

| UK Product Catalogue 2020



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A little bit about us

Founded in 1984 by design engineers George Young and Ian Wood, Adande became known as an engineering consultancy for industrial ventilation, refrigeration and air conditioning for the oil and gas industry.

Offshore Chef's working on large vessels and oil rigs asked the team to come up with a fridge-freezer where you could frequently open its doors and yet still provide a constant environment. With shift workers needing to be fed at differing times, day and night, and the kitchens running around the clock, this was a constant issue for the energy companies and their contractors. So, George and Ian starting with a 'blank sheet' of paper began work on a new design that would essentially 'hold the cold'.

Soon after, the Adande Refrigerated drawer was born. A modular unit that indeed does not lose its temperature, like competitor brands, but that also sports precise temperature, in that an operator can specify to 0.1°C, from -22°C to +15°C, the required environment. This means that the temperature stability an Adande offers, enables food, irrespective of whether chilled or frozen, to be held at optimum freshness.

Now a globally patented design, it has proven itself with caterers in all market segments and been recognised as a unique and ground-breaking product for the industry. Thanks to its innovative hold the cold format and the team's commitment to food quality, as well as energy and waste reduction, Adande was pleased to win FCSIs Worldwide 2010 Award for 'Manufacturer of the Year'.

Since then Adande has expanded its range and grown its brand internationally with a dedicated facility in Texas, USA. With innovation at the very heart of the company, in 2015 Adande went onto create Aircell®

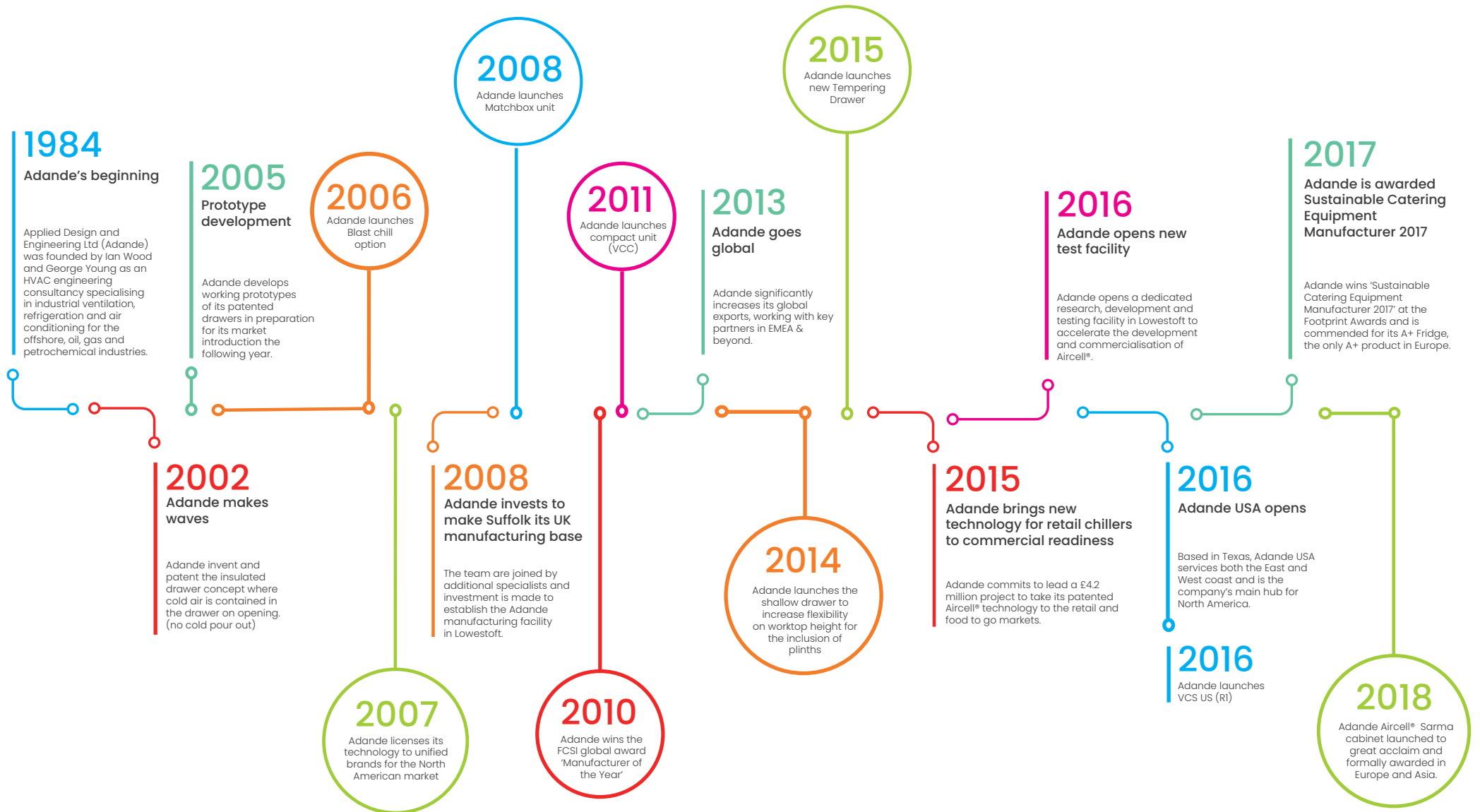
Aircell® is the latest technology for retail *Grab & Go* chillers which eliminate 'cold aisle syndrome', saving over 30% of energy usage. Another example of Adande's innovative approach to design, the cabinets not only retain product quality they also enable easy food access. It was this that ensured the first Sarma Aircell® cabinets were introduced to great acclaim, in 2018.

2020 and beyond..

Adande is committed to its vision of continuing to be trusted globally as a leader in refrigeration, introducing new technology and innovative design that meet real customer needs in food storage, display and service. Alongside this, Adande aims to always be a Chef's refrigeration brand of choice given the quality product a culinary artiste can deliver when ingredients are stored at a temperature that is both stable and precise.



Our journey





Our products

Adande's modular units have a very simple and patented design, difference – insulated drawers. This unique feature enables them to perform better than any other design in practically any location, in any kitchen. Proven and reliable, they excel in the most demanding environments and are trusted by discerning chefs and operators in all sectors.

In addition to providing the most stable holding temperature and humidity, which reduces losses due to food waste, the design ensures that minimal cold air is lost, keeping running costs low. Adande's unrivalled seal warranties increase the savings further.

Whether freestanding, under-counter, used as an equipment stand, or built into a range with several different sizes and formats, Adande's units can be used and trusted in every kitchen section.

An increasing number of leading restaurants and hotels rely exclusively on Adande's patented refrigeration in their kitchens. Precise, temperature control at incremental settings from fridge (+15°C) to freezer (-22°C) set Adande units apart. Fish held at precisely 1.0°C without the need for ice stays fresher for longer, and is easier to filet. Fresh meat stored in an Adande set at exactly 0.1°C suffers less from dehydration or drip loss. Ice creams and sorbets held at -13°C stay at the ideal serving temperature without any ice crystals forming. Fries spit less when cooked, take up less oil and are cooked to a consistent standard when they have been stored in an Adande. Seafood, pasta, pastries, salad and garnishes are amongst the many other different food types that are better kept in a such a stable and precisely controlled environment.

If you care about food you should choose and use Adande throughout your kitchen.

