



Contents

A little bit about us	4
Our journey	5
Our products	6-19
The range	20-96
Accessories for your Adande	97-103
Performance & technical data	104
Retail: open display cabinets	106
How to buy	112
In case you need another reason	114
Feedback from the industry	116
Glossary	118

A little bit about us

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

Chefs working offshore were experiencing significant problems with their refrigeration and keeping food fresh. Catering for staff that were working rotating shift patterns meant kitchen refrigeration was used around the clock with the fridges continually being opened. This frequency of opening caused the cold refrigerated air to fall out and humidity to build up inside the units. The food inevitably spoiled causing the operators to ask Adande for help. So, George and Ian, loving a challenge and starting with a 'blank sheet' of paper, began work on a new refrigeration design that would essentially 'Hold the Cold'. Soon after, the Adande Refrigerated drawer was born.

A globally patented design, it was immediately recognised as a unique and ground-breaking product that brought significant benefits to anyone working in the foodservice industry.

Thanks to its innovative 'Hold the Cold' design 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 sales in over 50 countries. With innovation at the very heart of the organisation, in 2018 the company introduced its first grab-n-go chillers, powered by Aircell technology.

Aircell technology saves over 30% energy, and is much more efficient than other cabinets on the market today, delivering a consistent and stable storage temperature, more so than any other chiller design.

2021 and beyond..

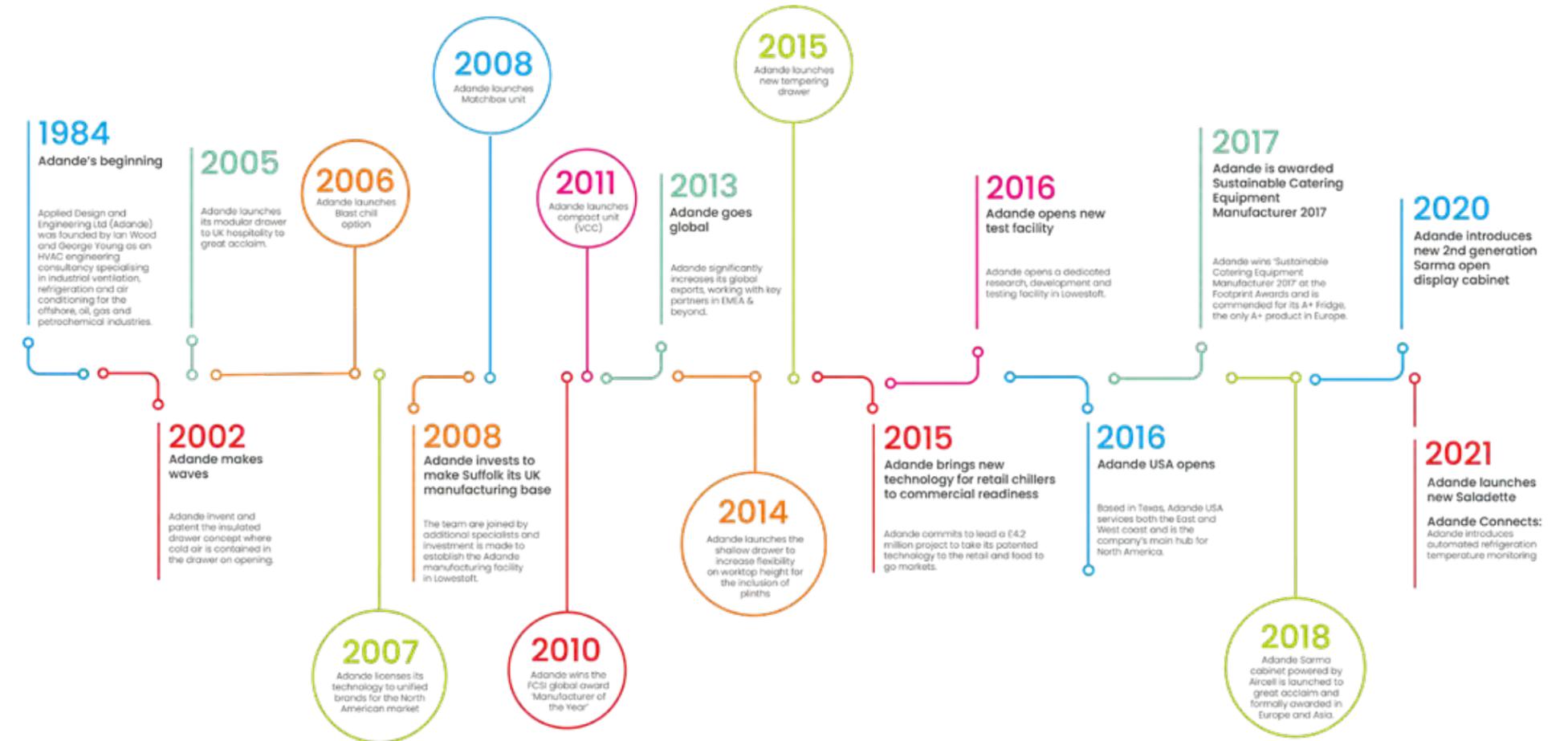
During the COVID-19 pandemic, Adande Refrigeration continued to support its customers with a range of initiatives allowing operators to buy new, quality Adande equipment at affordable prices. The savings when buying Adande continue to mount after purchase, given maintenance costs are very low, significant energy efficiency delivers smaller bills, and operators can buy greater storage for a smaller footprint.

