

Compact drawer unit

Deep drawer compact + Fryer basket rack



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

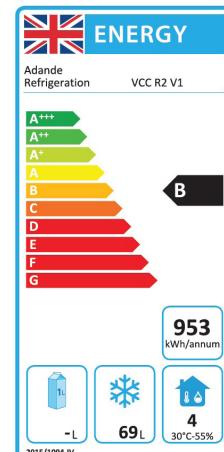
Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode

(Consumption 307 kWh/annum)



+15 °C ← → -22 °C



Storage Capacity

Gastronorm (GN) Pans

1 x 1/1 GN
100 mm above
1 x 1/1 GN Pan
200 mm Deep

Maximum Weight

30 kg of Food

Volume
69 Litres (per Drawer)

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

Options

DEEP DRAWER COMPACT + COVER TOP (T)	Double castor base (DC)
Finished height	845 mm
Load-bearing capacity	0 kg

VCCI/DCT

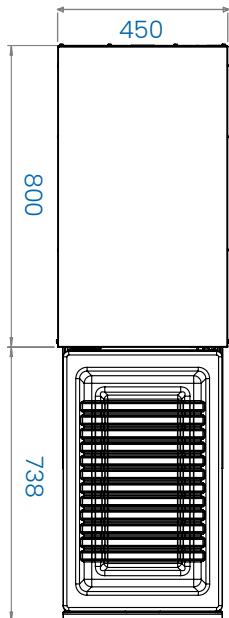
DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High castor base (HC)	General castor base (GC)
Finished height	948 mm	VCCI/HCW
Load-bearing capacity	223 kg	900 mm 294 kg

VCCI/GCW

For full options please see our [Drawer Customising](#) and [Accessories](#) pages

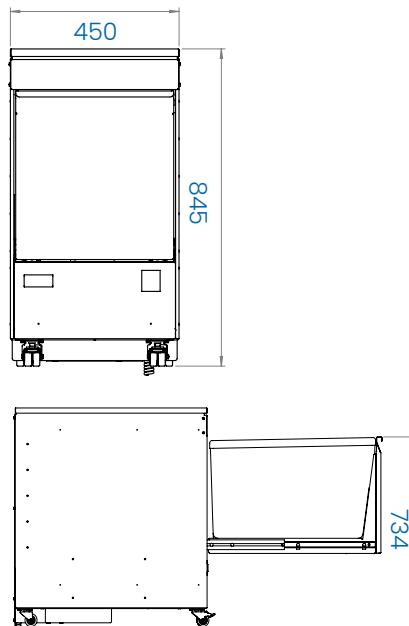
Plan View

Compact drawer Unit (vcci)
With open drawer



Elevation

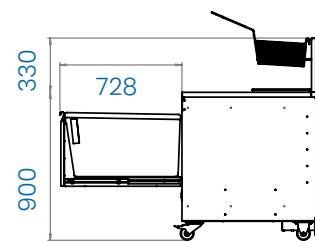
Under counter
Compact unit (vcci)
Double castors (DC)
Cover top (T)
VCCI/DCT



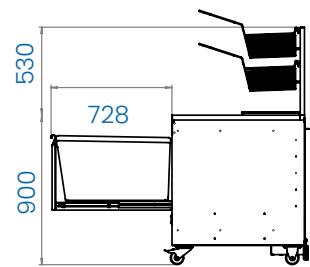
Tops



Prep counter
Compact unit (vcci)
General castor base (DC)
Solid worktop (W)
VCCI/DCT



With 2 basket rack (FR2)
VCCI/GCW/FR2



With 4 basket rack (FR4)
VCCI/GCW/FR4

Drawer Module



Base

