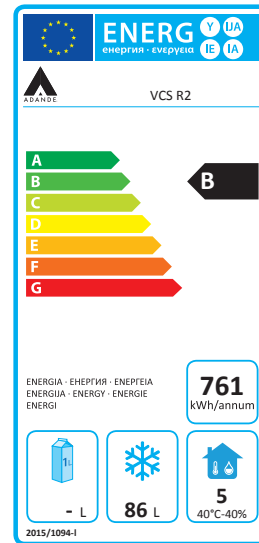


Hot Cookline Applications Chef Base + Heat Shield Top



Hydrocarbon
R600a Refrigerant
(also available in HFC R404a)



Cool Cookline Applications Chef Base + Solid Worktop



VCS1/HCW
High Castors (HC)
Solid Worktop (W)

'B' Energy Rating in Freezer Mode
'A' Energy Rating in Fridge Mode
(Consumption 307 kWh/annum)

Blast Chill (BC)
For added functionality, a BC option is available with this spec of Drawer

Blast Chill (BC)
For added functionality, a BC option is available with this spec of Drawer

VCS1/HCHS
High Castors (HC)
Heat Shield Top (HS)

Storage Capacity

Gastronorm (GN) Pans
4 x 1/1 GN
100 mm Deep
or equivalent

Maximum Weight
40 kg of Food

Volume
86 Litres

Applications

- Bulk storage at the point of use in the cookline
- 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

Temperature Flexibility

Foods can be stored at the optimum set point anywhere in the range

+15°C ← → -22°C

Climate Testing

Tested to **Climate Class 4** (30°C & 55% relative humidity) for temperature and energy consumption and to **Climate Class 5** (40°C & 40% relative humidity) for temperature

Electrical

Mains Supply
230 Vac 50 Hz

Power Socket (included)
Correct 2 or 3 Pin Plug fitted for each country

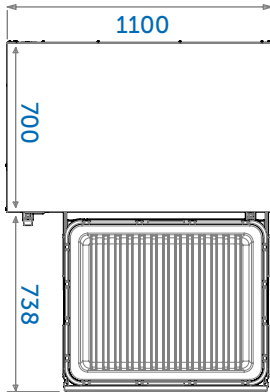
Mains Lead (included)
2 Metre Coiled Lead

Plan View |

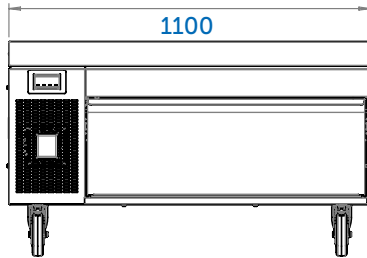
Elevations |

Tops |

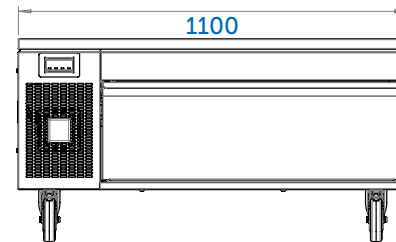
Chef Base **VCS1**
with
Open Drawer



Chef Base **VCS1**
High Castors (HC)
Heat Shield Top (HS)



Chef Base **VCS1**
High Castors (HC)
Solid Worktop (W)

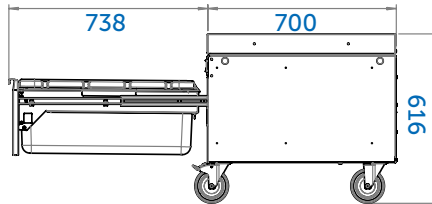


Drawer Module |

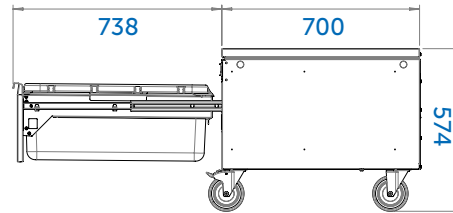


Extended Tops

HS & W Tops can be extended up to 200mm left & right and 150mm back, to accommodate larger equipment

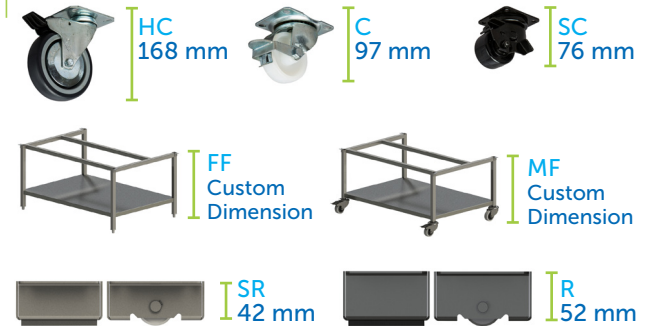


Hot Cookline
VCS1/HCHS



Cool Cookline
VCS1/HCW

Bases |



OPTIONS (Note: due to rounding differences, the dimensions for Drawer Module + Top + Base may vary by 1 mm compared to the dimensions shown below)

Hot Cookline Chef Base Specifications (NB: a Heat Shield Top should always be fitted when a heat source is to be placed above an Adande Chef Base unit)

CHEF BASE + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)	
Finished Height	616 mm	VCS1/HCHS	545 mm	VCS1/CHS	524 mm	VCS1/SCHS	501 mm	VCS1/RHS	491 mm	VCS1/SRHS	590-900mm	VCS1/FFHS
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg	

Cool Cookline Chef Base Specifications

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	574 mm	VCS1/HCW	503 mm	VCS1/CW	482 mm	VCS1/SCW	458 mm	VCS1/RW	448 mm	VCS1/SRW	590-900mm	VCS1/FFW	590-900 mm	VCS1/MFW
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg		235 kg	