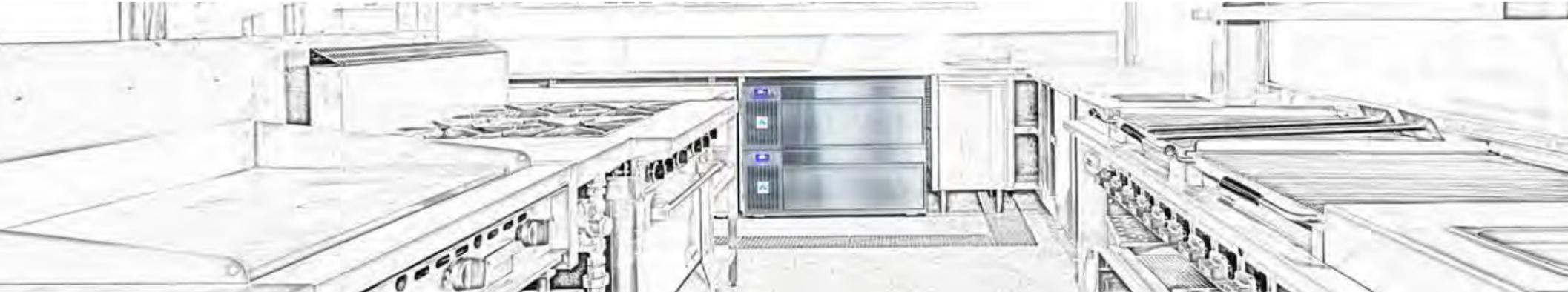
Adandes commitment to efficiency continues in 2021, and with the rise of the 'dark kitchen' the company introduces yet more innovative designs that meet real customer needs in food storage, display and service.

Whatever your refrigeration needs, we look forward to discussing them with you.



Our journey





Our products

Adande's modular units have a very simple and patented design difference – insulated containers. 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 °C without the need for ice stays fresher for longer, and is easier to fillet. Fresh meat stored in an Adande set at exactly +2 °C suffers less from dehydration and drip loss. Ice creams and sorbets held at -15 °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.](#)



Our technology

The first major innovation in refrigeration in over 70 years, our patented 'Hold the Cold' technology functions like no other fridge or freezer in the commercial refrigeration industry.

Totally unique to Adande, the insulated container 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 falls 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 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.

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. Adandes are not the same as other drawer units; they're not the same as door operated ones either. You can't compare a combi-oven with a standard oven, nor can you compare an Adande with any traditionally made unit, and here's why...

Insulated container



- 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 refrigerated 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.

