

Under Counter Shallow Drawer

One Shallow Depth Drawer + Cover Top



Refrigerant

Energy Saving
Hydrocarbon R290

Applications

- Bulk storage at the point of use in the cookline.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.
- Frozen storage next to the deep fry station.

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
66 lb (30 kg)

Storage Volume
2.29 cu ft (65 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

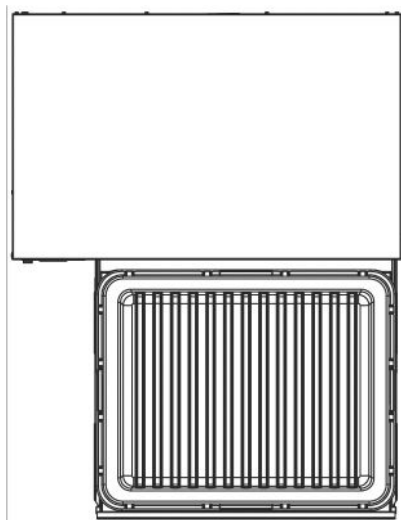
Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	19.7" (500 mm)	VLS1/HCT	17.8" (451 mm)	VLS1/CT	16.5" (419 mm)	VLS1/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	

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

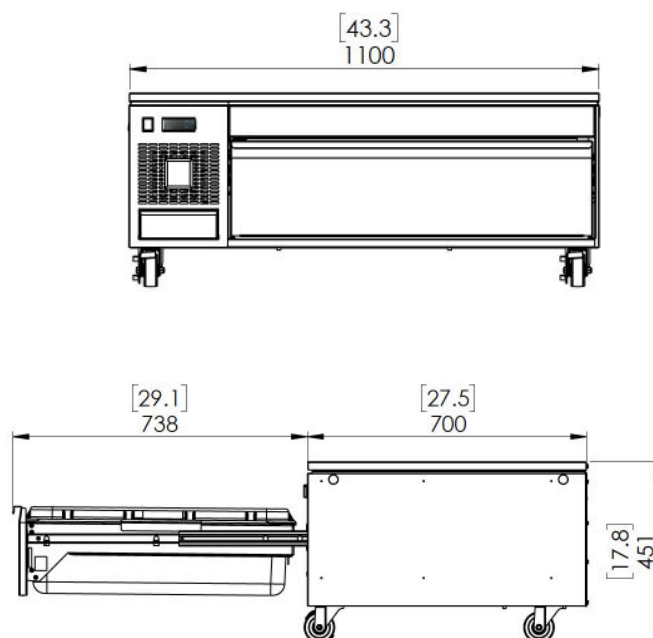
Plan View

One Shallow Drawer (VLS1)
With Open Drawer



Elevation

One Shallow Drawer (VLS1)
Standard Castor (C)
Cover Top (T)



Tops



Drawer Module



Base

