



## Saladette

Standard saladette (S2)



## Applications

- Bulk storage right at the point of use
- Final presentation of plates on the Pass
- Pizza preparation
- Sushi storage and preparation
- Salad and garnish storage

### Refrigeration and operation

Saladette 'host' Drawers operation refrigerant HC R600a, but only in fridge mode

Chefs have the option of using the 'host' Drawer with the Saladette unit switched on or off

Food Items can be held in the host unit anywhere in the range +15°C to 0°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)



Top drawer acts as the 'host' unit and operates only as a Fridge



### 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



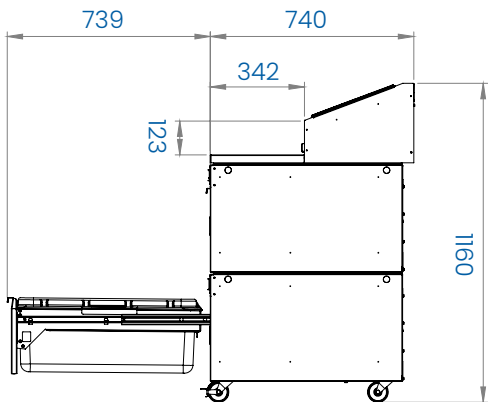
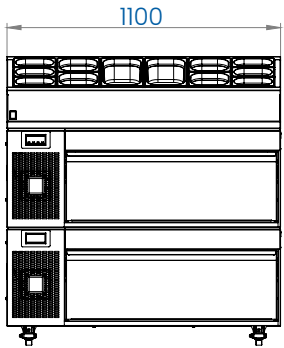
## Options

S2 SALADETTE	Standard castor base (C)		(Depth options are FOC)	S2 SALADETTE - PLATING UP SPACE OPTIONS			
Finished height with solid worktop (W)	900 mm	VCS2/CW/S2	Finished depth with solid worktop (W)	740 mm	Code: S2	800 mm	Code: S2-800
S2 saladette capacity	6 x 1/3 GN Pans (max 100mm deep)		S2 saladette plating up space	342 mm		402 mm	

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

## Elevation

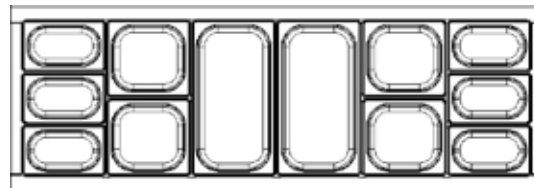
Standard 2 drawer unit (VCS2) - standard saladette (S2)  
 Standard castors (C)  
 Solid worktop (W)  
 VCS2/CW/S2



## Saladette

Standard (S2) saladette

W 1100 x D 398 x H 260  
 Max GN Pan depth: 100 mm



GN pan illustrative above  
 2 x 1/3 size GN PAN  
 4 x 1/6 size GN PAN  
 6 x 1/9 size GN PAN

**WORKTOP DEPTH OPTIONS**

To give more plating-up space, 2 worktop depths are available at 740, 800 at no extra charge (FOC)

## Tops



## Double Drawer Module



## Base

