

# **VCR1 - REAR ENGINE**

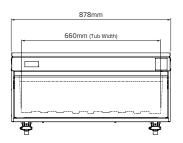
# Single Drawer

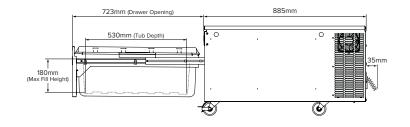
#### **Product Information:**

- 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
- 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
VCR1.PT	Plinth Base	Cover Top	878 x 885 x 420	87 kg	0 kg	998 x 955 x 635	124 kg
VCR1.PW	Plinth Base	Solid Work Top	878 x 885 x 429	95 kg	230 kg	998 x 955 x 644	132 kg
VCR1.RW	Rollers	Solid Work Top	878 x 885 x 458	96 kg	285 kg	998 x 955 x 717	133 kg
VCR1.RHS	Rollers	Heatshield Top	878 x 885 x 500	107 kg	285 kg	998 x 955 x 715	143 kg
VCR1.CW	Standard Castor	Solid Work Top	878 x 885 x 502	97 kg	300 kg	998 x 955 x 717	133 kg
VCR1.CHS	Standard Castor	Heatshield Top	878 x 885 x 545	107 kg	300 kg	998 x 955 x 760	144 kg
VCR1.LHS	Adjustable Legs*	Heatshield Top	878 x 885 x 597	107 kg	300 kg	998 x 955 x 812	143 kg
VCR1.HCHS	High Castor	Heatshield Top	878 x 885 x 624	109 kg	235 kg	998 x 955 x 839	146 kg stable Legs +/- 18mm

## Base Options:











Top Options:

-Cover Top (non load bearing) Designed for undercounter applications

Solid Work Top Designed for load bearing applications

Heatshield Top Protects unit tops exposed to temperatures up to 200°C

\*INSTALLATION NOTE: Plinth mounted VCR units cannot be installed flush against the back wall & right hand side wall simultaneously. There must be 50mm clearance to one of these sides for ventilation.

General Specifications:

**Running Current** 

Capacity 86 Litres

4 x 100mm deep 1/1 GN pans 6 x 65mm deep 1/1 GN pans

0.7A

Natural Refrigerant R600a Climate Class

Heat Rejection 0.58 kW Db Rating 50.6 - 54.2

Total Power 230VAC / 50Hz / 0.29kW 10A plug & lead

Chiller Freezer Energy Usage kW/24hrs 0.84 kW 2.09 kW

1.2A

\*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.

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Due to continuous product research and development, the information contained herein is subject to change without notice. Revision: B - 11/01/2023 - 03

