



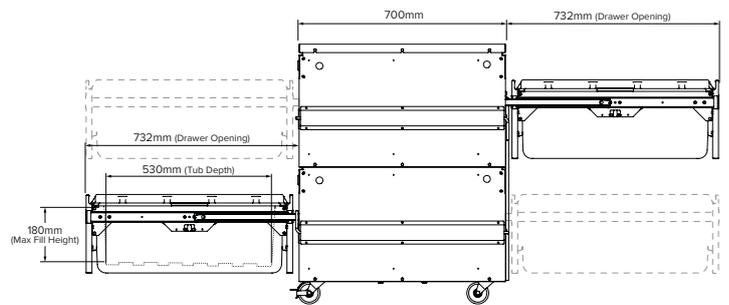
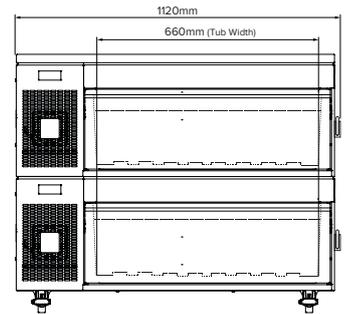
VCM2 - MATCHBOX UNIT

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.

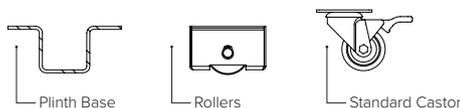


Configurations:

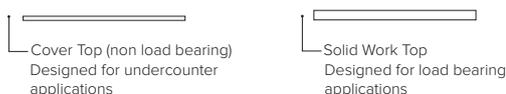
| Models | Base Configuration | Top Configuration | W x D x H (mm) | Weight | Max Loading Weight | Packed Dimensions (mm) | Packed Weight |
|---------|--------------------|-------------------|------------------|--------|--------------------|------------------------|---------------|
| VCM2.PT | Plinth Base | Cover Top | 1120 x 700 x 815 | 158 kg | 0 kg | 1220 x 770 x 1030 | 195 kg |
| VCM2.RT | Rollers | Cover Top | 1120 x 700 x 846 | 159 kg | 0 kg | 1220 x 770 x 1061 | 196 kg |
| VCM2.CT | Standard Castor | Cover Top | 1120 x 700 x 888 | 160 kg | 0 kg | 1220 x 770 x 1103 | 196 kg |
| VCM2.CW | Standard Castor | Solid Work Top | 1120 x 700 x 900 | 168 kg | 200 kg | 1220 x 770 x 1115 | 204 kg |
| VCM2.RW | Rollers | Solid Work Top | 1100 x 700 x 854 | 167 kg | 230 kg | 1220 x 955 x 1030 | 197 kg |

Note: Blast Chiller option is not available

Base Options:



Top Options:



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 | 116 kW | |
| Db Rating | 50.6 - 54.2 | |
| Total Power | 230VAC / 50Hz / 0.58kW 10A plug & lead | |
| Energy Usage kW/24hrs | Chiller | Freezer |
| | 1.68 kW | 4.18 kW |
| Running Current | 2.4A | 1.4A |

***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.