

ADANDE REAR ENGINE UNIT (VCR)



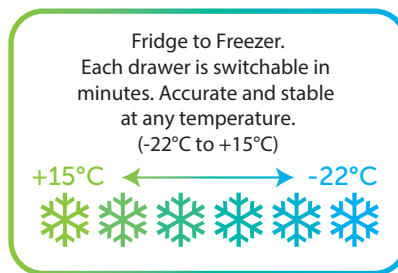
Applications

- Meat and fish prep & storage
- Deli and larder prep & storage
- Pastry and pasta prep & storage
- Dessert prep & storage
- Point of use storage
- Frozen storage by the deep fryer
- Mise en Place prep & garnish storage

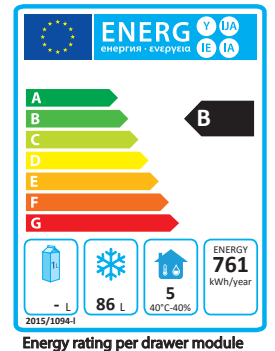


Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

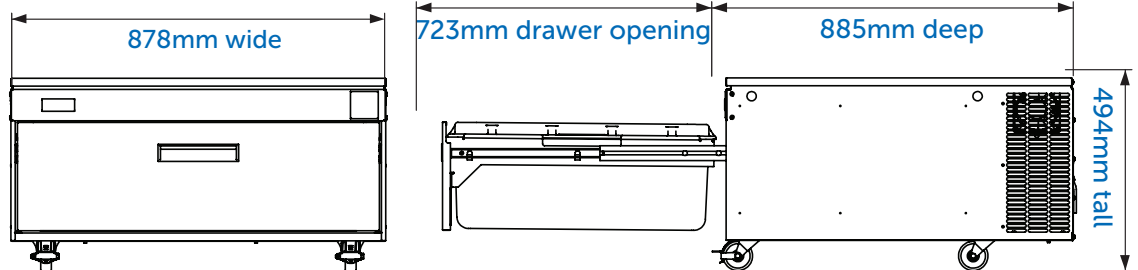


VCR1 R600a



DIMENSIONS - VCR1.CT - Elevation & Plan View

Storage Capacity Per Drawer
4 x 1/1 GN Pans
100 mm Deep
or equivalent



TOP & BASE OPTIONS - Worktops and Castors

(HS) - protects unit tops exposed to temperatures up to 200°C

(W) - load bearing

(T) - non load bearing

	High Castors		Standard Castors		Locking Roller Base	
Finished Height & Load Bearing Weight with Heat Shield Top (HS)	624mm	VCR1.HCHS	545mm	VCR1.CHS	500mm	VCR1.RHS
	235 kg		300 kg		285 kg	
Finished Height & Load Bearing Weight with Worktop (W)	n/a		502mm	VCR1.CW	458mm	VCR1.RW
	n/a		300 kg		285 kg	

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption. Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature
MAINS: 230 Vac 50 Hz also 60 Hz available.
(BC): Blast Chiller Option available.

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