

ADANDE MATCHBOX UNIT (VCM2)



Applications

- Meat and fish prep & storage
- Deli and larder prep & storage
- Pastry and pasta prep & storage
- Dessert prep & storage
- Point of use storage
- Frozen storage by the deep fryer
- Mise en Place prep & garnish storage



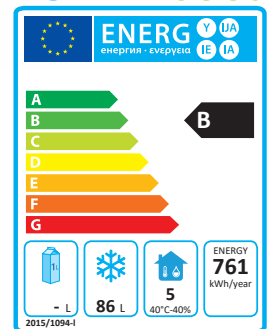
Operational Benefits

- 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)



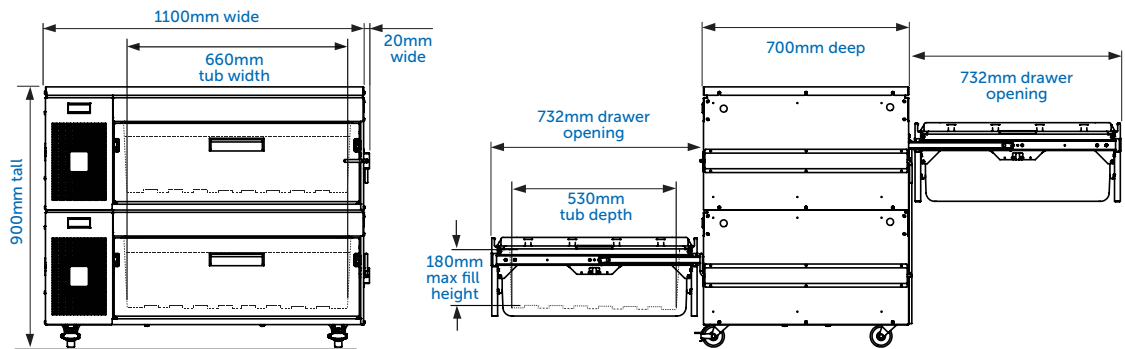
VCM2 R600a



Energy rating per drawer module

DIMENSIONS - VCM2.CW - Elevation & Plan View

Storage Capacity Per Unit
8 x 100mm deep/
12 x 65mm deep
1/1 GN Pans

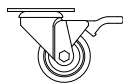


Average unit weight: 175kg

TOP & BASE OPTIONS - Worktops and Castors

(W) - load bearing

(T) - non load bearing



	Standard Castors		Locking Roller Base	
Finished Height & Load Bearing Weight with Worktop (W)	900mm	VCM2.CW	n/a	
	200 kg		n/a	
Finished Height & Load Bearing Weight with Cover Top (T)	n/a		846mm	VCM2.RT
	n/a		0 kg	

Blast Chiller option is not available on Matchbox 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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