



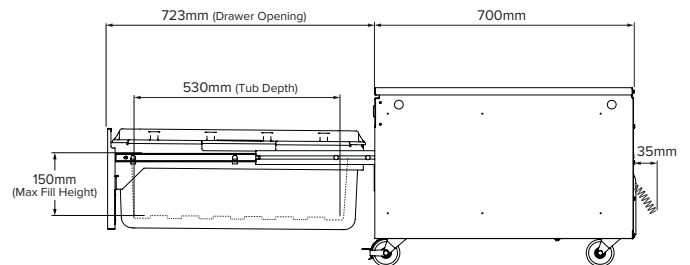
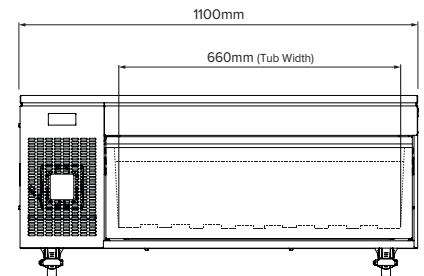
## VLS1 - SIDE ENGINE

Slimline / Single 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 use.



### Configurations:

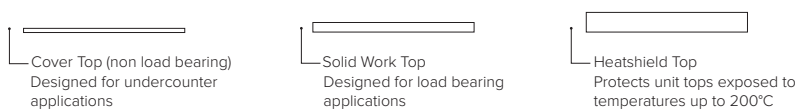
Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VLS1.PT	Plinth Base	Cover Top	1100 x 700 x 361	87 kg	0 kg	1220 x 770 x 607	180 kg
VLS1.RT	Rollers	Cover Top	1100 x 700 x 392	88 kg	0 kg	1220 x 770 x 607	125 kg
VLS1.CW	Standard Castor	Solid Work Top	1100 x 700 x 444	97 kg	300 kg	1220 x 770 x 659	133 kg
VLS1.CHS	Standard Castor	Heatshield Top	1100 x 700 x 485	107 kg	300 kg	1220 x 770 x 700	144 kg
VLS1.LHS	Adjustable Legs*	Heatshield Top	1100 x 700 x 539	107 kg	300 kg	1220 x 770 x 754	143 kg
VLS1.HCHS	High Castor	Heatshield Top	1100 x 700 x 567	109 kg	235 kg	1220 x 770 x 782	146 kg

\*Adjustable Legs +/- 18mm

### Base Options:



### Top Options:



### General Specifications:

<b>Capacity</b>	65 Litres 2 x 100mm deep 1/1 GN pans 4 x 65mm deep 1/1 GN pans	
<b>Natural Refrigerant</b>	R600a	
<b>Climate Class</b>	4	
<b>Heat Rejection</b>	0.6 kW	
<b>Db Rating</b>	50.6 - 54.2	
<b>Total Power</b>	230VAC / 50Hz / 0.3kW 10A plug & lead	
	<b>Chiller</b>	<b>Freezer</b>
<b>Energy Usage kW/24hrs</b>	0.89 kW	2.14 kW
<b>Running Current</b>	1.2A	0.7A

**\*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.