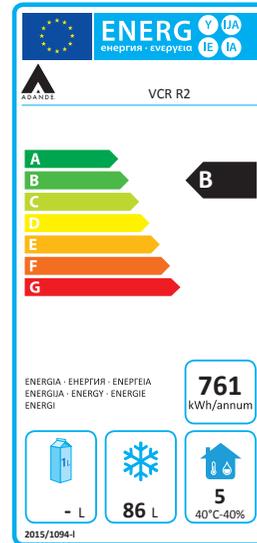


Hot Cookline Applications Chef Base + Heat Shield Top



VCR1/HCHS
High Castors (HC)
Heat Shield Top (HS)

Hydrocarbon
R600a Refrigerant
(also available in HFC R404a)



'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode
(Consumption 307 kWh/annum)

Cool Cookline Applications Chef Base + Solid Worktop



VCR1/HCW
High Castors (HC)
Solid Worktop (W)

Storage Capacity

Gastronorm (GN) Pans
4 x 1/1 GN
100 mm Deep
or equivalent

Maximum Weight
40 kg of Food

Volume
86 Litres

Applications

- Bulk storage at the point of use in the cookline
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop
- Ideal for meat and fish at the optimum storage temperature for each

Temperature Flexibility

Foods can be stored at the optimum set point anywhere in the range



Climate Testing

Tested to **Climate Class 4** (30°C & 55% relative humidity) for temperature and energy consumption and to **Climate Class 5** (40°C & 40% relative humidity) for temperature

Electrical

Mains Supply
230 Vac 50 Hz

Power Socket (included)
Correct 2 or 3 Pin Plug fitted for each country

Mains Lead (included)
2 Metre Coiled Lead

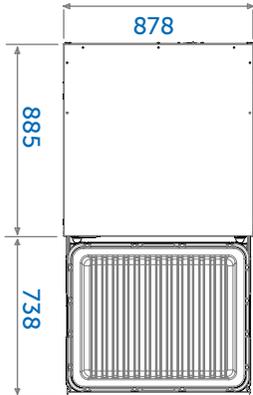
Plan View |

Elevations |

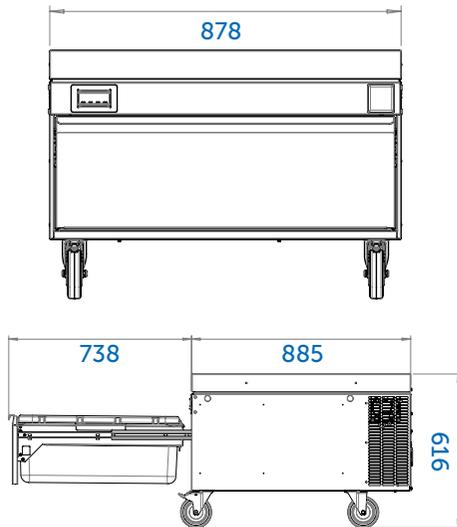
Tops |



Chef Base VCR1
with
Open Drawer

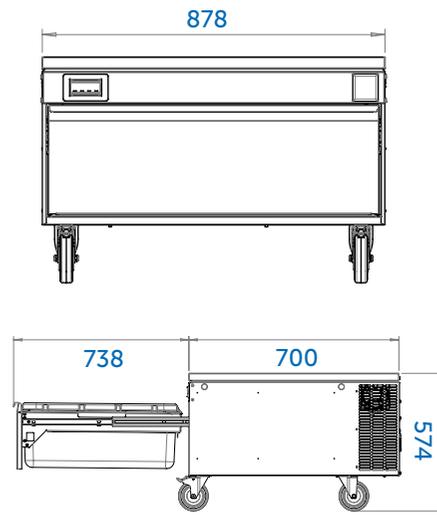


Chef Base VCR1
High Castors (HC)
Heat Shield Top (HS)



Hot Cookline
VCR1/HCHS

Chef Base VCR1
High Castors (HC)
Solid Worktop (W)



Cool Cookline
VCR1/HCW

Drawer Module |



Bases |



Extended Tops

HS & W Tops can be extended up to 200mm left & right and 150mm back, to accommodate larger equipment

OPTIONS (Note: due to rounding differences, the dimensions for Drawer Module + Top + Base may vary by 1 mm compared to the dimensions shown below)

Hot Cookline Chef Base Specifications (NB: a Heat Shield Top should always be fitted when a heat source is to be placed above an Adande Chef Base unit)

CHEF BASE + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)	
Finished Height	616 mm	VCR1/HCHS	545 mm	VCR1/CHS	524 mm	VCR1/SCHS	501 mm	VCR1/RHS	491 mm	VCR1/SRHS	590-900mm	VCR1/FFHS
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg	

Cool Cookline Chef Base Specifications

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	574 mm	VCR1/HCW	503 mm	VCR1/CW	482 mm	VCR1/SCW	458 mm	VCR1/RW	448 mm	VCR1/SRW	590-900mm	VCR1/FFW	590-900 mm	VCR1/MFW
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg		235 kg	