



## Cassette one drawer – fridge only

Standard drawer + cover top



## Applications

- Brings refrigeration to the heart of the cookline
- Bulk storage right at the point of use
- Ideal for meat, deli and larder prep
- Suitable for pastry and dessert prep
- Perfect storage for garnish and 'mise en place' generally

## Storage Capacity

**Gastronorm (GN) Pans**  
4 x 1/1 GN  
100 mm Deep  
or equivalent (per Drawer)

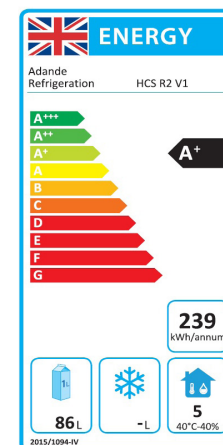
**Maximum Weight**  
40 kg of Food (per Drawer)

**Volume**  
86 Litres (per Drawer)

## Hydrocarbon R600a Refrigerant

### A+ Fridge Drawer

'A+' Energy Rating  
(Consumption 239  
kWh/annum)



## Climate Testing

Tested to **Climate Class 4**  
(30°C & 55% relative humidity)  
for temperature and energy  
consumption and to **Climate  
Class 5** (40°C & 40% relative  
humidity) for temperature

## Electrical

**Mains Supply**  
230 Vac 50 Hz

**Power Socket** (included)  
Correct 2 or 3 Pin Plug  
fitted for each country

**Mains Lead** (included)  
2 Metre Coiled Lead





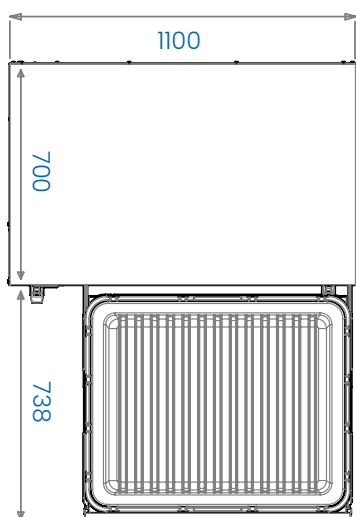
## Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	428 mm	HCSI/FBW	Finished height	419 mm	HCSI/FBT
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

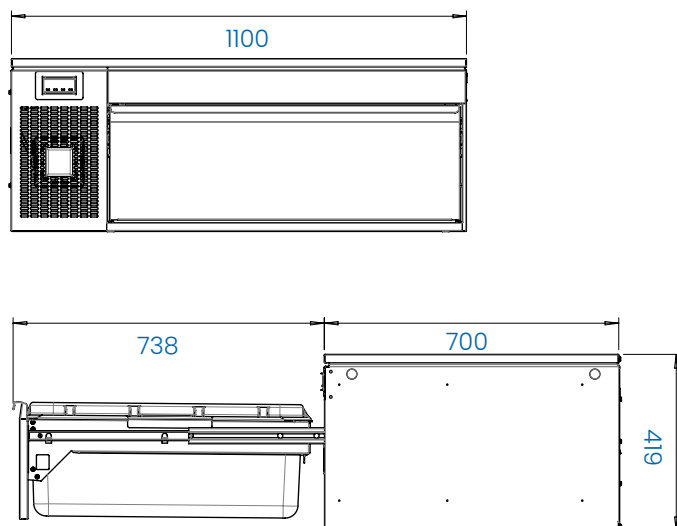
## Plan View

One drawer cassette (HCSI)  
With open drawer



## Elevation

One drawer cassette (HCSI)  
Flat base (FB)  
Cover top (T)  
HCSI/FBT



## Tops



## Drawer Module



## Base

