

Counter Prep Station Standard Drawers + Solid Worktop



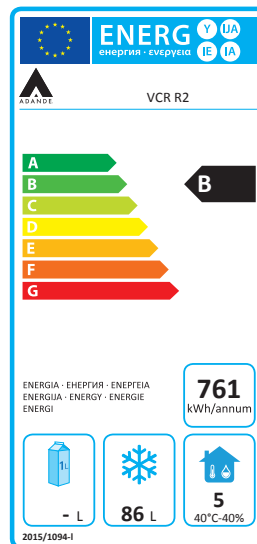
VCR2/CW
Standard Castors (C)
Solid Worktop (W)

Under Counter Prep Station Standard Drawers + Cover Top



VCR2/CT
Standard Castors (C)
Cover top (T)

Hydrocarbon
R600a Refrigerant
(also available in HFC R404a)



'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode
(Consumption 307 kWh/annum)

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



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