The Range

VCS	Side engine drawer units	9
VCR	Rear engine drawer units	21
VCM	Pass through units	29
VLS	Shallow drawer units	35
VCC	Compact deep one drawer unit	45
HCS	Side engine fridge only units	49
HCR	Rear engine fridge only units	59
Combo	Two drawer units, combining variable temperature standard and shallow depth drawers with fridge only standard depth drawers in both side and rear engine configurations.	67
Additional	Add-ons and accessories for your Adande	79



VCS Side engine drawer units**Under Counter**

Non load bearing under counter units

10-11**Prep Counter**

Solid worktop, Ideal for food prep

12**Chef Base**

Fitted with either solid or heat shield tops for hot or cool cooklines

13-14**Cassette**

Units to be built into workstations

15-16**Saladette**

Saladette worktop

17-18**Bulk Storage**

Three-drawer bulk storage unit

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Applications

- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.
- Unique patented Low Velocity Cooling keeps food fresher for longer.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	96 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	565 mm	VCSI/HCT	494 mm	VCSI/CT	473 mm	VCSI/SCT	449 mm	VCSI/RT	439 mm	VCSI/SRT	590-900 mm	VCSI/FFT	590-900 mm	VCSI/MFT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	155 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	VCS2/HCT	891 mm	VCS2/CT	870 mm	VCS2/SCT	846 mm	VCS2/RT	836 mm	VCS2/SRT	846 mm	VCS2/LT	836 mm	VCS2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	163 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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	VCS2/HCW	900 mm	VCS2/CW	879 mm	VCS2/SCW	855 mm	VCS2/RW	845 mm	VCS2/SRW	855 mm	VCS2/LW	845 mm	VCS2/SLW
Load Bearing Capacity	57 kg		134 kg		359 kg		225 kg		225 kg		225 kg		225 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	104 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	574 mm	VCSI/HCHS	503 mm	VCSI/CHS	482 mm	VCSI/SCHS	458 mm	VCSI/RHS	448 mm	VCSI/SRHS	590-900 mm	VCSI/FFHS	590-900 mm	VCSI/MFW
Load Bearing Capacity	156 kg		233 kg		458 kg		285 kg		285 kg		235 kg		235 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	104 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)	
Finished Height	616 mm	VCSI/HCHS	545 mm	VCSI/CHS	524 mm	VCSI/SCHS	501 mm	VCSI/RHS	491 mm	VCSI/SRHS	590-900 mm	VCSI/FFHS
Load Bearing Capacity	147 kg		224 kg		449 kg		285 kg		285 kg		235 kg	



Applications

- Brings refrigeration to the heart of the cookline.
- Bulk storage right 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.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	82 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	428 mm	VCSI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	419 mm	VCSI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Brings refrigeration to the heart of the cookline.
- Bulk storage right 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.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	141 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	824 mm	VCS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	815 mm	VCS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Bulk storage right at the point of use.
- Final presentation of plates on the Pass.
- Pizza preparation.
- Sushi storage and preparation.
- Salad and garnish storage.

Specs

Unit Dimensions	excl. Saladette: W1100 x D740 mm
S2 Saladette Dimensions	W945 x D389 x H230 mm
Capacity	4 x 1/1 GN pans D100mm (40kg food)
S2 Saladette Capacity	5 x 1/3 size GN pans D150 mm
Temperature mode	0°C to +15°C
Unit weight	135 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

S2 SALADETTE	Fixed (FF) or Mobile (MF) Frame Base		(Depth Options are FOC)	S2 SALADETTE - PLATING UP SPACE OPTIONS					
Finished Height with Solid Worktop (W)	500 - 900 mm	VCS2/FF/S2 VCS1/MF/S2	Finished Height with Solid Worktop (W)	740mm	Code: S2	800 mm	Code: S2-800	850 mm	Code: S2-850
S2 Saladette Capacity	5 x 1/3 GN Pans		S2 Saladette Capacity	350 mm		410 mm		460 mm	



Applications

- Bulk storage right at the point of use.
- Final presentation of plates on the Pass.
- Pizza preparation.
- Sushi storage and preparation.
- Salad and garnish storage.

Specs

Unit Dimensions	excl. Saladette: W1100 x D740 mm
S2 Saladette Dimensions	W945 x D389 x H230 mm
Capacity	8 x 1/1 GN pans D100mm (80kg food)
S2 Saladette Capacity	5 x 1/3 GN Pans D150mm
Temperature mode	0°C to +15°C
Unit weight	183 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

S2 SALADETTE	Standard Castor Base (C)		(Depth Options are FOC)	S2 SALADETTE - PLATING UP SPACE OPTIONS					
Finished Height with Solid Worktop (W)	900 mm	VCS2/CW/S2	Finished Height with Solid Worktop (W)	740mm	Code: S2	800 mm	Code: S2-800	850 mm	Code: S2-850
S2 Saladette Capacity	5 x 1/3 GN Pans		S2 Saladette Capacity	350 mm		410 mm		460 mm	



Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

Specs

Unit Dimensions	W1100 x D700
Capacity	12 x 1/1 GN pans D100mm (120kg food)
Temperature mode	-22°C to +15°C
Unit weight	220 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard Castor Base (C)	
Finished Height	1288 mm	VCS3/CT
Load Bearing Capacity	0 kg	

STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard Castor Base (C)	
Finished Height	1297 mm	VCS3/CW
Load Bearing Capacity	35 kg	



VCR Rear engine drawer units

Under Counter

Non load bearing under counter units

22-23

Prep Counter

Solid worktop, Ideal for food prep

24

Chef Base

Fitted with either solid or heat shield tops for hot or cool cooklines

25-26

Bulk Storage

Three-drawer bulk storage unit

27



Applications

- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.
- Unique patented Low Velocity Cooling keeps food fresher for longer.

Specs

Unit Dimensions	W878 x D885
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	90 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

UNDER COUNTER + COVER TOP (T)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	565 mm	VCRI/HCT	494 mm	VCRI/CT	473 mm	VCRI/SCT	449 mm	VCRI/RT	439 mm	VCRI/SRT	590-900 mm	VCRI/FFT	590-900 mm	VCRI/MFT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra.

Specs

Unit Dimensions	W878 x D885
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	148 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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)	
	962 mm	VCR2/HCT	891 mm	VCR2/CT	870 mm	VCR2/SCT	846 mm	VCR2/RT	836 mm	VCR2/SRT	846 mm	VCR2/LT	836 mm	VCR2/SLT
Finished Height	962 mm	VCR2/HCT	891 mm	VCR2/CT	870 mm	VCR2/SCT	846 mm	VCR2/RT	836 mm	VCR2/SRT	846 mm	VCR2/LT	836 mm	VCR2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra.

Specs

Unit Dimensions	W878 x D885
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	156 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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	VCR2/HCW	900 mm	VCR2/CW	879 mm	VCR2/SCW	855 mm	VCR2/RW	845 mm	VCR2/SRW	855 mm	VCR2/LW	845 mm	VCR2/SLW
Load Bearing Capacity	57 kg		134 kg		359 kg		225 kg		225 kg		225 kg		225 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W878 x D885
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	98 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	574 mm	VCRI/HCW	503 mm	VCRI/CW	482 mm	VCRI/SCW	458 mm	VCRI/RW	448 mm	VCRI/SRW	590-900 mm	VCRI/FFW	590-900 mm	VCRI/MFW
Load Bearing Capacity	156 kg		233 kg		458 kg		285 kg		285 kg		235 kg		235 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W878 x D885
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	103 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)	
Finished Height	616 mm	VCRI/HCHS	545 mm	VCRI/CHS	524 mm	VCRI/SCHS	501 mm	VCRI/RHS	491 mm	VCRI/SRHS	590-900 mm	VCRI/FFHS
Load Bearing Capacity	147 kg		224 kg		449 kg		285 kg		285 kg		235 kg	



Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

Specs

Unit Dimensions	W878 x D885
Capacity	12 x 1/1 GN pans D100mm (120kg food)
Temperature mode	-22°C to +15°C
Unit weight	213 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard Castor Base (C)	
Finished Height	1288 mm	VCR3/CT
Load Bearing Capacity	0 kg	

STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard Castor Base (C)	
Finished Height	1297 mm	VCR3/CW
Load Bearing Capacity	35 kg	



VCM pass through unit

Under Counter

Non load bearing under counter units

30

Prep Counter

Solid worktop, Ideal for food prep

31

Cassette

Units to be built into workstations

32-33



Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox Drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit Dimensions	W1120 x D710
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	164 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

MATCHBOX + 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	VCM2/HCT	891 mm	VCM2/CT	870 mm	VCM2/SCT	846 mm	VCM2/RT	836 mm	VCM2/SRT	846 mm	VCM2/LT	836 mm	VCM2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox Drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit Dimensions	W1120 x D710
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	164 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

MATCHBOX + 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	VCM2/HCW	900 mm	VCM2/CW	879 mm	VCM2/SCW	855 mm	VCM2/RW	845 mm	VCM2/SRW	855 mm	VCM2/LW	845 mm	VCM2/SLW
Load Bearing Capacity	57 kg		134 kg		359 kg		225 kg		225 kg		225 kg		225 kg	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox Drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit Dimensions	W1120 x D710
Capacity	4 x 1/1 GN pans D100mm (40kg food)
Temperature mode	-22°C to +15°C
Unit weight	87 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

MATCHBOX + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	428 mm	VCM1/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

MATCHBOX + COVER TOP (T)	Flat Base (FB)	
Finished Height	419 mm	VCM1/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox Drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit Dimensions	W1120 x D710
Capacity	8 x 1/1 GN pans D100mm (80kg food)
Temperature mode	-22°C to +15°C
Unit weight	150 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

