

Applications

- Pizza preparation
- Salad and garnish stations
- Sauté stations
- Sushi storage and preparation

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

ADANDE® Saladette Drawer

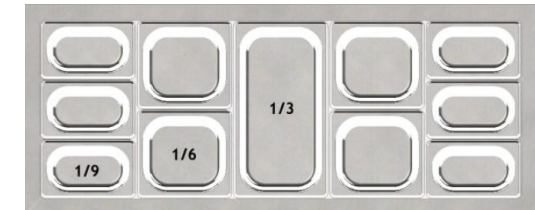


Operational Benefits

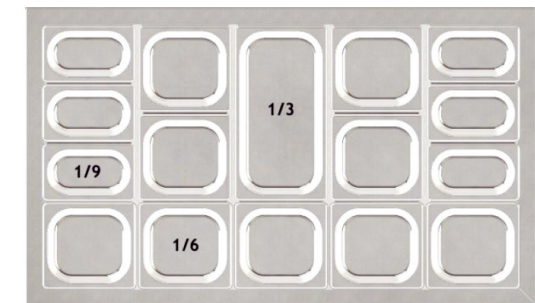
- Flexibility
 - » Works as fridge or freezer (bottom drawer only)
 - » The Saladette unit is independently switched
 - » Blast chill option
- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - » Food does not dehydrate
 - » No freezer burn or ice crystals
 - » No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable



Available on
CaterQuotes



S2: Standard Saladette GN Pan Configuration



S3: Large Saladette GN Pan Configuration

SALADETTE UNITS

S2 - Standard Saladette
GN Pan Configurations
W945 x D389 x H230 mm



STANDARD VCS2 UNIT WITH SALADETTE - S2

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)



S3 - Large Saladette
GN Pan Configurations
W945 x D552 x H240 mm



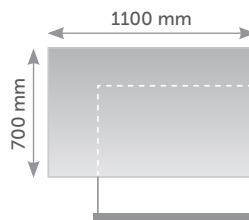
EXTENDED WORKTOP VCS1 ON MOBILE FRAME (MF) + SALADETTE - S3

Information

Saladettes provide counter convenience for dispensing ingredients for pizzas, salads and garnishes.

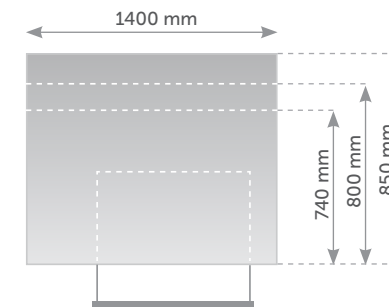
Cooling for each Saladette unit comes directly from the refrigeration circuit feeding the 'host' drawer on which the Saladette is fitted. Adande® Saladettes are available in two sizes (S2 & S3) to suit different Gastronorm Pan configurations.

When the Saladette is in use, the 'host' drawer will only operate as a chiller, but can be switched to freezer mode when the Saladette is turned off.



Saladette worktops are either standard 1100 mm or extended 1400 mm wide. Additionally, to create larger plating-up areas, there is a choice of 3 worktop depths - 740, 800, & 850 mm - as depicted in the adjacent illustration and picture above. There is no difference in price between these 3 worktop depths.

Mobile Frame (MF) and Fixed Frame (FF) units available, with choice of finished height between 590 and 900 mm.



List Prices

Code	Type	Worktop plating up depths
VCS2/CW/S2	S2 STANDARD WORKTOP	350 mm / 410 mm / 460 mm
VCS2/CW/S3	S3 STANDARD WORKTOP	185 mm / 245 mm / 295 mm
VCS2/CW/S2/EW1400	S2 EXTENDED WORKTOP	350 mm / 410 mm / 460 mm
VCS2/CW/S3/EW1400	S3 EXTENDED WORKTOP	185 mm / 245 mm / 295 mm
BC	BLAST CHILL OPTION - BOTTOM DRAWER ONLY	
R2	HYDROCARBON OPTION - BOTTOM DRAWER ONLY	

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE
NB: BOTTOM DRAWER CANNOT HAVE BC & R2 TOGETHER - THEY ARE MUTUALLY EXCLUSIVE

Code	Type	Worktop plating up depths
VCS1/MFW/S2	MOBILE FRAME - STD W/TOP	350 mm / 410 mm / 460 mm
VCS1/FFW/S2	FIXED FRAME - STD W/TOP	350 mm / 410 mm / 460 mm
VCS1/MFW/S2/EW1400	MOBILE FRAME - EXT W/TOP	350 mm / 410 mm / 460 mm
VCS1/FFW/S2/EW1400	FIXED FRAME - EXT W/TOP	350 mm / 410 mm / 460 mm
VCS1/MFW/S3	MOBILE FRAME - STD W/TOP	185 mm / 245 mm / 295 mm
VCS1/FFW/S3	FIXED FRAME - STD W/TOP	185 mm / 245 mm / 295 mm
VCS1/MFW/S3/1400	MOBILE FRAME - EXT W/TOP	185 mm / 245 mm / 295 mm
VCS1/FFW/S3/EW1400	FIXED FRAME - EXT W/TOP	185 mm / 245 mm / 295 mm

BLAST CHILL & HYDROCARBON OPTIONS NOT AVAILABLE ON VCS1 SALADETTES