



## Cassette one drawer

Standard drawer + cover top



### Blast Chill

For added functionality a BC option is available with Standard Drawers

## Applications

- Brings refrigeration to the heart of the cookline
- Bulk storage right at the point of use
- Ideal for meat, deli and larder prep
- Suitable for pastry and dessert prep
- Perfect storage for garnish and 'mise en place' generally

## 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)

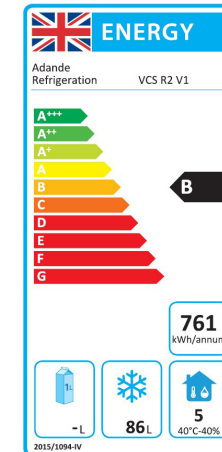
**Volume**  
86 Litres (per Drawer)

## Hydrocarbon R600a Refrigerant

### Standard drawer

'B' Energy Rating  
in Freezer Mode

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



+15 °C ← → -22 °C



## 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

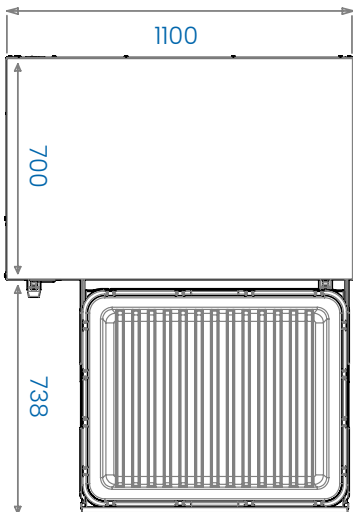
STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	428 mm	VCSI/FBW
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	419 mm	VCSI/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

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

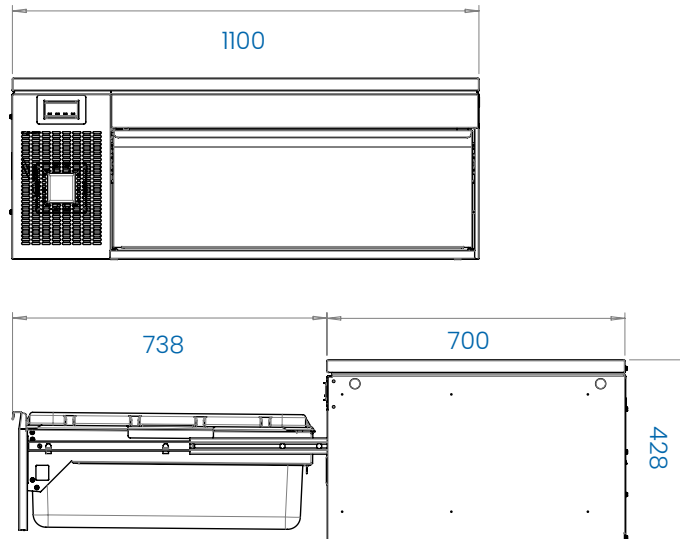
Plan View

One drawer cassette (VCSI)  
With open drawer



Elevation

One drawer cassette (VCSI)  
Flat base (FB)  
Solid worktop (W)  
VCSI/FBW



Tops



Drawer Module



Base