MATCHBOX + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	824 mm	VCM2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

MATCHBOX + COVER TOP (T)	Flat Base (FB)	
Finished Height	815 mm	VCM2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



VLS Shallow drawer units

Under Counter

Non load bearing under counter units

36-37

Prep Counter

Solid worktop, Ideal for food prep

38

Chef Base

Fitted with either solid or heat shield tops for hot or cool cooklines

39-40

Cassette

Units to be built into workstations

41-42

Bulk Storage

Three-drawer bulk storage unit

43



Applications

- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.
- Unique patented Low Velocity Cooling keeps food fresher for longer.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D75mm (30kg food)
Temperature mode	-22°C to +15°C
Unit weight	92 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

UNDER COUNTER + COVER TOP (T)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	507 mm	VLSI/HCT	436 mm	VLSI/CT	415 mm	VLSI/SCT	391 mm	VLSI/RT	381 mm	VLSI/SRT	540-900 mm	VLSI/FFT	540-900 mm	VLSI/MFT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans D75mm (60kg food)
Temperature mode	-22°C to +15°C
Unit weight	147 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	846 mm	VLS2/HCT	775 mm	VLS2/CT	754 mm	VLS2/SCT	730 mm	VLS2/RT	720 mm	VLS2/SRT	730 mm	VLS2/LT	720 mm	VLS2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.
- Frozen storage next to deep fry station, with worktop mounted Fry Basket Rack as an optional extra.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans D75mm (60kg food)
Temperature mode	-22°C to +15°C
Unit weight	155 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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	855 mm	VLS2/HCW	784 mm	VLS2/CW	763 mm	VLS2/SCW	739 mm	VLS2/RW	729 mm	VLS2/SRW	739 mm	VLS2/LW	729 mm	VLS2/SLW
Load Bearing Capacity	85 kg		162 kg		387 kg		225 kg		225 kg		225 kg		225 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D75mm (30kg food)
Temperature mode	-22°C to +15°C
Unit weight	100kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	516 mm	VLS1/HCW	445 mm	VLS1/CW	424 mm	VLS1/SCW	400 mm	VLS1/RW	390 mm	VLS1/SRW	540-900 mm	VLS1/FFW	540-900 mm	VLS1/MFW
Load Bearing Capacity	170 kg		247 kg		472 kg		285 kg		285 kg		235 kg		235 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D75mm (30kg food)
Temperature mode	-22°C to +15°C
Unit weight	109 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Fixed Frame Base (FF)	
Finished Height	558 mm	VLSI/HCHS	487 mm	VLSI/CHS	466 mm	VLSI/SCHS	442 mm	VLSI/RHS	540-900 mm	VLSI/FFHS
Load Bearing Capacity	161 kg		238 kg		300 kg		285 kg		235 kg	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox Drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans D75mm (30kg food)
Temperature mode	-22°C to +15°C
Unit weight	78 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	369 mm	VLSI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

SHALLOW DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	360 mm	VLSI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox Drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans D75mm (60kg food)
Temperature mode	-22°C to +15°C
Unit weight	133 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	708 mm	VLS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

SHALLOW DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	699 mm	VLS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

Specs

Unit Dimensions	W1100 x D700
Capacity	812x 1/1 GN pans D75mm (90kg food)
Temperature mode	-22°C to +15°C
Unit weight	222 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

SHALLOW DEPTH DRAWER UNITS + COVER TOP (T)	Standard Castor Base (C)	
Finished Height	1114 mm	VLS3/CT
Load Bearing Capacity	0 kg	

SHALLOW DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard Castor Base (C)	
Finished Height	1123 mm	VLS3/CW
Load Bearing Capacity	77 kg	



FRONT

DO NOT OVERFILL

VCC Compact drawer unit

Compact Unit

Compact rear engine single deep drawer

46-47



Applications

- Bulk storage right at the point of use.
- Ideal shape & size for mobile catering.
- Frozen food storage by the deep fryer.
- Suitable for fresh or frozen meats next to a griddle or charbroiler.
- Ideal for storing ice creams & sorbets at the optimum holding temp for quick service.
- Deep drawer allows upright bottle storage.

Specs

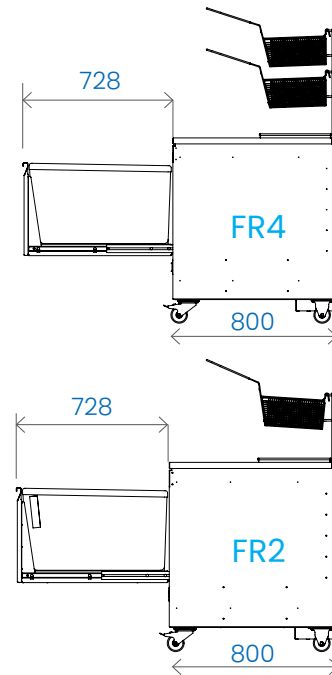
Unit Dimensions	W450 x D800
Capacity	2 GN Pans, 1 x D200 mm & D100 mm (30 kg)
Temperature mode	-22°C to +15°C
Unit weight	97 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

DEEP DRAWER COMPACT + COVER TOP (T)	Double Castor Base (DC)	
Finished Height	845 mm	VCC1/DCT
Load Bearing Capacity	0 kg	

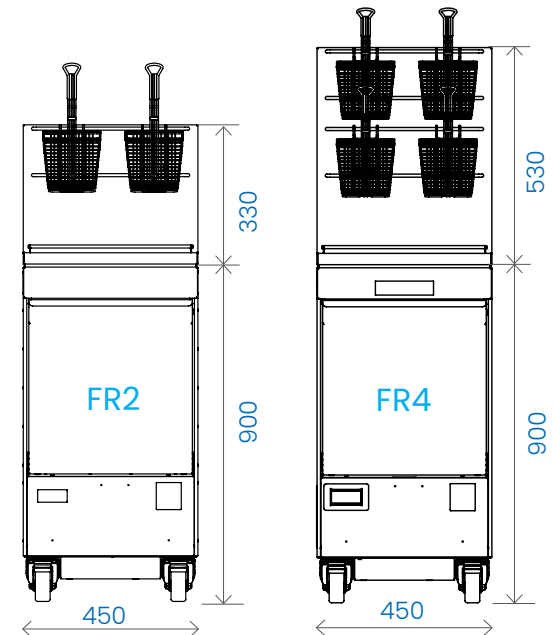
DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High Castor Base (HC)		General Castor Base (GC)	
Finished Height	948 mm	VCC1/HCW	900 mm	VCC1/GCW
Load Bearing Capacity	190 kg		342 kg	



Side Elevation



Front Elevation



VCCI/GCW – Fryer Station Worktop Options

- Fry Basket Rack Worktop with 2 Hangers
- Fry Basket Rack Worktop with 4 Hangers



HCS Fridge only side engine drawer unit

Under Counter

Non load bearing under counter units

50-51

Prep Counter

Solid worktop, Ideal for food prep

52

Chef Base

Fitted with either solid or heat shield tops for hot or cool cooklines

53-54

Cassette

Units to be built into workstations

55-56

Bulk Storage

Three drawer bulk storage unit

57



Applications

- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.
- Unique patented Low Velocity Cooling keeps food fresher for longer.



Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	96 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

UNDER COUNTER + COVER TOP (T)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	565 mm	HCSI/HCT	494 mm	HCSI/CT	473 mm	HCSI/SCT	449 mm	HCSI/RT	439 mm	HCSI/SRT	590-900 mm	HCSI/FFT	590-900 mm	HCSI/MFT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	155 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	HCS2/HCT	891 mm	HCS2/CT	870 mm	HCS2/SCT	846 mm	HCS2/RT	836 mm	HCS2/SRT	846 mm	HCS2/LT	836 mm	HCS2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	163 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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)	
	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
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	57 kg		134 kg		359 kg		225 kg		225 kg		225 kg		225 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	104 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
	Finished Height	HCSI/HCW	503 mm	HCSI/CW	482 mm	HCSI/SCW	458 mm	HCSI/RW	448 mm	HCSI/SRW	590-900 mm	HCSI/FFW	590-900 mm	HCSI/MFW
Load Bearing Capacity	156 kg		233 kg		458 kg		285 kg		285 kg		235 kg		235 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	113 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

PREP STATION + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)	
Finished Height	616 mm	HCSI/HCHS	545 mm	HCSI/CHS	524 mm	HCSI/SCHS	501 mm	HCSI/RHS	491 mm	HCSI/SRHS	590-900 mm	HCSI/FFHS
Load Bearing Capacity	147 kg		224 kg		449 kg		285 kg		285 kg		235 kg	



Applications

- Brings refrigeration to the heart of the cookline.
- Bulk storage right 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.

