Cool cookline

Standard depth 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

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)

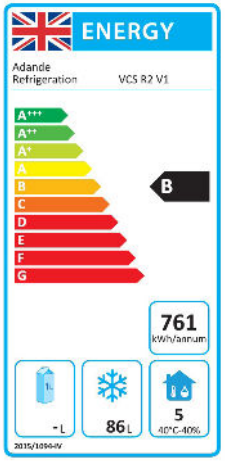
Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating in Freezer Mode

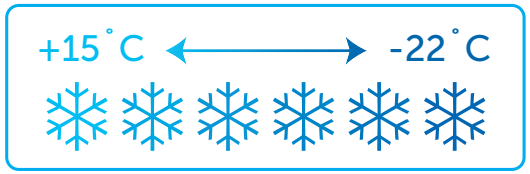
'A' Energy Rating in Fridge Mode

(Consumption 307 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

Blast Chill

For added functionality a BC option is available with Standard Drawers

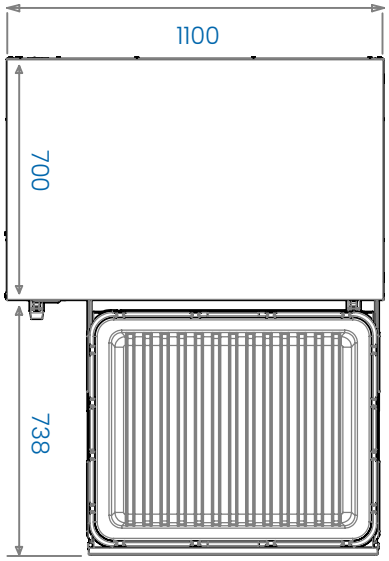
Options

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	VCS1/HCW	503 mm	VCS1/CW	482 mm	VCS1/SCW	458 mm	VCS1/RW	448 mm	VCS1/SRW	458 mm	VCS1/LW	448 mm	VCS1/SLW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg		272 kg	

For full options please see our Drawer Customising and Accessories pages

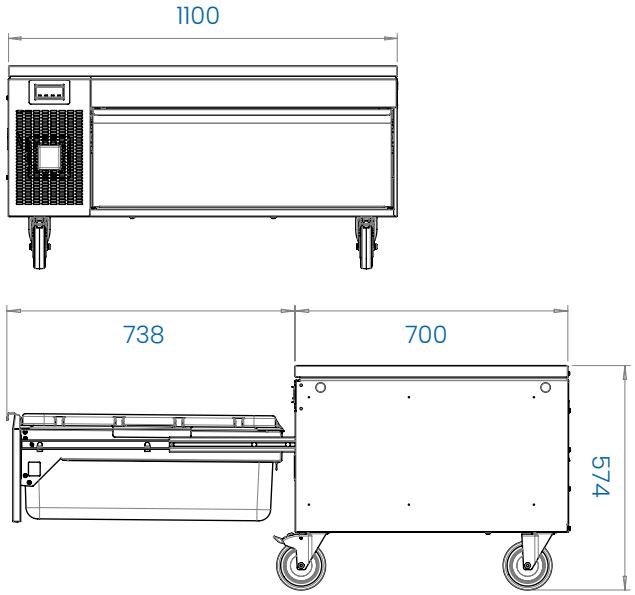
Plan View

Chef base (VCS1)
With open drawer



Elevation

Chef base - cool cookline (VCS1)
High castors (HC)
Solid worktop (W)
VCS1/HCW



Tops

Drawer Module

Base