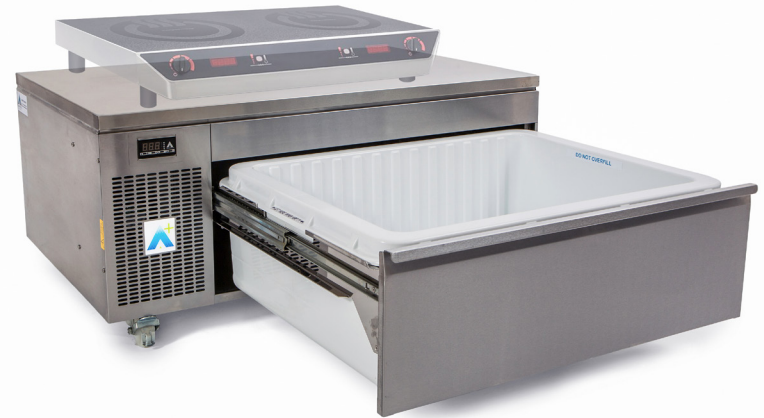


Hot Cookline Applications - Fridge Only
Chef Base + Heat Shield Top



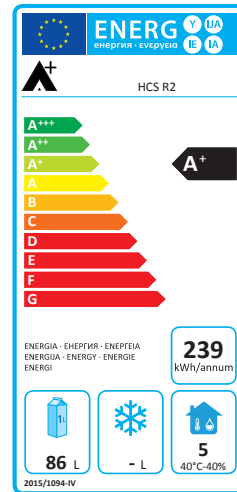
HCS1/HCHS
 High Castors (HC)
 Heat Shield Top (HS)

Cool Cookline Applications - Fridge Only
Chef Base + Solid Worktop



HCS1/HCW
 High Castors (HC)
 Solid Worktop (W)

Hydrocarbon
 R600a Refrigerant



A+ Fridge Drawer
A+ Energy Rating
(Consumption 239 kWh/annum)

Storage Capacity

Gastronorm (GN) Pans
 4 x 1/1 GN
 100 mm Deep
 or equivalent

Maximum Weight
 40 kg of Food

Volume
 86 Litres

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

Temperature Flexibility

Foods can be stored at the optimum set point anywhere in the range

+15°C ← → 0°C

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

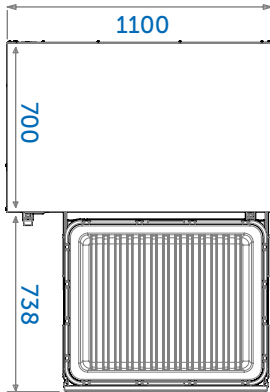
Mains Supply
 230 Vac 50 Hz

Power Socket (included)
 Correct 2 or 3 Pin Plug fitted for each country

Mains Lead (included)
 2 Metre Coiled Lead

Plan View |

Chef Base
A+ Fridge Only (HCS1)
with
Open Drawer

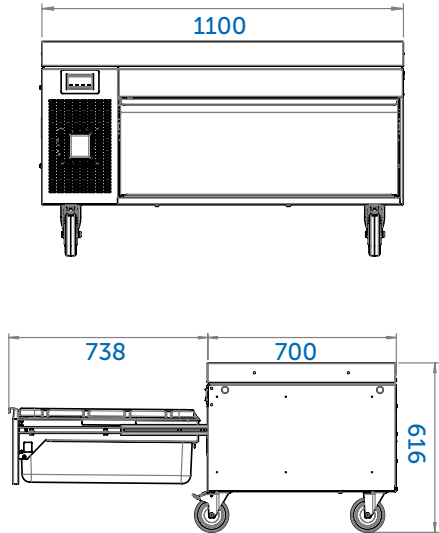


Extended Tops

HS & W Tops can be extended up to 200mm left & right and 150mm back, to accommodate larger equipment

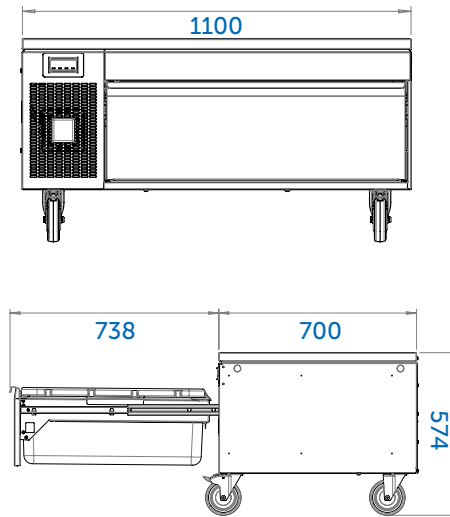
Elevation |

Chef Base
A+ Fridge Only (HCS1)
High Castors (HC)
Heat Shield Top (HS)



Hot Cookline
HCS1/HCHS

Chef Base
A+ Fridge Only (HCS1)
High Castors (HC)
Solid Worktop (W)



Cool Cookline
HCS1/HCW

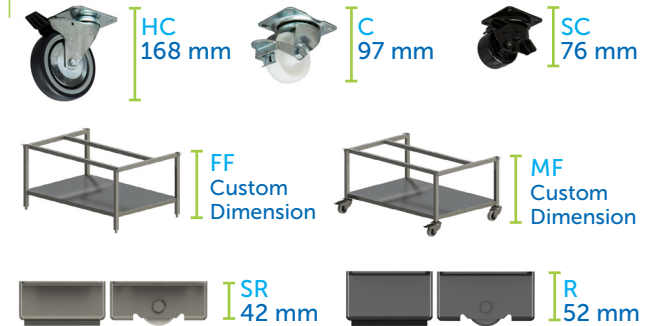
Tops |



Drawer Module |



Bases |



OPTIONS (Note: due to rounding differences, the dimensions for Drawer Module + Top + Base may vary by 1 mm compared to the dimensions shown below)

Fridge Only Hot Cookline Chef Base Specifications

(a Heat Shield Top should always be fitted when a heat source is to be placed above an Adande Chef Base unit)

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	HCS1/HCHS	545 mm	HCS1/CHS	524 mm	HCS1/SCHS	501 mm	HCS1/RHS	491 mm	HCS1/SRHS	590-900mm	HCS1/FFHS
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235 kg	

Fridge Only Cool Cookline Chef Base Specifications

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)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	574 mm	HCS1/HCW	503 mm	HCS1/CW	482 mm	HCS1/SCW	458 mm	HCS1/RW	448 mm	HCS1/SRW	590-900mm	HCS1/FFW	590-900 mm	HCS1/MFW
Load Bearing Capacity	235 kg		300 kg		300 kg		285 kg		285 kg		235 kg		235 kg	