

## Hot Cook Range Applications Drawer Unit + Heat Shield Top



**Refrigerant**  
Energy Saving  
Hydrocarbon R290

**VCR1/HCHS**  
Standard Casters (C)  
Heat Shield Top (HS)

### Temperature Flexibility

Foods can be stored at the optimum set point anywhere in the range



With the press of a button on the Controller the Chef can convert the Drawer from Refrigerator to Freezer operation (and vice versa) in little more than 30 minutes

### Operating Temperature



Adande Drawers conform to **NSF-7:2014** and work efficiently in ambients up to **100.4°F (38°C)**

## Hot Cook Range Applications Drawer Unit + Extended Heat Shield Tops



**VCR1/C/EXT38HS**  
Standard Casters (C)  
Extended 38" Heat Shield (EXT38HS)

**VCR1/C/EXT60HS**  
Standard Casters (C)  
Extended 60" Heat Shield (EXT60HS)  
with Storage Shelf



Note: Caster Based 60" Extensions can be fitted to the left or right

**Refrigerant**  
Energy Saving  
Hydrocarbon R290

### Storage Capacity / Drawer

**Hotel Pans (HP)**  
4 standard size HP  
20" x 12" x 4" Deep  
or the equivalent

**Maximum Weight**  
88 lb (40 kg)

**Storage Volume**  
3 cu ft (86 litres)

### Warranty

**Two Year Parts & Labor** (including the **Gaskets**) and a **5 Year Warranty** on **Compressors**

Full Warranty Terms available on request

### Applications

- Bulk storage at the point of use in the cook range
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop
- Ideal for meat and fish at the optimum storage temperature for each

### Energy Usage

Tested under the **ASHRAE 72:2005** Standard, the daily **Energy Usage** per Drawer unit is -

Refrigerator mode:  
**0.82 kWhr / 24 hrs**

Freezer mode:  
**1.73 kWhr / 24 hrs**

### Electrical

**Mains Supply**  
120 Vac 60 Hz  
**Running Current**  
2 Amps

**Supply Cord** (included)  
NEMA 5-15 3 Pin Socket  
& 2m Coiled Lead



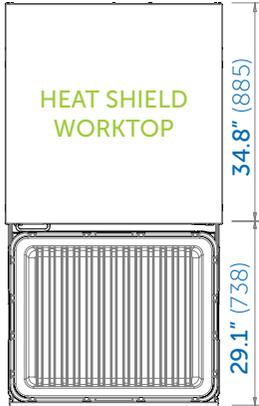
Conforms to  
UL Std. 471

# CHEF BASE - HEAT SHIELD WORKTOP - REAR ENGINE DRAWER UNIT - VCR1 SERIES



## Plan View |

Chef Base **VCR1**  
with Open Drawer

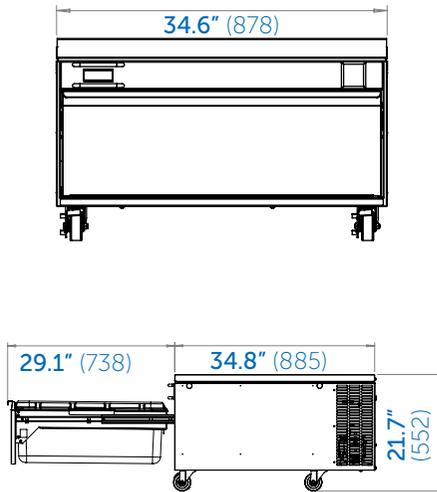


### Extended Tops

To accommodate larger equipment Heat Shield (HS) tops can be extended to 48" or 60"

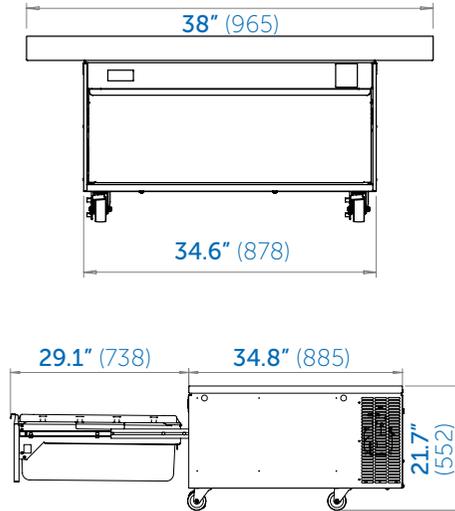
## Elevations |

Chef Base **VCR1**  
Standard Casters (C)  
Heat Shield Top (HS)



**VCR1/CHS** (illustrated)

Extended Chef Base **VCR1**  
Standard Casters (C)  
Extended Heat Shield Top (EXT38HS)



**VCR1/C/EXT38HS** (illustrated)

## Top |



## Drawer Module |

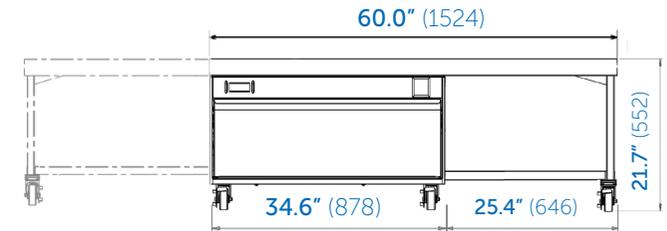


## Bases |



## Elevation |

Extended Chef Base **VCR1**  
Standard Casters (C)  
Extended Heat Shield Top (EXT60HS)



**VCR1/C/EXT60HS** (illustrated - right hand extension)

## ADANDE USA - SPECIFICATION OPTIONS

### Rear Engine Chef Base + Heat Shield Top

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)	Standard Caster Base (C)	Small Caster Base (SC)
Finished Height	23.6" (600 mm)	21.7" (552 mm)	20.5" (520 mm)
Load Bearing Capacity	507 lb (230 kg)	507 lb (230 kg)	507 lb (230 kg)
	VCR1/HCHS	VCR1/CHS	VCR1/SCHS

### Rear Engine Chef Base + Extended Heat Shield Tops

CHEF BASE+ EXTENDED HEAT SHIELD	High Caster Base (HC)	Standard Caster Base (C)	Small Caster Base (SC)
Finished Height	23.6" (600 mm)	21.7" (552 mm)	20.5" (520 mm)
Load Bearing Capacity	507 lb (230 kg)	507 lb (230 kg)	507 lb (230 kg)
	VCR1/HC/EXT48HS or VCR1/HC/EXT60HS	VCR1/C/EXT48HS or VCR1/C/EXT60HS	VCR1/SC/EXT48HS or VCR1/SC/EXT60HS