

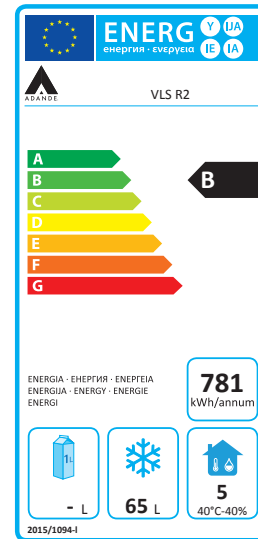
Chef Base - Hot Cookline Applications

Shallow Drawer + Heat Shield Top



VLS1/HCHS
High Castors (HC)
Heat Shield Top (HS)

Hydrocarbon
R600a Refrigerant
(also available in HFC R404a)



'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode
(Consumption 325 kWh/annum)

Chef Base - Cool Cookline Applications

Shallow Drawer + Solid Worktop



VLS1/HCW
High Castors (HC)
Solid Worktop (W)

Storage Capacity

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

Maximum Weight
30 kg of Food

Volume
65 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



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

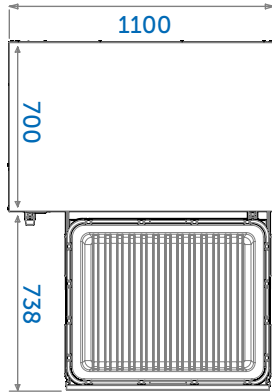
Mains Supply
230 Vac 50 Hz

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

Mains Lead (included)
2 Metre Coiled Lead

Plan View |

Shallow Drawer Chef Base **VLS1** with Open Drawer

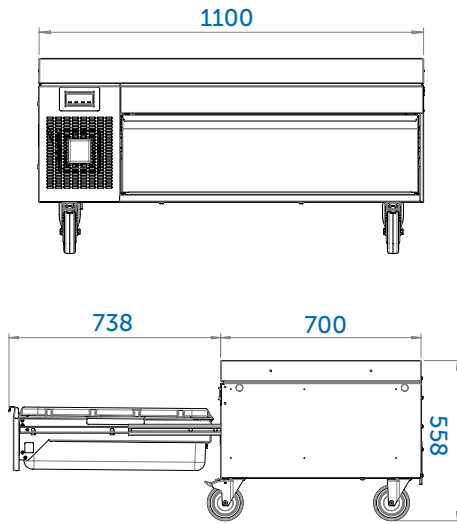


Extended Tops

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

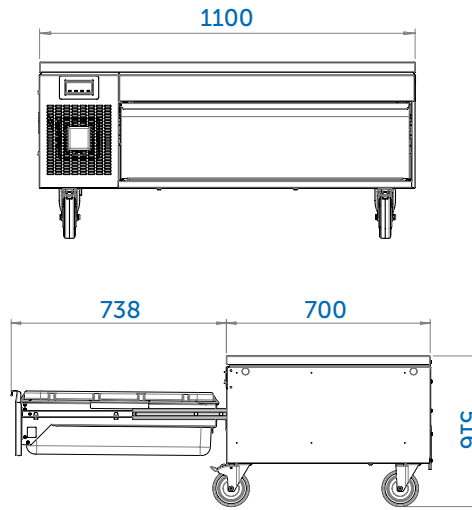
Elevation |

Shallow Drawer Chef Base **VLS1** High Castors (HC) Heat Shield Top (HS)



Hot Cookline **VLS1/HCHS**

Shallow Drawer Chef Base **VLS1** High Castors (HC) Solid Worktop (W)



Cool Cookline **VLS1/HCW**

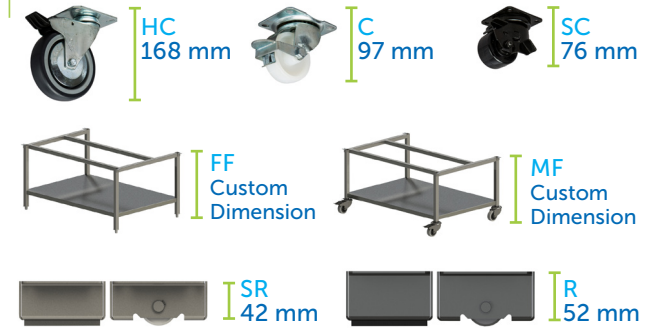
Tops |



Drawer Module |



Bases |



OPTIONS

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)		Fixed Frame Base (FF)	
Finished Height	558 mm	VLS1/HCHS	487 mm	VLS1/CHS	466 mm	VLS1/SCHS	442 mm	VLS1/RHS	540-900mm	VLS1/FFHS
Load Bearing Capacity	235 kg		300 kg		300 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	516 mm	VLS1/HCW	445 mm	VLS1/CW	424 mm	VCS1/SCW	400 mm	VLS1/RW	390 mm	VLS1/SRW	540-900mm	VLS1/FFW	540-900 mm	VCS1/MFW
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg		235 kg	