



VCR1 - REAR ENGINE

Single Drawer

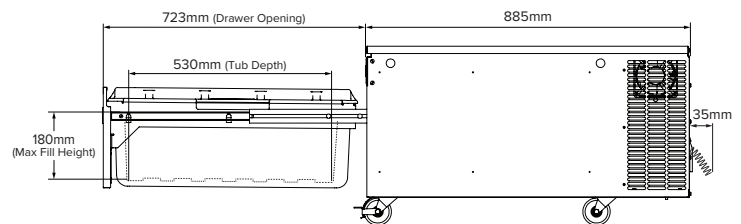
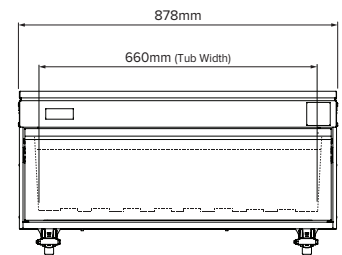
Product Information

- 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
Slimline Drawer	4 x 100mm deep 1/1 GN pans 6 x 65mm deep 1/1 GN pans
Natural Refrigerant	R600a
Climate Class	4
Heat Rejection	0.58 kW
Db Rating	50.6 - 54.2
Total Connected Load	0.29kW
Electrical Connection	10+N+E 230VAC / 50Hz 10A plug & lead
Energy Usage kW/24hrs	Chiller 0.84 kW Freezer 2.09 kW
Running Current	1.2A 0.7A



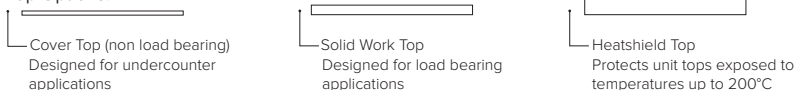
Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VCR1.PT	Plinth Base	Cover Top	878 x 885 x 420	87 kg	0 kg	998 x 955 x 635	124 kg
VCR1.PW	Plinth Base	Solid Work Top	878 x 885 x 429	95 kg	230 kg	998 x 955 x 644	132 kg
VCR1.RW	Rollers	Solid Work Top	878 x 885 x 458	96 kg	285 kg	998 x 955 x 717	133 kg
VCR1.RHS	Rollers	Heatshield Top	878 x 885 x 500	107 kg	285 kg	998 x 955 x 715	143 kg
VCR1.CW	Standard Castor	Solid Work Top	878 x 885 x 502	97 kg	300 kg	998 x 955 x 717	133 kg
VCR1.CHS	Standard Castor	Heatshield Top	878 x 885 x 545	107 kg	300 kg	998 x 955 x 760	144 kg
VCR1.LHS	Adjustable Legs*	Heatshield Top	878 x 885 x 597	107 kg	300 kg	998 x 955 x 812	143 kg
VCR1.HCHS	High Castor	Heatshield Top	878 x 885 x 624	109 kg	235 kg	998 x 955 x 839	146 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.