



Cassette one drawer – fridge only

Standard drawer + cover top



Applications

- Brings refrigeration to the heart of the cookline
- Bulk storage right 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

Storage Capacity

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

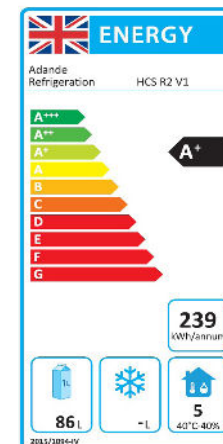
Maximum Weight
40 kg of Food (per Drawer)

Volume
86 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

**A+ Fridge
Drawer**

'A+' Energy Rating
(Consumption 239
kWh/annum)



Climate Testing

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

Electrical

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





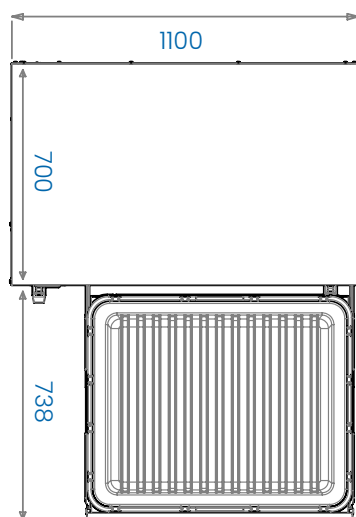
Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	428 mm	HCSI/FBW	Finished height	419 mm	HCSI/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit		Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

For full options please see our [Drawer Customising and Accessories](#) pages

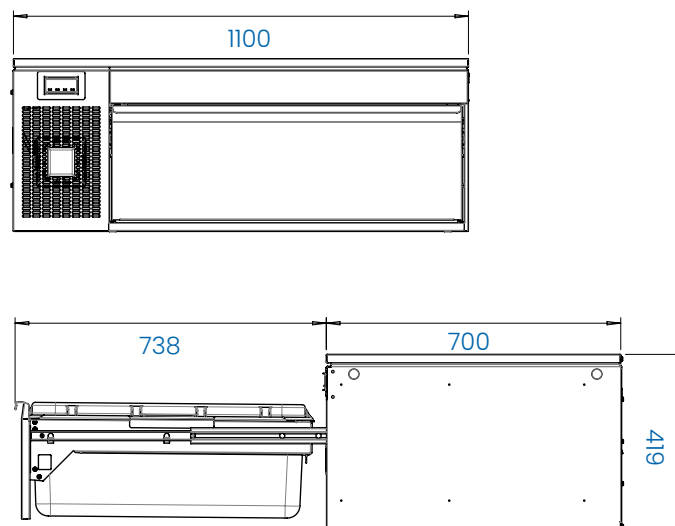
Plan View

One drawer cassette (HCSI)
With open drawer



Elevation

One drawer cassette (HCSI)
Flat base (FB)
Cover top (T)
HCSI/FBT



Tops



Drawer Module & Flat Base

