



Saladette

Standard saladette (S2)



Applications

- Bulk storage right at the point of use
- Final presentation of plates on the Pass
- Pizza preparation
- Sushi storage and preparation
- Salad and garnish storage

Refrigeration and operation

Saladette 'host' Drawers operation refrigerant HC R600a, but only in fridge mode

Chefs have the option of using the 'host' Drawer with the Saladette unit switched on or off

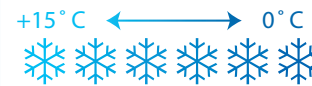
Food Items can be held in the host unit anywhere in the range +15°C to 0°C

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)



Top drawer acts as the 'host' unit and operates only as a Fridge



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

S2 SALADETTE	Standard castor base (C)		(Depth options are FOC)	S2 SALADETTE – PLATING UP SPACE OPTIONS			
Finished height with solid worktop (W)	900 mm	VCS2/CW/S2	Finished depth with solid worktop (W)	740 mm	Code: S2	800 mm	Code: S2-800
S2 saladette capacity	6 x 1/3 GN Pans (max 100mm deep)		S2 saladette plating up space	342 mm		402 mm	

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

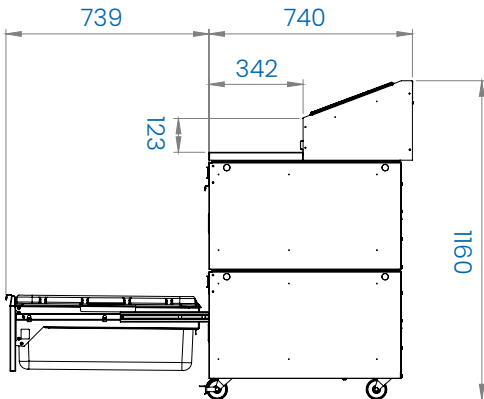
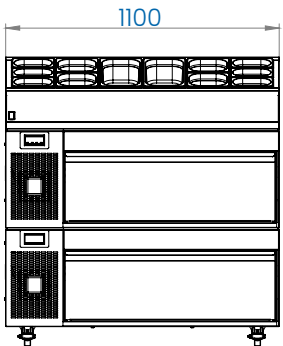
Elevation

Standard 2 drawer unit (VCS2) – standard saladette (S2)

Standard castors (C)

Solid worktop (W)

VCS2/CW/S2

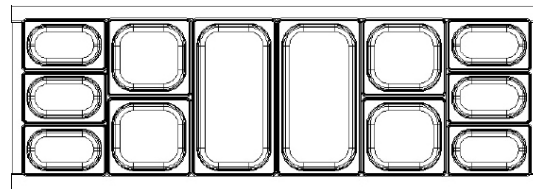


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Standard (S2) saladette

W 1100 x D 389 x H 260

Max GN Pan depth: 100 mm

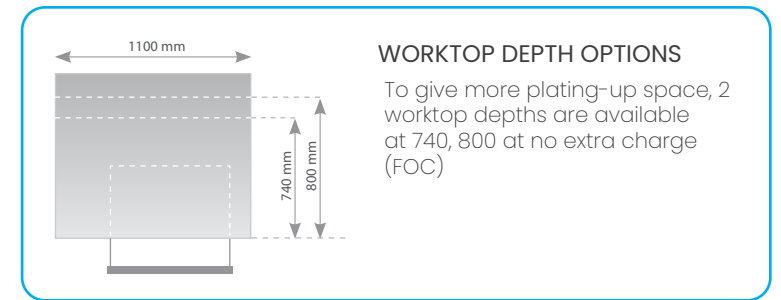


GN pan illustrative above

2 x 1/3 size GN PAN

4 x 1/6 size GN PAN

6 x 1/9 size GN PAN



Tops



Double Drawer Module



Base

