## ADANDE.

### Prep station

Standard drawers + solid worktop



### **Blast Chill**

For added functionality a BC option is available with this spec Drawer

### **Applications**

- Bulk storage at the point of use
- Ideal for meat, deli and larder prep
- Suitable for pastry and dessert prep
- Perfect storage for garnish and 'mise en place' generally
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra

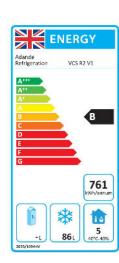
### Hydrocarbon R600a Refrigerant

### Standard drawer

'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode

(Consumption 307 kWh/annum)



### 

### **Storage Capacity**

Gastronorm (GN) Pans 4 x 1/1 GN 100 mm Deep or equivalent (per Drawer)

Maximum Weight 40 kg of Food (per Drawer)

Volume 86 Litres (per Drawer)

### Climate Testino

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

### -lectrical

Mains Supply 230 Vac 50 Hz

Power Socket (included) Correct 2 or 3 Pin Plug fitted for each country

Mains Lead (included)
2 Metre Coiled Lead



### Options

PREP STATION + SOLID WORKTOP (W)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Small rollers & feet base (SR)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	971 mm	VCS2/HCW	900 mm	vcs2/cw	879 mm	vcs2/scw	855 mm	VCS2/RW	845 mm	VCS2/SRW	855 mm	VCS2/LW	845 mm	VCS2/SLW
Load-bearing capacity	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 kg	

For full options please see our Drawer Customising and Accessories pages

### Plan View

Prep Station (VCS2)
With open drawer

# 700

### Elevation

Counter prep station (VCS2) Standard castors (C) Solid worktop (W) VCS2/CW

