

## Cool cookline

Standard drawer + solid worktop



# **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)

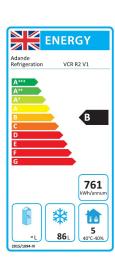
### Hydrocarbon R600a Refrigerant

# Standard drawer

'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode

(Consumption 307 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

#### Electricc

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





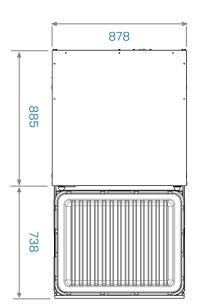
# Options

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	VCR1/HCW	503 mm	VODILOW	482 mm	VCR1/SCW	458 mm	VCR1/RW	448 mm	VCR1/SRW	590-900 mm	VCR1/FFW	590-900 mm	VCR1/MFW
Load-bearing capacity	201 kg		278 kg	VCRI/CW	503 kg		304 kg		305 kg		190 kg		190 kg	

For full options please see our Drawer Customising and Accessories pages

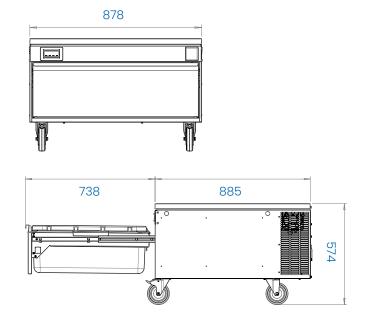
# Plan View

Chef base (VCRI)
With open drawer



## Elevation

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



# Tops

