

Cool cookline – fridge only

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

Storage Capacity

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

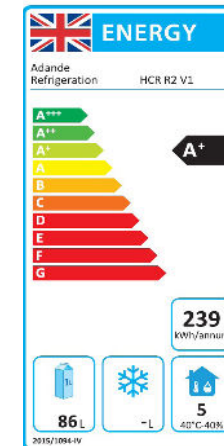
Maximum Weight
40 kg of Food (per Drawer)

Volume
86 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

A+ Fridge Drawer

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



Climate Testing

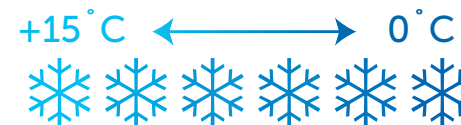
Tested to **Climate Class 4**
(30°C & 55% relative humidity)
for temperature and energy
consumption and to **Climate
Class 5** (40°C & 40% relative
humidity) for temperature

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



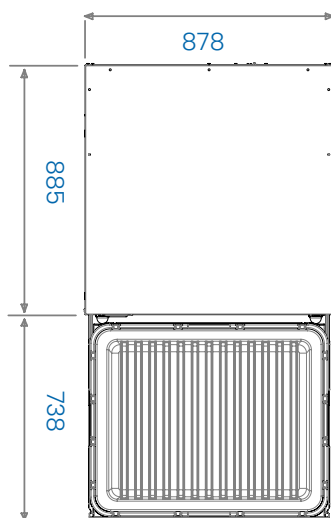
Options

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	HCRI/HCW	503 mm	HCRI/CW	482 mm	HCRI/SCW	458 mm	HCRI/RW	448 mm	HCRI/SRW	458 mm	HCRI/LW	448 mm	HCRI/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

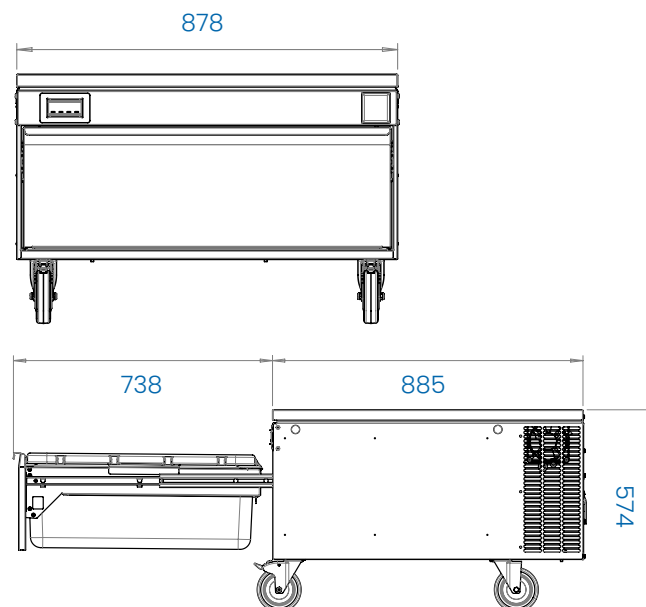
Plan View

Chef base
A+ fridge only (HCRI)
With open drawer



Elevation

Chef base - cool cookline
A+ fridge only (HCRI)
High castors (HC)
Solid worktop (W)
HCRI/HCW



Tops



Drawer Module



Base

