



## Hot cookline – fridge only

Standard drawer + heat shield top



## 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)

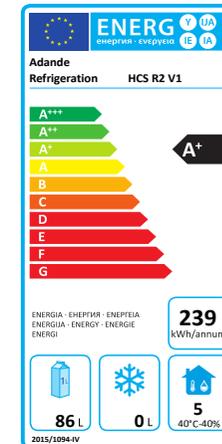
**Maximum Weight**  
40 kg of Food (per Drawer)

**Volume**  
86 Litres (per Drawer)

## Hydrocarbon R600a Refrigerant

A+ Fridge  
Drawer

'A+' Energy Rating  
(Consumption 239  
kWh/annum)



## 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





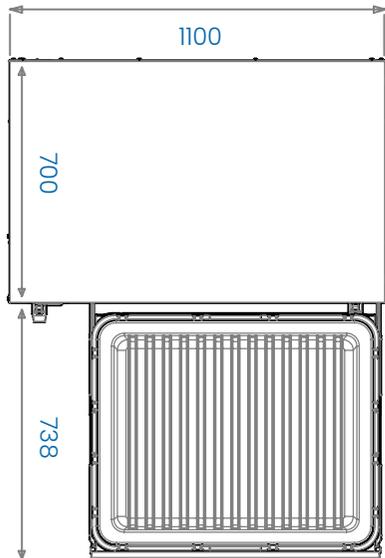
## Options

PREP STATION + HEAT SHIELD (HS)	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)	
Finished height	616 mm	HCSI/HCHS	545 mm	HCSI/CHS	524 mm	HCSI/SCHS	501 mm	HCSI/RHS	491 mm	HCSI/SRHS	590-900 mm	HCSI/FFHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		291 kg		176 kg	

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

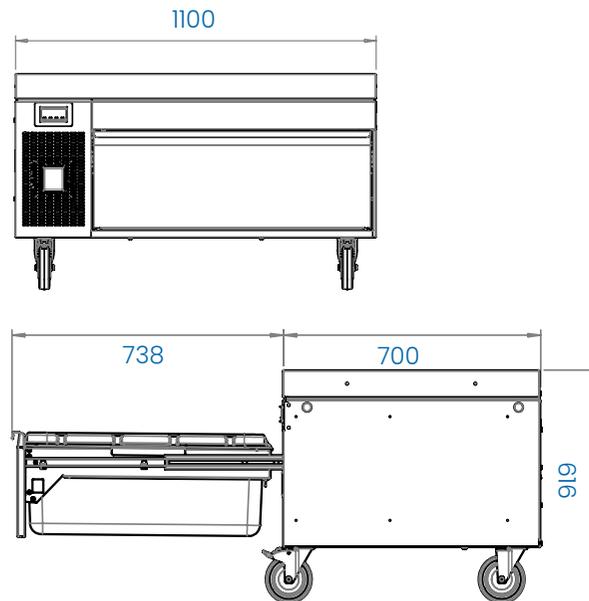
## Plan View

Chef base  
A+ fridge only (HCSI)  
With open drawer



## Elevation

Chef base - hot cookline  
A+ fridge only (HCSI)  
High castors (HC)  
Heat shield (HS)  
HCSI/HCHS



## Tops



## Drawer Module



## Base

