

# Cassette two drawer - fridge only

Standard drawers + 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

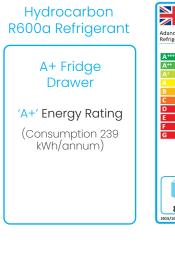
### Storage Capacity

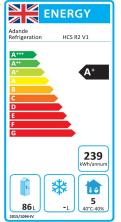
Gastronorm (GN) Pans 4 x 1/1 GN 100 mm Deep or equivalent (per Drawer)

Maximum Weight 40 kg of Food (per Drawer)

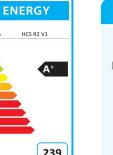
Volume 86 Litres (per Drawer)











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

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

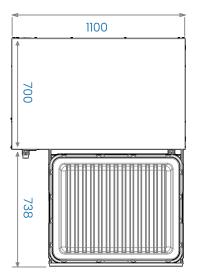


# Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	824 mm	HCS2/FBW	Finished Height	815 mm	HCS2/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	

## Plan View

Two drawer cassette (HCS2) With open drawer



# Elevation

Two drawer cassette (HCS2) Flat base (FB) Cover top (T) HCS2/FBT

