

| International Product Catalogue 2020



Contents

A little bit about us	4
Our journey	5
Our products	6
The range	7
Performance & technical data	86
What makes Adande different?	88
Rethink the upright	90
Our technology	91
In case you need another reason...	92
How to buy	94
Why our customers love us!	96

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 Chefs working on large vessels and oil rigs asked the team to come up with a fridge-freezer that enabled them to frequently open its doors while still providing a constant environment. With shift workers needing to be fed at different times of the 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. It's a modular unit that indeed does not lose its temperature, as competitor brands do but that also keeps a precise temperature, so that an operator can specify the required environment to within 0.1°C, from -22°C to +14°C. This means that Adande's temperature stability enables food, 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, energy and waste reduction, Adande was pleased to win FCSI's 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®.

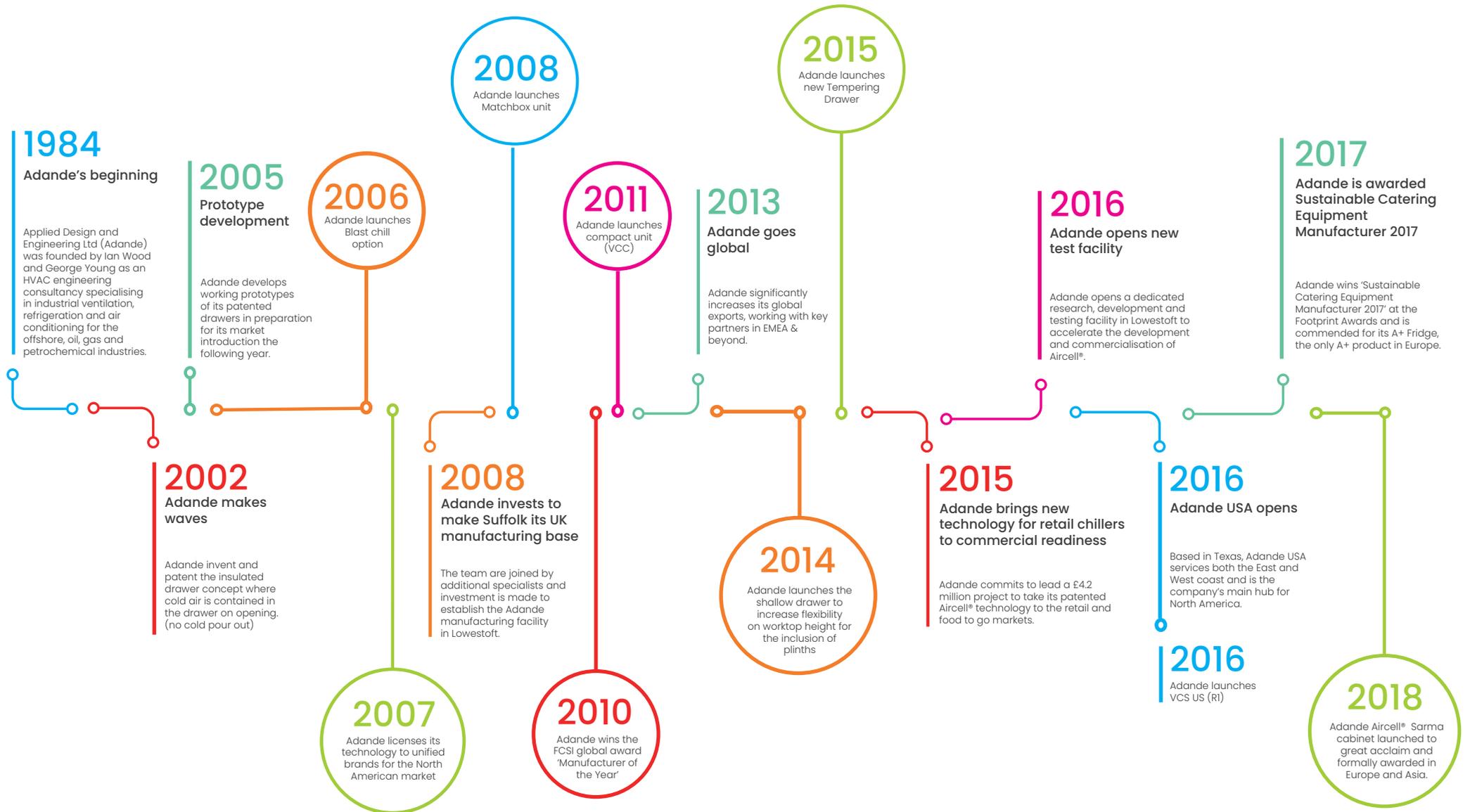
Aircell® is the latest technology for retail 'grab & go' chillers which eliminate 'cold aisle syndrome', saving over 30% of energy usage. Another example of Adande's innovative approach to design, the cabinets not only retain product quality but also enable easy access to the food. It was this that ensured 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 a trusted global leader in refrigeration, introducing new technology and innovative designs 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 drawer 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 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 relied upon 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 fillet. Fresh meat stored in an Adande set at exactly 0.1°C suffers less from dehydration and 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 keep better 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 drawer unit	45
HCS	Fridge-only side-engine drawer units	49
HCR	Fridge-only rear-engine drawer units	59
Combo	Two-drawer units, combining variable temperature, standard and shallow 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
Prep station Solid worktop, ideal for food prep	12
Chef base Fitted with either solid or heat-shield tops for hot or cool cooklines	13
Cassette Units to be built into workstations	15
Saladette Saladette worktop	17
Bulk storage Three-drawer bulk storage unit	19



