

# ADANDE COMPACT UNIT (VCC)

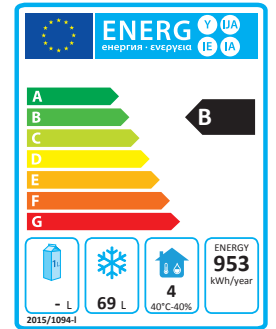


## Applications

- At the griddle for burgers, etc.
- At the fry station for fries, etc.
- Ice cream and ices
- Upright bottle storage
- Mobile catering



## VCC1 R600a



Energy rating per drawer module

## Operational Benefits

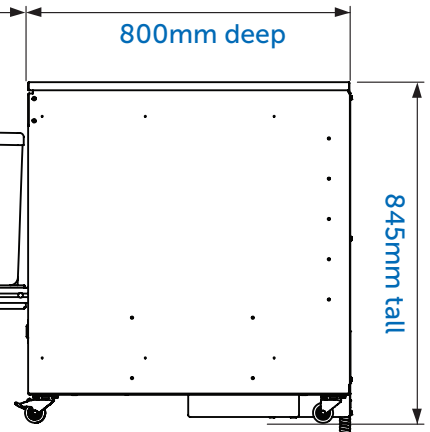
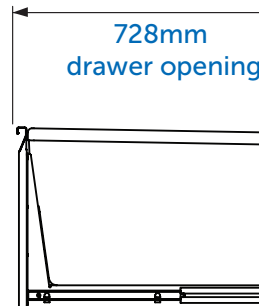
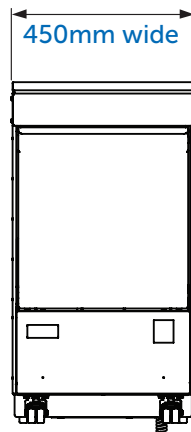
- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
  - Food does not dehydrate
  - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

Fridge to Freezer.  
Each drawer is switchable in minutes. Accurate and stable at any temperature. (-22°C to +15°C)

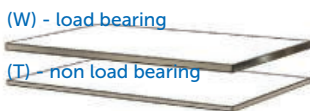
+15°C ← → -22°C

## DIMENSIONS - VCC1.SCW - Elevation & Plan View

**Storage Capacity Per Drawer**  
1 x 1/1 GN Pan 200 mm Deep at the bottom  
1 x 1/1 GN Pan 100 mm Deep on top



## TOP & BASE OPTIONS - Worktops and Castors



	Standard Castors	Small Castors
Finished Height & Load Bearing Weight with Worktop (W)	900mm 200 kg	845mm 200 kg
	VCC1.GCW	VCC1.SCW

**CLIMATE TESTING:** Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption. Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature  
**MAINS:** 230 Vac 50 Hz also 60 Hz available.  
*Blast Chiller option is not available on Compact Units.*

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