

Combo under counter

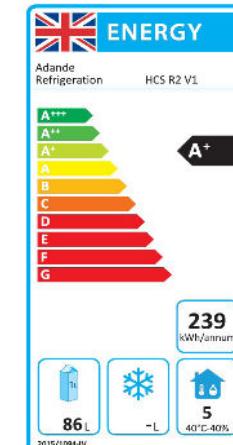
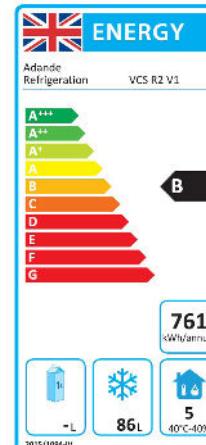
A+ fridge above standard drawer (VAR2)
or standard above A+ fridge drawer (AVR2)



Applications

- Ergonomic storage solution, right at the point of use
- Ideal for meat, deli & dessert prep
- Perfect for garnish and 'mise en place' generally
- Frozen storage by the deep fry station, with worktop mounted Fry Basket Rack as an optional extra

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
❄️ ❄️ ❄️ ❄️ ❄️

A+ Fridge Drawer
'A+' Energy Rating
(consumption 239 kWh/annum)

+15°C ← → 0°C
❄️ ❄️ ❄️ ❄️ ❄️

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

Options

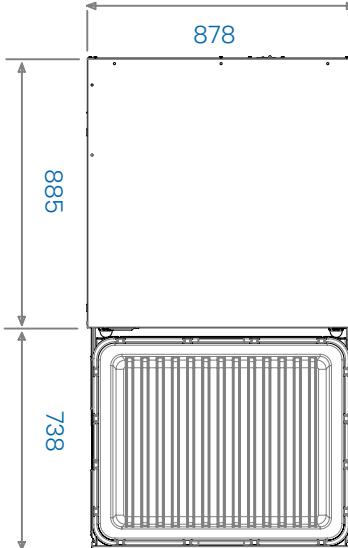
A+ Fridge above standard drawer – code: [AVS2](#) or standard above A+ fridge drawer – code: [VAS2](#)

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	VAR2/HCT AVR2/HCT	891 mm 0 kg	VAR2/CT AVR2/CT	870 mm 0 kg	VAR2/SCT AVR2/SCT	846 mm 0 kg
Load-bearing capacity	0 kg						

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

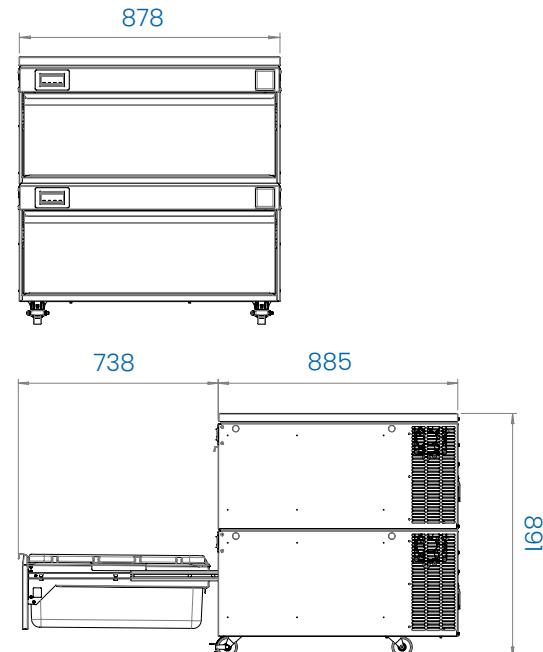
Plan View

Combo prep station ([VAR2 & AVR2](#))
With open drawer



Elevation

Combo under counter prep station ([VAR2 & AVR2](#))
Standard castors (C)
Cover top (T)
[VAR2/CT & AVR2/CT](#)



Tops



Double Drawer Module



Base

