

Prep Counter Double Shallow Drawer Unit

Two Shallow Depth Drawers + Solid Worktop



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

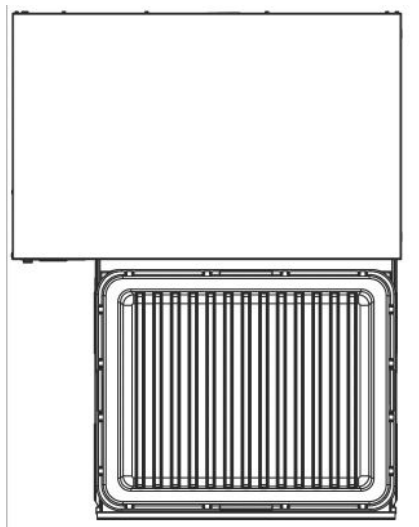
Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	33.3" (846 mm)	VLS2/HCW	31.4" (799 mm)	VLS2/CW	30.2" (766 mm)	VLS2/SCW
Load Bearing Capacity	258 kg / 568lbs		179 kg / 395 lbs		258 kg / 568 lbs	

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

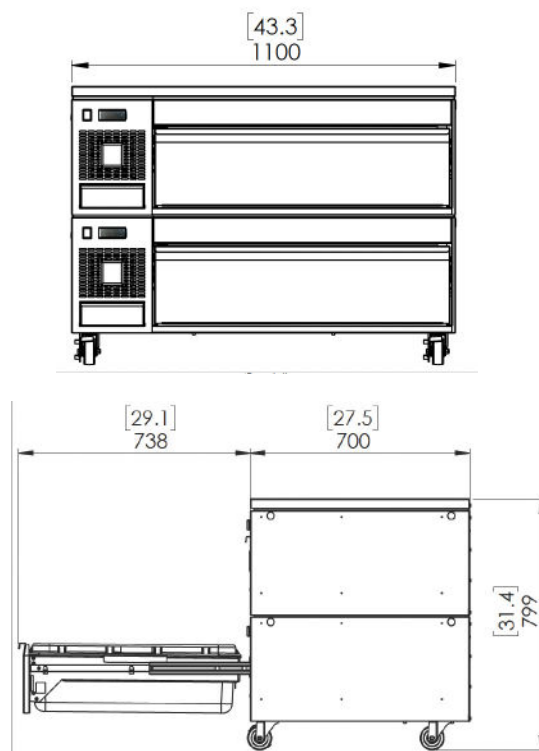
Plan View

Two Shallow Drawers (VLS2)
With Open Drawer



Elevation

Two Shallow Drawers (VLS2)
Standard Castor (C) Solid
Worktop (W)



Tops



Drawer Module



Base

