

Cassette Double Drawer Unit

Two Shallow Depth Drawers + Cover Top



Refrigerant

Energy Saving
Hydrocarbon R290

Applications

- 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
132 lb (60 kg)

Storage Volume
4.6 cu ft (130 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

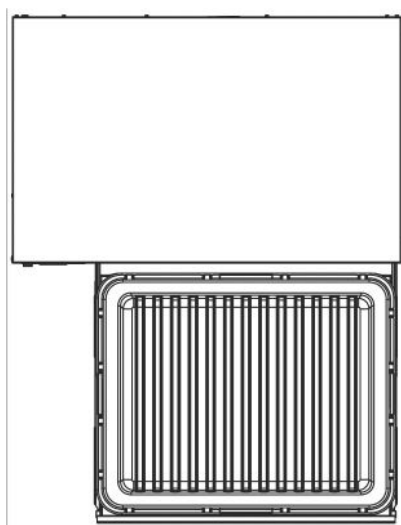
Options

TWO DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)		TWO DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	27.5" (700 mm)	VLS2/FBT	Finished Height	27.8" (707 mm)	VLS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit		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

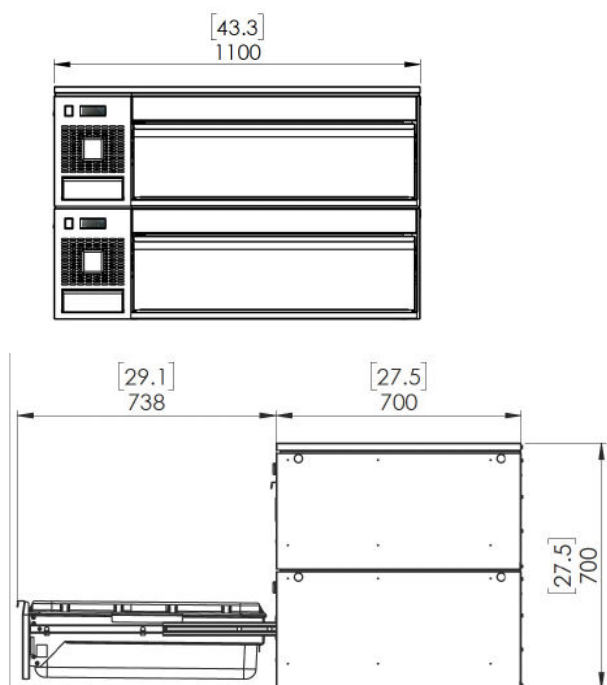
Plan View

Two Drawer Cassette (VLS2)
With Open Drawer



Elevation

Two Shallow Cassette Drawers (VLS2)
Flat Base (FB)
Solid Worktop (W)



Tops



Drawer Module



Base



Must be included to complete the Cassette unit