



## Hot Cookline Applications

Chef Base + Heat shield



### Refrigerant

Energy Saving  
Hydrocarbon R290

## Applications

- Bulk storage at the point of use in the cook range.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

### Storage Capacity

**Hotel Pans (HP)**  
4 standard size HP  
20" x 12" x 4" Deep  
or the equivalent

**Maximum Weight**  
88 lb (40 kg)

**Storage Volume**  
3 cu ft (86 litres)

**Two Year Parts & Labour  
(including the Gaskets)  
and a 5 Year Warranty  
on Compressors**

### Operating Temperature

Tested under NSF/ANSI 7:2014  
Adande Drawers operate efficiently  
in ambients up to 100.4°F

### Energy Usage

Tested under the  
**ASHRAE 72:2005**  
Standard, the daily **Energy  
Usage** per Drawer unit is –

Refrigerator mode:  
**0.82 kWh / 24 hrs**

Freezer mode:  
**1.73 kWh / 24 hrs**

### Temperature Flexibility

With the press of a button on the controller  
the chef can convert the drawer from  
refrigerator to freezer operation (and vise  
versa) in little more than 30 minutes

**+59°F** ↔ **-7.6°F**



### Electrical

**Mains Supply**  
120 Vac 60 Hz

**Running Current**  
2 Amps

**Defrost**  
Automatic Electric  
**Supply Cord** (included)  
NEMA 5-15 3 Pin Socket  
& 2m Coiled Lead



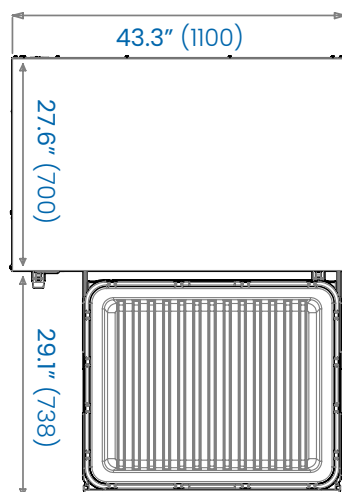
## Options

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	23.6" (600 mm)	VCSI/HCHS	21.7" (552 mm)	VCSI/CHS	20.5" (867 mm)	VCSI/SCHS
Load Bearing Capacity	507 lb (230kg)		507 lb (230kg)		507 lb (230kg)	

For full options please see our [Drawer Customising](#) and [Accessories](#) pages

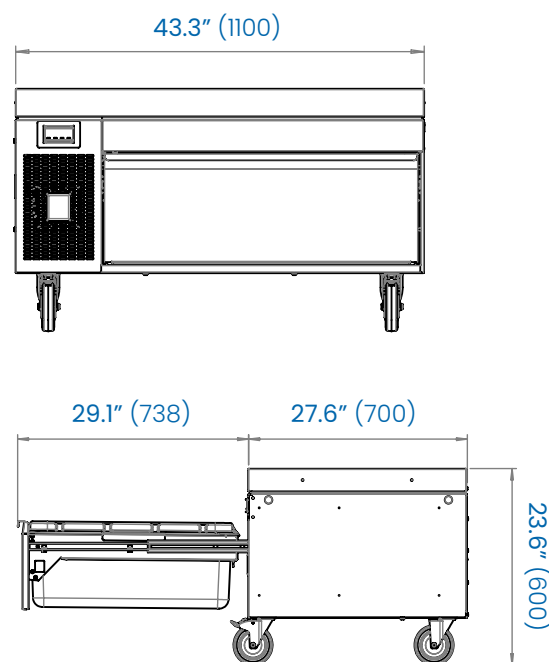
## Plan View

Chef Base (VCSI)  
With Open Drawer



## Elevation

Chef Base (VCSI)  
High Castors (HC)  
Heat Shield (HS)  
VCSI/HCHS



## Tops



## Drawer Module



## Base

