



Matchbox prep station

Standard drawers + solid worktop



Blast Chill

For added functionality a BC option is available with this spec Drawer

Applications

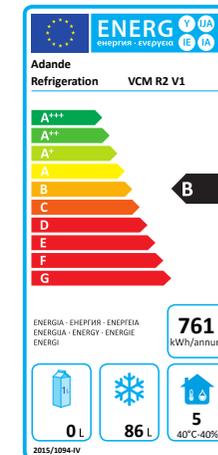
- Highly ergonomic storage solution, right at the point of use
- Matchbox Drawers provide access from both sides of a central island unit
- Ideal for meat, deli and dessert prep
- Perfect storage for garnish and 'mise en place' generally

Hydrocarbon R600a Refrigerant

Standard drawer

'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)

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



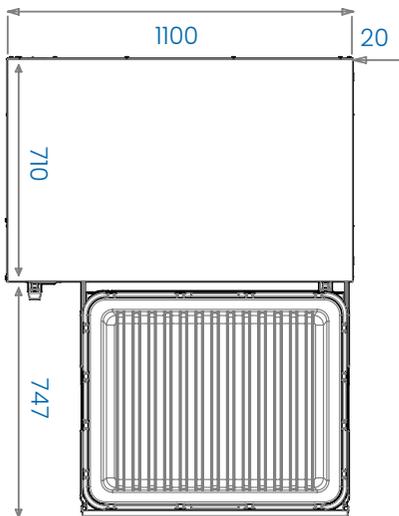
Options

MATCHBOX + 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	VCM2/HCW	900 mm	VCM2/CW	879 mm	VCM2/SCW	855 mm	VCM2/RW	845 mm	VCM2/SRW	855 mm	VCM2/LW	845 mm	VCM2/SLW
Load-bearing capacity	128 kg		205 kg		430 kg		231 kg		232 kg		204 kg		204 kg	

For full options please see our [Drawer Customising and Accessories](#) pages

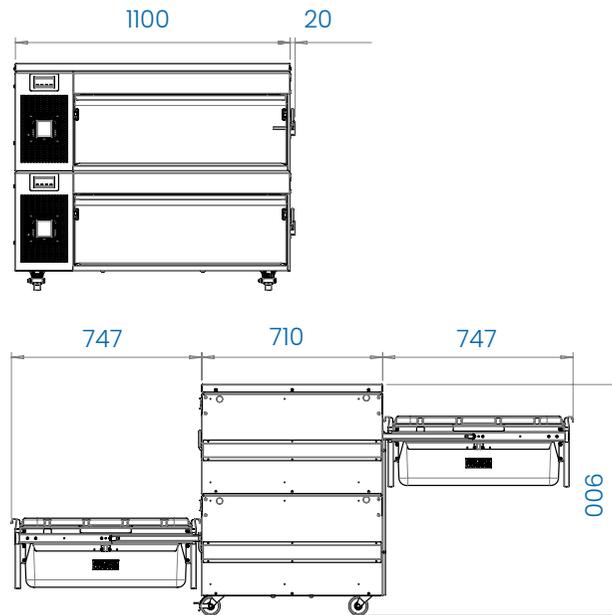
Plan View

2 drawer matchbox (VCM2)
With open drawer



Elevation

2 Drawer matchbox (VCM2)
Standard castors (C)
Solid worktop (W)
VCM2/CW



Tops



Double Drawer Module



Base