Unit Dimensions	W1100 x D700
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	82 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	428 mm	HCSI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	419 mm	HCSI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Brings refrigeration to the heart of the cookline.
- Bulk storage right 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.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	141 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	824 mm	HCS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	815 mm	HCS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

Unit Dimensions	W1100 x D700
Capacity	12 x 1/1 GN pans 100 mm (120 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	222 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard Castor Base (C)	
Finished Height	1288 mm	HCS3/CT
Load Bearing Capacity	0 kg	

STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard Castor Base (C)	
Finished Height	1297 mm	HCS3/CW
Load Bearing Capacity	35 kg	



HCR

HCR Fridge only rear engine drawer unit

Under Counter

Non load bearing under counter units

60-61

Prep Counter

Solid worktop, Ideal for food prep

62

Chef Base

Fitted with either solid or heat shield tops for hot or cool cooklines

63-64

Bulk Storage

Three-drawer bulk storage unit

65



Applications

- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.
- Unique patented Low Velocity Cooling keeps food fresher for longer.

Specs

Unit Dimensions	W878 x D885
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	90 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

UNDER COUNTER + COVER TOP (T)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	565 mm	HCRI/HCT	494 mm	HCRI/CT	473 mm	HCRI/SCT	449 mm	HCRI/RT	439 mm	HCRI/SRT	590-900 mm	HCRI/FFT	590-900 mm	HCRI/MFT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.

Specs

Unit Dimensions	W878 x D885
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	148 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	HCR2/HCT	891 mm	HCR2/CT	870 mm	HCR2/SCT	846 mm	HCR2/RT	836 mm	HCR2/SRT	846 mm	HCR2/LT	836 mm	HCR2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.

Specs

Unit Dimensions	W878 x D885
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	156 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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	HCR2/HCW	900 mm	HCR2/CW	879 mm	HCR2/SCW	855 mm	HCR2/RW	845 mm	HCR2/SRW	855 mm	HCR2/LW	845 mm	HCR2/SLW
Load Bearing Capacity	57 kg		134 kg		359 kg		225 kg		225 kg		225 kg		225 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W878 x D885
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	103 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + SOLID WORKTOP (W)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)		Mobile Frame Base (MF)	
Finished Height	574 mm	HCRI/HCW	503 mm	HCRI/CW	482 mm	HCRI/SCW	458 mm	HCRI/RW	448 mm	HCRI/SRW	590-900 mm	HCRI/FFW	590-900 mm	HCRI/MFW
Load Bearing Capacity	156 kg		233 kg		458 kg		285 kg		285 kg		235 kg		235 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop.
- Ideal for meat and fish at the optimum storage temperature for each.

Specs

Unit Dimensions	W878 x D885
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	103 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

CHEF BASE + HEAT SHIELD (HS)	High Castor Base (HC)		Standard Castor Base (C)		Small Castor Base (SC)		Rollers & Feet Base (R)		Small Rollers & Feet Base (SR)		Fixed Frame Base (FF)	
Finished Height	616 mm	HCRI/HCHS	545 mm	HCRI/CHS	524 mm	HCRI/SCHS	501 mm	HCRI/RHS	491 mm	HCRI/SRHS	590-900 mm	HCRI/FFHS
Load Bearing Capacity	147 kg		224 kg		449 kg		285 kg		285 kg		235 kg	



Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

Specs

Unit Dimensions	W878 x D885
Capacity	12 x 1/1 GN pans 100 mm (120 kg of food)
Temperature mode	-0°C to +15°C
Unit weight	213 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard Castor Base (C)	
Finished Height	1288 mm	HCR3/CT
Load Bearing Capacity	0 kg	

STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard Castor Base (C)	
Finished Height	1297 mm	HCR3/CW
Load Bearing Capacity	35 kg	



Combo

Combo Two drawer units, combining variable temperature standard and shallow depth drawers with fridge only temperature standard depth drawers in both side and rear engine configurations.

Under Counter

Non load bearing under counter units

68-71

Prep Counter

Solid worktop, Ideal for food prep

72-75

Cassette

Units to be built into workstations

76-78



Shallow above Standard Drawer (SVS2)
or Standard above Shallow Drawer (VSS2)



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	Standard - 4 x 1/1 GN pans 100mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75mm (30kg of food)
Temperature mode	-22°C to +15°C
Unit weight	151 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	SVS2/HCT VSS2/HCT	833 mm	SVS2/CT VSS2/CT	812 mm	SVS2/SCT VSS2/SCT	788 mm	SVS2/RT VSS2/RT	778 mm	SVS2/SRT VSS2/SRT	788 mm	SVS2/LT VSS2/LT	778 mm	SVS2/SLT VSS2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



Standard above A+ Fridge Drawer (VAS2)
or A+ Fridge above Standard Drawer (AVS2)



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans 100mm (80 kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	155 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	VAS2/HCT AVS2/HCT	891 mm	VAS2/CT AVS2/CT	870 mm	VAS2/SCT AVS2/SCT	846 mm	VAS2/RT AVS2/RT	836 mm	VAS2/SRT AVS2/SRT	846 mm	VAS2/LT AVS2/LT	836 mm	VAS2/SLT AVS2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	Standard - 4 x 1/1 GN pans 100mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75mm (30kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	151 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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 ASS2/HCT	833 mm	SAS2/CT ASS2/CT	812 mm	SAS2/SCT ASS2/SCT	788 mm	SAS2/RT ASS2/RT	778 mm	SAS2/SRT ASS2/SRT	788 mm	SAS2/LT ASS2/LT	778 mm	SAS2/SLT ASS2/SLT
Load Bearing Capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



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.

Specs

Unit Dimensions	W878 x D885
Capacity	8 x 1/1 GN pans 100mm (80 kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	148 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	Load Bearing Capacity	Finished Height	Load Bearing Capacity	Finished Height	Load Bearing Capacity	Finished Height	Load Bearing Capacity	Finished Height	Load Bearing Capacity	Finished Height	Load Bearing Capacity	Finished Height	Load Bearing Capacity
	962 mm	0 kg	891 mm	0 kg	870 mm	0 kg	846 mm	0 kg	836 mm	0 kg	846 mm	0 kg	836 mm	0 kg
	VAR2/HCT AVR2/HCT		VAR2/CT AVR2/CT		VAR2/SCT AVR2/SCT		VAR2/RT AVR2/RT		VAR2/SRT AVR2/SRT		VAR2/LT AVR2/LT		VAR2/SLT AVR2/SLT	



Shallow above Standard Drawer (SVS2)
or Standard above Shallow Drawer (VSS2)



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	Standard - 4 x 1/1 GN pans 100mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75mm (30kg of food)
Temperature mode	-22°C to +15°C
Unit weight	159 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

PREP STATION + SOLID WOKTOP (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	VSS2/HCW SVS2/HCW	842 mm	VSS2/CW SVS2/CW	821 mm	VSS2/SCW SVS2/SCW	797 mm	VSS2/RW SVS2/RW	787 mm	VSS2/SRW SVS2/SRW	797 mm	VSS2/LW SVS2/LW	787 mm	VSS2/SLW SVS2/SLW
Load Bearing Capacity	71 kg		148 kg		373 kg		225 kg		225 kg		225 kg		225 kg	



Standard above A+ Fridge Drawer (VAS2)
or A+ Fridge above Standard Drawer (AVS2)



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans 100mm (80 kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	159 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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	VAS2/HCW AVS2/HCW	900 mm	VAS2/CW AVS2/CW	879 mm	VAS2/SCW AVS2/SCW	855 mm	VAS2/RW AVS2/RW	845 mm	VAS2/SRW AVS2/SRW	855 mm	VAS2/LW AVS2/LW	845 mm	VAS2/SLW AVS2/SLW
Load Bearing Capacity	57 kg		134 kg		359 kg		225 kg		225 kg		225 kg		225 kg	



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



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	Standard - 4 x 1/1 GN pans 100mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75mm (30kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	142 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

PREP STATION + SOLID WOKTOP (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 ASS2/HCW	842 mm	SAS2/CW ASS2/CW	821 mm	SAS2/SCW ASS2/SCW	797 mm	SAS2/RW ASS2/RW	787 mm	SAS2/SRW ASS2/SRW	797 mm	SAS2/LW ASS2/LW	787 mm	SAS2/SLW ASS2/SLW
Load Bearing Capacity	71 kg		148 kg		373 kg		225 kg		225 kg		225 kg		225 kg	



Standard above A+ Fridge Drawer (VAR2)
or A+ Fridge above Standard 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.

