



## Hot cookline

Chef base + heat shield



### Blast Chill

For added functionality a BC option is available with Standard Drawers

## Applications

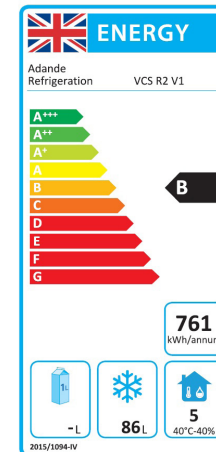
- Bulk storage at the point of use in the cookline
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop
- Ideal for meat and fish at the optimum storage temperature for each

### Hydrocarbon R600a Refrigerant

#### Standard drawer

'B' Energy Rating in Freezer Mode

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



+15°C ↔ -22°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)

## 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



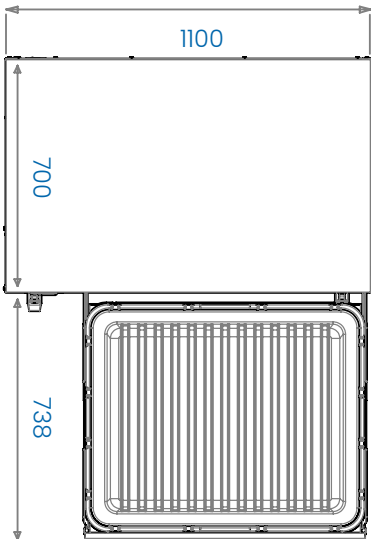
## Options

CHEF BASE + HEAT SHIELD (HS)	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)	
Finished height	616 mm	VCSI/HCHS	545 mm	VCSI/CHS	524 mm	VCSI/SCHS	501 mm	VCSI/RHS	491 mm	VCSI/SRHS	590-900 mm	VCSI/FFHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		291 kg		176 kg	

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

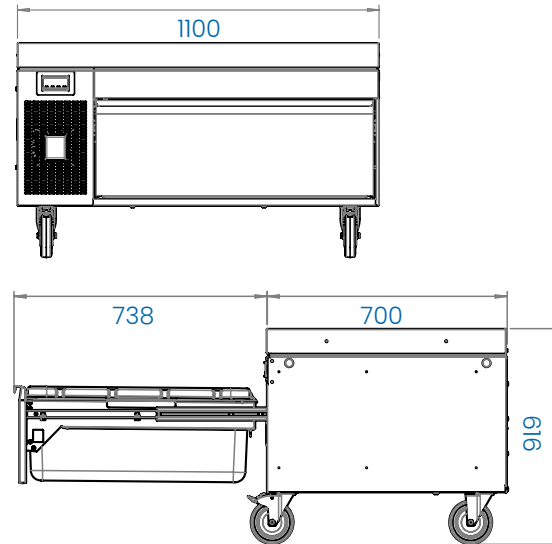
## Plan View

Chef base (VCSI)  
With open drawer



## Elevation

Chef base (VCSI)  
High castors (HC)  
Heat shield (HS)  
VCSI/HCHS



## Tops



## Drawer Module



## Base

