ADANDE SIDE ENGINE UNIT (VCS2)



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

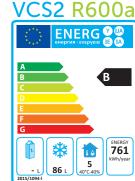
Operational Benefits

- 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)





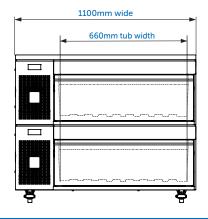
Energy rating per drawer module

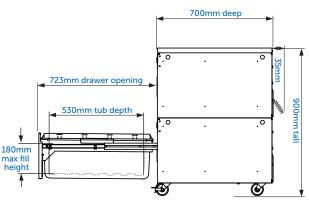
DIMENSIONS - VCS2.CW - Elevation & Plan View

Storage Capacity Per Unit

8 x 100 mm deep / 12 x 65 mm deep 1/1 GN Pans

Average unit weight: 175kg





Plinth Slides

VCS2.PT

n/a

n/a

n/a

816mm

0 kg

TOP & BASE OPTIONS - Worktops and Castors



(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 6 plumbed
equiment 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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