Specs

Unit Dimensions	W878 x D885
Capacity	8 x 1/1 GN pans 100mm (80 kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	156 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

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	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	57 kg	AVR2/HCW	134 kg	AVR2/CW	369 kg	AVR2/SCW	225 kg	AVR2/RW	225 kg	AVR2/SRW	225 kg	AVR2/LW	225 kg	AVR2/SLW



Shallow above Standard Drawer (SVS2)
or Standard above Shallow Drawer (VSS2)



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	Standard – 4 x 1/1 GN pans 100mm (40 kg of food) Shallow – 4 x 1/1 GN pans 75mm (30kg of food)
Temperature mode	-22°C to +15°C
Unit weight	137 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	766 mm	VSS2/FBW & SVS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	757 mm	VSS2/FBT & SVS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



A+ Fridge above Standard Drawer (AVS2)
or Standard above A+ Fridge Drawer (VAS2)



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	8 x 1/1 GN pans 100mm (80 kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	141 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	824 mm	AVS2/FBW & VAS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	815 mm	AVS2/FBT & VAS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



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



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.

Specs

Unit Dimensions	W1100 x D700
Capacity	Standard - 4 x 1/1 GN pans 100mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75mm (30kg of food)
Temperature mode	Standard drawer: -22°C to +15°C A+ Fridge Drawer: 0°C to +15°C
Unit weight	137 kg
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

COMBO 2 DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	766 mm	SAS2/FBW & ASS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

COMBO 2 DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	757 mm	SAS2/FBT & ASS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

Additional

Add-ons and accessories for your Adande

Blast chill

80

Combi stands

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Drawer customising options

82-83

Drawer management & accessories

84-85



Blast Chill Controller

A Refrigeration Industry First

When specified at time of order, Adande Side Engine (VCS) and Matchbox (VCM) units can be built with Blast Chilling (BC) added to their fridge to freezer functionality.

Applications

- Small batch Blast Chill requirements.
- Ideal for the Cook-Chill system of food preparation.
- All types of food can be chilled using Adande Blast Chill technology.
- Ergonomic 4 in 1 unit - freezer, fridge, blast chiller and prep station.

Specs

Capacity	Adnade Drawers fitted with Blast Chill functionality will rapid chill up to 7 kg of food from 70°C to 3°C in 90 minutes
Electrical	230 v 50Hz, UK 3 pin plug & 2m coiled lead
Energy Usage	0.15 kWh/Kg per standard temperature cycle

Blast Chill Cycle Options

- Cycle 1 - 90 Minute Soft Chill
- Cycle 2 - 90 Minute Hard Chill
- Cycle 3 - 120 Minute Soft Chill
- Cycle 4 - 120 Minute Hard Chill

At the end of each cycle, the food is automatically held at 3°C



Combi Stand - Side engine (CS)



- Suitable for Combi Ovens up to 6 Grid with max loading of 300 kg.
- CS & CR Stands do not include the Combi Oven feet fixings.
- Combi Stand platform heights are adjustable between.
- 875-900 mm, creating a void space of 566 up to 591 mm.
- high - enough to fit a wide range of Adande Drawer units.
- Adande Combi Stands are made from 304 Grade Stainless.
- Steel with adjustable aluminium bullet feet.
- Pull Out Shelf on telescopic runners is fitted to all CS & CR stands.
- L shaped Stainless Steel Runners are fitted at 60 mm pitch to store 1/1 size Gastronorm Pans under the Combi Oven.

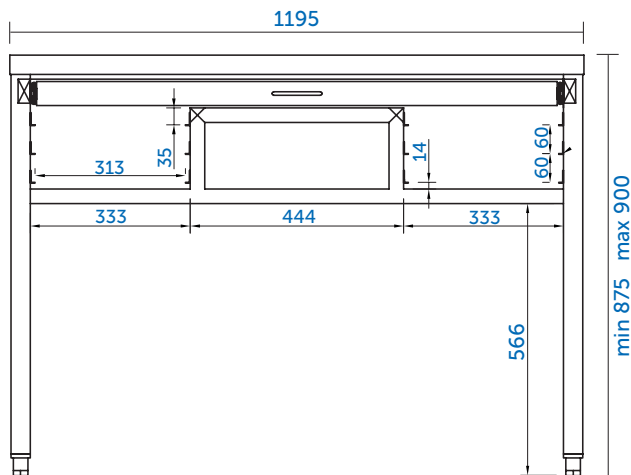
Combi Stand - Rear engine (CR)



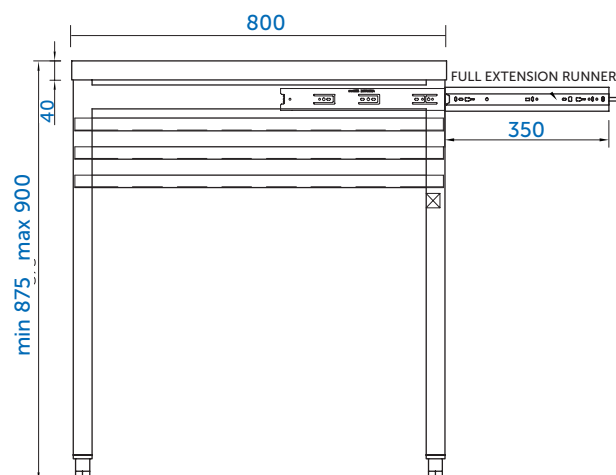
Unit Code	Side Engine			
	VCSI	VLSI	VCMI	HCSI
CS	yes	yes	-	yes

Unit Code	Rear Engine		
	VCCI	VCRI	HCRI
CR	-	yes	yes

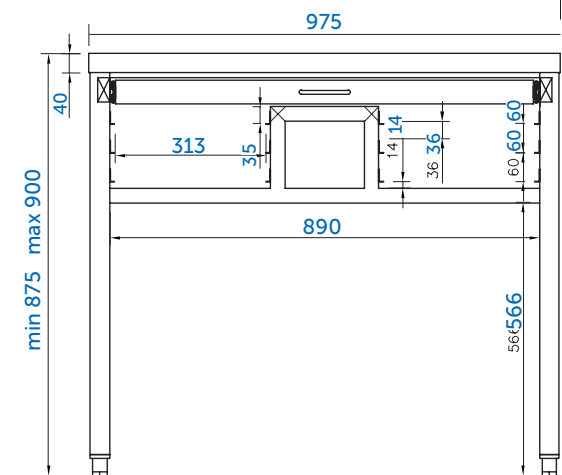
Front Elevation
Combi Stand (CS)



Side Elevation
Both Models (CS & CR)



Front Elevation
Combi Stand (CR)





Fryer Station Worktops

Drawer units with Solid Worktops and integral Fry Basket Racks are designed to provide an ergonomic deep fry station, allowing Baskets to be quickly loaded with Chilled or Frozen products prior to immersion in a nearby deep fat fryer.

Fryer Station Worktops with 4 Hangers (FR4) are available for all types of Adande unit except the VCM Matchbox Drawer. The 2 Hanger Fryer Station Worktops (FR2) is only available for the Compact (VCC) Drawer unit.

Drip Trays, are provided for all units with Fryer Station Worktops, and are removable for ease of cleaning.

Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
FR2	-	-	-	-	yes	-	-
FR4	yes	yes	-	yes	yes	yes	yes

Locking Rollers

For Under Counter 2 Drawer units fitted with Back Rollers & Front Feet (Code: R) or Small Rollers & Feet (Code: SR) fitting Locking Rollers makes those units easier to move, when access is required for maintenance or hygiene purposes.

Pulling out the bar of both Locking Rollers raises the unit off the floor, and with the weight on all 4 rollers (the two back rollers are always on the floor) moving the unit forward and back is much easier.



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
L	yes	yes	yes	yes	-	yes	yes
SL	yes	yes	yes	yes	-	yes	yes

Levelling Feet

Levelling Feet (LC) for uneven or sloping floors can be fitted to Adande units on Standard Castors.

Levelling Feet allow up to 10 mm height adjustment.



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
LC	yes	yes	yes	yes	-	yes	yes



Extended Worktops

To create larger work surfaces or provide additional space on which to mount kitchen equipment, Adande worktops can be extended up to 200 mm to the left and right, and to a maximum of 150 mm at the back of the unit - as shown in the adjacent illustration.

