

VNS2 - SIDE ENGINE

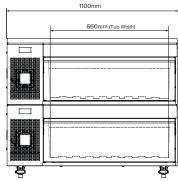
1 x Slimline Drawer / 1 x Standard Height Drawer

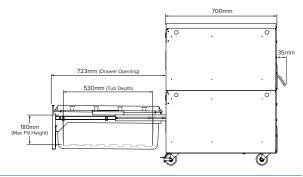
Product Information:

- Modular refrigerated drawer system, providing bulk storage in a range of different configurations for extreme versatility (can be configured as a worktop or undercounter system)
- Energy efficient, insulated containers adopt 'hold the cold' technology when drawer is opened
- Low velocity cooling ensures stable temperatures and exceptional humidity control, prolonging shelf life by preventing food dehydration
- Precise temperature control in 1°C increments with adjustable digital temperature controller (15°C - -22°C)
- Designed to operate in ambient temperatures up to 40°C
- External drawer runners for hygiene and ease of cleaning
- Low maintenance internal condenser
- Must be installed level with a 5mm fall to the rear
- 24 month parts and labour warranty, extended 5 year warranty available upon registration

NOTE: Adande units are not designed as a dedicated servery cabinet for delicate products such as Ice-cream/Sorbet/Gelato/frozen Yoghurt and Frozen berries. For optimal energy efficiency and temperature stability the drawers should always be closed firmly and as quickly as possible during







Configurations:

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VNS2.PT	Plinth Base	Cover Top	1100 x 700 x 757	146 kg	0 kg	1220 x 770 x 972	183 kg
VNS2.PW	Plinth Base	Solid Work Top	1100 x 700 x 766	154 kg	230 kg	1220 x 770 x 981	191 kg
VNS2.RW	Rollers	Solid Work Top	1100 x 700 x 796	155 kg	230 kg	1220 x 770 x 1011	192 kg
VNS2.CT	Standard Castor	Cover Top	1100 x 700 x 833	148 kg	0 kg	1220 x 770 x 1048	184 kg
VNS2.CW	Standard Castor	Solid Work Top	1100 x 700 x 839	156 kg	230 kg	1220 x 770 x 1054	192 kg

Base Options:







Top Options:

Cover Top (non load bearing) Designed for undercounter applications

Solid Work Top Designed for load bearing

applications

Heatshield Top

Protects unit tops exposed to temperatures up to 200°C

General Specifications:

Capacity

Slimline Drawer 75 Litres

2 x 100mm deep 1/1 GN pans 4 x 65mm deep 1/1 GN pans

Standard Height Drawer

4 x 100mm deep 1/1 GN pans

6 x 65mm deep 1/1 GN pans

Natural Refrigerant R600a Climate Class 4

Heat Rejection 1.18 kW **Db Rating** 50.6 - 54.2

Total Power 230VAC / 50Hz / 0.59kW 10A plug & lead

Chiller Freezer 1.73 kW 4.23 kW Energy Usage kW/24hrs **Running Current** 2.4A 1.4A

*INSTALLATION NOTE: Hard-wired, gas and 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.

Adande units when installed adjacent to a gas fired cooking equipment, should follow the clearance guidelines detailed in the equipment installation manual for that particular piece of equipment.



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