ADANDE SLIMLINE SIDE ENGINE UNIT (VLS)



Applications

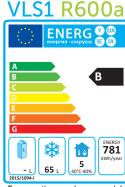
- Meat and fish prep & storage
- Deli and larder prep & storage
- Pastry and pasta prep & storage
- Dessert prep & storage
- Point of use storage
- Frozen storage by the deep fryer
- Mise en Place prep & garnish storage

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)





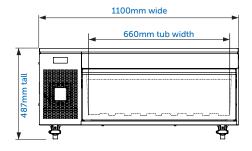


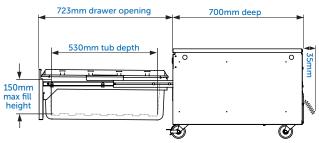
Energy rating per drawer module

DIMENSIONS - VLS1.CHS - Elevation & Plan View

Storage Capacity Per Drawer 2 x 100mm Deep / 4 x 65mm Deep

1/1 GN Pans





Average unit weight: 115kg

TOP & BASE OPTIONS - Worktops and Castors



Blast Chiller option is not available on Slimline 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 properlyed to allow space access

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