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

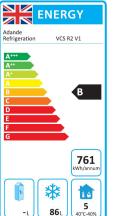
Gastronorm (GN) Pans 4 x 1/1 GN 100 mm Deep or equivalent (per Drawer)

Maximum Weight 40 kg of Food (per Drawer)

Volume 86 Litres (per Drawer)

Hydrocarbon R600a Refrigerant Adande Refrigeration Standard drawer 'B' Energy Rating in Freezer Mode 'A' Energy Rating in Fridge Mode (Consumption 307 kWh/annum)





86L



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

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

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/нст	891 mm	Vender	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	VCS2/CT	0 kg		0 kg		0 kg		0 kg		0 kg	

168

For full options please see our Drawer Customising and Accessories pages

Plan View

Prep station (VCS2) With open drawer

1100

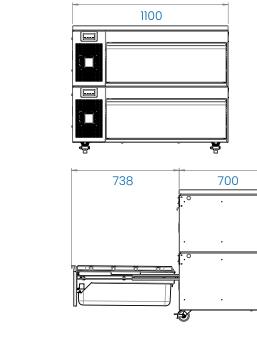
700

10

738

Elevation

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



Tops



