

### 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.
- Drawer load capacity maximum 40kg (per drawer)
- Low maintenance internal condenser
- Adjustable levelling castors, rollers and legs to ensure optimal operation. **Must be installed level with a maximum fall of 5mm to the rear**
- 24 month parts and labour warranty

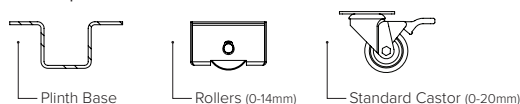
### General Specifications

<b>Capacity</b>	172 Litres 8 x 100mm deep 1/1 GN pans or 12 x 65mm deep 1/1 GN pans	
<b>Natural Refrigerant</b>	R600a	
<b>Climate Class</b>	4	
<b>Db Rating</b>	50.6 - 54.2	
<b>Total Connected Load</b>	0.76kW	
<b>Electrical Connection</b>	1Ø+N+E 230VAC / 50Hz 10A plug & lead	
<b>Energy Usage kW/24hrs</b>	Chiller 2.38kW	Freezer 5.06kW
<b>Running Current</b>	2.4A	1.4A
<b>Heat Rejection</b>	5.47kW	11.64kW
<b>Db Rating</b>	50.6 - 54.2	

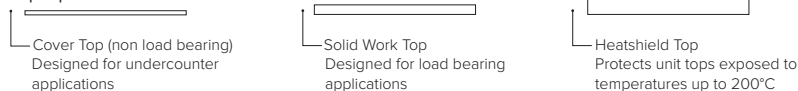
### Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight (on top of unit)	Packed Dimensions (mm)	Packed Weight
VCR2.PT	Plinth Base	Cover Top	878 x 885 x 815	145 kg	0 kg	998 x 955 x 1030	182 kg
VCR2.RT	Rollers	Cover Top	878 x 885 x 846	146 kg	0 kg	998 x 955 x 1061	183 kg
VCR2.RW	Rollers	Solid Work Top	878 x 885 x 854	154 kg	45 kg	998 x 955 x 1069	191 kg
VCR2.RHS	Rollers	Heatshield Top	878 x 885 x 895	165 kg	45 kg	998 x 955 x 1110	201 kg
VCR2.CT	Standard Castor	Cover Top	878 x 885 x 888	147 kg	0 kg	998 x 955 x 1103	181 kg
VCR2.CW	Standard Castor	Solid Work Top	878 x 885 x 900	155 kg	45 kg	998 x 955 x 1115	191 kg

#### Base Options:



#### Top Options:



**INSTALLATION NOTE:** Plinth mounted VCR units cannot be installed flush against the back wall & right hand side wall simultaneously. There must be 50mm clearance to one of these sides for ventilation.

**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, live fuel 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.

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Due to continuous product research and development, the information contained herein is subject to change without notice.

