

Cool cookline - fridge only

Standard drawer + solid worktop



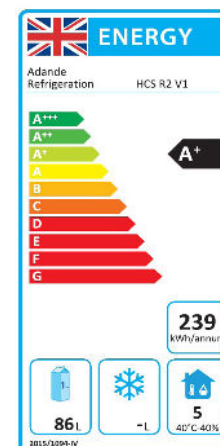
Applications

- 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

A+ Fridge
Drawer

'A+' Energy Rating
(Consumption 239
kWh/annum)



+15 °C ↔ 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)

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

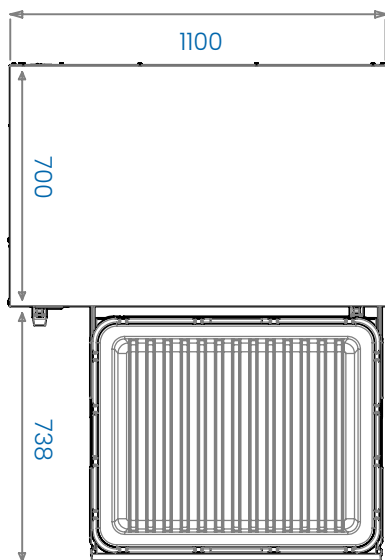
Options

CHEF BASE + SOLID WORKTOP (W)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Small rollers & feet base (SR)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	574 mm	HCS1/HCW	503 mm	HCS1/CW	482 mm	HCS1/SCW	458 mm	HCS1/RW	448 mm	HCS1/SRW	458 mm	HCS1/LW	448 mm	HCS1/SLW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg		272 kg	

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

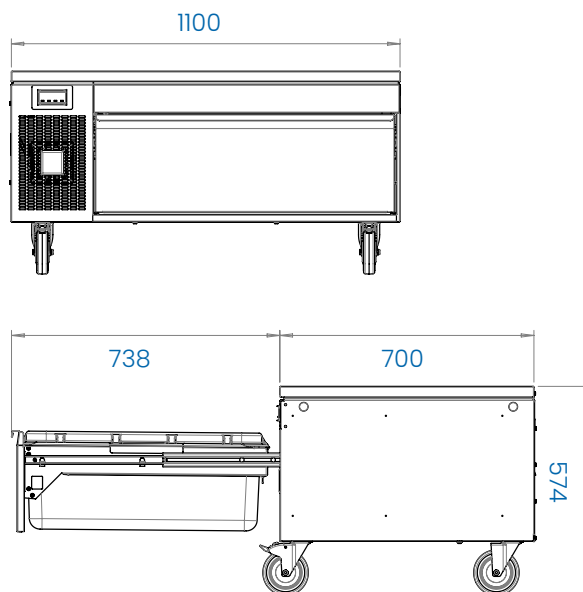
Plan View

Chef base
A+ fridge only (HCS1)
With open drawer



Elevation

Chef base – cool cookline
A+ fridge only (HCS1)
High castors (HC)
Solid worktop (W)
HCS1/HCW



Tops



Drawer Module



Base

