



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)

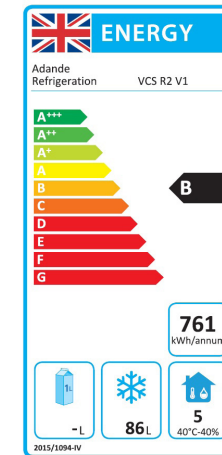
Volume
86 Litres (per Drawer)

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



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

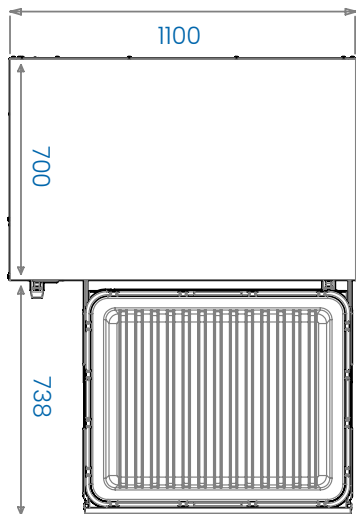
STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	824 mm	VCS2/FBW
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	815 mm	VCS2/FBT
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

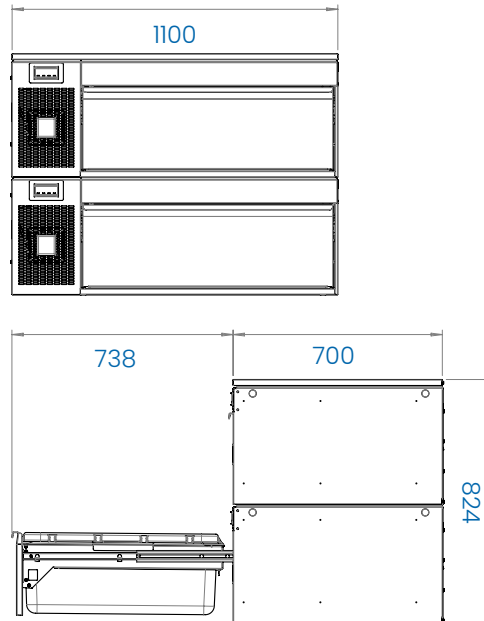
Plan View

Two drawer cassette (VCS2)
With open drawer



Elevation

Two drawer cassette (VCS2)
Flat base (FB)
Solid worktop (W)
VCS2/FBW



Tops



Drawer Module



Base

