



## 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

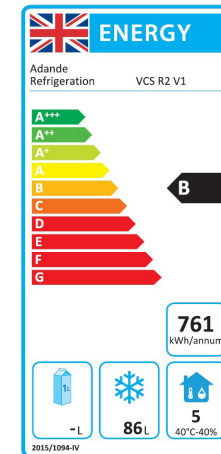
**Mains Lead** (included)  
2 Metre Coiled Lead

## 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





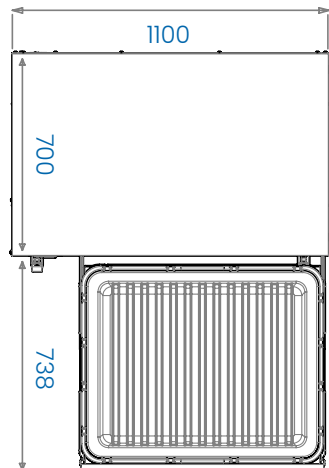
## Options

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

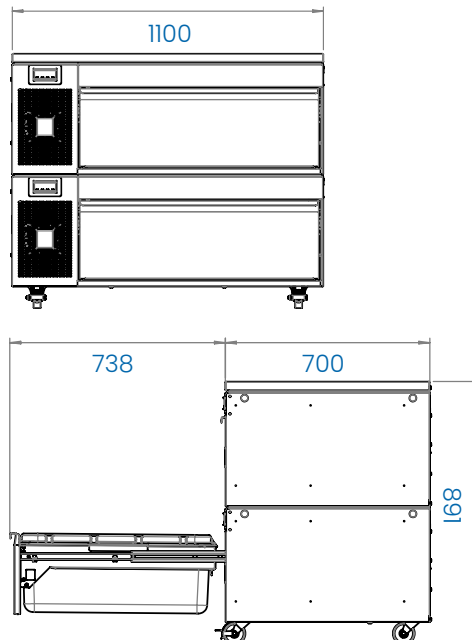
## Plan View

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

