



## 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)

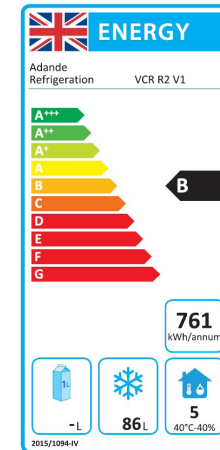
**Volume**  
86 Litres (per Drawer)

### 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





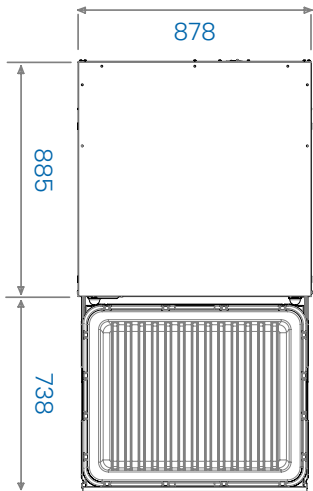
## Options

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

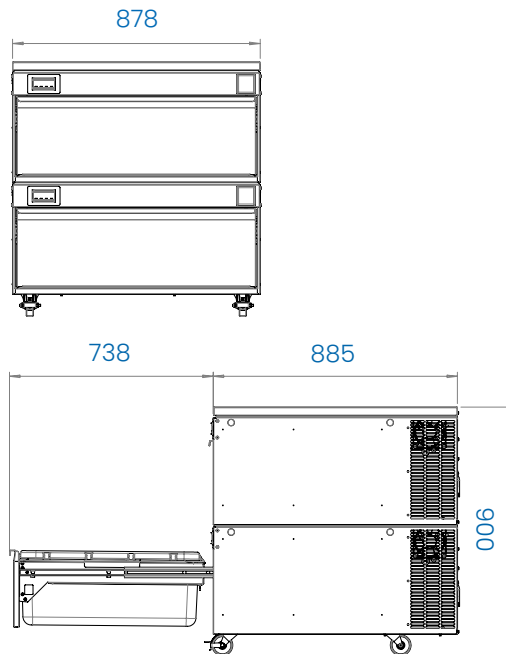
## Plan View

Prep station (VCR2)  
With open drawer



## Elevation

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



## Tops



## Double Drawer Module



## Base

