



Under Counter

Standard Drawer + Cover Top



Refrigerant

Energy Saving
Hydrocarbon R290

Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.
- Frozen storage next to the deep fry station.

Storage Capacity

Hotel Pans (HP)
4 standard size HP
20" x 12" x 4" Deep
or the equivalent

Maximum Weight
88 lb (40 kg)

Storage Volume
3 cu ft (86 litres)

**Two Year Parts & Labour
(including the Gaskets)
and a 5 Year Warranty
on Compressors**

Operating Temperature

Tested under NSF/ANSI 7:2014
Adande Drawers operate efficiently
in ambients up to 100.4°F

Climate Testing

Tested under the
ASHRAE 72:2005
Standard, the daily **Energy
Usage** per Drawer unit is –

Refrigerator mode:
0.82 kWhr / 24 hrs

Freezer mode:
1.73 kWhr / 24 hrs

Temperature Flexibility

With the press of a button on the controller
the chef can convert the drawer from
refrigerator to freezer operation (and vise
versa) in little more than 30 minutes

+59°F ↔ **-7.6°F**



Electrical

Mains Supply
120 Vac 60 Hz

Running Current
2 Amps

Defrost
Automatic Electric
Supply Cord (included)
NEMA 5-15 3 Pin Socket
& 2m Coiled Lead



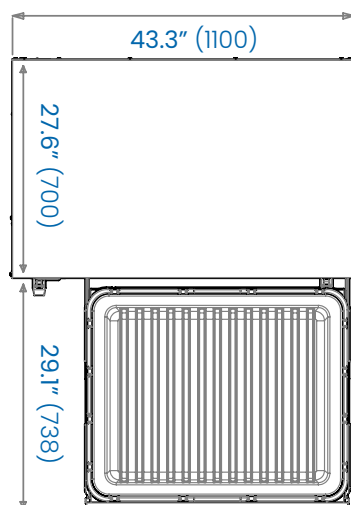
Options

SINGLE DRAWER UNIT + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.6" (548 mm)	VCS1/HCT	19.7" (501 mm)	VCS1/CT	18.4" (468 mm)	VCS1/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	

For full options please see our [Drawer Customising](#) and [Accessories](#) pages

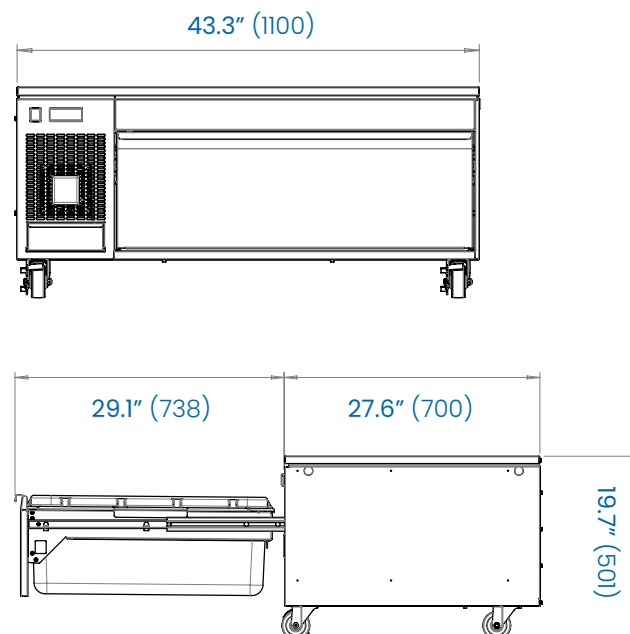
Plan View

Prep Station (VCS1)
With Open Drawer



Elevation

Under Counter (VCS1)
Standard Castors (C)
Cover Top (T)
VCS1/CT



Tops



Single Drawer Module



Base

