

Cool cookline

Standard drawer + solid worktop



Applications

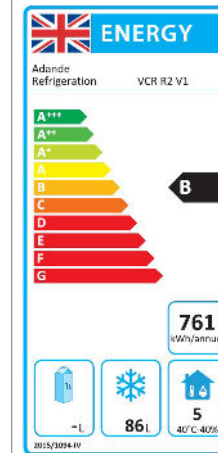
- Bulk storage at the point of use in the cookline
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop
- Ideal for meat and fish at the optimum storage temperature for each

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 307
kWh/annum)



+15°C ↔ -22°C



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 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

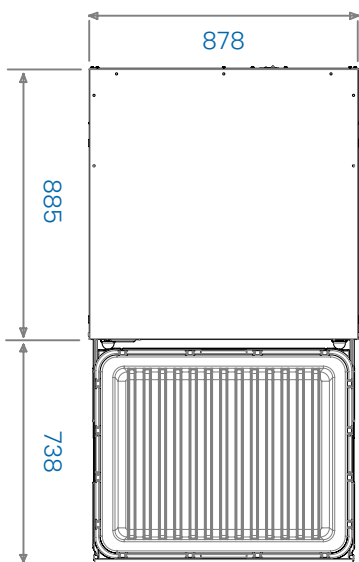
Options

CHEF BASE + 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	574 mm	VCRI/HCW	503 mm	VCRI/CW	482 mm	VCRI/SCW	458 mm	VCRI/RW	448 mm	VCRI/SRW	458 mm	VCRI/LW	448 mm	VCRI/SLW
Load-bearing capacity	201 kg		278 kg		503 kg		304 kg		305 kg		277 kg		277 kg	

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

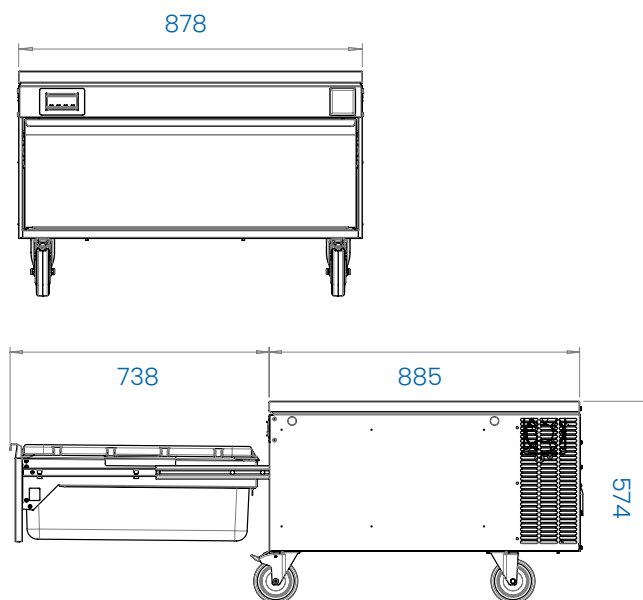
Plan View

Chef base (VCRI)
With open drawer



Elevation

Chef base - cool cookline (VCRI)
High castors (HC)
Solid worktop (W)
VCRI/HCW



Tops



Drawer Module



Base

