

## Counter Prep Station - Fridge Only Standard Drawers + Solid Worktop



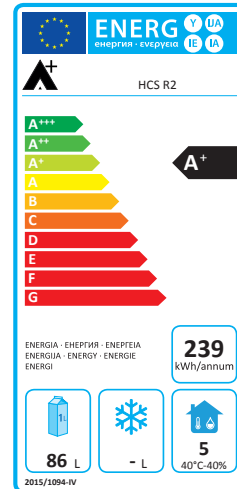
**HCS2/CW**  
Standard Castors (C)  
Solid Worktop (W)

## Under Counter Prep Station - Fridge Only Standard Drawers + Cover Top



**HCS2/CT**  
Standard Castors (C)  
Cover top (T)

Hydrocarbon  
R600a Refrigerant



A+ Fridge Drawer

A+ Energy Rating  
(Consumption 239 kWh/annum)

### 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
- Bulk 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



### 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