Drawer runners



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

8

" 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. "

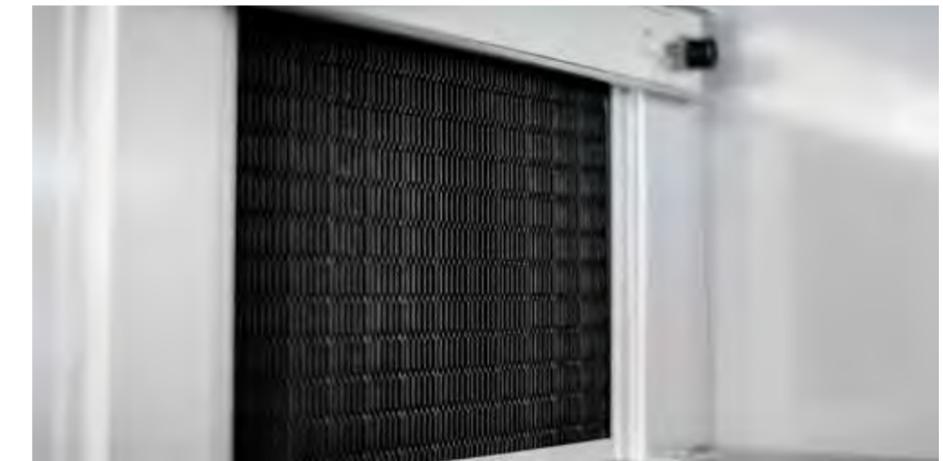
Peter Jin
Executive Chef, Wild Ink

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

9



| Meat

Adande fridges store expensive proteins in the best way possible. Consistent 2 °C temperature, consistent humidity, means Adande stores all types of fresh meat to retain natural flavour and texture. Low velocity cooling means that all types of produce are preserved optimally, ready for prepping when needed.

| Ice cream

Temperature stability ensures no freezer burn or ice crystals, keeping ice cream and sorbets smooth, full of flavour and at their very best.



10



| Fish

Fish is a more delicate protein than meat but it will also lose moisture and flavour, and indeed vital nutrients, if not held in a microclimate of both consistent temperature and humidity. With an easy-to-set temperature, chefs can store fish in an Adande at 1 °C. This keeps fish fresh and hydrated, delivering great quality, succulent produce ready for cooking.

| Chocolate

This most prized of ingredients demands to be stored properly, in a way that alleviates the risk of chocolate sweat developing. Adande delivers perfect chocolate every time.



11

Energy usage

When it comes to looking after the environment Adande Refrigeration is a great partner to have.

Compared to other brands in the market, an Adande is a lower energy user, saving you £s

Plus up to **3 drawers** can be run from a single 3-pin plug, whether using as a fridge or a freezer.



Larger capacity, smaller footprint

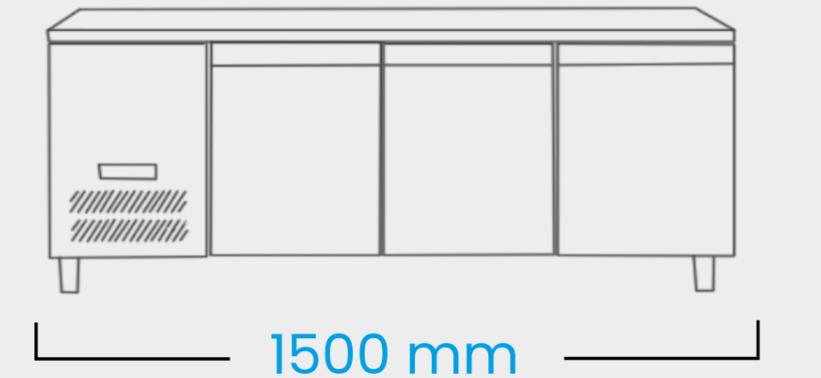
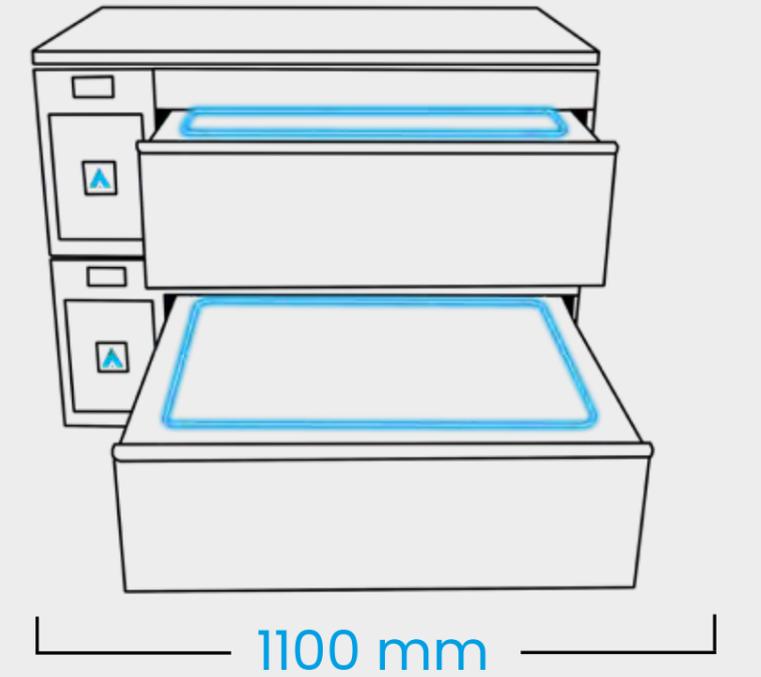
Intelligent design delivers ergonomic benefits

