

Prep Counter Double Drawer Combo Unit

Standard Drawer Stacked On Top of a Shallow Drawer + Solid Worktop



Refrigerant

Energy Saving
Hydrocarbon R290

Applications

- Combines a standard drawer on top of a shallow drawer
- Highly ergonomic storage solution, right at the point of use.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

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
154 lbs / 70 kg

Storage Volume
5.3 cu ft (151 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

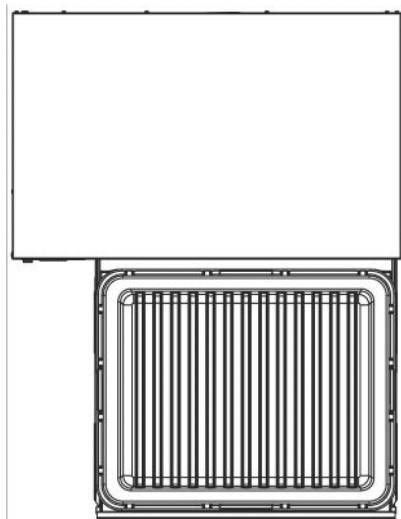
Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	35.4" (899 mm)	VSS2/HCW	33.5" (850 mm)	VSS2/CW	32.2" (818 mm)	VSS2/SCW
Load Bearing Capacity	249 kg / 549 lbs		179 kg / 540 lbs		249 kg / 549 lbs	

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

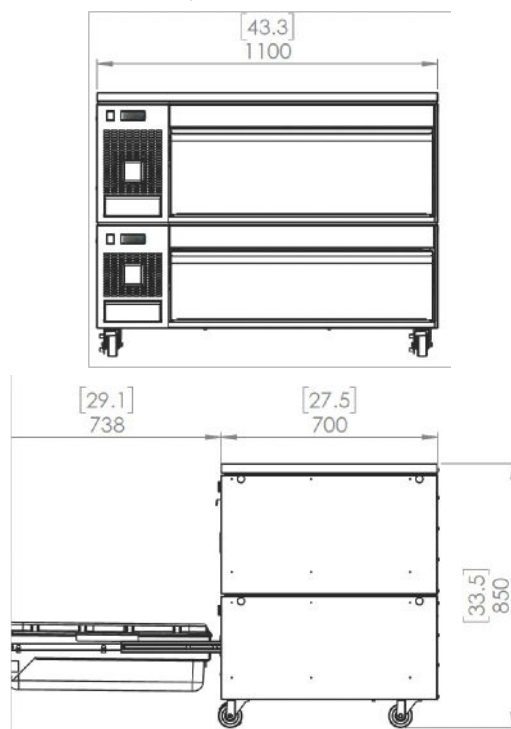
Plan View

Standard Drawer Stacked On Top of Shallow Drawer (VSS2)
With Open Drawer



Elevation

Standard Drawer Stacked On Top of a Shallow Drawer (VSS2)
Standard Caster (C)
Solid Worktop (W)



Tops

Drawer Module



Base

