

Under Counter Double Drawer Combo Unit

Shallow Drawer Stacked On Top of a Standard Drawer + Cover Top



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

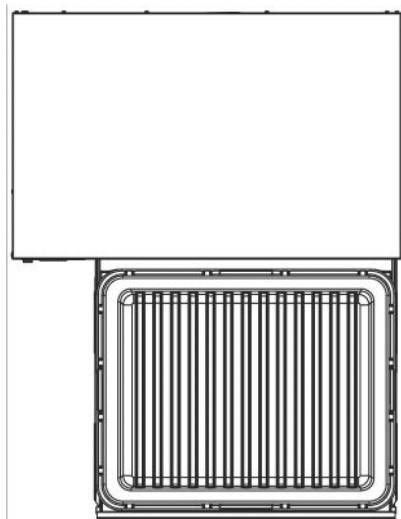
Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	35.1" (890 mm)	SVS2/HCT	33.1" (841 mm)	SVS2/CT	31.8" (809 mm)	SVS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	

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

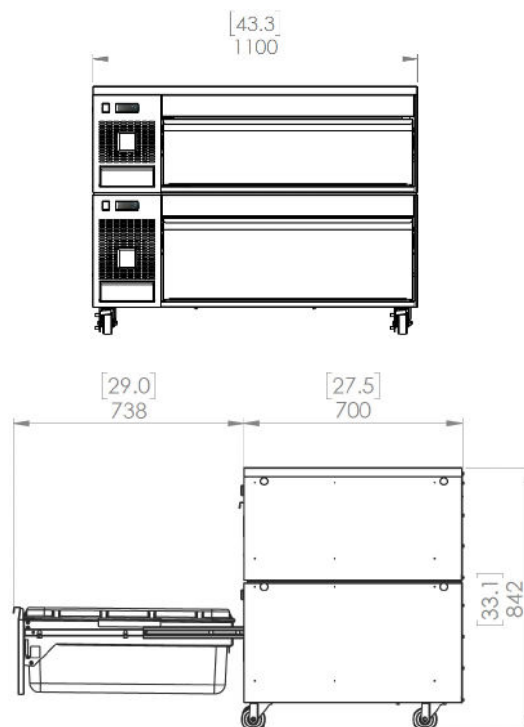
Plan View

Shallow Drawer Stacked on top of a Standard Drawer (SVS2) With Open Drawer



Elevation

Shallow Drawer Stacked On top of a Standard Drawer (SVS2) Standard Castor (C) Cover Top (T)



Tops



Drawer Module



Base