Extended Solid Worktops (EW) or Extended Heat Shield Tops (EHS) can be fitted to all VCS, VCR, HCS, HCR & VLS Drawer units.

Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
EW	yes	yes	yes	yes	-	yes	yes
EHS	yes	yes	-	yes	-	yes	yes



Gantry Options

Single (M2) or double (G1) shelf gantries can be fitted to solid worktops to create more storage area on a prep counter

Single shelf gantries can also be fitted onto extended worktops (right hand extension - M3, left hand extension M5)

Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
M2	yes	yes	-	yes	-	-	-
M3	yes	yes	-	yes	-	-	-
M5	yes	yes	-	yes	-	-	-
G1	yes	yes	-	yes	-	yes	yes

Worktop Upstands

50 mm high stainless steel Upstands (US) can be fixed to the back of all Adande worktops and heat shield tops, other than Matchbox (VCM) unit worktops.

Longer (50 mm high) Upstands (EUS) can be fitted to any unit (except VCM Matchbox) with Extended Heat Shield or Solid Worktops.



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
US	yes	yes	-	yes	yes	yes	yes
EUS	yes	yes	-	yes	-	yes	yes

Grab Handles

To make it easier and safer to move Adande units, a pair of Grab Handles (H1) can be welded to any solid (W) or heat shield (HS) worktop.

Requests for Grab Handles should be confirmed at time of order.



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
H1	yes	yes	-	yes	-	yes	yes



RG or RL

GN Pan Racks

Gastronorm (GN) Pan Racks help chefs arrange and store ingredients to suit operational and menu requirements.

One GN Pan Rack occupies half the drawer area - adequate for most organisational needs - leaving space in the other side of the drawer to store additional items.

Gastronorm Pans are not included with orders for GN Pan Racks, but on request, stainless steel, polycarbonate or polypropylene GN Pans can be supplied - Price on Application.

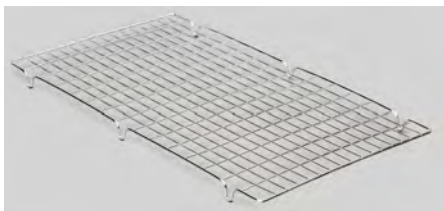
Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories Code	RG	RL	RG	RG	-	RG	RG

Blast Chill Wire Rack

Each Wire Rack covers half the drawer area, and two are provided FOC with every Blast Chill unit. For best results, space the food out evenly.

To rapid chill the maximum 5-7 kg of food, use both Wire Racks.

Additional Blast Chill Wire Racks can be ordered separately, at a later date, if required.



B3

Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories Code	B3	-	B3	-	-	-	-

Pacojet® Beaker Rack

Ingredients stored in Pacojet® Beakers should be held at -20°C.

Pacojet® Beaker Racks hold up to 12 Beakers, covering 60% of the area of the Insulated Container. Two racks (side by side) provide storage for up to 20 Beakers - as in the right hand photo.

Pacojet® Beaker Racks fit both Standard and Shallow Depth Drawers.



PB



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories Code	PB	PB	PB	-	-	PB	-



Gastronorm Pan Storage

Adande Drawers cater for all sizes of GN Pan. When storing different foods in smaller GN Pans we recommend holding back-up stock of each food type in the same size GN pan, stacked one on top of the other, as illustrated in the main photo above. Alternatively, use deeper GN Pans (200 mm max depth) fitted side by side, as in the smaller photo.

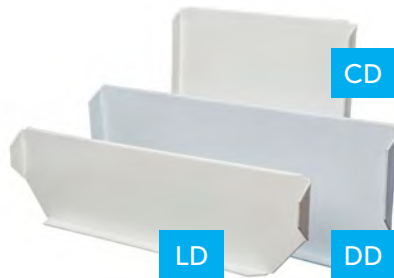
Adande Drawers hold a deceptively large volume of product because, unlike conventional cabinets, air gaps are not needed between the items. As a result there is no food waste due to 'hot spots' in Adande Drawers.

Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories Code	Stainless Steel, Polycarbonate or Polypropylene GN Pans available - Price on Application						

Drawer Dividers

Drawer Dividers slot into the grooves in the plastic insulated drawer container. Dividers can be moved easily to compartmentalise the drawer for more efficient use.

Drawer Dividers can be supplied with new drawer units or ordered separately at a later date.



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories Code	DD	LD	DD	DD	CD	DD	DD

Drawer Container

White Plastic Insulated Food Containers, to suit every size of Adande Drawer, are available, on request.

Adande Drawer Containers are designed to accommodate a variety of GN Pan sizes. For more information please refer to the GN Pan Storage note on this page.



Unit Code	Side Engine				Rear Engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories Code	DD	LD	DD	DD	DC	DD	DD



PERFORMANCE & TECHNICAL DATA

Performance Data – for 2 & 3 Drawer units multiply the data in the table (below) by the number of Drawers in the stack

VCS, VCR & VCM DRAWER (86 Litres Storage Volume)		Energy Usage kWhr/24hrs (Note 1)		Max Heat Output	Heat Output Watts/24 hrs		Running Current (Amps)		Starting Current	Energy Label	
Refrigerant Type	Max Power Usage (W)	Chiller	Freezer	Watts	Chiller	Freezer	Chiller	Freezer	Amps	Chiller	Freezer
Hydrocarbon R600a	293	0.84	2.09	586	35	87	1.2	0.7	14	A	B

HCS, HCR DRAWER (86 Litres Storage Volume)		Energy Usage kWhr/24hrs (Note 1)		Max Heat Output	Heat Output Watts/24 hrs		Running Current (Amps)		Starting Current	Energy Label	
Refrigerant Type	Max Power Usage (W)	Chiller	Freezer	Watts	Chiller	Freezer	Chiller	Freezer	Amps	Chiller	Freezer
Hydrocarbon R600a	157	0.65	n/a	314	27	n/a	0.6	n/a	7	A+	n/a

VLS DRAWER (65 Litres Storage Volume)		Energy Usage kWhr/24hrs (Note 1)		Max Heat Output	Heat Output Watts/24 hrs		Running Current (Amps)		Starting Current	Energy Label	
Refrigerant Type	Max Power Usage (W)	Chiller	Freezer	Watts	Chiller	Freezer	Chiller	Freezer	Amps	Chiller	Freezer
Hydrocarbon R600a	300	0.89	2.14	600	37	89	1.2	0.7	14	A	B

VCC DRAWER (69 Litres Storage Volume)		Energy Usage kWhr/24hrs (Note 1)		Max Heat Output	Heat Output Watts/24 hrs		Running Current (Amps)		Starting Current	Energy Label	
Refrigerant Type	Max Power Usage (W)	Chiller	Freezer	Watts	Chiller	Freezer	Chiller	Freezer	Amps	Chiller	Freezer
Hydrocarbon R600a	240	1.15	2.61	480	48	109	1.2	0.8	14	A	B

VCS & VCM DRAWER with BLAST CHILL		Energy Consumption			Max Heat Output	Heat Output Watts/24 hrs		Running Current Amps			Starting Current
		kWhr/24hrs (Note 1)		kWh/kg/cycle		Chiller	Freezer	Chiller	Freezer	Blast Chill	
Refrigerant Type	Max Power Usage (W)	Chiller	Freezer	Blast Chill	Watts	Chiller	Freezer	Chiller	Freezer	Blast Chill	Amps
R290	501	1.52	3.73	0.15	1002	63	155	3	2.8	2.8	12

Note 1 - Energy Consumption for all Adande Drawer units have been tested at Climate Class (30°C, 55% rH) following the EN 16825:2016 standard. VCS, VCR, VCM, HCS & HCR Drawers are Heavy Duty units capable of maintaining product temperatures at Climate Class 5



Technical Data

Parameter	Technical Data	Drawer Unit Codes
Temperature Flexibility	-22 to +15°C	VCS VCR VCM VLS VCC
	0 to +15°C	HCS HCR
Ambient Temperature	+15 to 40°C	VCS VCR VCM VLS VCC HCS HCR
	+15 to 30°C	VCC
Defrost	Automatic Electric	All Drawer Units
Mains	230 V 50 Hz	All Drawer Units
Supply Cord	3 pin to IEC socket	All Drawer Units
Casing Material	Foodservice grade Stainless Steel	All Drawer Units
Insulated Container Material	ABS Plastic, Zero ODP PU foam	All Drawer Units
Insulated Drawer Container - Maximum Loading	40 kg	VCS VCR VCM HCS HCR
	30 kg	VCC VLS



“Always deliver more than is expected”

Larry Page - co founder of Google

What makes Adande different?

