



**VersaDrawer:
Add Versatility to
Any Operation**

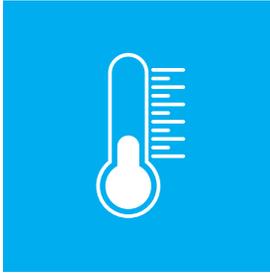


What Is a Versa Drawer®?

Versa Drawer® gives you four units in one. Saving you space, lowering your operating costs and increasing productivity in your operation. Each drawer is its own separate compartment and can operate as a refrigerator, freezer, thaw cabinet or a convenience chill unit, independent of the other drawers. Operate any of the drawers in any of the modes, at any time. A simple to use control makes it easy to select the operating mode you want for each drawer. A carefully engineered refrigeration system interacts with each drawer individually.

Versa Drawer adapts to menu changes minimizing the need to purchase additional new equipment to support the new menu. If your menu changes and creates a need for additional freezer space, just push a button and Versa Drawer adapts to accommodate that need. You don't need to purchase a new unit to maintain operational efficiency. One refrigerator, one freezer, one thaw, one chiller or any combination... it is all possible with Versa Drawer.

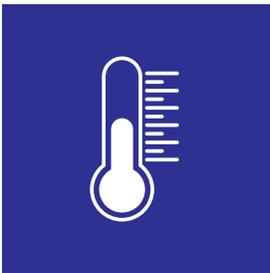




Versa Drawer is a Freezer.

Hold at -5°F to 5°F

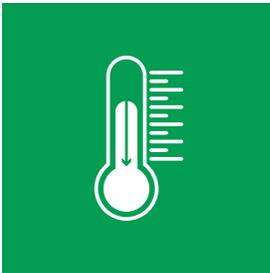
Versa Drawer is the ideal unit to use on a busy cook line. Its ability to hold food at proper temperatures, no matter how busy the kitchen, lets you maintain operational efficiencies even during peak production periods. Frozen food stays frozen, quality stays consistent.



Versa Drawer is a Refrigerator.

Hold at 34°F to 41°F

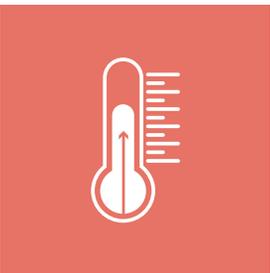
Product held at the right temperature, at your fingertips, consistently even in the most demanding conditions. Every drawer is its own individual compartment. Temperatures are held in close tolerance, with fast recovery regardless of how often the drawers are opened and closed or how hot the kitchen might be.



Versa Drawer is a Convenience Chill Cabinet.

Safely bring product from cooked to refrigerated state.

Cooked foods can be brought down from 194°F to 37°F within a HACCP acceptable 4 hour time period. Chilling with very cold air takes place, after which the unit automatically reverts to a refrigerator, once again without requiring operator intervention and is held at 37°F until needed.



Versa Drawer is a Thaw Cabinet.

Safely bring product from frozen to a refrigerated state.

Thaw food safely and quickly. The refrigeration cycle is reversed to introduce heat into the drawer rather than remove it. This brings food temperatures up, allowing you to take frozen food to a workable refrigerated temperature in relatively short periods of time. Most product can be thawed in 4 to 6 hours. The process is controlled so food temperatures never rise above 41°F. Compartment air temperatures cycle between 41°F and 36°F until product is thawed. The process is completely automatic and does not require operator intervention. When thawing is complete, the drawer reverts to a refrigerator, automatically, holding food until you are ready to use it.

Versa Drawer Benefits

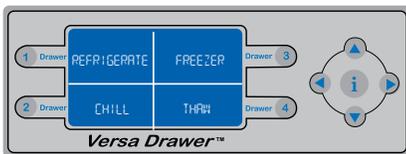
Four units for the price of one.

Realize the operational efficiencies provided through refrigerated storage, frozen storage, ready thawing and chilling in one unit. Purchase one Versa Drawer unit at about half the price of four individual units and get all the functionality you need to keep your kitchen running smooth and cost effective.

Kitchen space is a valuable commodity. It's expensive too. Versa Drawer lets you get more production out of less space - conserving room for your serving area, where your revenue is generated.



Four unit capabilities in the space of one.



Maintain productivity throughout the day.

Each drawer can adapt to the needed temperature storage requirements of that daypart's food components maintaining efficiency at the point of production. The right food is always at the right place.



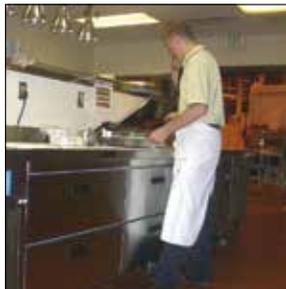
Easy cleaning & ergonomics.

Each drawer is completely segregated from the other drawers. No seams in the compartment, creating an easy to clean area. Drawers also provide easier access to food than door units.



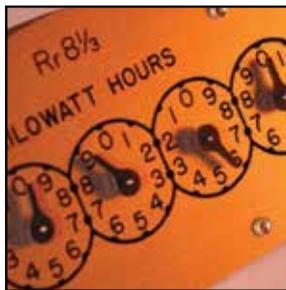
Minimize waste.

Instead of throwing away leftovers - chill them down safely and gain shelf life for future use. Product chilled rapidly under controlled temperature conditions will have a 5 to 7 day shelf life maintaining quality and safety.



