

## Hot Cookline Applications - Fridge Only

### Chef Base + Heat Shield Top



**HCR1/HCHS**  
High Castors (HC)  
Heat Shield Top (HS)

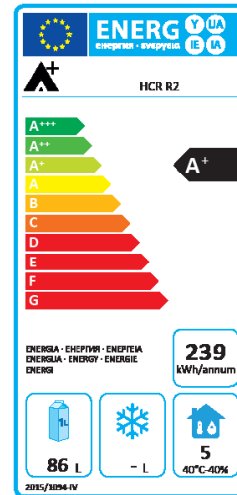
## Cool Cookline Applications - Fridge Only

### Chef Base + Solid Worktop



**HCR1/HCW**  
High Castors (HC)  
Solid Worktop (W)

Hydrocarbon  
R600a Refrigerant



A+ Fridge Drawer

A+ Energy Rating  
(Consumption 239 kWh/annum)

### Storage Capacity

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

**Maximum Weight**  
40 kg of Food

**Volume**  
86 Litres

### 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

### Temperature Flexibility

Foods can be stored at the optimum set point anywhere in the range



### 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

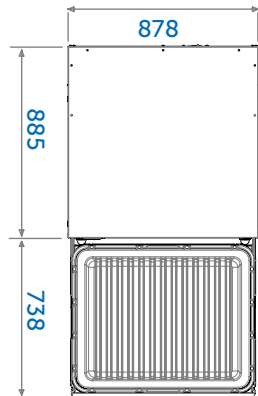
**Mains Supply**  
230 Vac 50 Hz

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

**Mains Lead** (included)  
2 Metre Coiled Lead

Plan View |

Chef Base A+ Fridge Only (HCR1) with Open Drawer

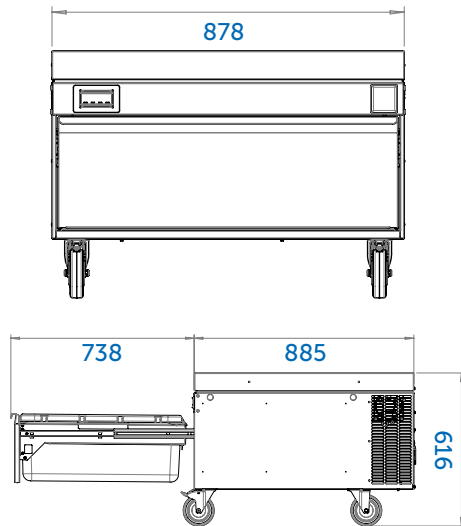


Extended Tops

HS & W Tops can be extended up to 200mm left & right and 150mm back, to accommodate larger equipment

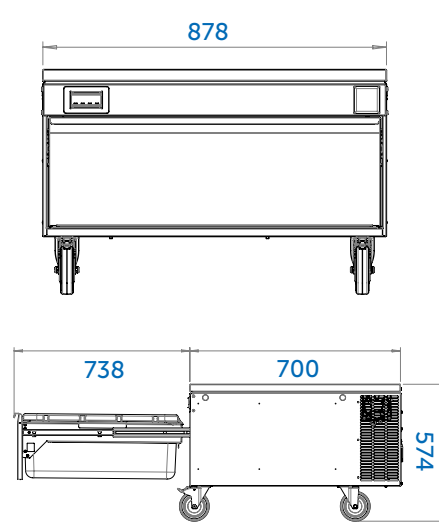
Elevation |

Chef Base A+ Fridge Only (HCR1) High Castors (HC) Heat Shield Top (HS)



Hot Cookline HCR1/HCHS

Chef Base A+ Fridge Only (HCR1) High Castors (HC) Solid Worktop (W)



Cool Cookline HCR1/HCW

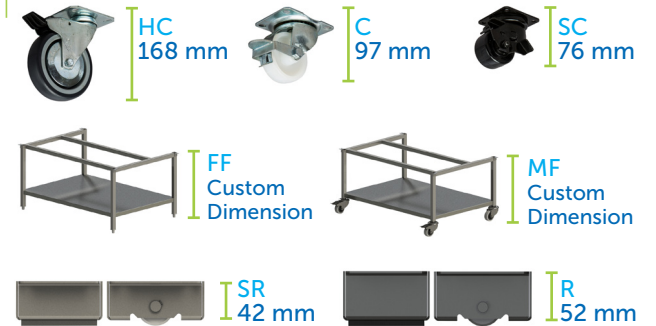
Tops |



Drawer Module |



Bases |



OPTIONS (Note: due to rounding differences, the dimensions for Drawer Module + Top + Base may vary by 1 mm compared to the dimensions shown below)

Fridge Only Hot Cookline Chef Base Specifications

(a Heat Shield Top should always be fitted when a heat source is to be placed above an Adande Chef Base unit)

CHEF BASE + 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	HCR1/HCHS	545 mm	HCR1/CHS	524 mm	HCR1/SCHS	501 mm	HCR1/RHS	491 mm	HCR1/SRHS	590-900mm	
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg	

Fridge Only Cool Cookline Chef Base Specifications

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	HCR1/HCW	503 mm	HCR1/CW	482 mm	HCR1/SCW	458 mm	HCR1/RW	448 mm	HCR1/SRW	590-900mm		590-900 mm	
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235kg		HCR1/FFW	