

CHEF'S DRAWER TECHNICAL DATASHEET

VRWCD1

VRWCD1S

VSWCD1

VSWCD1S



VRWCD1

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VSWCD1

VSWCD1S

Dimensions (mm)	External	Internal	External	Internal	External	Internal	External	Internal
Width	880	677	880	677	1100	690	1100	690
Depth	850	522	850	522	670	553	670	553
Height	528	268*	928	268*	486	190*	838	190*
Drawer Opening	1360		1360		1280		1280	
Capacity								
Capacity (cu.ft/ltrs)	3.3/94		6.6/188		3.7/105		7.4/210	

KEY FEATURES

- Variable temperature feature allows all models to be switched from a refrigerator to a freezer
- Large capacity drawer size GN 2/1 (150mm maximum depth)
- Stacking capability for convenient refrigerator / freezer combination
- VRWCD1 models have a removable refrigeration system designed for easy on-site service and maintenance
- VSWCD1 models have an easy to access built in refrigeration system
- Environmental friendly natural refrigerant has a low GWP / zero ODP
- Foodsafe stainless steel exterior and interior
- Heavy duty, non-marking swivel castors with brakes
- Magnetic balloon door gaskets with 100% tight seal
- CoolSmart controller
- Precision injected, high density polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
- Designed and engineered to operate efficiently up to a 43°C ambient
- High performance helium leak testing
- Connection to third party supervisory communication systems such as BMS is possible using proprietary equipment. Please contact Williams for more information.

OPTIONS

- Low level castors with brakes (except the VSWCD1S, as this comes as standard)
- Adjustable legs in lieu of castors (when suiting with prime cooking stations)**
- Helicoil cable
- GN Pan 2/1 150mm deep
- Heat resistant worktop (increases height by 9mm)
- Stacking kit for the VRWCD1 & VSWCD1

*Measurement is per section

**VRWCD1: Alters height by -28mm to +22mm

VSWCD1: Alters height by -6mm to +44mm



CHEF'S DRAWER TECHNICAL DATA

Chef's Drawer	VRWCD1	VRWCD1S	VSWCD1	VSWCD1S
Temperature (°C)	+1/+4°C or -18/-22°C	+1/+4°C or -18/-22°C	+1/+4°C or -18/-22°C	+1/+4°C or -18/-22°C
Climate Class	Class 4 (30°C)	Class 4 (30°C)	Class 4 (30°C)	Class 4 (30°C)
Power Supply	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph
Fuse (Amps)	13	13	13	13
Defrost	Automatic Off Cycle	Automatic Off Cycle	Automatic Hot Gas	Automatic Hot Gas
Noise level (dBA)	59	-	41	-

Fittings

Drawers	1	2	1	2
GN 2/1 Pans (not included) max depth 150mm	1	2	1	2

Electrical Data - Hydrocarbon Refrigerant

Refrigerant	R290	R290	R290	R290
Energy Efficiency Class	D	D***	D	D***
Energy Consumption (kW / 24hrs)*	4.41	4.41***	4.77	4.77***
Start Up (Amps)	7.7	7.7***	10.4	10.4***
Running (Amps)	1.46	1.46***	1.89	1.89***
Heat Rejection (Watts)**	305	305***	362	362***

IMPORTANT NOTES:

*Energy consumption is tested to EN16825 in 24hrs

**Evaporating at -30°C in 32°C Ambient

*** Data shown is per unit

All refrigeration equipment requires adequate ventilation for efficient and effective performance.

Williams is committed to a policy of continual product development and innovation. As such, we reserve the right to change product specifications stated without prior notice.

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