More storage volume

Adande provides the greatest storage (86L) per standard drawer compared to any drawer unit with the same footprint.

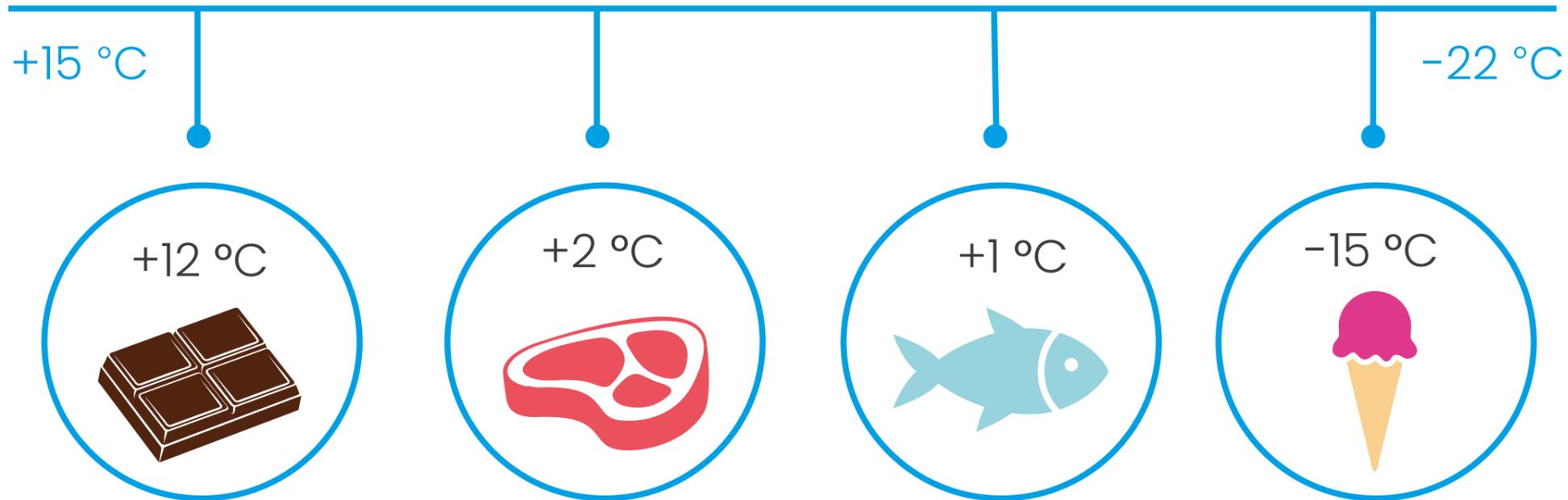
“Pub kitchens are notoriously tight for work space. The large capacity of the Adande drawers, relative to their compact footprint, helps us make the best use of the available floor area.”

Chris Knights
Executive Chef, Young's Brewery



Let's talk temperature

Temperature flexibility



Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You are able also to change the temperature, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for your diners.

An Adande fridge keeps a stable temperature which means food is kept fresher for longer. This helps in the reduction of food waste and also the meeting of sustainability objectives. It also maximizes your bottom line.

