



Compact drawer unit

Deep drawer compact + Fryer basket rack



Applications

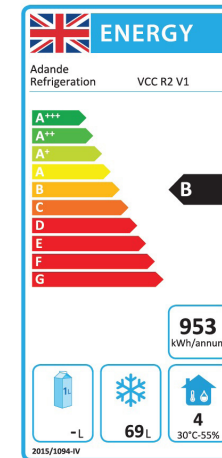
- Bulk storage right at the point of use
- Ideal shape & size for mobile catering
- Frozen food storage by the deep fryer
- Suitable for fresh or frozen meats next to a griddle or charbroiler
- Ideal for storing ice creams & sorbets at the optimum holding temp for quick service
- Deep drawer allows upright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

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

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



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

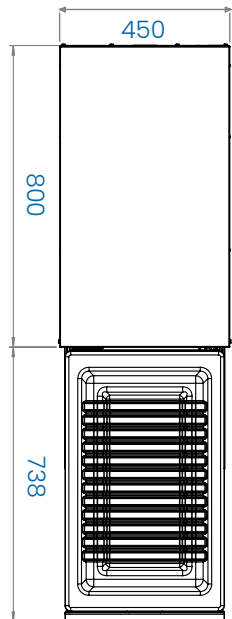
DEEP DRAWER COMPACT + COVER TOP (T)	Double castor base (DC)	
Finished height	845 mm	VCC1/DCT
Load-bearing capacity	0 kg	

DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High castor base (HC)		General castor base (GC)	
Finished height	948 mm	VCC1/HCW	900 mm	VCC1/GCW
Load-bearing capacity	223 kg		294 kg	

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

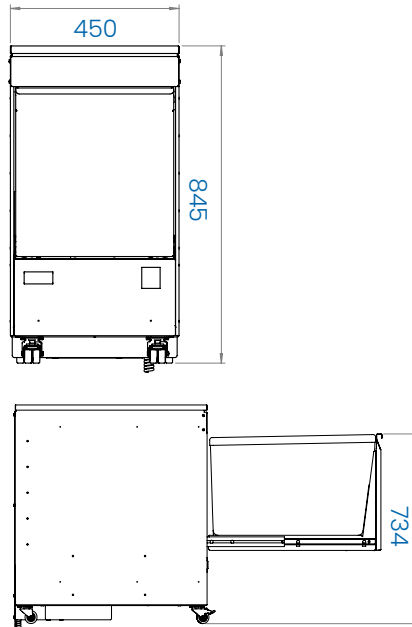
Plan View

Compact drawer Unit (VCC1)
With open drawer

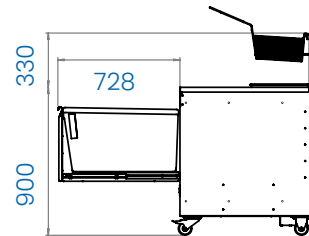


Elevation

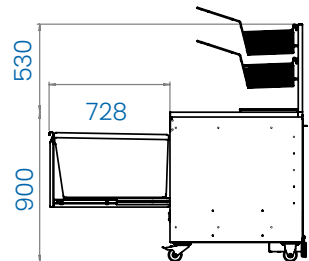
Under counter
Compact unit (VCC1)
Double castors (DC)
Cover top (T)
VCC1/DCT



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

