

Cool cookline

Shallow 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

Storage Capacity

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

Maximum Weight
30 kg of Food (per Drawer)

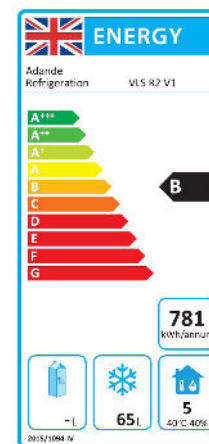
Volume
65 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 325
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



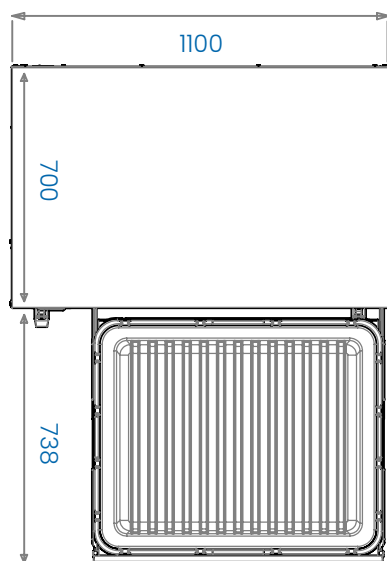
Options

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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	516 mm	VLS1/HCW	445 mm	VLS1/CW	424 mm	VLS1/SCW	400 mm	VLS1/RW	390 mm	VCSI/SRW	400 mm	VCSI/LW	390 mm	VCSI/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

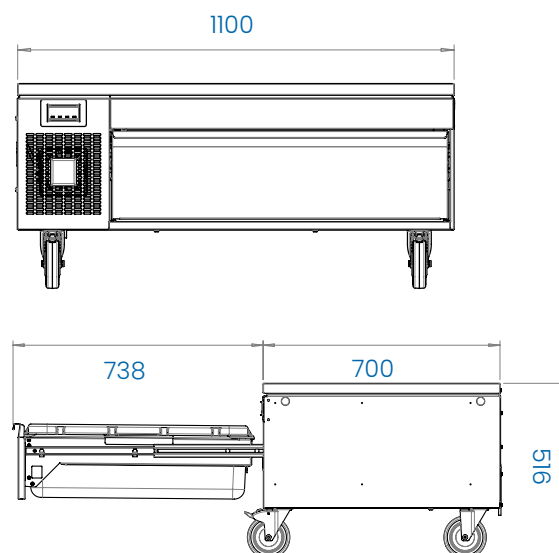
Plan View

Chef base (VLS1)
With open drawer



Elevation

Chef base - cool cookline (VLS1)
High castors (HC)
Solid worktop (W)
VLS1/HCW



Tops



Drawer Module



Base

