

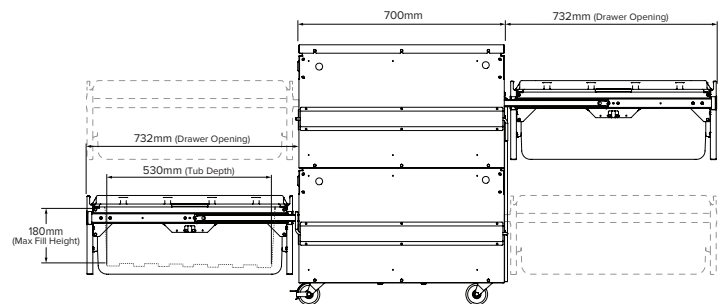
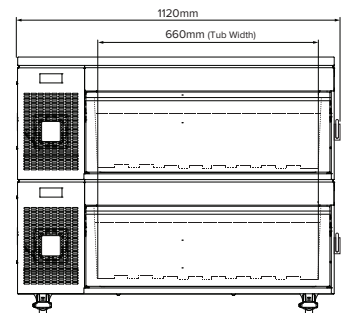
Product Information

- 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
- Drawer load capacity maximum 40kg (per drawer)
- 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

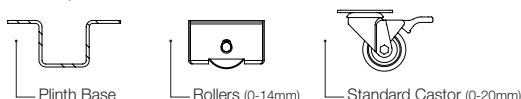
Capacity	172 Litres 8 x 100mm deep 1/1 GN pans or 12 x 65mm deep 1/1 GN pans	
Natural Refrigerant	R600a	
Climate Class	4	
Total Connected Load	0.76kW	
Electrical Connection	10+N+E 230VAC / 50Hz 10A plug & lead	
Energy Usage kW/24hrs	Chiller 2.38kW	Freezer 5.06kW
Running Current	2.4A	1.4A
Heat Rejection	5.47kW	11.64kW
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
VCM2.PT	Plinth Base	Cover Top	1120 x 700 x 815	158 kg	0 kg	1220 x 770 x 1030	195 kg
VCM2.RT	Rollers	Cover Top	1120 x 700 x 846	159 kg	0 kg	1220 x 770 x 1061	196 kg
VCM2.CT	Standard Castor	Cover Top	1120 x 700 x 888	160 kg	0 kg	1220 x 770 x 1103	196 kg
VCM2.RW	Rollers	Solid Work Top	1120 x 700 x 854	167 kg	45 kg	1220 x 770 x 1030	197 kg
VCM2.CW	Standard Castor	Solid Work Top	1120 x 700 x 900	168 kg	45 kg	1220 x 770 x 1115	204 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.