

VCC1 - COMPACT UNIT

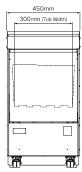
Single Drawer

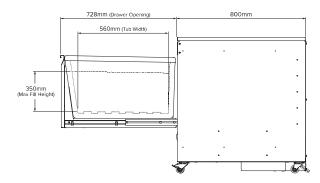
Product Information:

- Modular refrigerated compact drawer system, providing bulk storage in a range of different configurations for extreme versatility (can be configured as a worktop or undercounter
- 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







Configurations:

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VCC1.SCW	Small Castor	Solid Work Top	450 x 800 x 845	107 kg	200 kg	570 x 870 x 1065	143 kg
VCC1.GCW	Standard Castor	Solid Work Top	450 x 800 x 900	108 kg	294 kg	570 x 870 x 1115	144 kg

Note: Not suitable for plinth mounting

Base Options:





- Small Castor Standard Castor

Top Options:

Solid Work Top Designed for load bearing applications

General Specifications:

Capacity 69 Litres

Not GN pan compatible

Natural Refrigerant R600a Climate Class Heat Rejection 0.48 kW **Db Rating** 50.6 - 54.2

230VAC / 50Hz / 0.24kW 10A plug & lead Total Power

Chiller Freezer Energy Usage kW/24hrs 1.15 kW 2.61 kW **Running Current** 1.2A 0.8A

*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.

