

ADANDE COMPACT UNIT (VCC)

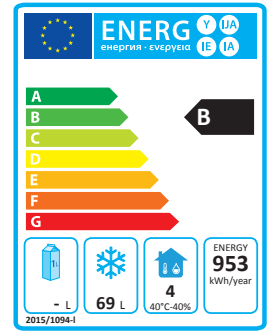


Applications

- At the griddle for burgers, etc.
- At the fry station for fries, etc.
- Ice cream and ices
- Upright bottle storage
- Mobile catering



VCC1 R600a



Energy rating per drawer module

Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable
- 24 months parts and labour warranty
5 year warranty if product is registered (website)

Fridge to Freezer.
Each drawer is switchable in minutes. Accurate and stable at any temperature. (-22°C to +15°C)

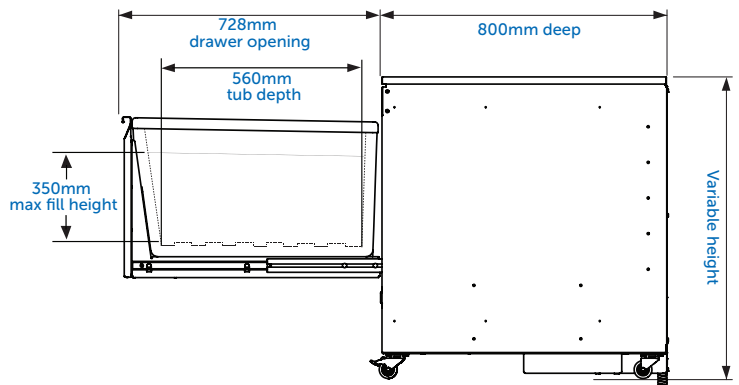
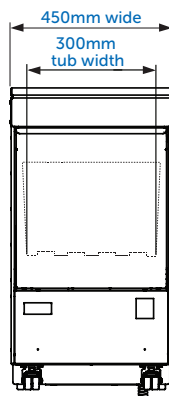
+15°C ← → -22°C

DIMENSIONS - VCC1.SCW - Elevation & Plan View

Storage Capacity

60 Litres*

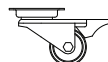
NOTE: Not GN Pan compatible



Average unit weight: 113kg

TOP & BASE OPTIONS - Worktops and Castors

(W) - load bearing



	Standard Castors		Small Castors	
Finished Height & Load Bearing Weight with Worktop (W)	900mm	VCC1.GCW	845mm	VCC1.SCW
	200 kg		200 kg	

Blast Chiller option is not available on Compact Units.

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption. Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature

MAINS: 230 Vac 50 Hz also 60 Hz available.

INSTALLATION NOTE: Hard-wired, gas & plumbed equipment cannot be directly installed onto the Adande unit. This equipment must be installed above the Adande unit using an independent equipment stand. Installation must be non-fixed to allow service access.

Imported and distributed exclusively by:

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