

Combo Counter Prep Station

Standard above A+ Fridge Drawer (VAS2)
 A+ Fridge above Standard Drawer (AVS2)

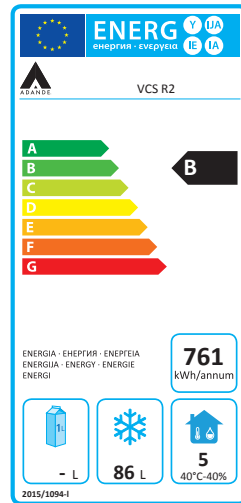


Blast Chill (BC)
 For added functionality a BC option is available with Standard Drawers

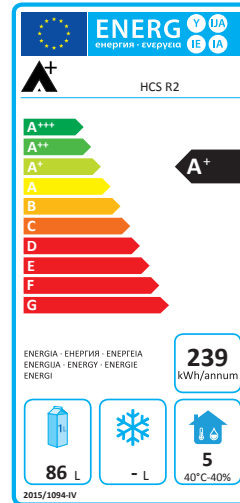
VAS2/CW (Pictured)
 Standard Castors (C)
 Solid Worktop (W)
 & **AVS2/CW**

Hydrocarbon R600a Refrigerant

(also available in HFC R404a) (only available with R600a)



Standard Drawer
 'B' Energy Rating in Freezer Mode
 'A' Energy Rating in Fridge Mode (Consumption 307 kWh/annum)



A+ Fridge Drawer
 A+ Energy Rating (Consumption 239 kWh/annum)

Combo Under Counter Prep Station

Standard above A+ Fridge Drawer (VAS2)
 A+ Fridge above Standard Drawer (AVS2)



AVS2/CT (Pictured)
 Standard Castors (C)
 Cover Top (T)
 & **VAS2/CT**

Blast Chill (BC)
 For added functionality a BC option is available with Standard Drawers

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 at the point of use
- Ideal for meat, deli and larder prep
- Suitable for pastry and dessert prep
- Perfect storage for garnish and and 'mise en place' generally
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra

Temperature Flexibility

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

+15°C ← → -22°C
 for Standard Drawers and
 +15°C ← → 0°C
 for A+ Fridge Drawers

Climate Testing

Tested to **Climate Class 4** (30°C & 55% relative humidity) for temperature and energy consumption and to **Climate Class 5** (40°C & 40% relative humidity) for temperature

Electrical

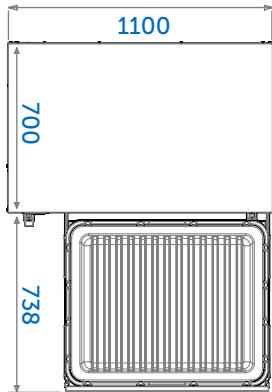
Mains Supply
 230 Vac 50 Hz

Power Socket (included)
 Correct 2 or 3 Pin Plug fitted for each country

Mains Lead (included)
 2 Metre Coiled Lead

Plan View |

Combo Prep Station
VAS2 & AVS2
with
Open Drawer

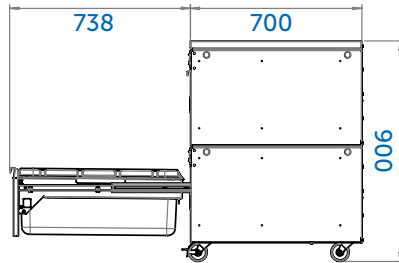
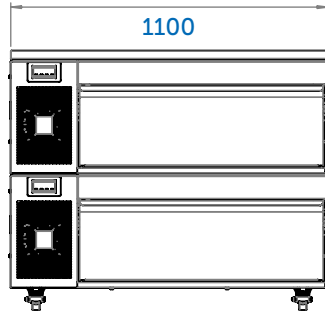


Extended Tops

Solid Worktops (W) can be extended up to 200 mm left & right and 150 mm back, to give more preparation space

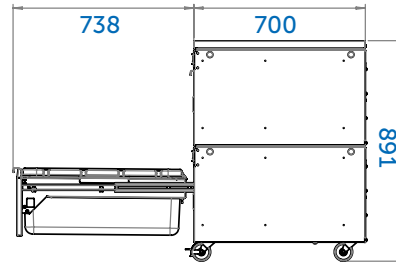
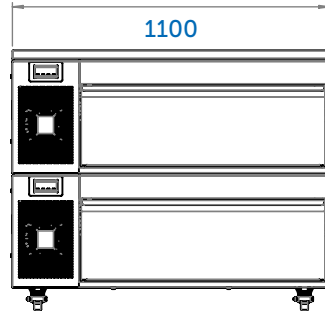
Elevations |

Counter
Combo Prep Station
VAS2 & AVS2
Standard Castors (C)
Solid Worktop (W)



VAS2/CW & AVS2/CW

Under Counter
Combo Prep Station
VAS2 & AVS2
Standard Castors (C)
Cover Top (T)



VAS2/CT & AVS2/CT

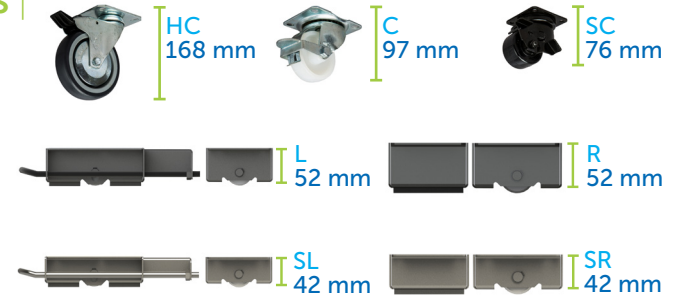
Tops |



Double
Drawer
Module



Bases |



OPTIONS - STANDARD ABOVE A+ FRIDGE DRAWER - Code: VAS2 or A+ FRIDGE ABOVE STANDARD DRAWER - Code: AVS2

Counter Prep Station Specifications - Standard Drawer (Temp Range -22°C to +15°C) & A+ Fridge (Temp Range 0°C to +15°C)

PREP STATION + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Locking Roller Base (L)		Small Locking Roller Base (SL)	
Finished Height	971 mm	VAS2/HCW	900 mm	VAS2/CW	879 mm	VAS2/SCW	855 mm	VAS2/RW	845 mm	VAS2/SRW	855 mm	VAS2/LW	845 mm	VAS2/SLW
Load Bearing Capacity	230 kg	AVS2/HCW	300 kg	AVS2/CW	300 kg	AVS2/SCW	225 kg	AVS2/RW	225 kg	AVS2/SRW	225 kg	AVS2/LW	225 kg	AVS2/SLW

Under Counter Prep Station Specs - Standard Drawer (Temp Range -22°C to +15°C) & A+ Fridge (Temp Range 0°C to +15°C)

PREP STATION + COVER TOP (T)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Locking Roller Base (L)		Small Locking Roller Base (SL)	
Finished Height	962 mm	VAS2/HCT	891 mm	VAS2/CT	870 mm	VAS2/SCT	846 mm	VAS2/RT	836 mm	VAS2/SRT	846 mm	VAS2/LT	836 mm	VAS2/SLT
Load Bearing Capacity	0 kg	AVS2/HCT	0 kg	AVS2/CT	0 kg	AVS2/SCT	0 kg	AVS2/RT	0 kg	AVS2/SRT	0 kg	AVS2/LT	0 kg	AVS2/SLT