

Counter Prep Station

2 Drawer Matchbox + Solid Worktop



Blast Chill (BC)

A BC option is available in one or both Drawers for added functionality

VCM2/CW

Standard Castors (C)
Solid Worktop (W)

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)

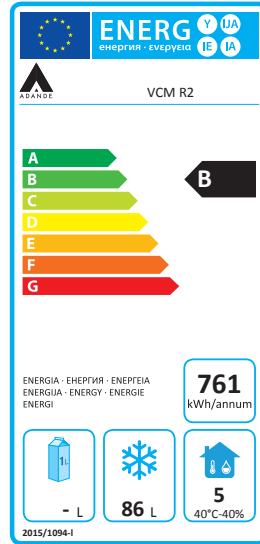
Volume
86 Litres (per Drawer)

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

Hydrocarbon R600a Refrigerant

(also available in HFC R404a)



'B' Energy Rating in Freezer Mode

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

Temperature Flexibility

Foods can be stored at the optimum set point anywhere in the range



Under Counter Prep Station

2 Drawer Matchbox + Cover Top



VCM2/CT

Standard Castors (C)
Cover top (T)

Blast Chill (BC)

A BC option is available in one or both Drawers for added functionality

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

