ADANDE REAR ENGINE UNIT (VCR2)



Applications

- Meat and fish prep & storage
- Deli and larder prep & storage
- Pastry and pasta prep & storage
- Dessert prep & storage
- Point of use storage
- Frozen storage by the deep fryer
- Mise en Place prep & garnish storage

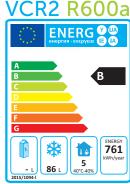
Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable
- 24 months parts and labour warranty 5 year warranty if product is registered (website)



Fridge to Freezer. Each drawer is switchable in minutes. Accurate and stable at any temperature. (-22°C to +15°C)



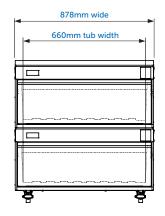


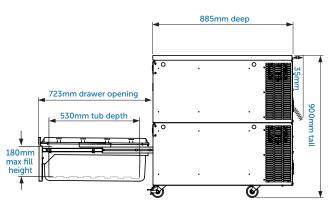
Energy rating per drawer module

DIMENSIONS - VCR2.CW - Elevation & Plan View

Storage Capacity Per Unit 8 x 100 mm Deep / 12 x 65 mm Deep 1/1 GN Pans

Average unit weight: 175kg





TOP & BASE OPTIONS - Worktops and Castors



Blast Chiller option is not available on Rear Engine Units.

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

60 Hz also 60 Hz available

INSTALLATION NOTE: Hard-wired, gas & 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.

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