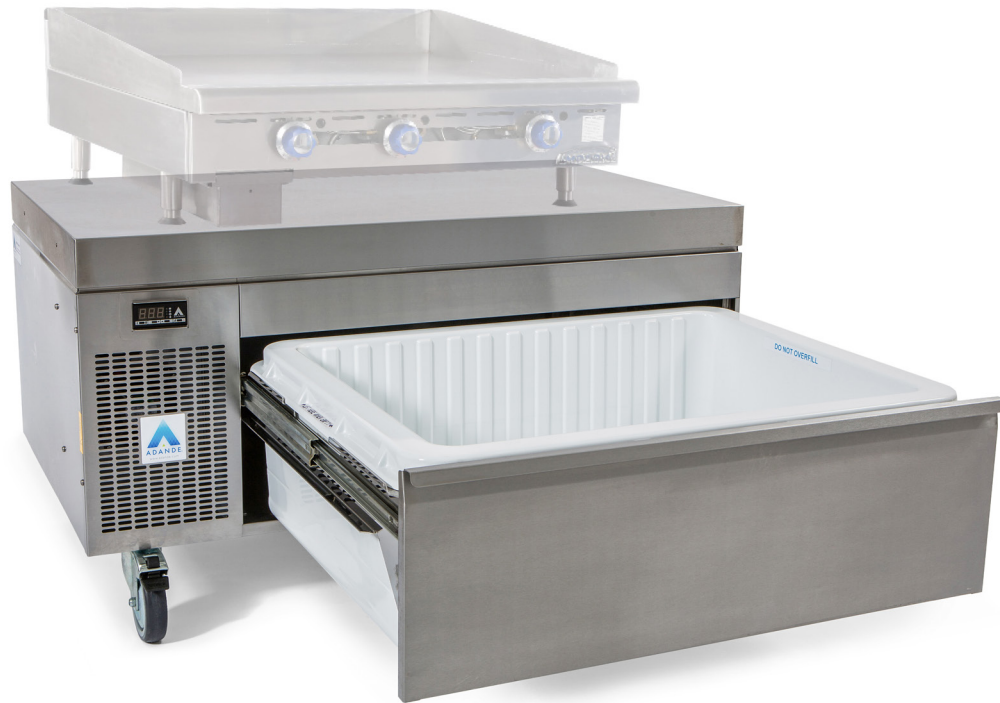




Hot cookline

Shallow depth drawer + heat shield



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
75 mm Deep
or equivalent (per Drawer)

Maximum Weight
30 kg of Food (per Drawer)

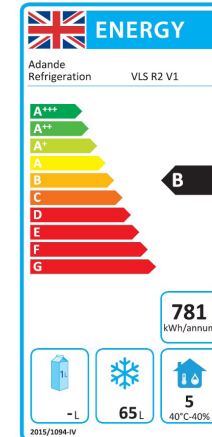
Volume
65 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 325
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

+15°C ↔ -22°C





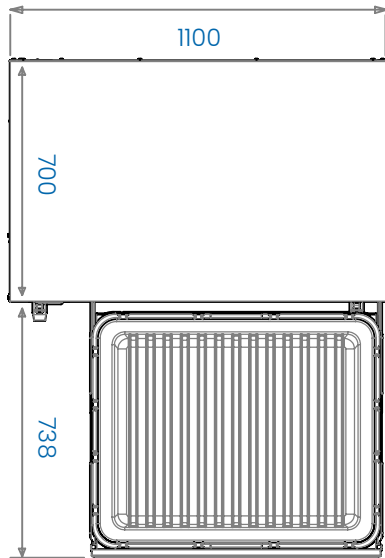
Options

CHEF BASE + HEAT SHIELD (HS)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Fixed frame base (FF)	
Finished height	558 mm	VLS1/HCHS	487 mm	VLS1/CHS	466 mm	VLS1/SCHS	442 mm	VLS1/RHS	540-900 mm	VLS1/FFHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		176 kg	

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

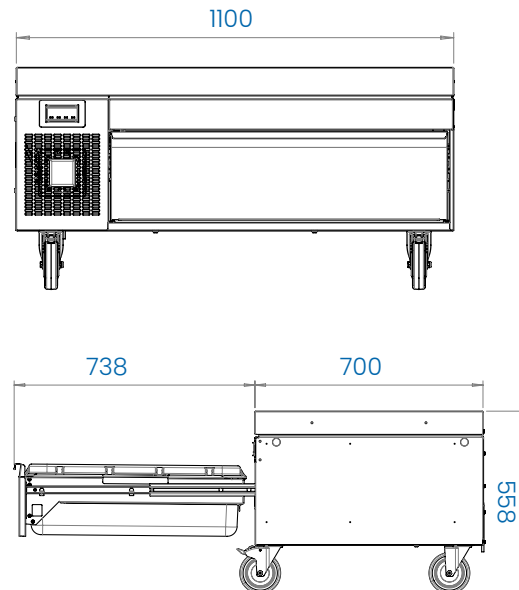
Plan View

Chef base (VLS1)
With open drawer



Elevation

Chef base - hot cookline (VLS1)
High castors (HC)
Heat shield (HS)
VLS1/HCHS



Tops



Drawer Module



Base

