

## Standard Depth Two Drawer Unit with Standard Saladette (S2)



### Top Drawer

Acts as the Saladette 'host' unit and operates only as a Fridge in the range



**VCS2/CW/S2**  
Standard Castors (C)  
Solid WorkTop (W)  
Standard Saladette (S2)

### Storage Capacity

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

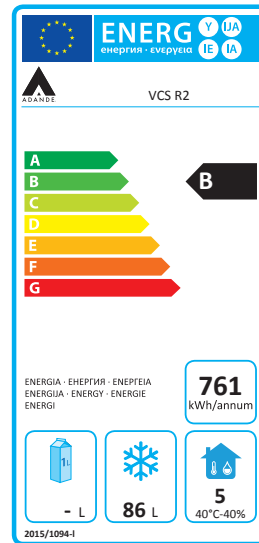
**Maximum Weight**  
40 kg of Food (per Drawer)

**Volume**  
86 Litres (per Drawer)

### Applications

- Bulk storage right at the point of use
- Final presentation of plates on the Pass
- Pizza preparation
- Sushi storage and preparation
- Salad and garnish storage

Energy Rating  
Bottom Drawer  
on Refrigerant  
Hydrocarbon R600a



'B' Energy Rating in Freezer Mode

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

### Temperature Flexibility (Bottom Drawer only)

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



## Standard Depth Two Drawer Unit with Large Saladette (S3)



### Blast Chill

For added functionality a Blast Chill (BC) option is available for the bottom Drawer of any VCS2 Saladette unit

**VCS2/CW/S3**  
Standard Castors (C)  
Solid Worktop (W)  
Large Saladette (S3)

### Refrigerant & Operation

Saladette 'host' Drawers operate on refrigerant **HFC R404a**, but only in fridge mode

Chefs have the option of using the 'host' Drawer with the Saladette unit switched on or off

Food Items can be held in the Saladette unit anywhere in the range +15°C to 0°C

### 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

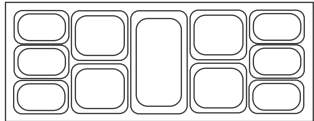
Saladettes |

Elevations |

Top |

Standard (S2) Saladette

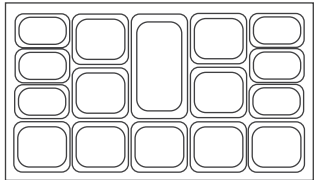
W 945 x D 389 x H 230 mm  
Max GN Pan Depth: 150 mm



GN Pan Illustration above  
1 x 1/3 size GN Pan  
4 x 1/6 size GN Pans  
6 x 1/9 size GN Pans

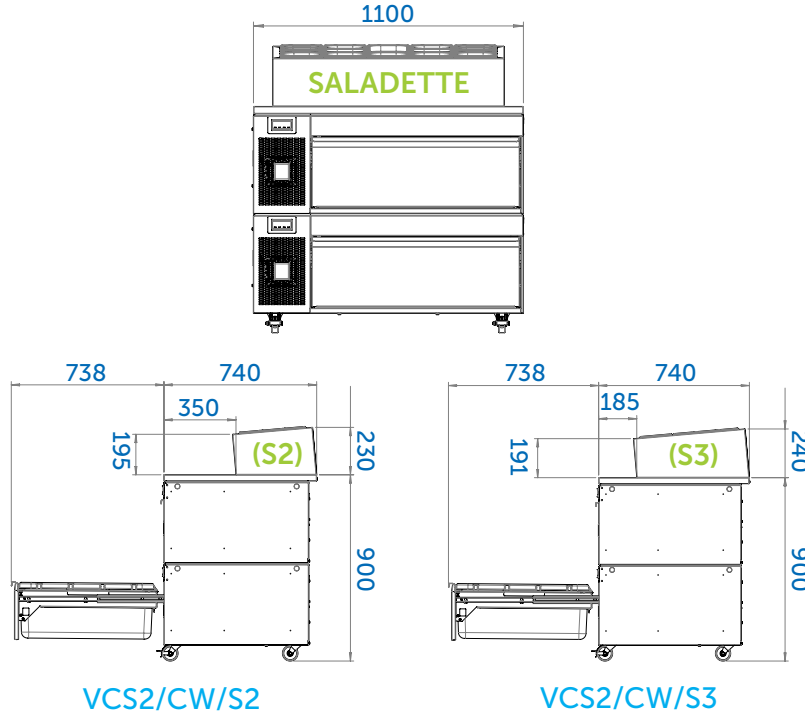
Large (S3) Saladette

W 945 x D 552 x H 240 mm  
Max GN Pan Depth: 150 mm



GN Pan Illustration above  
1 x 1/3 size GN Pan  
9 x 1/6 size GN Pans  
6 x 1/9 size GN Pans

Standard 2 Drawer Unit (VCS2)  
Standard Saladette (S2) or Large Saladette (S3)  
Standard Castors (C) & Solid Worktop (W)



Double  
Drawer  
Module



Base |



**WORKTOP DEPTH OPTIONS**

Saladette worktops are 1100 mm wide but can be extended to a maximum of 1500 mm. Also, to give more plating-up space, 3 worktop depths are available at 740, 800 or 850 mm, at no extra charge (FOC)

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

Double Drawer Saladette Specifications

S2 SALADETTE	Standard Castor Base (C)		S3 SALADETTE	Standard Castor Base (C)	
Finished Height with Solid Worktop (W)	900 mm	VCS2/CW/S2	Finished Height with Solid Worktop (W)	900 mm	VCS2/CW/S3
S2 Saladette Capacity	5 x 1/3 GN Pans equivalent		S3 Saladette Capacity	7.5 x 1/3 GN Pans equivalent	

**WORKTOP FINISHED HEIGHT OPTIONS**

For a higher or lower worktop, alternative castor or roller base options are available on request

Worktop & Plating Up Depth Options

(Depth Options are FOC)	S2 SALADETTE - PLATING UP SPACE OPTIONS						(Depth Options are FOC)	S3 SALADETTE - PLATING UP SPACE OPTIONS					
Work Depth Options	740 mm	Code: S2	800 mm	Code: S2-800	850 mm	Code: S2-850	Worktop Depth Options	740 mm	Code: S3	800 mm	Code: S3-800	850 mm	Code: S3-850
Worktop Plating Up Depth	350 mm		410 mm		460 mm		Worktop Plating Up Depth	185 mm		245 mm		295 mm	