



Cool cookline

Standard depth drawer + solid worktop



Blast Chill

For added functionality a BC option is available with Standard Drawers

Applications

- Bulk storage at the point of use in the cookline
- 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

Storage Capacity

Gastronorm (GN) Pans
4 x 1/1 GN
100 mm Deep
or equivalent (per Drawer)

Maximum Weight
40 kg of Food (per Drawer)

Volume
86 Litres (per Drawer)

Climate Testing

Tested to **Climate Class 4**
(30°C & 55% relative humidity)
for temperature and energy consumption and to **Climate Class 5** (40°C & 40% relative humidity) for temperature

Electrical

Mains Supply
230 Vac 50 Hz

Power Socket (included)
Correct 2 or 3 Pin Plug fitted for each country

Mains Lead (included)
2 Metre Coiled Lead

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 307 kWh/annum)



+15 °C ↔ -22 °C





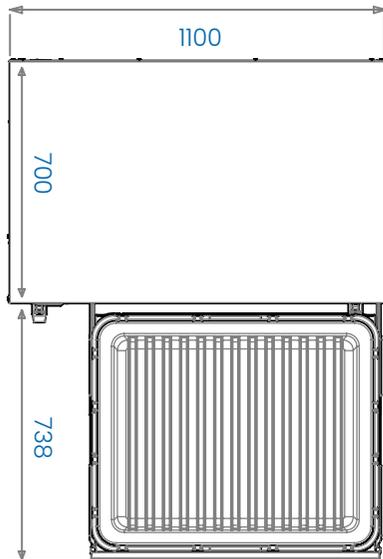
Options

CHEF BASE + SOLID WORKTOP (W)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Small rollers & feet base (SR)		Fixed frame base (FF)		Mobile frame base (MF)	
Finished height	574 mm	VCS1/HCW	503 mm	VCS1/CW	482 mm	VCS1/SCW	458 mm	VCS1/RW	448 mm	VCS1/SRW	590-900 mm	VCS1/FFW	590-900 mm	VCS1/MFW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		185 kg		305 kg	

For full options please see our [Drawer Customising](#) and [Accessories](#) pages

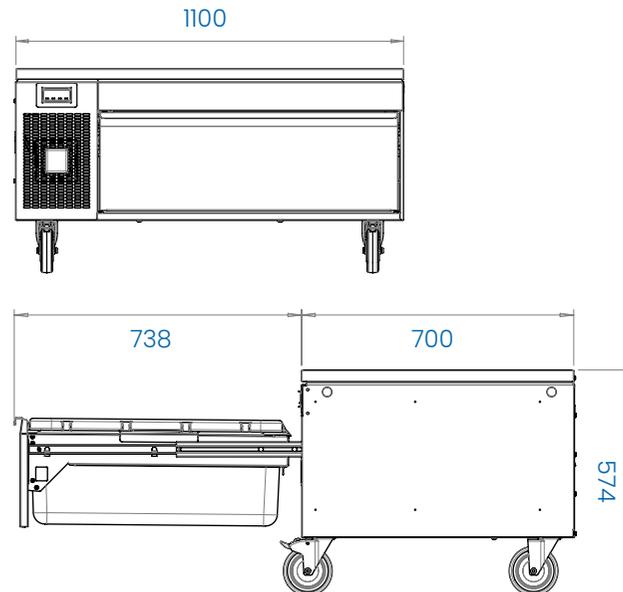
Plan View

Chef base (VCS1)
With open drawer



Elevation

Chef base - cool cookline (VCS1)
High castors (HC)
Solid worktop (W)
VCS1/HCW



Tops



Drawer Module



Base

