

# ADANDE MATCHBOX UNIT (VCM2)



## Applications

- Meat and fish prep & storage
- Deli and larder prep & storage
- Pastry and pasta prep & storage
- Dessert prep & storage
- Point of use storage
- Frozen storage by the deep fryer
- Mise en Place prep & garnish storage

## Operational Benefits

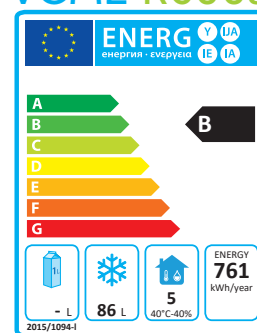
- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
  - Food does not dehydrate
  - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable



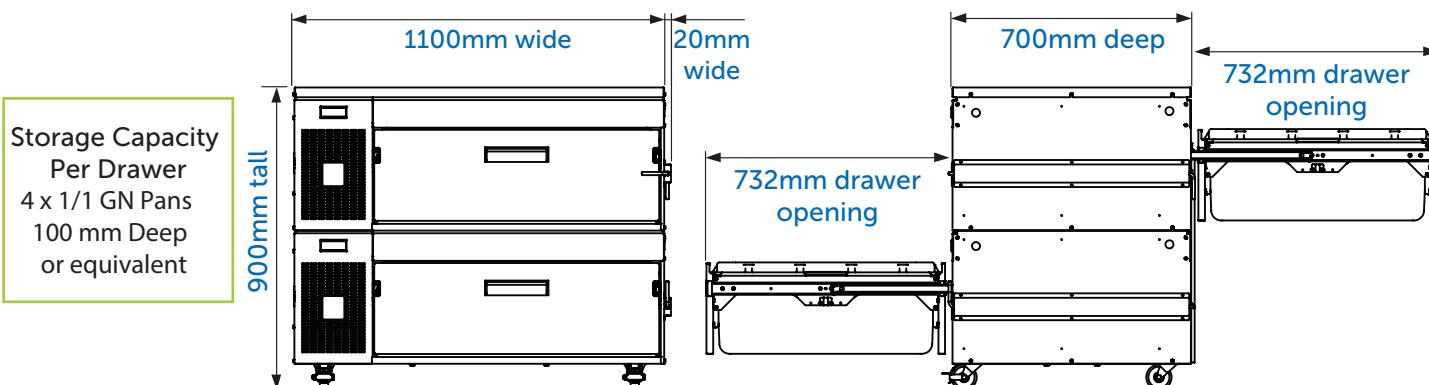
Fridge to Freezer.  
Each drawer is switchable in minutes. Accurate and stable at any temperature.  
(-22°C to +15°C)

+15°C ← → -22°C

## VCM2 R600a



## DIMENSIONS - VCM2.CW - Elevation & Plan View



## TOP & BASE OPTIONS - Worktops and Castors

(W) - load bearing

(T) - non load bearing



	Standard Castors		Locking Roller Base	
Finished Height & Load Bearing Weight with Worktop (W)	900mm	VMS2.CW	n/a	
	200 kg		n/a	
Finished Height & Load Bearing Weight with Cover Top (T)	n/a		846mm	VCM2.RT
	n/a		0 kg	

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption. Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature  
MAINS: 230 Vac 50 Hz also 60 Hz available.

Blast Chiller option is not available on Matchbox Units.

Imported and distributed exclusively by:

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