece of equipment.