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 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	96 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	155 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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)		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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	163 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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)	
	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
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	137 kg	VCS2/HCW	214 kg	VCS2/CW	439 kg	VCS2/SCW	240 kg	VCS2/RW	241 kg	VCS2/SRW	213 kg	VCS2/LW	213 kg	VCS2/SLW



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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W1100 x D700 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	104 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	VCS1/HCW	503 mm	VCS1/CW	482 mm	VCS1/SCW	458 mm	VCS1/RW	448 mm	VCS1/SRW	590-900 mm	VCS1/FFW	590-900 mm	VCS1/MFW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		185 kg		305 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W1100 x D700 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	104 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	187 kg		264 kg		489 kg		290 kg		291 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 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	82 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	141 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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.
- Suitable for presentation of plates on the pass.
- Ideal for pizza preparation.
- Ideal for sushi storage and preparation.
- Perfect 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 D100 mm (40 kg 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 or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

S2 SALADETTE		Fixed (FF) or mobile (MF) frame base		S2 SALADETTE – PLATING UP SPACE OPTIONS						
Finished height with solid worktop (W)	500 – 900 mm	VCS2/FF/S2 VCS1/MF/S2		Solid worktop size	740 mm	Code: S2	800 mm	Code: S2-800	850 mm	Code: S2-850
S2 saladette capacity	5 x 1/3 GN Pans		Plating up space in front of saladette	350 mm	410 mm		460 mm			



Applications

- Bulk storage right at the point of use.
- Final presentation of plates on the pass.
- Ideal for pizza preparation.
- Ideal for sushi storage and preparation.
- Perfect for 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 D100 mm (80 kg food)
S2 saladette capacity	5 x 1/3 GN pans D150 mm
Temperature mode	0°C to +15°C
Unit weight	183 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

S2 SALADETTE		Standard castor base (C)		S2 SALADETTE – PLATING UP SPACE OPTIONS						
Finished height with solid worktop (W)	900 mm	VCS2/CW/S2		Solid worktop size	740 mm	Code: S2	800 mm	Code: S2-800	850 mm	Code: S2-850
S2 saladette capacity	5 x 1/3 GN Pans			Plating up space in front of saladette	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 drawers.

Specs

Unit dimensions	W1100 x D700 mm
Capacity	12 x 1/1 GN pans D100 mm (120 kg food)
Temperature mode	-22°C to +15°C
Unit weight	220 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	155 kg	



VCR Rear engine drawer units

Under counter 22

Non-load-bearing under-counter units

Prep station 24

Solid worktop, ideal for food prep

Chef base 25

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

Bulk storage 27

Three-drawer bulk storage unit



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 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	90 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	148 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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)		Locking roller base (L)		Small locking roller base (SL)	
	Finished height	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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	156 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	143 kg		220 kg		445 kg		246 kg		247 kg		219 kg		219 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W878 x D885 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	98 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	201 kg		278 kg		503 kg		304 kg		305 kg		190 kg		190 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W878 x D885 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	103 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	196 kg		273 kg		498 kg		299 kg		300 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 drawers.

