

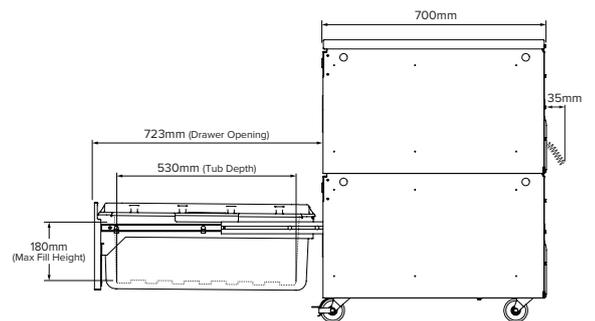
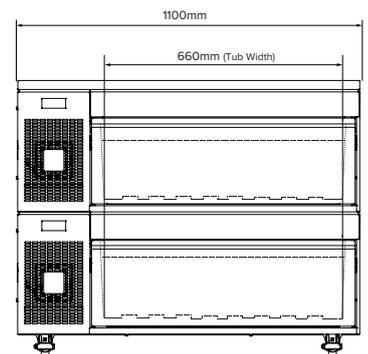


Product Information

- 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.
- Low maintenance internal condenser
- Adjustable levelling castors, rollers and legs to ensure optimal operation. **Must be installed level with a max fall of 5mm the rear**
- **24 month parts and labour warranty, extended 5 year warranty available upon registration**

General Specifications

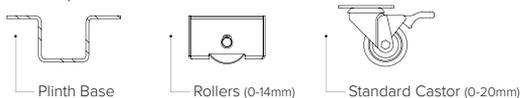
Capacity	75 Litres	
Slimline Drawer	2 x 100mm deep 1/1 GN pans 4 x 65mm deep 1/1 GN pans	
Standard Height Drawer	6 Litres 4 x 100mm deep 1/1 GN pans 6 x 65mm deep 1/1 GN pans	
Natural Refrigerant	R600a	
Climate Class	4	
Heat Rejection	1.18 kW	
Db Rating	50.6 - 54.2	
Total Connected Load	0.59kW	
Electrical Connection	1Ø+N+E 230VAC / 50Hz 10A plug & lead	
Energy Usage kW/24hrs	Chiller	Freezer
	1.73 kW	4.23 kW
Running Current	2.4A	1.4A



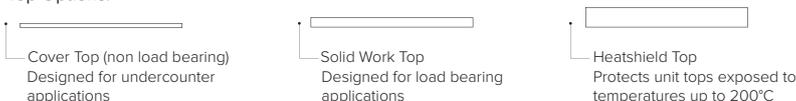
Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	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	230 kg	1220 x 770 x 981	191 kg
VNS2.RW	Rollers	Solid Work Top	1100 x 700 x 796	155 kg	230 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	230 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 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.