Temperature stability

Precise, temperature control at incremental settings from fridge (+15 °C) to freezer (-22 °C) set Adande units apart. Fish held at precisely +1 °C without the need for ice stays fresher for longer, and is easier to filet. Fresh meat stored in an Adande set at exactly +2 °C suffers less from dehydration or drip loss. Ice creams and sorbets held at -15 °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.



Turn up the heat

Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 400 degrees Fahrenheit/200 degrees Celsius.

The heatshield protects the fridge housing ensuring that even if positioned under the most intense temperature, your Adande fridge will perform consistently and reliably without issue, even when in freezer mode.

Operators find this particularly useful; some use their Adande under frying stations, some under induction grills, or even under hot coals.

Adande heatshields come as standard with an Adande unit.

Cool it down

An ever-popular option of an Adande drawer, is the addition of the blast-chill functionality.

Blast-chillers allow operators to work a Cook/Chill system, where food can be cooked, chilled and then re-thermalised as required without the loss of nutrition, quality or taste. It is a preferred process that helps maximise kitchen efficiency during busy service periods.

Traditionally, blast chillers have taken up a large footprint in the kitchen, which has meant that smaller operations have often been excluded from enjoying the advantages of the Cook/Chill process.

Now, the capability to Cook/Chill via the blast-chill function can be included in the Adande fridge unit. The flexibility this gives means that chefs can blast-chill as needed before returning the Adande unit to its usual fridge or freezer temperature. The Adande drawer with blast-chill option is especially popular in the pastry sections of kitchens for the preparation of unique and exquisite chocolate and mousse-based desserts.

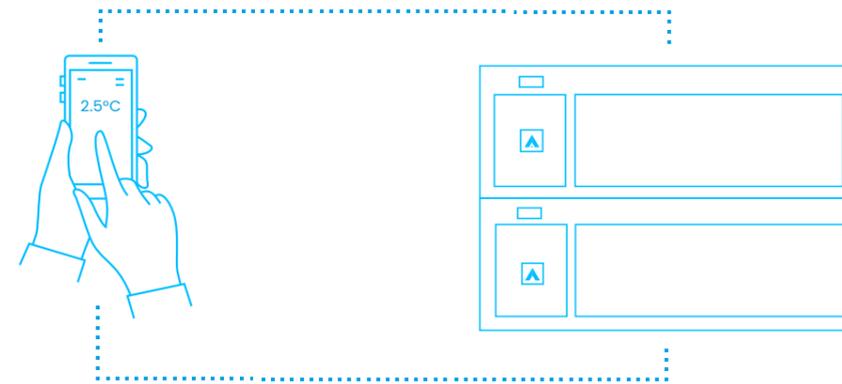


Cool Connections

A digitally connected kitchen is a chef's best friend. Technology now helps shoulder the load for busy venues enabling them to automate those important yet time-consuming tasks, such as refrigeration temperature monitoring.

Adande can provide fuss-free practical solutions when it comes to connecting your refrigeration. With processes developed for working with your software provider of choice, Adande can dovetail neatly into your connectivity suite so you can monitor, record and store temperature readings at times most convenient for you.

[Talk to our team today, and find out how we can help you. Let's get connected.](#)



Adande works harder, to do more

Adande is intelligent refrigeration, no matter what type of kitchen you are running. Adande is the partner you can rely on.

Adande uses less energy. Saving you ££s, immediately.

You have more storage space per footprint with our stackable units. This is important not only when space is at a premium, but it allows you to have more dining room, less kitchen.

The Adande design of 'hold-the-cold' keeps food fresher for longer, keeps the taste and texture of food intact. This means not only happy diners, but less food waste. Less food waste, saves you ££s

Adande gives you the opportunity to have bulk storage right where you need it, allowing chefs to have the items they need at hand. When speed is of the essence this not only saves you time and money but allows you to do more.