Specs

Unit dimensions	W878 x D885 mm
Capacity	12 x 1/1 GN pans D100 mm (120 kg food)
Temperature mode	-22°C to +15°C
Unit weight	213 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	162 kg	



VCM Pass-through units

Under counter

Non-load-bearing under-counter units

30

Prep station

Solid worktop, ideal for food prep

31

Cassette

Units to be built into workstations

32



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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	164 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	164 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	128 kg		205 kg		430 kg		231 kg		232 kg		204 kg		204 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 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22°C to +15°C
Unit weight	87 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22°C to +15°C
Unit weight	150 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

MATCHBOX + SOLID WORKTOP (W)	Flat base (FB)		MATCHBOX + COVER TOP (T)	Flat base (FB)	
Finished height	824 mm	VCM2/FBW	Finished height	815 mm	VCM2/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit		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**Prep station**

Solid worktop, ideal for food prep

38**Chef base**

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

39**Cassette**

Units to be built into workstations

41**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 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22°C to +15°C
Unit weight	92 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	VLS1/HCT	436 mm	VLS1/CT	415 mm	VLS1/SCT	391 mm	VLS1/RT	381 mm	VLS1/SRT	540-900 mm	VLS1/FFT	540-900 mm	VLS1/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 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22°C to +15°C
Unit weight	147 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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)		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 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22°C to +15°C
Unit weight	155 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W1100 x D700 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22°C to +15°C
Unit weight	100kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	VLSI/HCW	445 mm	VLSI/CW	424 mm	VLSI/SCW	400 mm	VLSI/RW	390 mm	VLSI/SRW	540-900 mm	VLSI/FFW	540-900 mm	VLSI/MFW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		185 kg		305 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W1100 x D700 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22°C to +15°C
Unit weight	109 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	187 kg		264 kg		489 kg		290 kg		176 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 D700mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22°C to +15°C
Unit weight	78 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	369 mm	VLS1/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	VLS1/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 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22°C to +15°C
Unit weight	133 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 drawers.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 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	155 kg	



VCC Compact deep one drawer unit

Compact unit

Compact rear-engine single deep drawer

46



Applications

- Bulk storage right at the point of use.
- Ideal shape and 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 and sorbets at the optimum holding temperature for quick service.
- Deep drawer allows upright bottle storage.

Specs

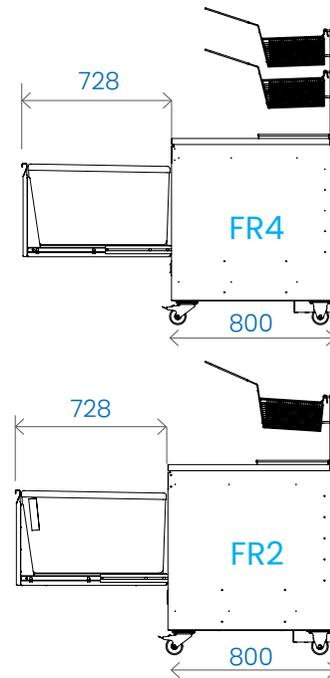
Unit dimensions	W450 x D800 mm
Capacity	2 GN Pans, 1 x D200 mm & D100 mm (30 kg food)
Temperature mode	-22°C to +15°C
Unit weight	97 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

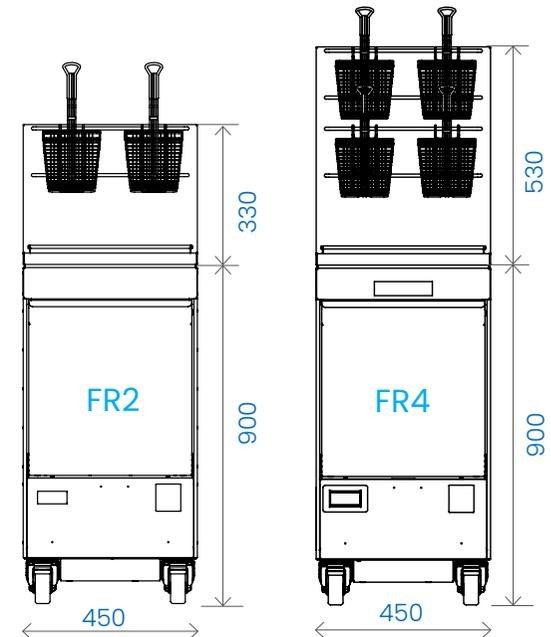
DEEP DRAWER COMPACT + COVER TOP (T)	Double castor base (DC)		DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High castor base (HC)		General castor base (GC)	
Finished height	845 mm	VCC1/DCT	Finished height	948 mm	VCC1/HCW	900 mm	VCC1/GCW
Load-bearing capacity	0 kg		Load-bearing capacity	223 kg		294 kg	



Side elevation



Front elevation



VCCI/GCW - Fryer station worktop options

- Fry basket rack worktop with two hangers
- Fry basket rack worktop with four hangers



HCS Fridge-only side-engine drawer units

Under counter

Non-load-bearing under-counter units

50

Prep station

Solid worktop, ideal for food prep

52

Chef base

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

53

Cassette

Units to be built into workstations

55

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.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 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	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.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 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)		Locking roller base (L)		Small locking roller base (SL)	
	Finished height	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.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 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)	
	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	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 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	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	196 kg		273 kg		498 kg		299 kg		300 kg		185 kg		305 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	187 kg		264 kg		489 kg		290 kg		291 kg		176 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 mm
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 or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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 mm
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 or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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 Drawers.