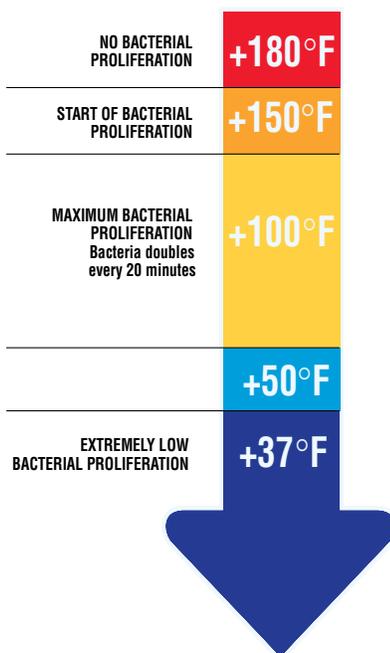
Lower footsteps in the kitchen.

Drawer temperature versatility allows for efficient food storage at point of production eliminating constant trips across the kitchen to the walk-in or reach-in.



Versa Drawer uses much less energy than separate units with comparable capacity.

Compared to conventional refrigerators or freezers, Versa Drawer uses much less energy for comparable, real use capacity. Each drawer provides the comparable capacity and performance of a single undercounter refrigerator or freezer with less than half the energy consumption.



Consistent food temperatures throughout.

Each drawer is its own separate temperature zone, providing precise temperatures at all times.

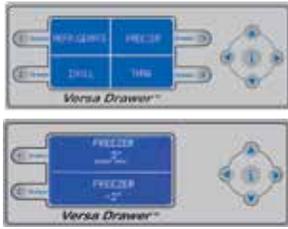
Temperature management throughout your production process.

Your food stays consistently below the temperatures where bacterial growth affects food quality and food safety. The four function versatility gives you increased safe, high quality food that will help you generate revenues from your operation.

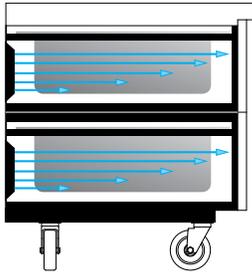
Less cross contamination among stored food.

Drawers are completely segregated from one another, eliminating the risk of foods coming in contact with one another and eliminating the possibility of flavor and odor transfer.

Versa Drawer Product Design



The solid state microprocessor control is reliable and easy to use. One button operation with no programming necessary. The control also has audio/visual alarm and diagnostic capabilities built-in.



Each drawer is its own independent compartment with its own evaporator coil. Temperatures are maintained efficiently and consistently, with easy cleaning.



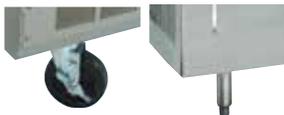
Front breathing design lets you put the unit flat against the wall and right next to other equipment, saving space.



Self contained refrigeration system with automatic defrost and condensate removal, no drains required. One condensing unit for every two drawers. Plenty of capability with fewer parts for greater reliability.



Finished galvanized back, 8' cord and plug attached.



Freestanding units standard on casters.
Mark7 custom units standard on legs.



Full extension drawers accommodate two 12" x 20" pans up to 6" deep. Fractional pans can also be used. Drawer components have a 10 year warranty.

Versa Drawer Flexibility



Versa Drawer is not only available as a freestanding undercounter or equipment stand piece, but it also has the flexibility to be designed into a chef's counter or other production center, providing a truly integrated solution to your operational needs. Individual drawer placement can be varied within the counter to allow placement where it works best for the operation.



Available as a two drawer or four drawer freestanding undercounter or a two drawer freestanding equipment stand.



Delfield's leadership in technology and innovation lets us engineer the right solutions for today's foodservice operators. Versa Drawer adds to that capability.

The Versa Drawer Product Offering

Standard Features

- Four temperature operation—each drawer is completely independent and can operate as a refrigerator, freezer, chiller or thaw cabinet at any time
- Easy to use microprocessor control with push button function selection
- Heavy-gauge stainless steel top
- Mechanical access on compressor end of unit
- 32" heavy duty full extension drawers with (2) 12"x20" pan capacity per drawer
- NSF 7 certified
- High density polyurethane foam throughout
- Dart style quick change gaskets
- 8' long electrical cord
- One year parts, one year labor and 5 year compressor warranty, backed by a nationwide parts and service network



18682VDL



F2984VDL



F18VD50



F18VD84

Freestanding Models										
Model	Type	L	D	H	# of Drawers	Volts	HZ	Amps	HP	Nema Plug
18650VDR	Undercounter	50"	31.5"	34"	2	115	60	6.0	1/3	5-15P
18650VDL	Undercounter	50"	31.5"	34"	2	115	60	6.0	1/3	5-15P
18682VDR	Undercounter	82"	31.5"	34"	4	115	60	12.0	(2) 1/3	5-15P
18682VDL	Undercounter	82"	31.5"	34"	4	115	60	12.0	(2) 1/3	5-15P
F2984VDR	Equipment stand	84"	31.5"	26"	2	115	60	6.0	1/3	5-15P
F2984VDL	Equipment stand	84"	31.5"	26"	2	115	60	6.0	1/3	5-15P
Mark 7 Custom Models										
F18VD50	Undercounter	50"	31.5"	36"	2	115	60	6.0	1/3	5-15P
F18VD82	Undercounter	82"	31.5"	36"	4	115	60	12.0	(2) 1/3	5-15P
F17VD84	Equipment stand	84"	31.5"	36"	2	115	60	6.0	1/3	5-15P

VDL = Left hand compressor VDR = Right hand compressor



FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Maniowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.



SERVICE

Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

OUR BEST-IN-CLASS BRANDS INCLUDE:

Cleveland, Convotherm, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Kysor Panel Systems, Lincoln, Maniowoc Beverage Systems, Maniowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range and Welbilt

To learn how Maniowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

