



Compact drawer unit

Deep drawer compact + cover top



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

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

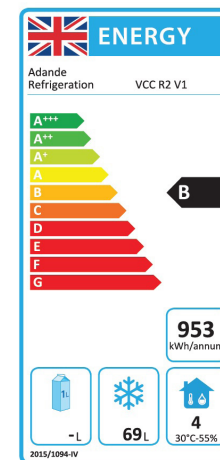
Volume
69 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 307
kWh/annum)



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





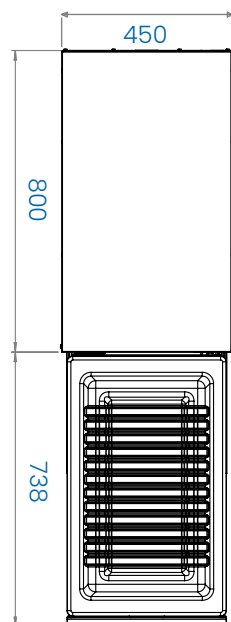
Options

DEEP DRAWER COMPACT + COVER TOP (T)	Double castor base (DC)		DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High castor base (HC)		General castor base (GC)	
Finished height	845 mm	VCC1/DCT	Finished height	948 mm	VCC1/HCW	900 mm	VCC1/GCW
Load-bearing capacity	0 kg		Load-bearing capacity	223 kg		294 kg	

For full options please see our Drawer Customising and Accessories pages

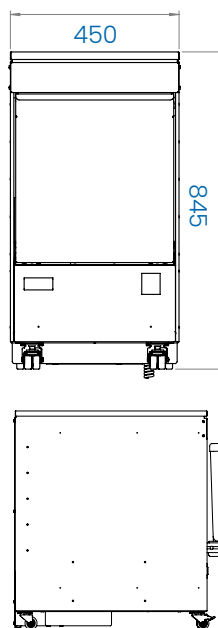
Plan View

Compact drawer Unit (VCC1)
With open drawer

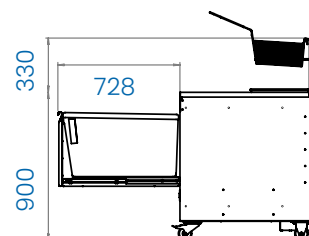


Elevation

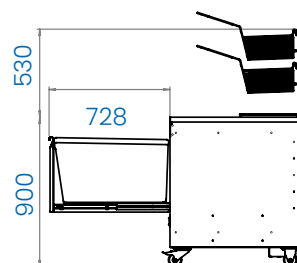
Under counter
Compact unit (VCC1)
Double castors (DC)
Cover top (T)
VCC1/DCT



Prep counter
Compact unit (VCC1)
General castor base (DC)
Solid worktop (W)
VCC1/DCT



With 2 basket rack (FR2)
VCC1/GCW/FR2



With 4 basket rack (FR4)
VCC1/GCW/FR4

Tops



Drawer Module



Base