Specs

Unit dimensions	W1100 x D700 mm
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 or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

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	155 kg	



HCR Fridge-only rear-engine drawer units

Under counter

Non-load-bearing under-counter units

60

Prep station

Solid worktop, ideal for food prep

62

Chef base

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

63

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 mm
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 or euro 2 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 mm
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 or euro 2 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)		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 mm
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 or euro 2 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	143 kg		220 kg		445 kg		246 kg		247 kg		219 kg		219 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W878 x D885 mm
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 or euro 2 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	201 kg		278 kg		503 kg		304 kg		305 kg		190 kg		310 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 storing meat and fish at the optimum temperatures for each.

Specs

Unit dimensions	W878 x D885 mm
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 or euro 2 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	196 kg		273 kg		498 kg		299 kg		300 kg		185 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 drawers.

Specs

Unit dimensions	W878 x D885 mm
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 or euro 2 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	162 kg	



Combo

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

Under counter 68

Non-load bearing under-counter units

Prep station 72

Solid worktop, ideal for food prep

Cassette 76

Units to be built into workstations



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 and 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 mm
Capacity	Standard - 4 x 1/1 GN pans 100 mm (40 kg food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg food)
Temperature mode	-22°C to +15°C
Unit weight	151 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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)		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 and 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 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg 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 or euro 2 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)		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 and 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 mm
Capacity	Standard - 4 x 1/1 GN pans 100mm (40 kg food) Shallow - 4 x 1/1 GN pans 75mm (30kg 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 or euro 2 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)		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 and 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 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg 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 or euro 2 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)		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 and 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 mm
Capacity	Standard - 4 x 1/1 GN pans 100 mm (40 kg food) Shallow - 4 x 1/1 GN pans 75 mm (30kg food)
Temperature mode	-22°C to +15°C
Unit weight	159 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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	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	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 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 and 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 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg 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 or euro 2 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	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 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 and 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 mm
Capacity	Standard - 4 x 1/1 GN pans 100 mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg 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 or euro 2 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	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	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 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 and 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 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg 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 or euro 2 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	143 kg	AVR2/HCW	220 kg	AVR2/CW	445 kg	AVR2/SCW	246 kg	AVR2/RW	247 kg	AVR2/SRW	219 kg	AVR2/LW	219 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 and 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 mm
Capacity	Standard - 4 x 1/1 GN pans 100 mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg of food)
Temperature mode	-22°C to +15°C
Unit weight	137 kg
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 and 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 mm
Capacity	8 x 1/1 GN pans 100 mm (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 or euro 2 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 and 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 mm
Capacity	Standard - 4 x 1/1 GN pans 100 mm (40 kg of food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg 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 or euro 2 pin plug & 2m coiled lead
Refrigerant	R600a

Options

COMBO 2 DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		COMBO 2 DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	766 mm	SAS2/FBW & ASS2/FBW	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		Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

Additional

Additional Add-ons and accessories for your Adande

Blast chill 80

Combi stands 81

Drawer customising options 82

Drawer management and accessories 84



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

- Perfect for 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 four in one unit - freezer, fridge, blast chiller and prep station.

Specs

Capacity	Adande drawers fitted with blast chill functionality will rapid chill up to 5 kg of food from 70°C to 3°C in 90 minutes
Electrical	230 v 50Hz, UK 3 pin or euro 2 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 mm 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.

