

Chef Base Shallow Drawer

One Shallow Depth Drawer + Heat Shield Top



Refrigerant

Energy Saving
Hydrocarbon R290

Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.

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

Operating Temperature

Tested under NSF/ANSI 7:2016
Adande Drawers operate efficiently
in ambients up to 100.4°F

Operating Flexibility

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



Storage Capacity

Maximum Weight
66 lb (30 kg)

Storage Volume
2.29 cu ft (65 litres)

Energy Usage

Tested under the
ASHRAE 72:2018 Standard,
the daily Energy Usage
per Drawer unit is -

Refrigerator mode:
0.82 kWhr / 24 hrs

Freezer mode:
1.73 kWhr / 24 hrs

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

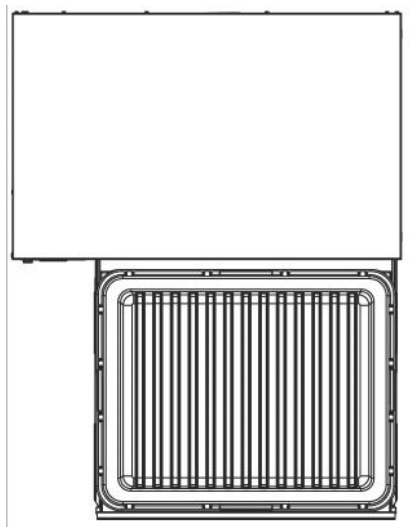
Options

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.7" (551 mm)	VLSI/HCHS	19.8" (502 mm)	VLSI/CHS	18.5" (469 mm)	VLSI/SCHS
Load Bearing Capacity	299 kg / 659 lbs		239 kg / 527 lbs		309 kg / 681 lbs	

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

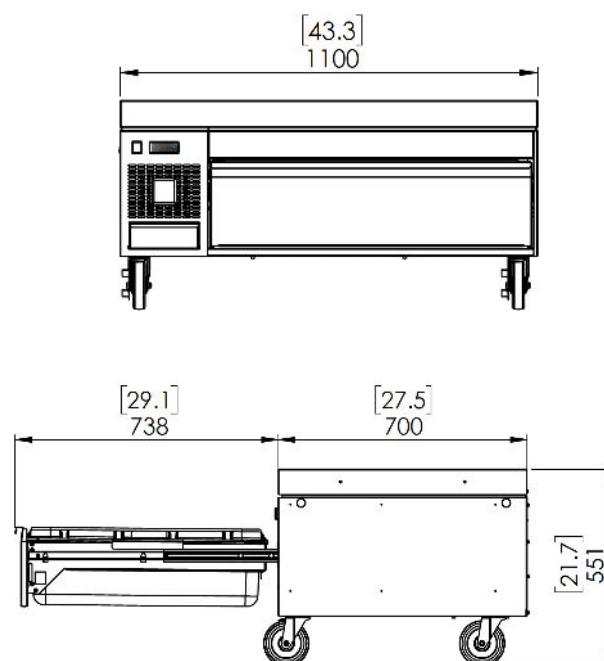
Plan View

One Shallow Drawer (VLSI)
With Open Drawer



Elevation

One Shallow Drawer (VLSI)
High Castor (HC)
Heat Shield Top (HS)



Tops



HS (Heat Shield)
0.4" (10 mm)

Drawer Module



VLS (Shallow)
13.34" (339 mm)

Base



HC
6.2" (157 mm)



C
4.3" (110 mm)



SC
3.05" (77 mm)