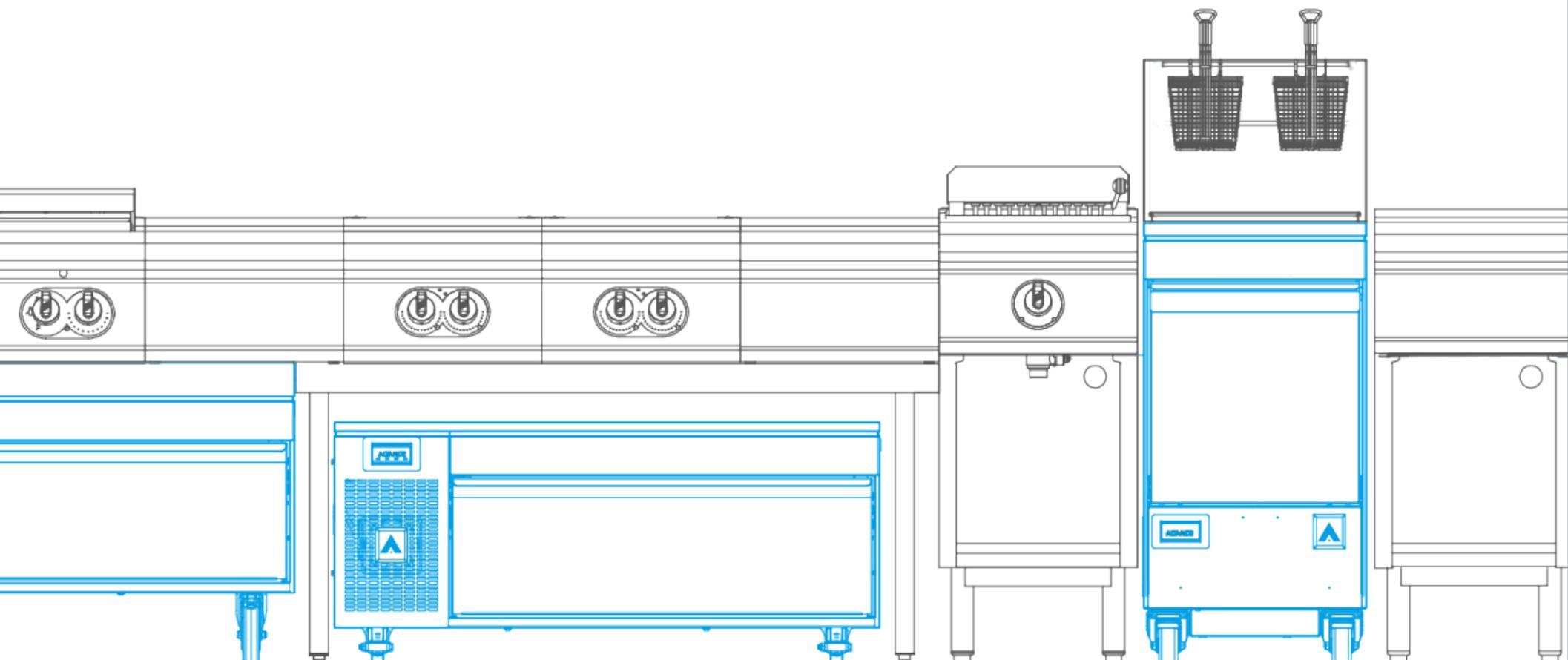
Need more flexibility? No problem – you set your temperature anywhere from -22 – +15 degrees.

Adande is low maintenance with low annual maintenance cost. We have 5-year UK warranty to prove it. See page 112 for details.

All in all, efficiency is at the very heart of all Adande products.



Adande Efficiency =
Your Profitability



The range

Cassette	23
Units to be built into workstations	
Chef Base	39
Fitted with either heat-shield or solid tops for hot or cool cooklines	
Under Counter	51
Non-load-bearing under counter units	
Prep Counter	69
Solid worktop, ideal for food prep	
Saladette	81
Adande integrated saladette and drawer combo	
Compact	85
Compact deep one drawer unit	
Bulk Storage	89
Three-drawer bulk storage unit	



Cassette

Cassette Units to be built into workstations

VCS Side engine drawer units	W1100 mm x D700 mm	24
VCR Rear engine drawer units	W878 mm x D885 mm	26
VCM Pass through units	W1120 mm x D710 mm	28
VLS Shallow drawer units	W1100 mm x D700 mm	30
HCS Fridge-only side engine drawer units	W1100 mm x D700 mm	32
COMBO Two-drawer units, combining variable temperature, standard and shallow drawers with fridge-only standard depth drawers in both side and rear engine configurations.		34



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 mm x D700 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	82 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	428 mm	VCS1/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	VCS1/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



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Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	141 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m 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	



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Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	82 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m coiled lead
Refrigerant	R600a



*Please Note: A minimum of 185mm space should be left for the discharge of air behind the unit.

