



Matchbox Under Counter Prep Station

Standard Depth Drawers + Cover Top



Refrigerant
Energy Saving
Hydrocarbon R290

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.

Two Year Parts & Labour (including the Gaskets) and a 5 Year Warranty on Compressors

Operating Temperature

Tested under NSF/ANSI 7:2014
Adande Drawers operate efficiently in ambients up to 100.4°F

Temperature Flexibility

With the press of a button on the controller the chef can convert the drawer from refrigerator to freezer operation (and vice versa) in little more than 30 minutes



Storage Capacity

Hotel Pans (HP)
4 standard size HP
20" x 12" x 4" Deep
or the equivalent

Maximum Weight
88 lb (40 kg)

Storage Volume
3 cu ft (86 litres)

Energy Usage

Tested under the
ASHRAE 72:2005
Standard, the daily **Energy Usage** per Drawer unit is -

Refrigerator mode:
0.82 kWh / 24 hrs

Freezer mode:
1.73 kWh / 24 hrs

Electrical

Mains Supply
120 Vac 60 Hz

Running Current
2 Amps

Defrost
Automatic Electric
Supply Cord (included)
NEMA 5-15 3 Pin Socket
& 2m Coiled Lead



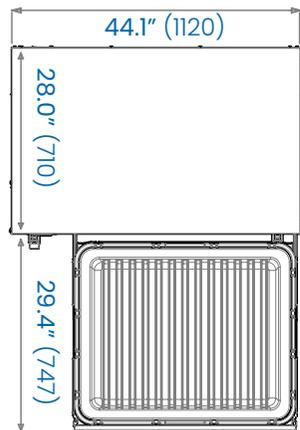
Options

TWO DRAWER MATCHBOX + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	36.9" (938 mm)	VCM2/HCT	35.1" (891 mm)	VCM2/CT	33.8" (858 mm)	VCM2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	

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

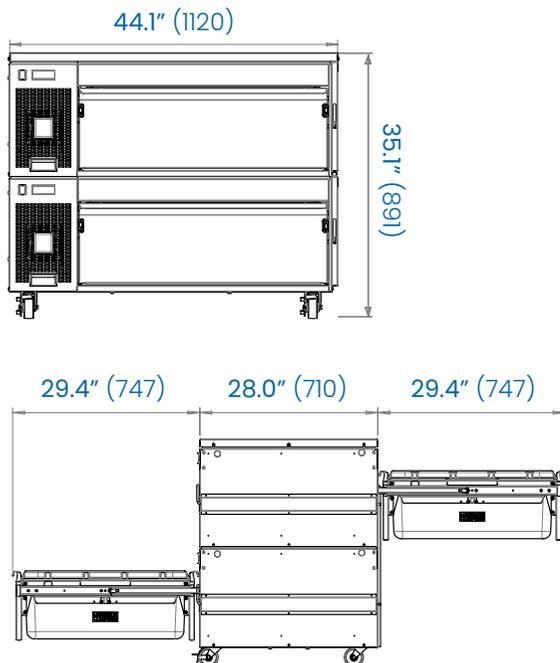
Plan View

2 Drawer Matchbox (VCM2)
With Open Drawer



Elevation

2 Drawer Matchbox (VCM2)
Standard Castors (C)
Cover Top (T)
VCM2/CT



Tops



Drawer Module



Base

