

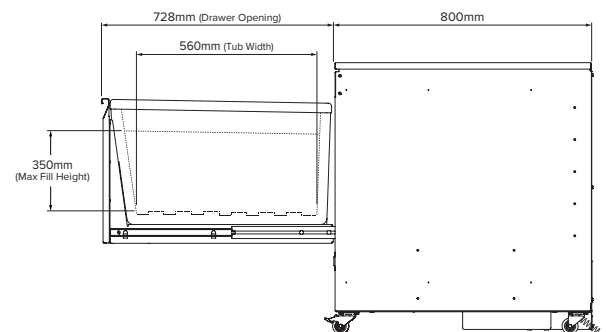
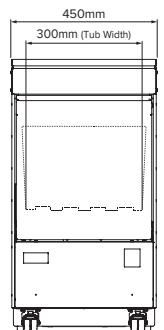
Product Information

- 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 60kg
- Low maintenance internal condenser
- **Must be** installed level with a maximum fall of 5mm to the rear
- **24 month parts and labour warranty**



General Specifications

Capacity	69 Litres GN pan compatible up to 200mm deep, using the SPAE.VCC.B.GNS GN support rack	
Natural Refrigerant	R600a	
Climate Class	4	
Total Connected Load	0.39 kW	
Electrical Connection	1Ø+N+E 230VAC / 50Hz 10A plug & lead	
Energy Usage kW/24hrs	Chiller 1.31 kW	Freezer 2.61 kW
Running Current	1.2A	0.8A
Heat Rejection	3.01 kW	6 kW
Db Rating	50.6 - 54.2	



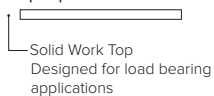
Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight (on top of unit)	Packed Dimensions (mm)	Packed Weight
VCC1.SCW	Small Castor	Solid Work Top	450 x 800 x 845	107 kg	45 kg	570 x 870 x 1065	143 kg
VCC1.GCW	Standard Castor	Solid Work Top	450 x 800 x 900	108 kg	45 kg	570 x 870 x 1115	144 kg

Base Options:



Top Options:



NOTE: Not suitable for plinth mounting

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.