

# **VNS2 - SIDE ENGINE**

# 1 x Slimline Drawer / 1 x Standard Height Drawer

#### **Product Information:**

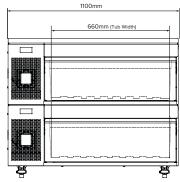
- Modular refrigerated drawer system, providing bulk storage in a range of different configurations for extreme versatility (can be configured as a worktop or undercounter system)
- Energy efficient, insulated containers adopt 'hold the cold' technology when drawer is opened
- Low velocity cooling ensures 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
- Low maintenance internal condenser
- Must be installed level with a 5mm fall to the rear
- 24 month parts and labour warranty, extended 5 year warranty available upon registration

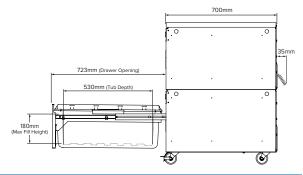
NOTE: Adande units are not designed for use as a servery cabinet with multiple drawer openings and scooping of products such as: Ice-cream/ Sorbet/ Gelato and or frozen berries.

Extended drawer openings will result in decreased efficiency of the refrigeration system and may lead to temperature uncertainty.

For optimal energy efficiency and temperature stability the drawers should always be closed firmly and as quickly as possible during use.







# Configurations:

Models	Base Configuration	Top Configuration	W x D x H (mm)	Weight	Max Loading Weight	Packed Dimensions (mm)	Packed Weight
VNS2.PT	Plinth Base	Cover Top	1100 x 700 x 757	146 kg	0 kg	1220 x 770 x 972	183 kg
VNS2.PW	Plinth Base	Solid Work Top	1100 x 700 x 766	154 kg	230 kg	1220 x 770 x 981	191 kg
VNS2.RW	Rollers	Solid Work Top	1100 x 700 x 796	155 kg	230 kg	1220 x 770 x 1011	192 kg
VNS2.CT	Standard Castor	Cover Top	1100 x 700 x 833	148 kg	0 kg	1220 x 770 x 1048	184 kg
VNS2.CW	Standard Castor	Solid Work Top	1100 x 700 x 839	156 kg	230 kg	1220 x 770 x 1054	192 kg

## Base Options:









Top Options:

Cover Top (non load bearing) Designed for undercounter applications

Solid Work Top Designed for load bearing applications

Heatshield Top Protects unit tops exposed to temperatures up to 200°C

\*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.

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

www.stoddart.com.au www.stoddart.co.nz

# General Specifications:

Capacity

Slimline Drawer 75 Litres

2 x 100mm deep 1/1 GN pans 4 x 65mm deep 1/1 GN pans

Standard Height Drawer

4 x 100mm deep 1/1 GN pans

6 x 65mm deep 1/1 GN pans

Natural Refrigerant R600a Climate Class 4 **Heat Rejection** 1.18 kW **Db Rating** 50.6 - 54.2

Total Power 230VAC / 50Hz / 0.59kW 10A plug & lead

Chiller Freezer Energy Usage kW/24hrs 1.73 kW 4.23 kW Running Current 2.4A 1.4A

