

Under Counter Double Shallow 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

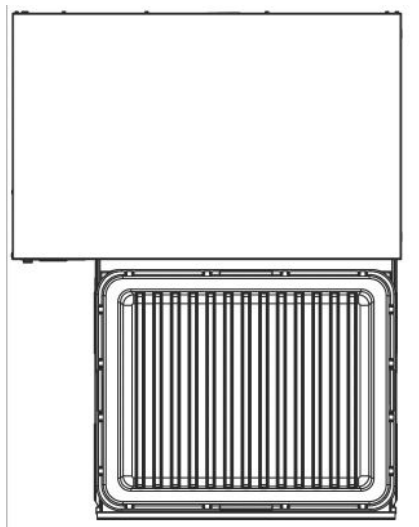
Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	33" (838 mm)	VLS2/HCT	31.1" (790 mm)	VLS2/CT	29.8" (757 mm)	VLS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	

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

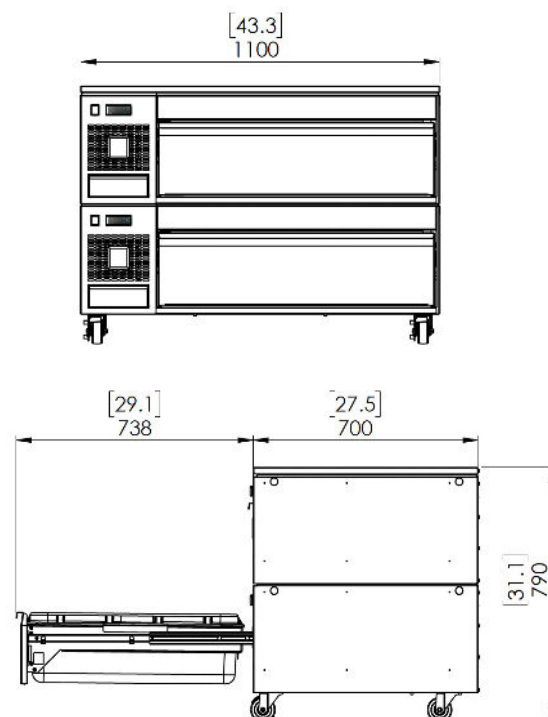
Plan View

Two Shallow Drawers (VLS2)
With Open Drawer



Elevation

Two Shallow Drawers (VLS2)
Standard Castor (C) Cover
Top (T)



Tops



Drawer Module



Base

