

### Combo Counter Prep Station

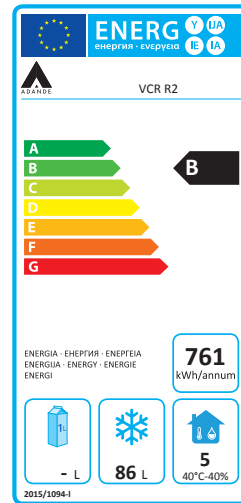
Standard above A+ Fridge Drawer (VAR2)  
A+ Fridge above Standard Drawer (AVR2)



**VAR2/CW** (Pictured)  
Standard Castors (C)  
Solid Worktop (W)  
& **AVR2/CW**

### Hydrocarbon R600a Refrigerant

(also available in HFC R404a) (only available with R600a)



Standard Drawer  
'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)

### Combo Under Counter Prep Station

Standard above A+ Fridge Drawer (VAR2)  
A+ Fridge above Standard Drawer (AVR2)



**AVR2/CT** (Pictured)  
Standard Castors (C)  
Cover Top (T)  
& **VAR2/CT**

**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)

**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 and 'mise en place' generally
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra

**Temperature Flexibility**

Foods can be stored at the optimum set point anywhere in the range

+15°C ← → -22°C  
❄️❄️❄️❄️❄️❄️  
for Standard Drawers and  
+15°C ← → 0°C  
❄️❄️❄️❄️❄️❄️  
for A+ Fridge Drawers

**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

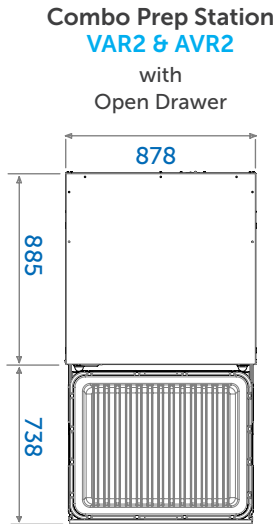
**Electrical**

**Mains Supply**  
230 Vac 50 Hz

**Power Socket** (included)  
Correct 2 or 3 Pin Plug fitted for each country

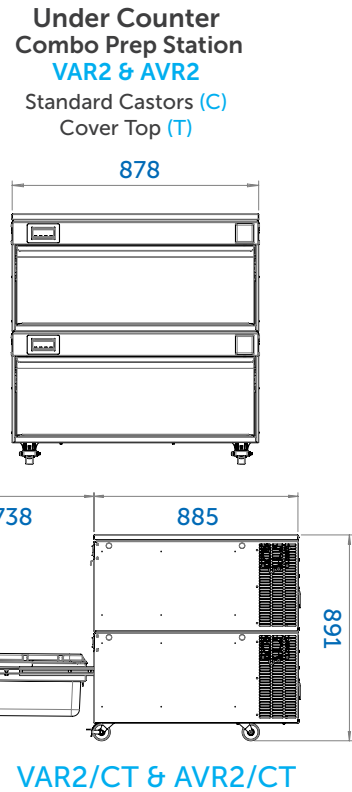
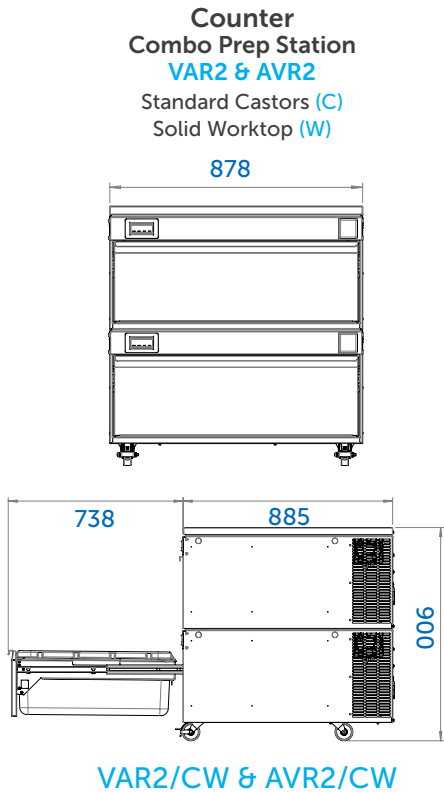
**Mains Lead** (included)  
2 Metre Coiled Lead

Plan View |



**Extended Tops**  
Solid Worktops (W) can be extended up to 200 mm left & right and 150 mm back, to give more preparation space

Elevations |

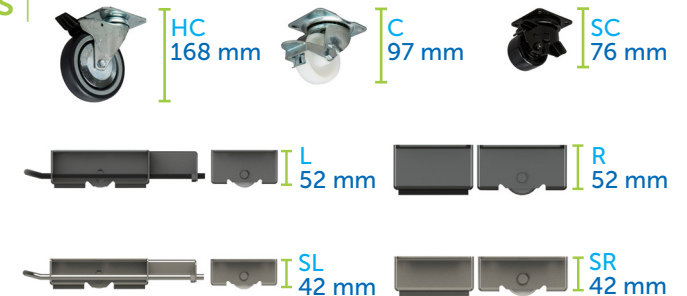


Tops |



Double  
Drawer  
Module

Bases |



OPTIONS - STANDARD ABOVE A+ FRIDGE DRAWER - Code: VAR2 or A+ FRIDGE ABOVE STANDARD DRAWER - Code: AVR2

Counter Prep Station Specifications - Standard Drawer (Temp Range -22°C to +15°C) & A+ Fridge (Temp Range 0°C to +15°C)

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	VAR2/HCW	900 mm	VAR2/CW	879 mm	VAR2/SCW	855 mm	VAR2/RW	845 mm	VAR2/SRW	855 mm	VAR2/LW	845 mm	VAR2/SLW
Load Bearing Capacity	230 kg	AVR2/HCW	300 kg	AVR2/CW	300 kg	AVR2/SCW	225 kg	AVR2/RW	225 kg	AVR2/SRW	225 kg	AVR2/LW	225 kg	AVR2/SLW

Under Counter Prep Station Specs - Standard Drawer (Temp Range -22°C to +15°C) & A+ Fridge (Temp Range 0°C to +15°C)

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