

Prep station

Shallow drawers + solid worktop



Applications

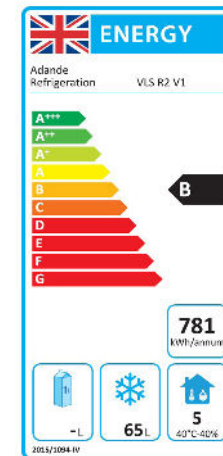
- Bulk storage at the point of use
- Ideal for meat, deli and larder prep
- Suitable for pastry and dessert prep
- Perfect storage for garnish and 'mise en place' generally
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra

Hydrocarbon R600a Refrigerant

Shallow drawer

'B' Energy Rating
in Freezer Mode

'A' Energy Rating
in Fridge Mode
(Consumption 325
kWh/annum)



Storage Capacity

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

Maximum Weight
30 kg of Food (per Drawer)

Volume
65 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



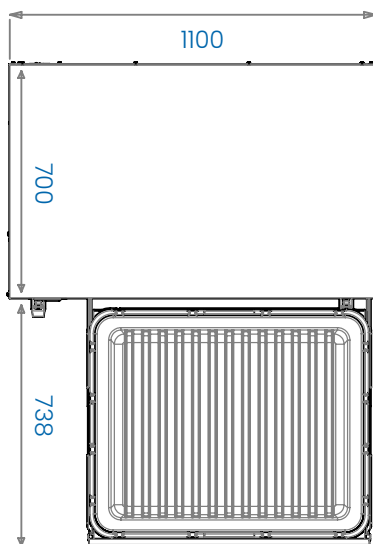
Options

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	855 mm	VLS2/HCW	784 mm	VLS2/CW	763 mm	VLS2/SCW	739 mm	VLS2/RW	729 mm	VLS2/SRW	739 mm	VLS2/LW	729 mm	VLS2/SLW
Load-bearing capacity	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 kg	

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

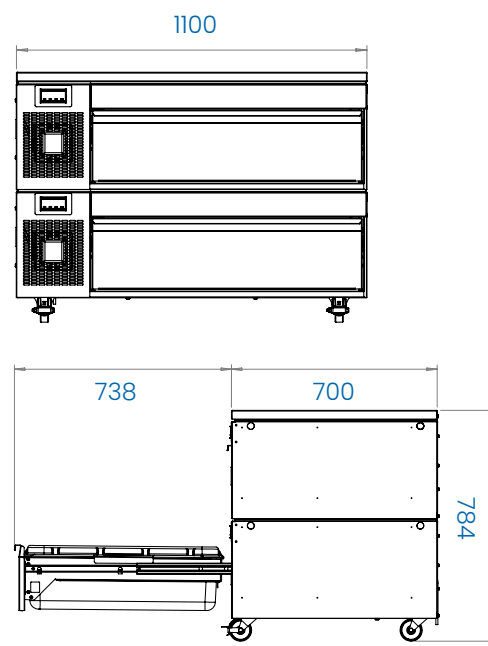
Plan View

Prep station (VLS2)
With open drawer



Elevation

Counter prep station
Shallow drawer (VLS2)
Standard castors (C)
Solid worktop (W)
VLS2/CW



Height shown on standard castors

Tops



Double Drawer Module



Base

