



# VCS1 - SIDE ENGINE

## Standard / Single Drawer

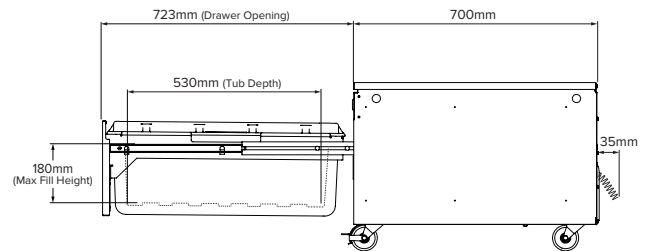
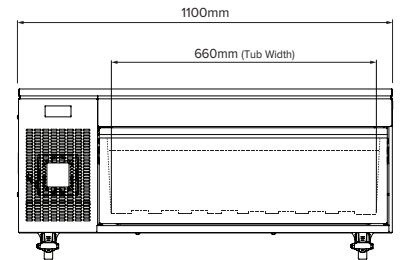
### Product Information

- Modular refrigerated drawer system, providing bulk storage in a range of different configurations for extreme versatility (can be configured as a worktop or undercounter system)
- Energy efficient, insulated containers adopt 'hold the cold' technology when drawer is opened
- Low velocity cooling ensures stable temperatures and exceptional humidity control, prolonging shelf life by preventing food dehydration
- Precise temperature control in 1°C increments with adjustable digital temperature controller (15°C - -22°C)
- Designed to operate in ambient temperatures up to 40°C
- External drawer runners for hygiene and ease of cleaning. Each drawer is supplied with a divider and features keyed alike locks for added security.
- Low maintenance internal condenser
- Adjustable levelling castors, rollers and legs to ensure optimal operation. **Must be** installed level with a max fall of 5mm the rear
- 24 month parts and labour warranty, extended 5 year warranty available upon registration



### General Specifications

<b>Capacity</b>	86 Litres 4 x 100mm deep 1/1 GN pans 6 x 65mm deep 1/1 GN pans	
<b>Natural Refrigerant</b>	R600a	
<b>Climate Class</b>	4	
<b>Heat Rejection</b>	0.58 kW	
<b>Db Rating</b>	50.6 - 54.2	
<b>Total Connected Load</b>	0.29kW	
<b>Electrical Connection</b>	1Ø+N+E 230VAC / 50Hz 10A plug & lead	
<b>Energy Usage kW/24hrs</b>	Chiller	Freezer
	0.84kW	2.1 kW
<b>Running Current</b>	1.2A	0.7A



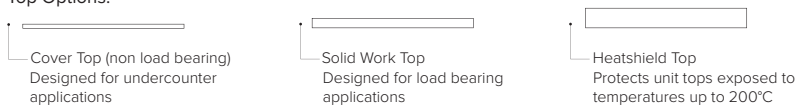
### Configurations

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VCS1.PT	Plinth Base	Cover Top	1100 x 700 x 420	91 kg	0 kg	1220 x 770 x 635	128 kg
VCS1.PW	Plinth Base	Solid Work Top	1100 x 700 x 429	99 kg	230 kg	1220 x 770 x 644	136 kg
VCS1.RT	Rollers	Cover Top	1100 x 700 x 450	92 kg	0 kg	1220 x 770 x 630	128 kg
VCS1.RW	Rollers	Solid Work Top	1100 x 700 x 458	100 kg	230 kg	1220 x 770 x 673	137 kg
VCS1.RHS	Rollers	Heatshield Top	1100 x 700 x 500	111 kg	230 kg	1220 x 770 x 715	147 kg
VCS1.CT	Standard Castor	Cover Top	1100 x 700 x 493	93 kg	0 kg	1220 x 770 x 708	129 kg
VCS1.CW	Standard Castor	Solid Work Top	1100 x 700 x 502	101 kg	300 kg	1220 x 770 x 717	137 kg
VCS1.CHS	Standard Castor	Heatshield Top	1100 x 700 x 543	111 kg	300 kg	1220 x 770 x 758	148 kg
VCS1.HCT	High Castor	Cover Top	1100 x 700 x 575	95 kg	0 kg	1220 x 770 x 790	131 kg
VCS1.HCW	High Castor	Solid Work Top	1100 x 700 x 584	103 kg	235 kg	1220 x 770 x 799	139 kg
VCS1.HCHS	High Castor	Heatshield Top	1100 x 700 x 625	113 kg	235 kg	1220 x 770 x 840	150 kg
VCS1.LHS	Adjustable Legs*	Heatshield Top	1100 x 700 x 597	111 kg	300kg	1220 x 770 x 812	147 kg
VCS1.LW	Adjustable Legs*	Solid Work Top	1100 x 700 x 557	100 kg	230	1220 x 770 x 640	137 kg

#### Base Options:



#### Top Options:



**NOTE:** Adande units are not designed as a dedicated servery cabinet for delicate products such as Ice-cream/Sorbet/Gelato/frozen Yoghurt and Frozen berries. For optimal energy efficiency and temperature stability the drawers should always be closed firmly and as quickly as possible during use.

**\*INSTALLATION NOTE:** Hard-wired, gas and plumbed equipment **cannot** be directly installed onto the Adande unit. This equipment must be installed above the Adande unit using an independent equipment stand. Installation must be non-fixed to allow service access. Adande units when installed adjacent to a gas fired cooking equipment, should follow the clearance guidelines detailed in the equipment installation manual for that particular piece of equipment.

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Due to continuous product research and development, the information contained herein is subject to change without notice.