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	428 mm	VCRI/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	418 mm	VCRI/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



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- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	141 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m coiled lead
Refrigerant	R600a



Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	824 mm	VCR2/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	VCR2/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 mm x D710 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	87 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m coiled lead
Refrigerant	R600a

Options

MATCHBOX + SOLID WORKTOP (W)	Flat base (FB)		MATCHBOX + COVER TOP (T)	Flat base (FB)	
Finished height	428 mm	VCM1/FBW	Finished height	419 mm	VCM1/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	



Applications

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- 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 mm x D710 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	150 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	78 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m coiled lead
Refrigerant	R600a

Options

SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		SHALLOW DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	369 mm	VLS1/FBW	Finished height	360 mm	VLS1/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	



Applications

- Highly ergonomic storage solution, right at the point of use.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	133 kg
Electrical	230V 50 Hz, UK three pin plug & 2m coiled lead
Refrigerant	R600a

Options

SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)		SHALLOW DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished height	708 mm	VLS2/FBW	Finished height	699 mm	VLS2/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	



A+ Energy rating



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 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	82 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



A+ Energy rating



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 mm x D700 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	141 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



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 mm 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
Max unit unladen weight	137 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	766 mm	VSS2/FBW & SVS2/FBW	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		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 mm 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
Max unit unladen weight	141 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m coiled lead
Refrigerant	R600a

Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	824 mm	AVS2/FBW & VAS2/FBW	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		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 mm 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
Max unit unladen weight	137 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	





Chef Base

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

VCS Side engine drawer units	W1100 mm x D700 mm	40
VCR Rear engine drawer units	W878 mm x D885 mm	42
VLS Shallow drawer units	W1100 mm x D700 mm	44
HCS Fridge-only side engine drawer units	W1100 mm x D700 mm	46
HCR Fridge-only rear engine drawer units	W878 mm x D885 mm	48



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	113 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m 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		176 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	102 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m 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/HCW	503 mm	VCSI/CW	482 mm	VCSI/SCW	458 mm	VCSI/RW	448 mm	VCSI/SRW	590-900 mm	VCSI/FFW	590-900 mm	VCSI/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 a Heat Shield (hot cookline)
- Ideal for meat or fish.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	103 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	545 mm	524 mm	501 mm	491 mm	590-900 mm
Load-bearing capacity	196 kg	273 kg	498 kg	299 kg	300 kg	185 kg
	VCRI/HCHS	VCRI/CHS	VCRI/SCHS	VCRI/RHS	VCRI/SRHS	VCRI/FFHS



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	98 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	503 mm	482 mm	458 mm	448 mm	590-900 mm	590-900 mm
Load-bearing capacity	201 kg	278 kg	503 kg	304 kg	305 kg	190 kg	190 kg
	VCRI/HCW	VCRI/CW	VCRI/SCW	VCRI/RW	VCRI/SRW	VCRI/FFW	VCRI/MFW



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	109 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	VLS1/HCHS	487 mm	VLS1/CHS	466 mm	VLS1/SCHS	442 mm	VLS1/RHS	540-900 mm	VLS1/FFHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		176 kg	



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	100 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	196 kg		273 kg		498 kg		299 kg		300 kg		185 kg		305 kg	



A+ Energy rating



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	113 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	545 mm	524 mm	501 mm	491 mm	590-900 mm
Load-bearing capacity	187 kg	264 kg	489 kg	290 kg	291 kg	176 kg
	HCSI/HCHS	HCSI/CHS	HCSI/SCHS	HCSI/RHS	HCSI/SRHS	HCSI/FFHS



