THE CHEF'S DRAWER

Provides bulk storage of ingredients right where you need them. Its low-level height suits prime cooking stations perfectly, while multi-temperature operation offers ultimate storage flexibility.

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The Chef's Drawer is a large, space saving refrigerated drawer unit. It's an ideal solution for pubs, steakhouses and catering facilities where space is often limited.

Available in two sizes/formats depending on application, both models offer precise, multi-temperature operation from +8°C to -22°C, giving kitchens flexible storage for a wide range of food types, from cheese to ice cream.

At just 670mm deep, the **VSWCD1** is ideal for standard 700mm work surfaces, leaving 30mm extra depth for plug sockets. Two stacked units will fit under a 900mm high work-surface.

The **VRWCD1** model fits perfectly with popular prime cooking suites, such as Falcon Foodservice Equipment's F900 Series (Dynamic Link System).

All models can be stacked for added flexibility, maximising storage capacity within the same footprint.

Williams Chef's Drawers are designed to be robust and are built using tough stainless steel both for the exterior and interior. The self contained drawer in all models can accommodate 2/1 GN pans up to 150mm deep.

The units have removable drawers and fittings for ease of cleaning. Their cassette type refrigeration systems are also easily removable, helping facilitate convenient on-site servicing and maintenance.

The height of the Chef's Drawer can be adjusted with a choice of three swivel and brake castor sizes for mobility and stability when positioning, or with adjustable legs.

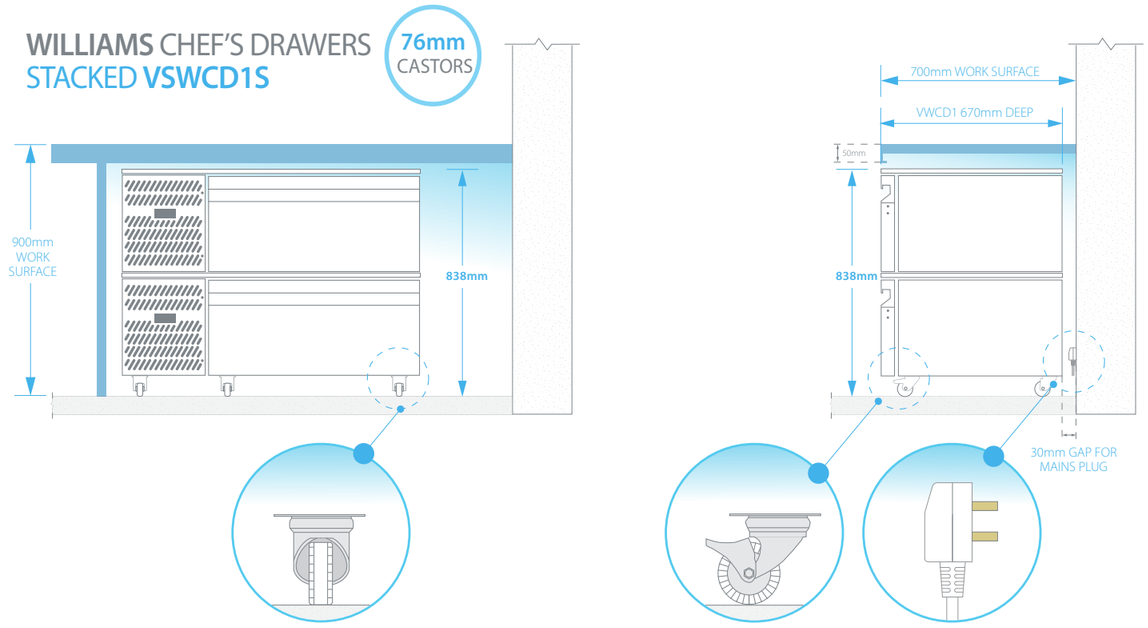
All models feature the Williams CoolSmart controller and have been designed to perform in an ambient environment of up to 43°C.

- **Multi-temperature operation** from +8°C to -22°C
- **Drawer size 2 x 1 GN** (150mm maximum depth)
- **Stacking capability** maximises storage capacity and flexibility
- **Removable refrigeration system** designed for easy on-site service and maintenance (VRWCD1 models only)
- **Natural hydrocarbon refrigerant** with low GWP / zero ODP
- **CoolSmart controller** ensures precise temperature control
- **Precision injected, high density** polyurethane insulation for excellent thermal efficiency
- **Heavy duty, non-marking** swivel castors with brakes
- **High performance leak testing** guarantees system efficiency
- **Magnetic balloon gaskets** provide durability and 100% tight seal

TECHNICAL DATA

	Temp °C	Width (mm)	Depth (mm)	Height (mm)	Capacity	Energy Grade
VRWCD1	+8°C to -22°C	880 (*677*)	850 (*522*)	528 (*268*)	94 (*3.3*)	D
VRWCD1S - Stacked*		880 (*677*)	850 (*522*)	928 (*268 per section*)	188 (*6.6*)	D
VSWCD1	+8°C to -22°C	1100 (*690*)	670 (*553*)	486 (*190*)	105 (*3.7*)	D
VSWCD1S - Stacked*		1100 (*690*)	670 (*553*)	838 (*190 per section*)	210 (*7.4*)	D

*Unit dimensions are shown external(internal). Capacities are shown in Litres(cu.ft). * These models have a separate power supply per drawer section. Maximum weight loadings for VRWCD1 and VSWCD1 is 165kg*



HEIGHT OPTIONS

	Castors (106mm)	Castors (128mm)	Low level Castors (76mm)	Legs (100mm-150mm)
VRWCD1	506	528**	476	500 to 550
VRWCD1S - Stacked	906	928**	876	900 to 950
VSWCD1	486**	508	456	480 to 530
VSWCD1S - Stacked	868	890	838**	862 to 912

*** Size of castor fitted as standard.*

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Installation of all Williams products requires adequate ventilation.

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

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