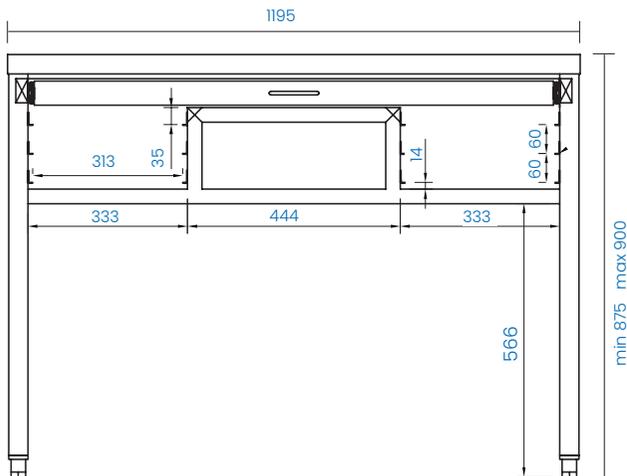
Combi stand - Rear engine (CR)



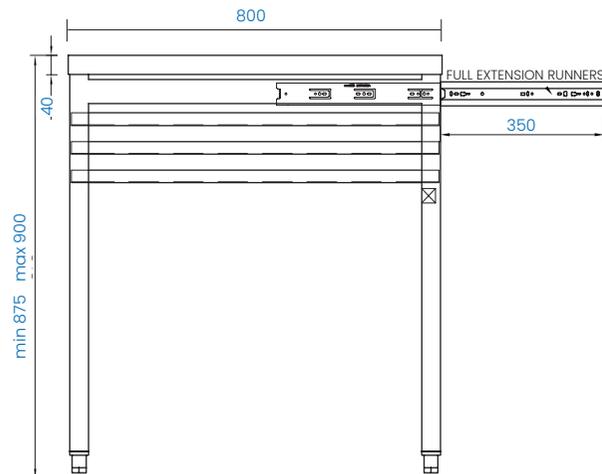
Unit code	Side engine			
	VCSI	VLSI	VCMI	HCSI
CS	yes	yes	-	yes

Unit code	Rear engine		
	VCCI	VCRI	HCRI
CR	-	yes	yes

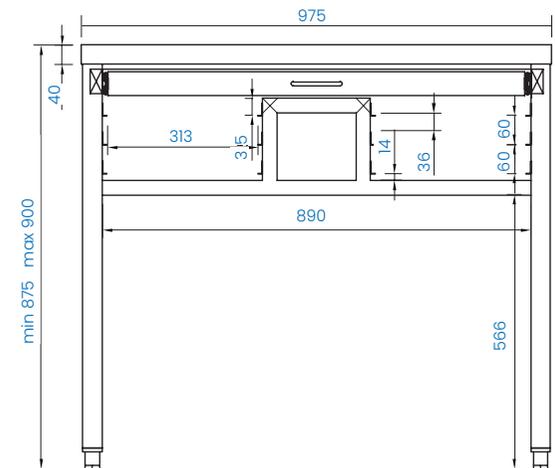
Front elevation
Combi stand (CS)



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 four hangers (FR4) are available for all types of Adande unit except the VCM matchbox drawer. The two-hanger fryer station worktop (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 two-drawer units fitted with back rollers and front feet (Code: R) or small rollers and feet (Code: SR), locking rollers make 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 four 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 to 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.

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 (HI) 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
HI	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).

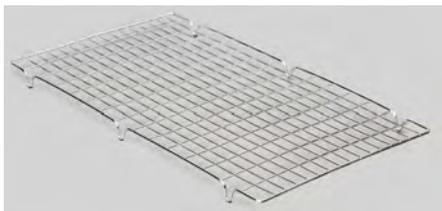
Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories code	RG	RL	RG	RG	-	RG	RG

Blast chill wire rack

Each wire rack covers half the drawer area, and two are provided free of charge 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. Alternatively, use deeper GN pans (200 mm max depth) fitted side by side.

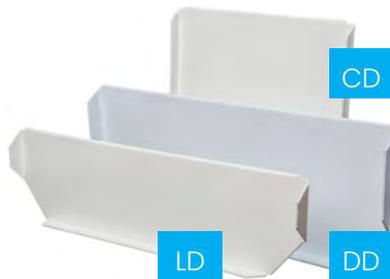
Adande drawers hold a deceptively large volume of product because, unlike conventional cabinets, air gaps are not needed between the items. As a result, there is no food waste caused by 'hot spots' in Adande drawers.

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.



Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories code	DT	DS	DM	DT	DC	DT	DT



PERFORMANCE AND TECHNICAL DATA

Performance data – for two and three-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 (CC5)	Heat output watts/24 hrs (CC4)		Running current (amps) (CC5)		Starting current (A) (CC5)	Energy label (CC4)	
Refrigerant Type	Max power usage (W) (CC5)	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 (CC5)	Heat output watts/24 hrs (CC4)		Running current (amps) (CC5)		Starting current (A) (CC5)	Energy label (CC4)	
Refrigerant Type	Max power usage (W) (CC5)	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 (CC5)	Heat output watts/24 hrs (CC4)		Running current (amps) (CC5)		Starting current (A) (CC5)	Energy label (CC4)	
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 (86 litres storage volume)		Energy usage kWhr/24hrs (Note 1)		Max heat output (CC5)	Heat output watts/24 hrs (CC4)		Running current (amps) (CC5)		Starting current (A) (CC5)	Energy label (CC4)	
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)	Freezer	Blast Chill		Watts	Chiller	Freezer	Chiller	Freezer	
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 4 (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 its patented 'Hold the Cold' technology, this was the first significant innovation in refrigeration for over 70 years.

Adande drawers 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, and neither can you compare an Adande with any traditionally made unit, and here's why...

Drawer runner



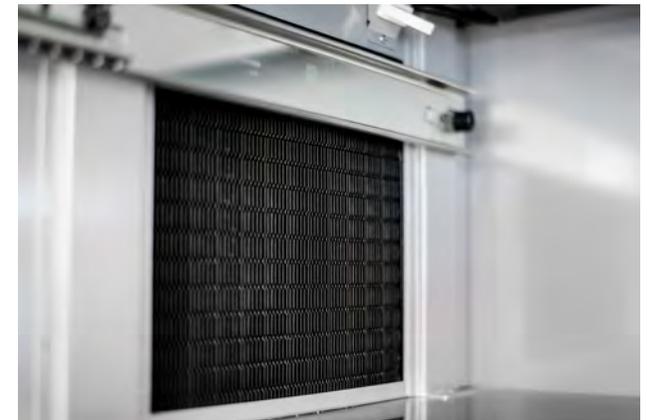
- Hygienic because food cannot come into contact with the runners, as they are external to the insulated container.
- Does not ice up, allowing flexible operation as BOTH fridge and freezer.
- Runners are incredibly strong and robust, having been tested to 200,000 openings.

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 two years.

Condensers



- Housed internally for protection.
- Cleaning is less frequent and much easier because fats and cooking oils 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. ”

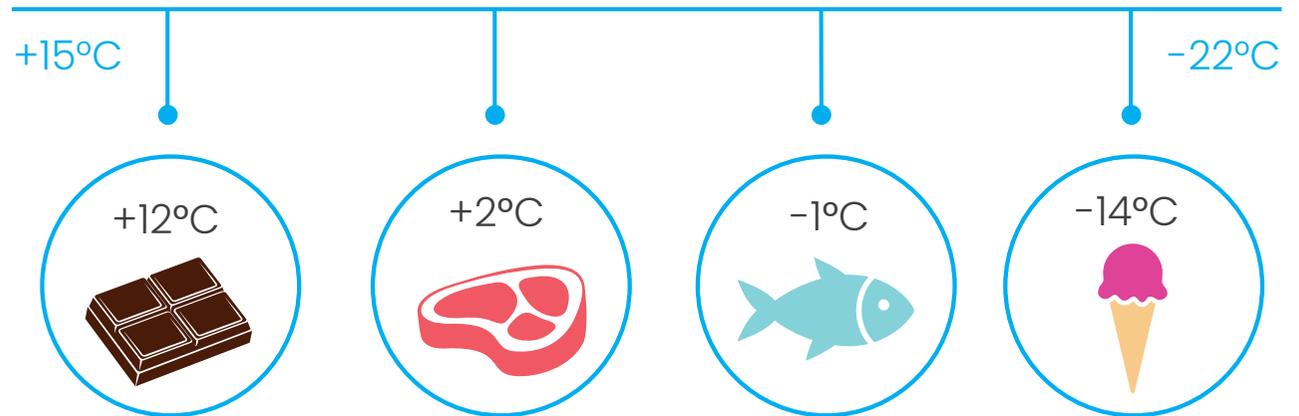
Peter Jin
Executive Chef, Wild Ink

Insulated drawer



- ONLY the rigid insulated container is cooled within the cabinet, and when the drawer is opened it 'holds the cold' within. This saves significant energy 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 food items.
- Easy to lift out for deep cleaning.

