# Combo under counter

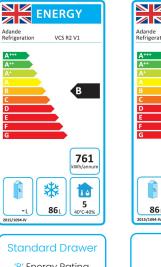
A+ fridge above standard drawer (VAR2) or standard above A+ fridge drawer (AVR2)



# 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



'B' Energy Rating in freezer mode 'A' Energy Rating in fridge mode (Consumption 307 kWh/annum)







A+ Fridge Drawer

'A+' Energy Rating (Consumption 239

kWh/annum)



### Storage Capacity

ADAND

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)

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

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

### COMBO UNDER-COUNTER - REAR ENGINE - VAR2 & AVR2 SERIES



### 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	891 mm	VAR2/CT	870 mm	VAR2/SCT	846 mm	VAR2/RT	836 mm	VAR2/SRT	846 mm	VAR2/LT	836 mm	VAR2/SLT
Load-bearing capacity	0 kg	AVR2/HCT	0 kg	AVR2/CT	0 kg	AVR2/SCT	0 kg	AVR2/RT	0 kg	AVR2/SRT	0 kg	AVR2/LT	0 kg	AVR2/SLT

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For full options please see our Drawer Customising and Accessories pages

## Plan View

### Elevation

Combo prep station (VAR2 & AVR2) With open drawer Combo under counter prep station (VAR2 & AVR2) Standard castors (C) Cover top (T) VAR2/CT & AVR2/CT

