



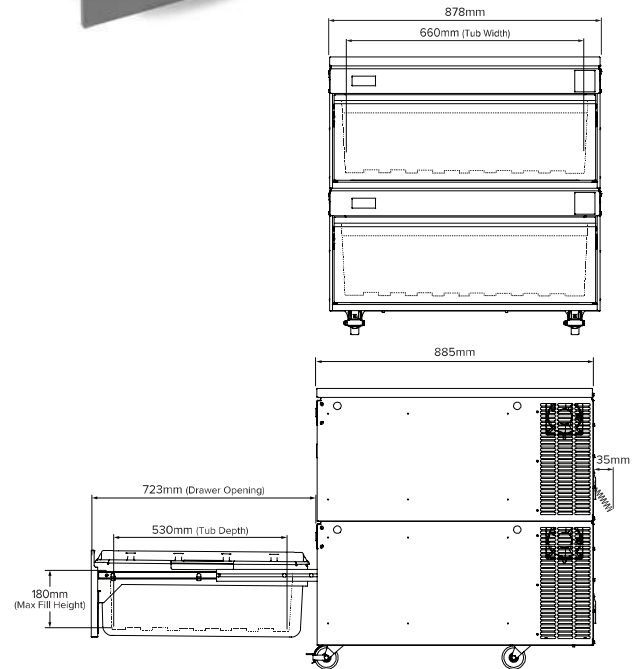
VCR2 - REAR ENGINE

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**

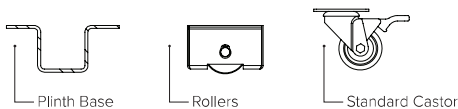
NOTE: Adande units are not designed as a dedicated servery cabinet for delicate products such as Ice-cream/Sorbet/Gelato/frozen Yoghurt and Frozen berries. For optimal energy efficiency and temperature stability the drawers should always be closed firmly and as quickly as possible during use.



Configurations:

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VCR2.PT	Plinth Base	Cover Top	878 x 885 x 815	145 kg	0 kg	998 x 955 x 1030	182 kg
VCR2.RT	Rollers	Cover Top	878 x 885 x 846	146 kg	0 kg	998 x 955 x 1061	183 kg
VCR2.RW	Rollers	Solid Work Top	878 x 885 x 854	154 kg	285 kg	998 x 955 x 1069	191 kg
VCR2.RHS	Rollers	Heatshield Top	878 x 885 x 895	165 kg	285 kg	998 x 955 x 1110	201 kg
VCR2.CT	Standard Castor	Cover Top	878 x 885 x 888	147 kg	0 kg	998 x 955 x 1103	181 kg
VCR2.CW	Standard Castor	Solid Work Top	878 x 885 x 900	155 kg	230 kg	998 x 955 x 1115	191 kg

Base Options:



Top Options:



***INSTALLATION NOTE:** Plinth mounted VCR units cannot be installed flush against the back wall & right hand side wall simultaneously. There must be 50mm clearance to one of these sides for ventilation.

***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.

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