Temperature flexibility



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

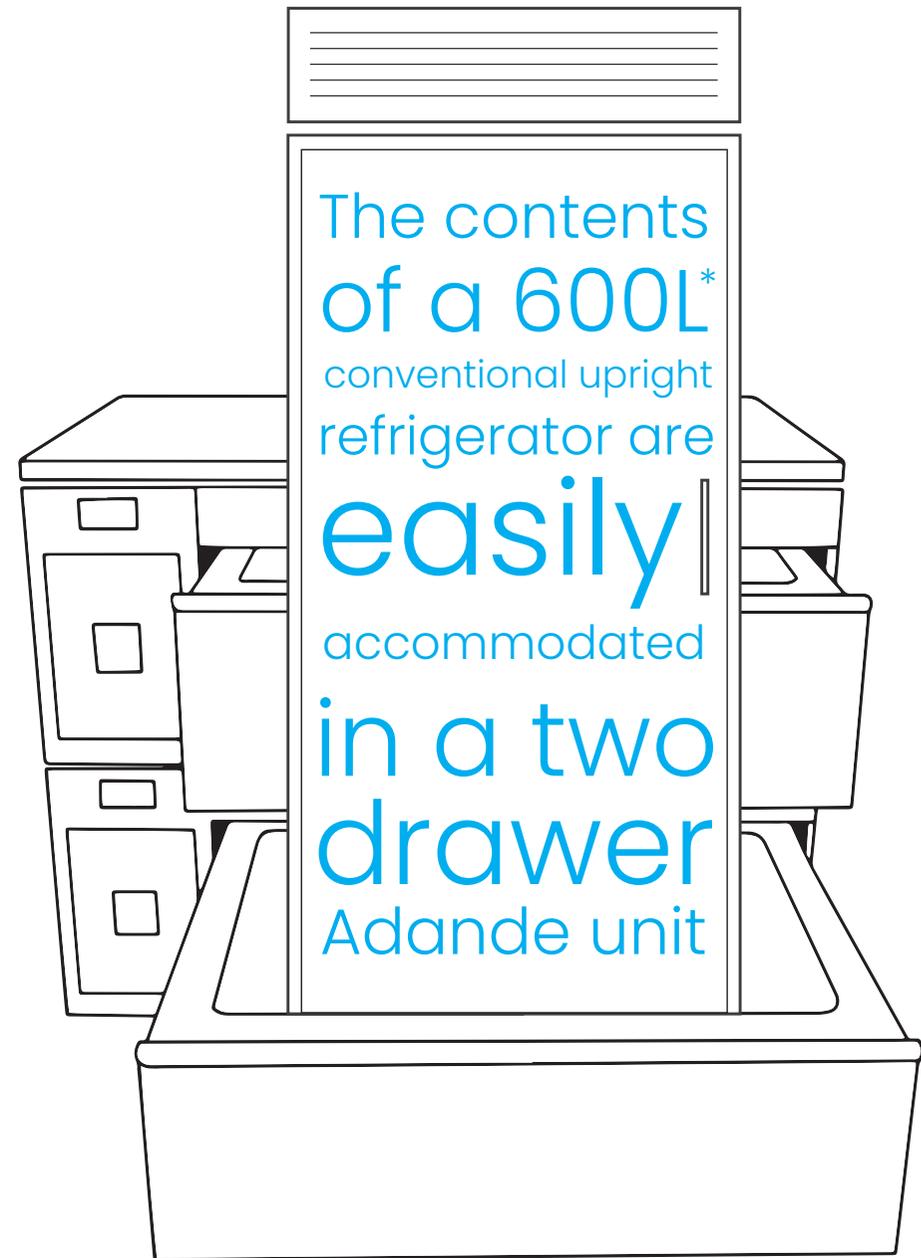
Rethink the upright

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

Adande maximises the operation of a hot and busy kitchen at the point of use with its space-saving bulk-chilled storage. Staff movement becomes more efficient when they don't have to replenish stock so often, or squat uncomfortably to forage for items. This frees up walkway access and reduces hazards.

“ 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.

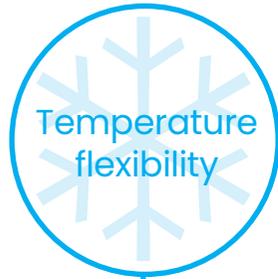
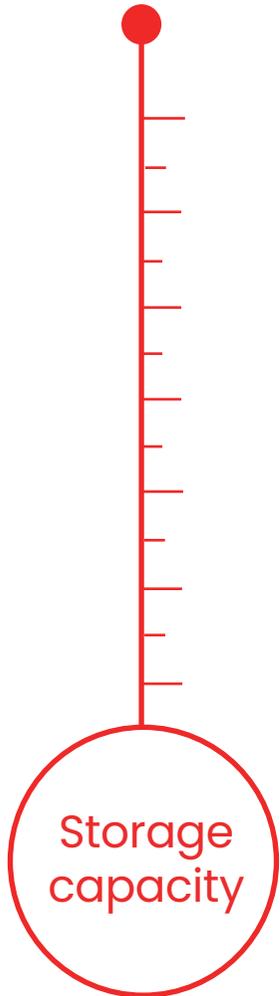
Totally unique to Adande, the insulated drawer inside the unit ensures cold air is retained each time the drawer is opened. Conventional refrigeration units use fans to blow cold air around the cabinet but, with Adande, cold air gently cascades down onto and around the food in the insulated drawer – 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 maintains a stable temperature and exceptional humidity control at all times. During frequent or prolonged drawer openings, the impact of high temperature and ambient air is minimal, providing a cool and benign microclimate for the storage of food.

