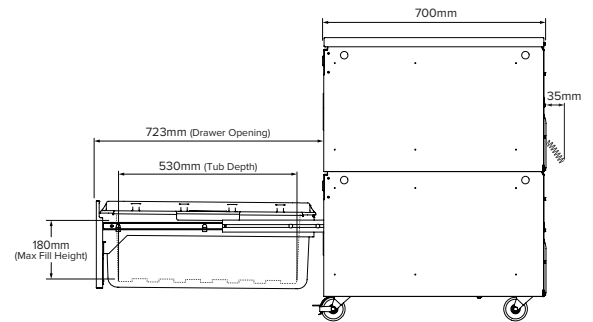
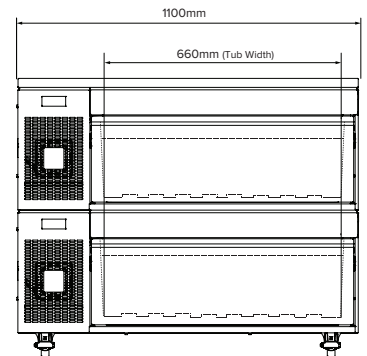


Product Information

- 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
- Slimline drawer load capacity maximum 30kg
- Standard drawer load capacity maximum 40kg
- 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

Capacity Slimline Drawer 65 Litres
2 x 100mm deep 1/1 GN pans or
4 x 65mm deep 1/1 GN pans

Capacity Standard Drawer 86 Litres
4 x 100mm deep 1/1 GN pans or
6 x 65mm deep 1/1 GN pans

Natural Refrigerant R600a

Climate Class 4

Total Connected Load 0.76kW

Electrical Connection 1Ø+N+E 230VAC / 50Hz
10A plug & lead

Energy Usage kW/24hrs Chiller 2.18 kW Freezer 4.88 kW

Running Current 2.4A 1.4A

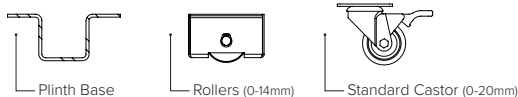
Heat Rejection 5.02kW 11.23kW

Db Rating 50.6 - 54.2

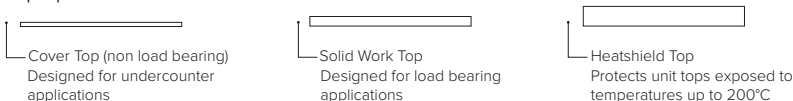
Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight (on top of unit)	Packed Dimensions (mm)	Packed Weight
VNS2.PT	Plinth Base	Cover Top	1100 x 700 x 757	146 kg	0 kg	1220 x 770 x 972	183 kg
VNS2.PW	Plinth Base	Solid Work Top	1100 x 700 x 766	154 kg	45 kg	1220 x 770 x 981	191 kg
VNS2.RW	Rollers	Solid Work Top	1100 x 700 x 796	155 kg	45 kg	1220 x 770 x 1011	192 kg
VNS2.CT	Standard Castor	Cover Top	1100 x 700 x 833	148 kg	0 kg	1220 x 770 x 1048	184 kg
VNS2.CW	Standard Castor	Solid Work Top	1100 x 700 x 839	156 kg	45 kg	1220 x 770 x 1054	192 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, 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.