

Standard above A+ Fridge Drawer (VAS2)

with Standard Saladette (S2 pictured) or Large Saladette (S3)



Top Drawer
Acts as the Saladette 'host' unit and operates only as a Fridge in the range
+15°C ← → 0°C
❄️❄️❄️❄️❄️❄️

VAS2/CW/S2
Standard Castors (C)
Solid WorkTop (W)
Standard Saladette (S2)

Energy Rating - Bottom Drawer on Refrigerant Hydrocarbon R600a

| Standard Drawer | Shallow Drawer | Fridge Only Drawer |
|--|--|--|
| | | |
| Standard Drawer 'B' Energy Rating in Freezer Mode | Shallow Drawer 'B' Energy Rating in Freezer Mode | A+ Fridge Drawer |
| 'A' Energy Rating in Fridge Mode (Consumption 307 kWh/annum) | 'A' Energy Rating in Fridge Mode (Consumption 325 kWh/annum) | A+ Energy Rating (Consumption 239 kWh/annum) |
| (Also available in HFC R404a) | (R600a Only) | |

Standard above Shallow Drawer (VSS2)

with Large Saladette (S3 pictured) or Standard Saladette (S2)



Top Drawer
Acts as the Saladette 'host' unit and operates only as a Fridge in the range
+15°C ← → 0°C
❄️❄️❄️❄️❄️❄️

VSS2/CW/S3
Standard Castors (C)
Solid WorkTop (W)
Large Saladette (S3)

| Storage Capacity | |
|---|---|
| Standard & A+ Fridge Gastronorm (GN) Pans 4 x 1/1 GN 100 mm Deep or equivalent (per Drawer) Maximum Weight 40 kg of Food (per Drawer) Volume 86 Litres (per Drawer) | Shallow Drawer 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 right at the point of use
- Final presentation of plates on the Pass
- Pizza preparation
- Sushi storage and preparation
- Salad and garnish storage

Temperature Flexibility (Bottom Drawer only)

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

+15°C ← → -22°C
❄️❄️❄️❄️❄️❄️
for Standard & Shallow Drawers

+15°C ← → 0°C
❄️❄️❄️❄️❄️❄️
for A+ Fridge Drawers

Refrigerant & Operation

Saladette 'host' Drawers operate on refrigerant **HFC R404a**, but only in fridge mode

Chefs have the option of using the 'host' Drawer with the Saladette unit switched on or off

Food Items can be held in the Saladette unit anywhere in the range +15°C to 0°C

Electrical

Mains Supply
230 Vac 50 Hz

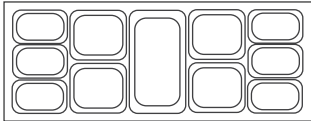
Power Socket (included)
Correct 2 or 3 Pin Plug fitted for each country

Mains Lead (included)
2 Metre Coiled Lead

Saladettes |

Standard (S2) Saladette

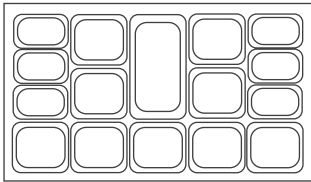
W 945 x D 389 x H 230 mm
Max GN Pan Depth: 150 mm



GN Pan Illustration above
1 x 1/3 size GN Pan
4 x 1/6 size GN Pans
6 x 1/9 size GN Pans

Large (S3) Saladette

W 945 x D 552 x H 240 mm
Max GN Pan Depth: 150 mm



GN Pan Illustration above
1 x 1/3 size GN Pan
9 x 1/6 size GN Pans
6 x 1/9 size GN Pans

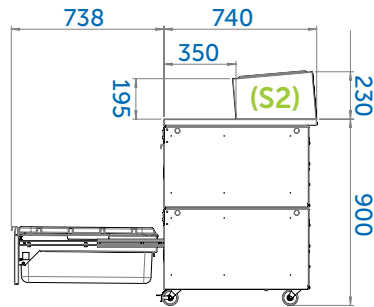
Elevations |

Standard on A+ Fridge (VAS2)

Standard Saladette (S2)
Standard Castors (C)
Solid Worktop (W)

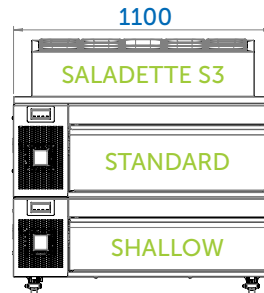


VAS2/CW/S2

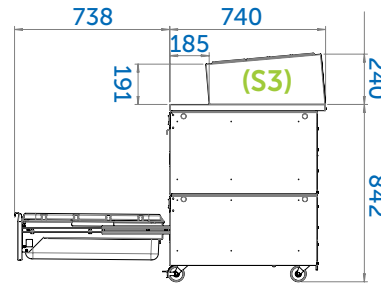


Standard on Shallow Drawer (VSS2)

Large Saladette (S3)
Standard Castors (C)
Solid Worktop (W)



VSS2/CW/S3



Top |



Double Drawer Module |



Base |



WORKTOP DEPTH OPTIONS

Saladette worktops are 1100 mm wide but can be extended to a maximum of 1500 mm. Also, to give more plating-up space, 3 worktop depths are available at 740, 800 or 850 mm, at no extra charge (FOC)

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

Combo 2 Drawer Saladette Specifications

| S2 SALADETTE | Standard Castor Base (C) | | S3 SALADETTE | Standard Castor Base (C) | | WORKTOP FINISHED HEIGHT OPTIONS |
|--|----------------------------|------------|--|------------------------------|------------|---|
| Finished Height with Solid Worktop (W) | 900 mm | VAS2/CW/S2 | Finished Height with Solid Worktop (W) | 900 mm | VAS2/CW/S3 | For a higher or lower worktop, alternative castor or roller base options are available on request |
| | 842 mm | VSS2/CW/S2 | | 842 mm | VSS2/CW/S3 | |
| S2 Saladette Capacity | 5 x 1/3 GN Pans equivalent | | S3 Saladette Capacity | 7.5 x 1/3 GN Pans equivalent | | |

Worktop & Plating Up Depth Options

| (Depth Options are FOC) | S2 SALADETTE - PLATING UP SPACE OPTIONS | | | | | | (Depth Options are FOC) | S3 SALADETTE - PLATING UP SPACE OPTIONS | | | | | |
|--------------------------|---|----------|--------|--------------|--------|--------------|--------------------------|---|----------|--------|--------------|--------|--------------|
| Worktop Depth Options | 740 mm | Code: S2 | 800 mm | Code: S2-800 | 850 mm | Code: S2-850 | Worktop Depth Options | 740 mm | Code: S3 | 800 mm | Code: S3-800 | 850 mm | Code: S3-850 |
| Worktop Plating Up Depth | 350 mm | | 410 mm | | 460 mm | | Worktop Plating Up Depth | 185 mm | | 245 mm | | 295 mm | |