



Under counter

Standard drawers + cover top



Blast Chill

For added functionality a BC option is available with this spec 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 'mise en place' generally
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra

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

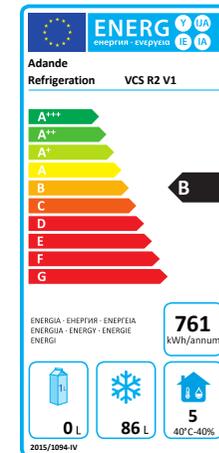
Mains Lead (included)
2 Metre Coiled Lead

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating in Freezer Mode

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



+15 °C ↔ -22 °C





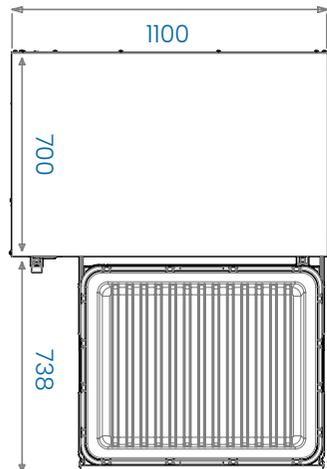
Options

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	VCS2/HCT	891 mm	VCS2/CT	870 mm	VCS2/SCT	846 mm	VCS2/RT	836 mm	VCS2/SRT	846 mm	VCS2/LT	836 mm	VCS2/SLT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	

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

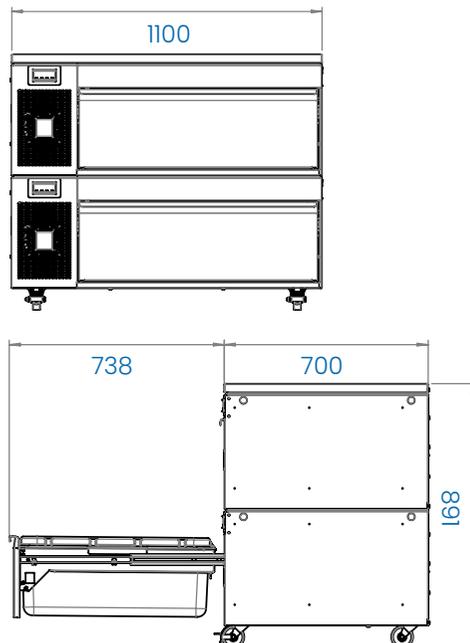
Plan View

Prep station (VCS2)
With open drawer



Elevation

Under counter prep station (VCS2)
Standard castors (C)
Cover top (T)
VCS2/CT



Tops



Double Drawer Module



Base

