ADANDE SIDE ENGINE UNIT (VCS)



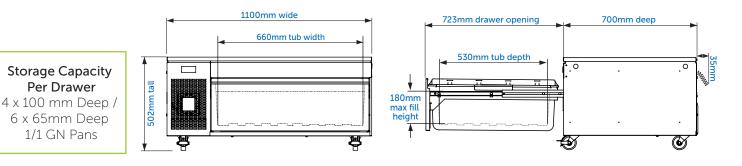
Applications

- 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)

DIMENSIONS - VCS1.CW - Elevation & Plan View



+15°C

Fridge to Freezer. Each drawer is switchable in

minutes. Accurate and stable

at any temperature.

(-22°C to +15°C)

-22°C

Average unit weight: 115kg

TOP & BASE OPTIONS - Worktops and Castors

(HS) - protects unit tops exposed to temperatures up to 200°C	High Castors		Standard Castors		Locking Roller Base	
D-non load bearing						
Finished Height & Load Bearing Weight with Heat Shield Top (HS)	624mm	VCS1.HCHS	545mm	VCS1.CHS	500mm	VCS1.RHS
	235 kg		300 kg		285 kg	
Finished Height & Load Bearing Weight with Worktop (W)	n/a		502mm	VCS1.CW	458mm	VCS1.RW
	n/a		300 kg		300 kg	

(BC): Blast Chiller Option available. 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 MAINS: 230 Vac 50 Hz also 60 Hz available. INSTALLATION NOTE: Hard-wired, gas & plumbed equipment cannot be directly installed onto the Adande unit. This equipment must be

Imported and distributed exclusively by:

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761 14 5 **86** L 40°C-40% Energy rating per drawer module

VCS1 R600a