When Adande developed their patented 'hold the cold' technology, it was the first significant innovation in refrigeration for over 70 years. Adande are not the same as other drawer units; they're not the same as door operated ones either.

You can't compare a Combi with a Standard Oven, neither can you compare an Adande® with any traditionally made unit, and here's why...

Drawer Runner



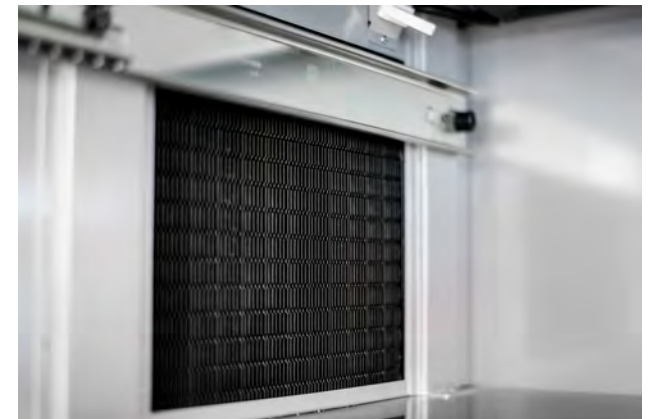
- Hygienic because food cannot come into contact with the runners as these are external to the insulated container.
- Do not ice up allowing flexible operation as BOTH fridge & freezer.
- Runners are incredibly strong and robust, having been tested to 200,000 openings.

Drawer Seal



- Adande magnetic heated seals are hidden and out of harm's way, reducing wear and tear and protecting them from accidental damage.
- Easy to clean.
- Guaranteed for 2 years.

Condensers



- Housed internally affording protection.
- Cleaning is less frequent and much easier because fats and cooking oils present in kitchens do not reach the condenser.
- Low chance of condenser blocking reduces incidence of compressor failure.
- No filter required

“ Incremental control of temperature and optimum humidity mean that we can store ingredients at perfect conditions over extended periods for reduced waste. The ability to switch between chiller and freezer modes is a particularly useful function, providing us with greater cold storage versatility. ”

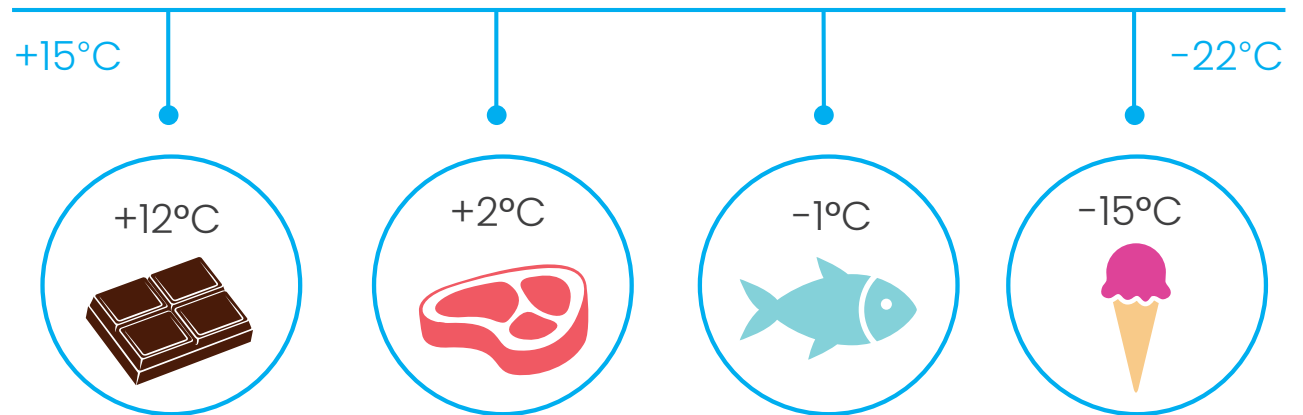
Peter Jin
Executive Chef, Wild Ink

Insulated Drawer



- ONLY the rigid insulated container is cooled within the cabinet & when the drawer is opened it 'holds the cold' within; saving significant energy when compared to traditional refrigeration drawers.
- Large storage capacity with food accessible in full plan view when open.
- Grooves help cold air circulation - no need to leave air gaps between items of food.
- Easy to lift out for deep cleaning.

Temperature Flexibility



- Separate drawers that can be used as fridge or freezer (and changed several times a day to suit the menu/service requirements at the touch of a button from -22°C to +15°C).
- Keeps food fresher and safer for longer This can assist in a considerable reduction of food waste, meeting sustainability objectives and maximising your bottom line.

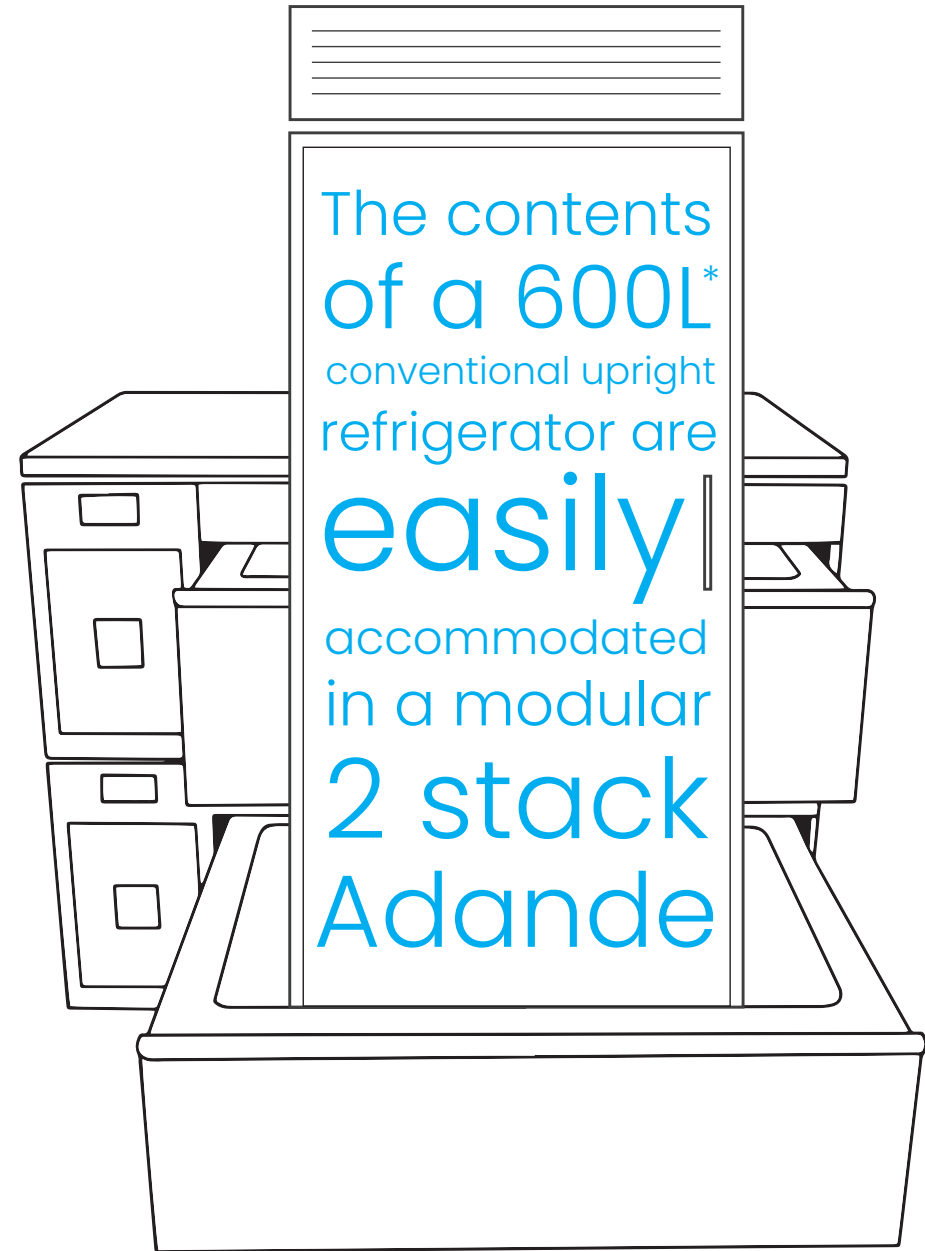
Re-think the upright

With Adande you also get the added bonus of an additional worktop/surface area in your kitchen too!

