

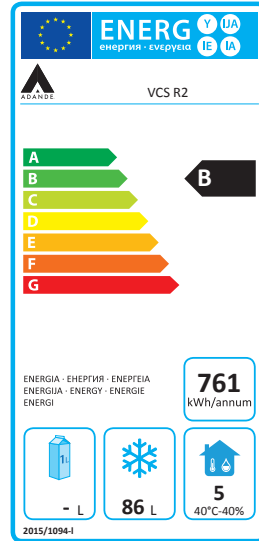
Counter Prep Station Standard Drawers + Solid Worktop



Under Counter Prep Station Standard Drawers + Cover Top



Hydrocarbon
R600a Refrigerant
(also available in HFC R404a)



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

Blast Chill (BC)
A BC option is available in one or both Drawers for added functionality

VCS2/CW
Standard Castors (C)
Solid Worktop (W)

VCS2/CT
Standard Castors (C)
Cover top (T)

Blast Chill (BC)
A BC option is available in one or both Drawers for added functionality

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

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

