



## Cool cookline

Standard depth drawer + solid worktop



### Blast Chill

For added functionality a BC option is available with Standard Drawers

## Applications

- Bulk storage at the point of use in the cookline
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop
- Ideal for meat and fish at the optimum storage temperature for each

## Storage Capacity

**Gastronorm (GN) Pans**  
4 x 1/1 GN  
100 mm Deep  
or equivalent (per Drawer)

**Maximum Weight**  
40 kg of Food (per Drawer)

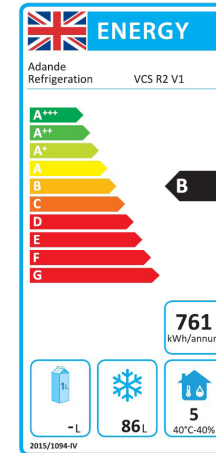
**Volume**  
86 Litres (per Drawer)

## 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

+15°C ↔ -22°C





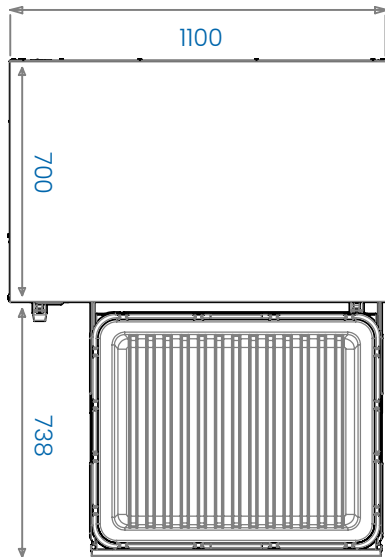
## Options

CHEF BASE + SOLID WORKTOP (W)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Small rollers & feet base (SR)		Fixed frame base (FF)		Mobile frame base (MF)	
Finished height	574 mm	VCS1/HCW	503 mm	VCS1/CW	482 mm	VCS1/SCW	458 mm	VCS1/RW	448 mm	VCS1/SRW	590-900 mm	VCS1/FFW	590-900 mm	VCS1/MFW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		185 kg		305 kg	

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

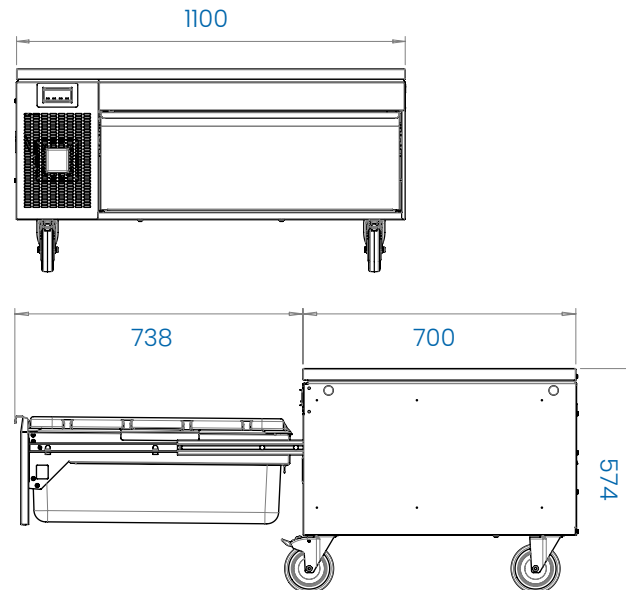
## Plan View

Chef base (VCS1)  
With open drawer



## Elevation

Chef base - cool cookline (VCS1)  
High castors (HC)  
Solid worktop (W)  
VCS1/HCW



## Tops



## Drawer Module



## Base