Adande Provides space saving bulk chilled storage at the point of use in hot and busy kitchens, which maximises the operation with less staff movements having to replenish stock so often, or uncomfortably squatting to forage in the back of a door system restricting walkway access and increasing hazard.

“ Pub kitchens are notoriously tight for work space. The large capacity of the Adande® drawers, relative to their compact footprint, helps us make the best use of the available floor area.”

Chris Knights
Executive Chef, Young's Brewery



* Refers to usable space



Our technology

Our patented 'Hold the Cold' technology functions like no other fridge or freezer in the commercial refrigeration industry.

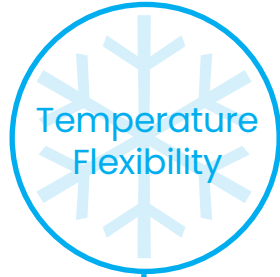
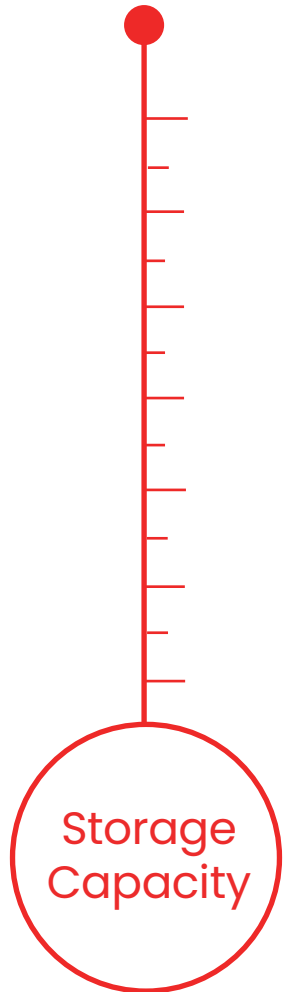
Totally unique to Adande, the insulated drawer inside the unit ensures cold air is retained each time the drawer is opened. Unlike conventionally made refrigeration units, where fans blow cold air around the cabinet, with Adande, cold air gently cascades down onto and around the food in the insulated drawer – we call this 'low velocity cooling'. This design allows chefs to prolong the shelf life of their ingredients and products by preventing food dehydration.

Low velocity cooling ensures the Adande has a stable temperature and exceptional humidity control at all times. During frequent or prolonged drawer openings, the attack from high temperature and ambient air is minimal, providing a cool and benign microclimate for the storage of food.

In the hottest of kitchens, and even when positioned directly under high temperature griddles and charbroilers in the cook line, Adande drawers perform exactly the same. With the insulated drawer open, users will have a perfect bird's eye view of all products and ingredients, providing a speedy service and faster kitchen production.

In case you need another reason...

86 Litres
Standard Depth Drawer
65 Litres
Shallow Drawer



+15°C

-22°C

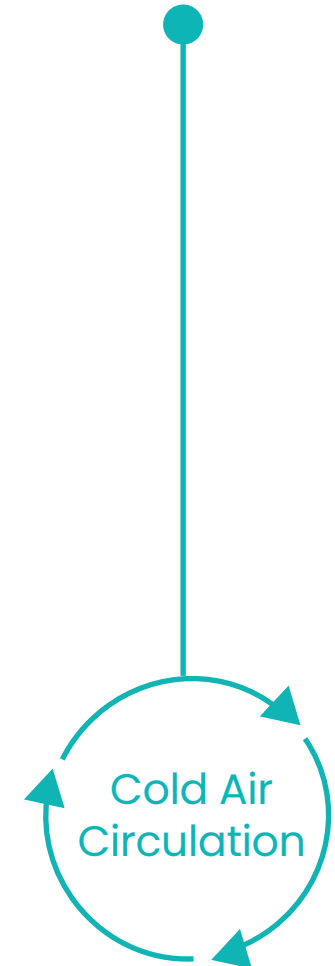
User selects preferred set point, anywhere from -22°C up to +15°C to suit the food. For fast service, ideal Ice Cream setting is -14°C.

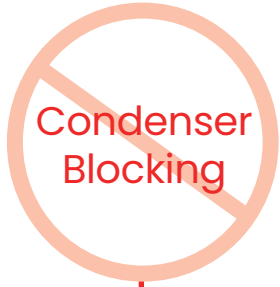
Adandes patented insulated drawer container & horizontal seal technology minimizes the loss of cold air on every drawer opening. Containers are easy to remove for cleaning. Drawer runners are fixed, metal to metal making the units robust. Runners, being external to the food storage container, cannot ice up.



Easy clean seals are fitted under the lid and out of harms way.

Small fans pull the air from the drawer, past the evaporator then drop it gently back down over the food
Low Velocity Cooling.





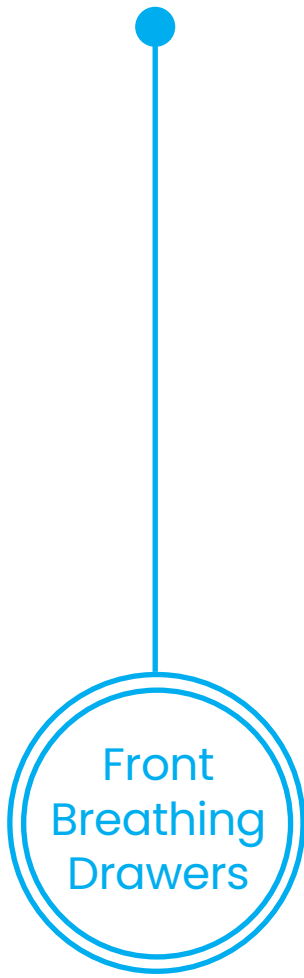
Our front breathing design allows units to be sited up against a wall and/or right next to any equipment, including ovens and deep fat fryers.



Independent trials demonstrate the units with Adande technology outperform conventionally made fridge & freezer cabinets. Adandes low velocity cooling prolongs shelf life by significantly reducing dehydration and freezer burn. Adande Drawers provide unrivalled temperature stability, reducing food waste by at least 70% (in value) compared with traditional refrigeration.



No chance of debris blocking the internal Condenser air intake grill.



Full 2 Year Parts & Labour Warranty (including the seal).



Up to 3 Drawers can be daisy chained together and powered by one 13 amp plug -
Energy use kWhr per year:
Standard Drawer - fridge 307
Standard Drawer - Freezer - 761
A+ Standard drawer fridge - 239.

How to buy

Contact us today

Email your PO to our Adande team, Sales@adande.com or call us on 01502 537135

Contact your local Sales Representative

For the full list please see the Adande website www.adande.com

Equipment Leasing

Adande drawers are now available on a lease plan, costing from as little as £5 a day



AutoQuotes is a web based equipment catalogue and estimating service for the catering industry, see the complete Adande range at www.autoquotes.com



Specifi is a global equipment specification platform connecting dealers, designers & manufacturers. It contains all Adande CAD blocks, now available for download at www.specifiglobal.com

UK Delivery

The Adande customer experience team will advise of delivery cost on receipt of order. Calculations will be based on quantity of units ordered, delivery distance and any additional logistical requirements.

UK Service & Warranty

Adande offers 2 year parts and labour warranty. Our service support line is open 7 days a week, 24 hours a day. call the team on 01502 537135

Training

Adande are happy to offer training on-site, if requested. Please mention this when placing your order.



Come in

We're

OPEN

Why our customers love us!



" I trust the Adande refrigeration system – it has never let me down, and I have 10 drawers set over two kitchens: six in the Michelin star Hrish restaurant, and 4 drawers in Gilpin Spice."

Hrishikesh Desai
Executive Chef, Gilpin

" The Adande units ticked all of the boxes when it came to what we were looking for – compact footprint with good storage volume together with a stable holding temperature throughout our busy service periods; easy to clean and maintain too."

Tim Byrne
Manager, Nando's Queensland



“ Through their energy efficiency the Adande pay for themselves. They make it easier for chefs to cook better food, so we are only limited by our imagination.”

Joshua Goetz

Executive Chef, American Club, Hong Kong



“ With Fish storage no ice is needed to store seafood with Adande drawer units, because the cold air is moving slowly and not blown over the food by fans – seafood keeps perfectly fresh and moist, unlike conventional refrigeration where ice is essential to avoid dehydration.”

Naomi Tashiro

Director, Yoshino

“ The Adande holds the ice cream at its optimum temperature, meaning our valued customers can experience superb quality ice cream every time.”

Toney Minchella

Founder of Toney Minchella





Adande® Refrigeration

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