

Cassette Single Drawer Unit

Standard Depth Drawer + Cover Top



Refrigerant

Energy Saving
Hydrocarbon R290

Applications

- Brings refrigeration to the heart of the kitchen
- Bulk storage right at the point of use
- Ideal for meat, deli and larder prep
- Suitable for pastry and dessert prep
- Perfect storage for garnish and 'mise en place' generally

Storage Capacity

Hotel Pans (HP)
4 standard size HP
20" x 12" x 4" Deep
or the equivalent

Maximum Weight
88 lb (40 kg)

Storage Volume
3 cu ft (86 litres)

**Two Year Parts & Labour
(including the Gaskets)
and a 5 Year Warranty
on Compressors**

Operating Temperature

Tested under NSF/ANSI 7:2014
Adande Drawers operate efficiently
in ambients up to 100.4°F

Energy Usage

Tested under the
ASHRAE 72:2005
Standard, the daily **Energy
Usage** per Drawer unit is –

Refrigerator mode:
0.82 kWhr / 24 hrs

Freezer mode:
1.73 kWhr / 24 hrs

Temperature Flexibility

With the press of a button on the controller
the chef can convert the drawer from
refrigerator to freezer operation (and vise
versa) in little more than 30 minutes

+59°F ↔ **+7.6°F**



Electrical

Mains Supply
120 Vac 60 Hz

Running Current
2 Amps

Defrost
Automatic Electric
Supply Cord (included)
NEMA 5-15 3 Pin Socket
& 2m Coiled Lead

Options

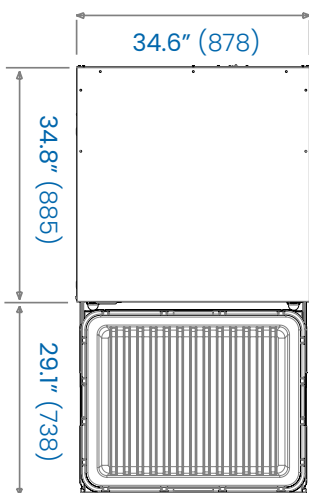
STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (422 mm)	VCRI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	16.2" (412 mm)	VCRI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

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

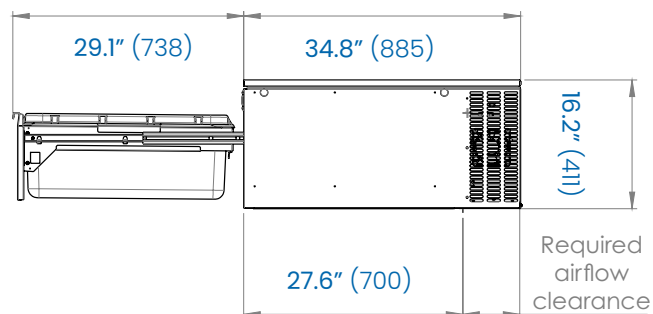
Plan View

One Drawer Cassette (VCRI)
With Open Drawer



Elevation

One Drawer Cassette (VCRI)
Flat Base (FB)
Cover Top (T)
VCRI/FBT



Tops



Drawer Module



Base

