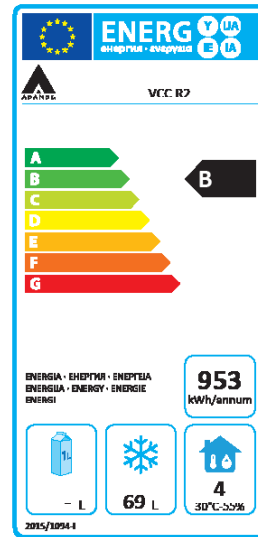


Under Counter Compact Drawer Unit with Cover Top



VCC1/DCT
Double Castor Base (DC)
Cover Top (T)

Hydrocarbon
R600a Refrigerant
(also available in HFC R404a)



'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode
(Annual Usage 420 kWh/annum)

Prep Counter Compact Drawer Unit with Solid Worktop or Fryer Station Worktop



VCC1/HCW
High Castors (HC)
Solid Worktop (W)



VCC1/HCW/FR2
High Castors (HC)
Solid Worktop (W)
Fry Basket Rack (FR2) or (FR4)

Storage Capacity

Gastronorm (GN) Pans
1 x 1/1 GN Pan
100mm Deep above
1 x 1/1 GN Pan
200mm Deep

Maximum Weight
30 kg of Food

Volume
69 Litres

Applications

- Bulk storage right at the point of use
- Ideal shape & size for mobile catering
- Frozen food storage by the deep fryer
- Suitable for fresh or frozen meats next to a griddle or charbroiler
- Ideal for storing ice creams & sorbets at the optimum holding temp for quick service
- Deep drawer allows upright bottle storage

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

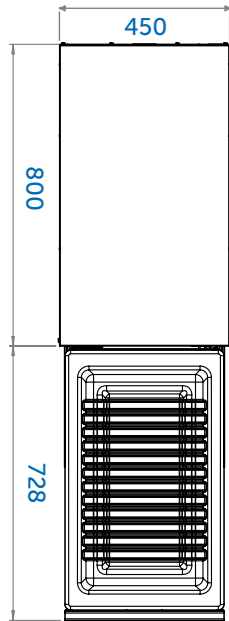
Mains Supply
230 Vac 50 Hz

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

Mains Lead (included)
2 Metre Coiled Lead

Plan View |

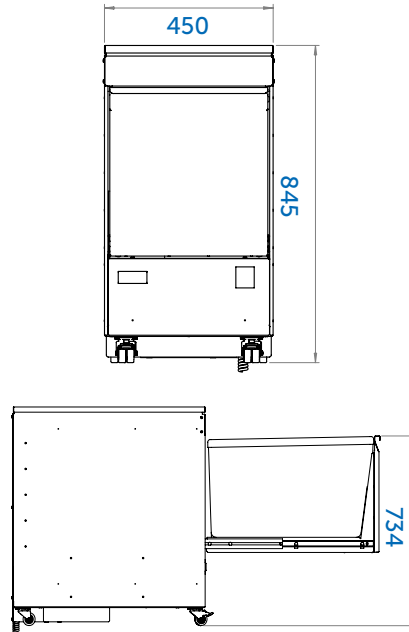
Compact Drawer Unit (VCC1) with Open Drawer



VCC1

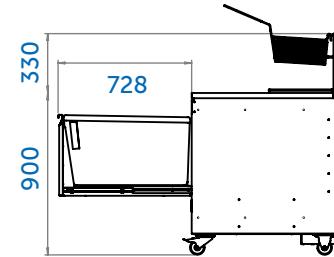
Elevations |

Under Counter Compact Unit (VCC1) Double Castors (DC) Cover Top (T)

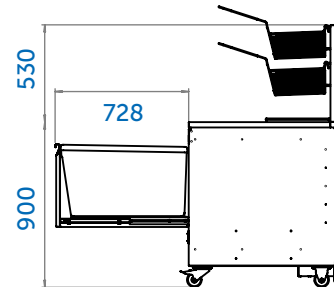


VCC1/DCT

Prep Counter Compact Unit (VCC1) General Castor Base (GC) Solid Worktop (W)



with 2 Basket Rack (FR2) VCC1/GCW/FR2



with 4 Basket Rack (FR4) VCC1/GCW/FR4

Tops |



Drawer Module



Bases |



OPTIONS

Under Counter Compact Unit Specifications

DEEP DRAWER COMPACT + COVER TOP (T)	Double Castor Base (DC)	
Finished Height	845 mm	VCC1/DCT
Load Bearing Capacity	0 kg	

Prep Counter Compact Unit Specifications

DEEP DRAWER COMPACT + SOLID TOP (W)	High Castor Base (HC)		General Castor Base (GC)	
	Finished Height	948 mm	VCC1/HCW	900 mm
Load Bearing Capacity	300 kg		300 kg	

Fryer Stations FR2 & FR4

- Fryer Stations are formed as a vertical extension to the Solid Worktop, and with either two (FR2) or four (FR4) deep fry basket hangers
- Highly ergonomic solution, with chilled or frozen foods quickly and easily loaded from the Compact Drawer into the deep fry baskets
- Drip Tray included, to collect cooking fat from the deep fry baskets
- Drip Tray is removable for cleaning