



Cassette two drawer

Standard drawer + cover top



Blast Chill

For added functionality a BC option is available with this spec Drawer

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)

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

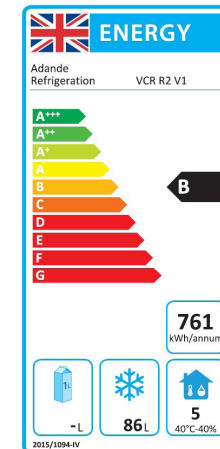
Mains Lead (included)
2 Metre Coiled Lead

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 307 kWh/annum)



+15°C ← → -22°C





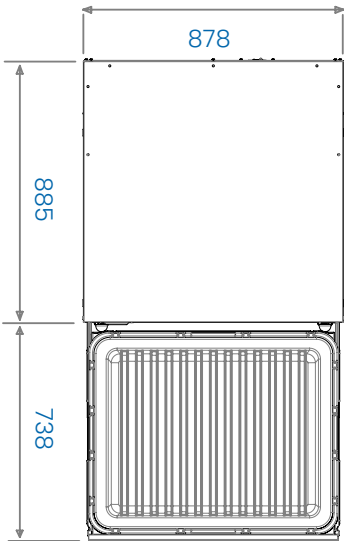
Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	824 mm	VCR2/FBW	Finished height	815 mm	VCR2/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

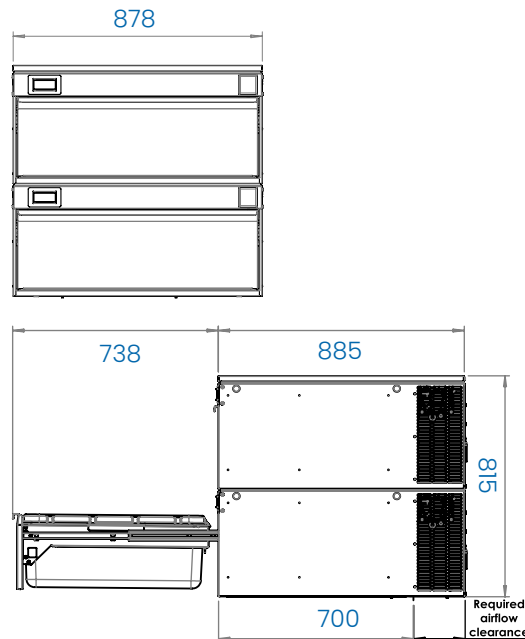
Plan View

Two drawer cassette (VCR2)
With open drawer



Elevation

Two drawer cassette (VCR2)
Flat base (FB)
Cover top (T)
VCS2/FBT



Tops



Drawer Module



Base

