



Prep station – fridge only

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
- Bulk 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)

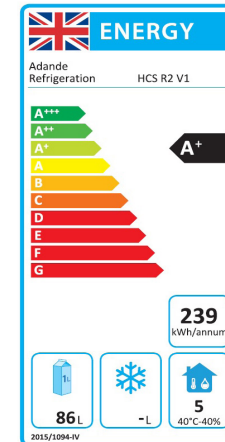
Maximum Weight
40 kg of Food (per Drawer)

Volume
86 Litres (per Drawer)

Hydrocarbon R600a Refrigerant

A+ Fridge
Drawer

'A+' Energy Rating
(Consumption 239 kWh/annum)



Climate Testing

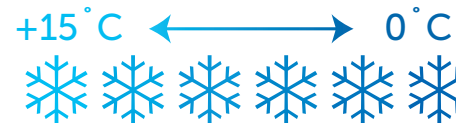
Tested to **Climate Class 4**
(30°C & 55% relative humidity)
for temperature and energy
consumption and to **Climate
Class 5** (40°C & 40% relative
humidity) for temperature

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





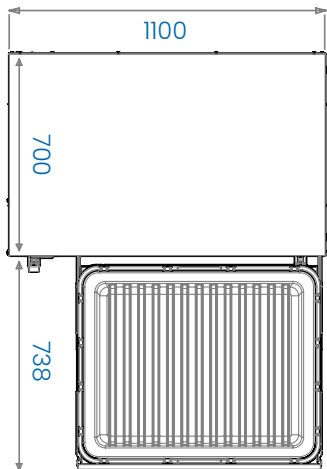
Options

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	HCS2/HCW	900 mm	HCS2/CW	879 mm	HCS2/SCW	855 mm	HCS2/RW	845 mm	HCS2/SRW	855 mm	HCS2/LW	845 mm	HCS2/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

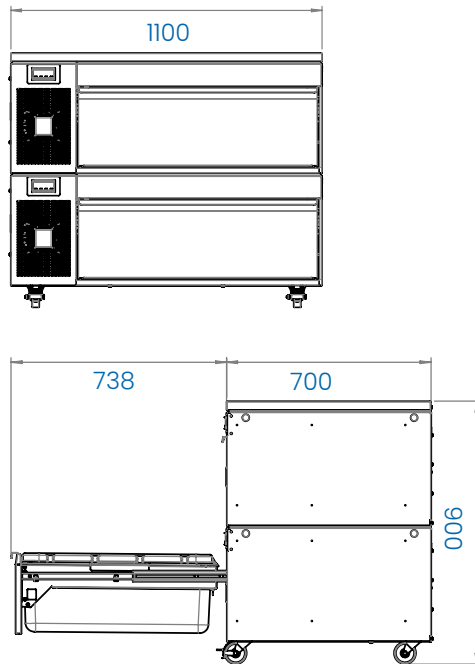
Plan View

Prep station
A+ fridge only (HCS2)
With open drawer



Elevation

Counter prep station
A+ fridge only (HCS2)
Standard castors (C)
Solid worktop (W)
HCS2/CW



Tops



Double Drawer Module



Base

