

Combo Counter Prep Station

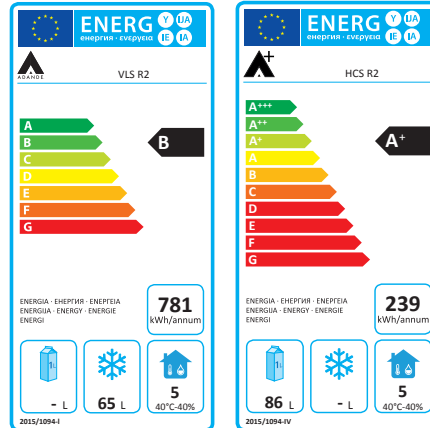
Shallow above A+ Fridge Drawer (SAS2)
A+ Fridge above Shallow Drawer (ASS2)



SAS2/CW (Pictured)
Standard Castors (C)
Solid Worktop (W)
& **ASS2/CW**

Hydrocarbon R600a Refrigerant

Shallow Drawer Fridge Only Drawer



Shallow Drawer 'B' Energy Rating in Freezer Mode

A+ Fridge Drawer

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

A+ Energy Rating (Consumption 239 kWh/annum)

(Also available in HFC R404a)

(Hydrocarbon R600a only)

Combo Under Counter Prep Station

Shallow above A+ Fridge Drawer (SAS2)
A+ Fridge above Shallow Drawer (ASS2)

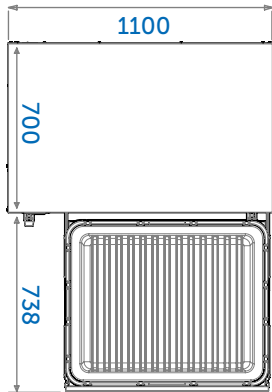


ASS2/CT (Pictured)
Standard Castors (C)
Cover Top (T)
& **SAS2/CT**

Storage Capacity		Applications	Temperature Flexibility	Climate Testing	Electrical
Standard Drawer Gastronorm Pans 4 x 1/1 GN pans 100 mm Deep or equivalent Maximum Weight 40 kg of Food Volume 86 Litres	Shallow Drawer Gastronorm Pans 4 x 1/1 GN pans 75 mm Deep or equivalent Maximum Weight 30 kg of Food Volume 65 Litres	<ul style="list-style-type: none"> 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 optional extra 	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	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

Plan View |

Combo Prep Station
SAS2 & ASS2
with
Open Drawer

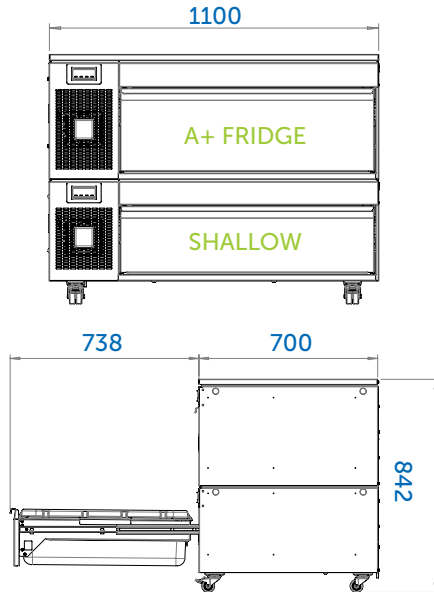


Extended Tops

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

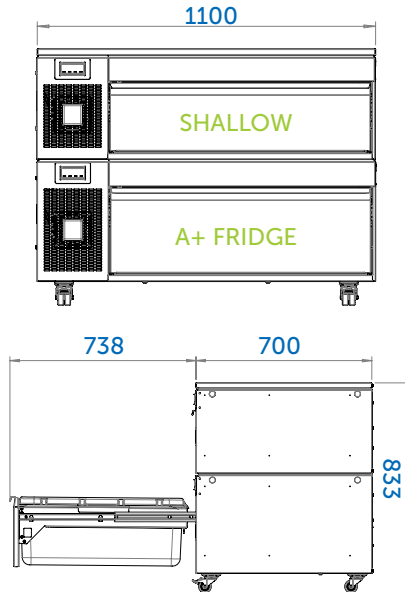
Elevations |

Counter
Combo Prep Station
ASS2 (Illustrated) & SAS2
Standard Castors (C)
Solid Worktop (W)



ASS2/CW & SAS2/CW

Under Counter
Combo Prep Station
SAS2 (Illustrated) & ASS2
Standard Castors (C)
Cover Top (T)



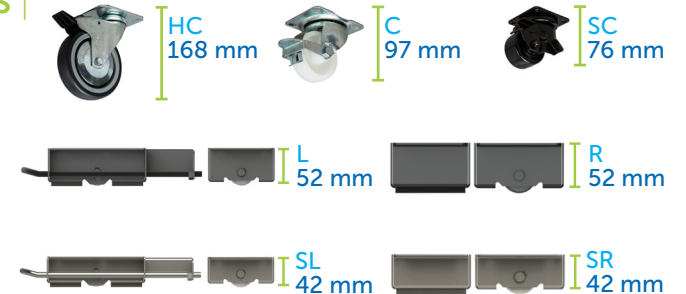
SAS2/CT & ASS2/CT

Tops |



Double
Drawer
Module

Bases |



OPTIONS - SHALLOW ABOVE A+ FRIDGE DRAWER - Code: SAS2 or A+ FRIDGE ABOVE SHALLOW DRAWER - Code: ASS2

Counter Prep Station Specifications - Shallow 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	913 mm	SAS2/HCW	842 mm	SAS2/CW	821 mm	SAS2/SCW	797 mm	SAS2/RW	787 mm	SAS2/SRW	797 mm	SAS2/LW	787 mm	SAS2/SLW
Load Bearing Capacity	230 kg	ASS2/HCW	300 kg	ASS2/CW	300 kg	ASS2/SCW	225 kg	ASS2/RW	225 kg	ASS2/SRW	225 kg	ASS2/LW	225 kg	ASS2/SLW

Under Counter Prep Station Specifications - Shallow 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	904 mm	SAS2/HCT	833 mm	SAS2/CT	812 mm	SAS2/SCT	788 mm	SAS2/RT	778 mm	SAS2/SRT	788 mm	SAS2/LT	778 mm	SAS2/SLT
Load Bearing Capacity	0 kg	ASS2/HCT	0 kg	ASS2/CT	0 kg	ASS2/SCT	0 kg	ASS2/RT	0 kg	ASS2/SRT	0 kg	ASS2/LT	0 kg	ASS2/SLT