

Prep station

Standard drawers + solid worktop



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)

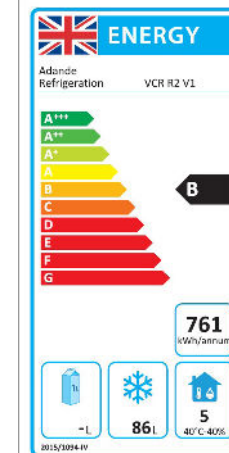
Volume
86 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating
in Freezer Mode

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



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

+15 °C ↔ -22 °C



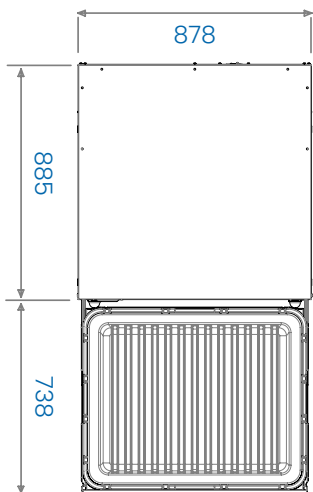
Options

PREP STATION + 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	VCR2/HCW	900 mm	VCR2/CW	879 mm	VCR2/SCW	855 mm	VCR2/RW	845 mm	VCR2/SRW	855 mm	VCR2/LW	845 mm	VCR2/SLW
Load-bearing capacity	143 kg		220 kg		445 kg		246 kg		247 kg		219 kg		219 kg	

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

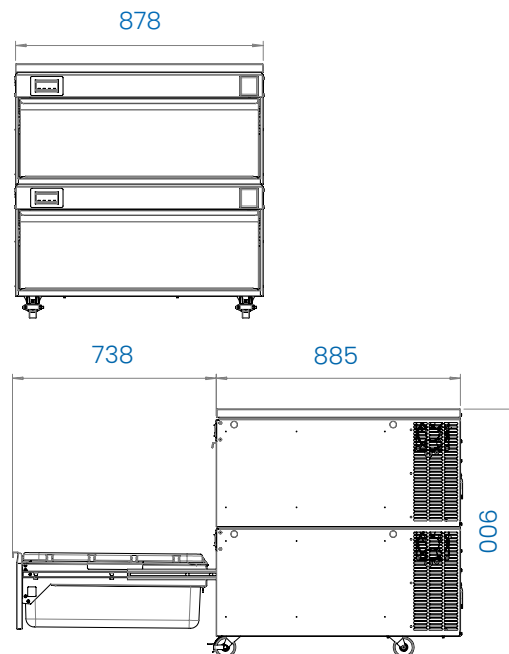
Plan View

Prep station (VCR2)
With open drawer



Elevation

Counter prep station (VCR2)
Standard castors (C)
Solid worktop (W)
VCR2/CW



Tops



Double Drawer Module



Base