Even 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. What's more, the insulated drawer provides a perfect bird's eye view of all products and ingredients, encouraging 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

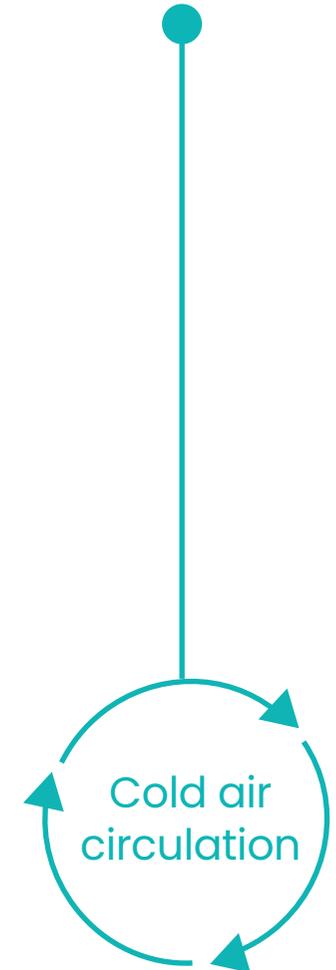
User selects preferred set point, anywhere from -22°C up to +15°C, to suit the food. For fast service, ideal ice cream setting is -14°C.

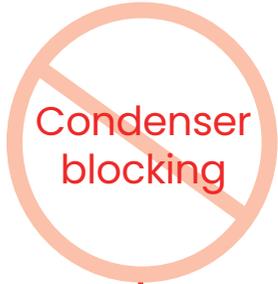
Adande's patented insulated drawer container and horizontal seal technology minimises the loss of cold air on every drawer opening. Containers are easy to remove for cleaning. Drawer runners are fixed, metal, to metal making the units robust. Runners, being external to the food storage container, cannot 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.)





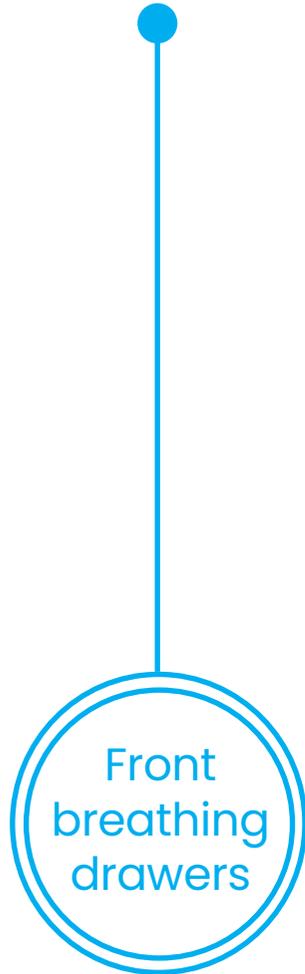
Our front-breathing design allows units to be against a wall and/or right next to any equipment, including ovens and deep-fat fryers.



Independent trials demonstrate that units with Adande technology outperform conventionally made fridge and freezer cabinets. Adande's 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 two-year parts and labour warranty (including the seal).



Up to three 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 +44 (0)1502 537135

Contact your local sales representative

For the full list, please see the Adande website www.adande.co.uk

Equipment leasing

Adande drawers are now available on a lease plan, depending on your global region.

Sp

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

Delivery

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

Service & Warranty

Adande offers parts and labour warranty, depending on the global region.

Our service support line is open seven days a week, 24 hours a day. Call the team on +44 (0)1502 537135

Training

Adande is happy to offer training on-site, if requested. Please enquire about 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 four 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

Registered Office: 45 Pinbush Road | South Lowestoft Industrial Estate | Suffolk | NR33 7NL | UK
Tel: +44 (0) 1502 537135 | Fax: +44 (0) 1502 533794 | Email: info@adande.com | www.adande.com