

# VCS2 - SIDE ENGINE

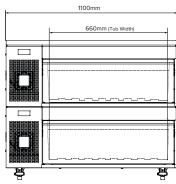
## Standard / Double Drawer

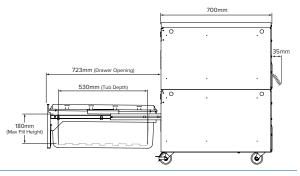
#### **Product Information:**

- 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
- · Low maintenance internal condenser
- Must be installed level with a 5mm fall to the rear
- 24 month parts and labour warranty, extended 5 year warranty available upon registration

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







## Configurations:

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VCS2.PT	Plinth Base	Cover Top	1100 x 700 x 816	150 kg	0 kg	1220 x 770 x 1031	187 kg
VCS2.RT	Rollers	Cover Top	1100 x 700 x 846	151 kg	0 kg	1220 x 770 x 1061	188 kg
VCS2.RW	Rollers	Solid Work Top	1100 x 700 x 854	159 kg	230 kg	1220 x 770 x 1069	196 kg
VCS2.RHS	Rollers	Heatshield Top	1100 x 700 x 895	170 kg	230 kg	1220 x 770 x 1110	206 kg
VCS2.CT	Standard Castor	Cover Top	1100 x 700 x 890	152 kg	0 kg	1220 x 770 x 1105	188 kg
VCS2.CW	Standard Castor	Solid Work Top	1100 x 700 x 900	160 kg	230 kg	1220 x 770 x 1115	196 kg
VCS2.CHS	Standard Castor	Heatshield Top	1100 x 700 x 938	170 kg	300 kg	1220 x 770 x 1153	207 kg

Base Options:







Top Options:

Cover Top (non load bearing)
 Designed for undercounter applications

Solid Work Top
Designed for load bearing applications

- Heatshield Top Protects unit tops exposed to temperatures up to 200°C

# General Specifications:

Capacity 86 Litres (per drawer)

8 x 100mm deep 1/1 GN pans 12 x 65mm deep 1/1 GN pans

 Natural Refrigerant
 R600a

 Climate Class
 4

 Heat Rejection
 1.17 kW

 Db Rating
 50.6 - 54.2

Total Power 230VAC / 50Hz / 0.58kW

10A plug & lead

 Chiller
 Freezer

 Energy Usage kW/24hrs
 1.68 kW
 4.18 kW

 Running Current
 2.4A
 1.4A

\*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.



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