Typical Applications

- Meat and fish prep and storage
- Deli and larder prep and storage
- Pastry and pasta prep and storage
- Dessert prep and storage
- Point of use bulk storage
- Frozen storage by the deep fryer
- Display cabinet storage
- Mise en Place prep and garnish storage

Features and Benefits

- Flexibility: works as fridge or freezer
- Blast chiller option also available
- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - » Food does not dehydrate
 - » No freezer burn or ice crystals
 - » No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

It's an Adande[®]; it works like no other fridge or freezer...

ADANDE[®] Prep Stations



















PREP COUNTER UNITS WITH SOLID WORKTOPS



Storage Capacity per Drawer

4 x 1/1 GN Pans 100 mm Deep or equivalent

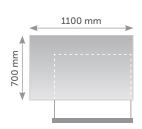
Fridge or Freezer Each drawer is switchable in minutes. Accurate and stable at any temperature (-22°C to +15°C)





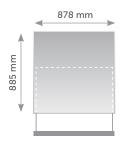
VCR - REAR ENGINE

Information



Solid worktops on VCS & VCR units can be extended, to accommodate larger items of equipment, and/or to provide a storage void under the worktop

Seamless stainless steel double worktops (DW) can be fitted to a pair of two drawer VCS or VCR counter units - specs as below



Code	Туре	Height TTS	Wt. Loading
VCS2/CW	STANDARD CASTORS	900 mm	230 kg
VCS2/RW	ROLLERS & FEET	856 mm	225 kg
VCS2/SRW	SMALL ROLLERS & FEET	846 mm	225 kg
VCS2/SCW	SMALL CASTORS	879 mm	0 kg
ВС	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		
R1	REFRIGERANT R404a		

Code	Туре	Height TTS	Wt. Loading
VCR2/CW	STANDARD CASTORS	900 mm	230 kg
VCR2/RW	ROLLERS & FEET	856 mm	225 kg
VCR2/SRW	SMALL ROLLERS & FEET	846 mm	225 kg
VCS2/SCW	SMALL CASTORS	879 mm	0 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		
R1	REFRIGERANT R404a		