



Hot Cookline Applications

Standard Depth Drawer + 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 vice
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



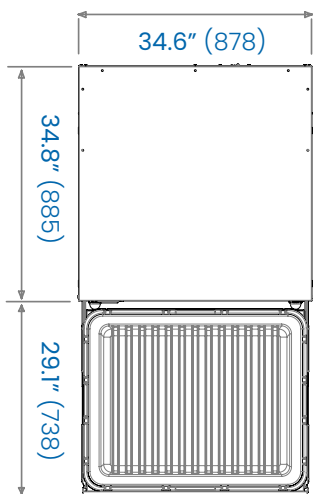
Options

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	23.6" (600 mm)	VCRI/HCHS	21.7" (552 mm)	VCRI/CHS	20.5" (520 mm)	VCRI/SCHS
Load Bearing Capacity	507 lb (230kg)		507 lb (230kg)		507 lb (230kg)	

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

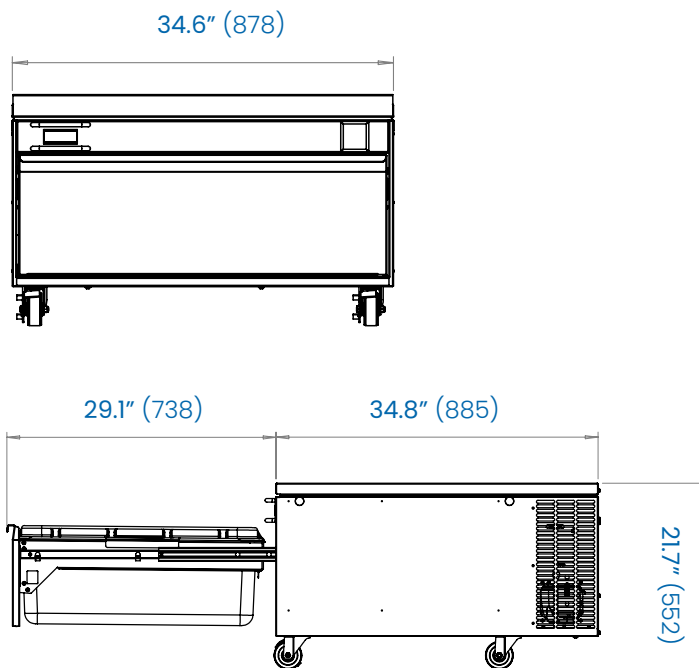
Plan View

Chef Base (VCRI)
With Open Drawer



Elevation

Chef Base - Cool Cookline (VCRI)
Standard Castors (C)
Heat Shield (HS)
VCRI/CHS



Tops



Drawer Module



Base