A+ Energy rating



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	97 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	503 mm	482 mm	458 mm	448 mm	590-900 mm	590-900 mm
Load-bearing capacity	196 kg	273 kg	498 kg	299 kg	300 kg	185 kg	305 kg
	HCSI/HCW	HCSI/CW	HCSI/SCW	HCSI/RW	HCSI/SRW	HCSI/FFW	HCSI/MFW



A+ Energy rating



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	103 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



A+ Energy rating



Applications

- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	103 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



Under Counter

Under Counter Non-load bearing under counter units

VCS Side engine drawer units	W1100 mm x D700 mm	52
VCR Rear engine drawer units	W878 mm x D885 mm	54
VCM Pass through units	W1120 mm x D710 mm	56
VLS Shallow drawer units	W1100 mm x D700 mm	57
HCS Fridge-only side engine drawer units	W1100 mm x D700 mm	59
HCR Fridge-only rear engine drawer units	W878 mm x D885 mm	61
COMBO Two-drawer units, combining variable temperature, standard and shallow drawers with fridge-only standard depth drawers in both side and rear engine configurations.		63



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.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	96 kg
Electrical	230V 50 Hz, UK three-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	VCS1/HCT	494 mm	VCS1/CT	473 mm	VCS1/SCT	449 mm	VCS1/RT	439 mm	VCS1/SRT	590-900 mm	VCS1/FFT	590-900 mm	VCS1/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 mm x D700 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	155 kg
Electrical	230V 50 Hz, UK three-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 right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans D100 mm (40 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	90 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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)	
	Finished height	VCRI/HCT	494 mm	VCRI/CT	473 mm	VCRI/SCT	449 mm	VCRI/RT	439 mm	VCRI/SRT
Load-bearing capacity	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.

Specs

Unit Dimensions	W878 mm x D885 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	148 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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

- 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 mm x D710 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	164 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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

- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans D75 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	92 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	147 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



A+ Energy rating



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.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	96 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	HCS1/HCT	494 mm	HCS1/CT	473 mm	HCS1/SCT	449 mm	HCS1/RT	439 mm	HCS1/SRT	590-900 mm	HCS1/FFT	590-900 mm	HCS1/MFT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



A+ Energy rating



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.

Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	155 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	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	



A+ Energy rating



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.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	90 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



A+ Energy rating



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.

Specs

Unit dimensions	W878 mm x D885 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	148 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



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.

Specs

Unit dimensions	W1100 mm 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
Max unit unladen weight	151 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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 mm 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
Max unit unladen weight	155 kg
Electrical	230V 50 Hz, 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)		Locking Roller Base (L)		Small Locking Roller Base (SL)	
Finished Height	962 mm	VAS2/HCT	891 mm	AVS2/CT	870 mm	VAS2/SCT	846 mm	VAS2/RT	836 mm	AVS2/SRT	846 mm	VAS2/LT	836 mm	AVS2/SLT
Load-bearing capacity	0 kg	AVS2/HCT	0 kg	AVS2/CT	0 kg	AVS2/SCT	0 kg	AVS2/RT	0 kg	AVS2/SRT	0 kg	AVS2/LT	0 kg	AVS2/SLT



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 mm 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
Max unit unladen weight	151 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	833 mm	SAS2/CT	812 mm	SAS2/SCT	788 mm	SAS2/RT	778 mm	SAS2/SRT	788 mm	SAS2/LT	778 mm	SAS2/SLT
Load-bearing capacity	0 kg	ASS2/HCT	0 kg	ASS2/CT	0 kg	ASS2/SCT	0 kg	ASS2/RT	0 kg	ASS2/SRT	0 kg	ASS2/LT	0 kg	ASS2/SLT



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 mm 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
Max unit unladen weight	148 kg
Electrical	230V 50Hz, UK three pin plug & 2 m 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	VAR2/HCT	891 mm	VAR2/CT	870 mm	VAR2/SCT	846 mm	VAR2/RT	836 mm	VAR2/SRT	846 mm	VAR2/LT	836 mm	VAR2/SLT
Load-bearing capacity	0 kg	AVR2/HCT	0 kg	AVR2/CT	0 kg	AVR2/SCT	0 kg	AVR2/RT	0 kg	AVR2/SRT	0 kg	AVR2/LT	0 kg	AVR2/SLT





Prep Counter

Prep Counter Solid worktop, ideal for food prep

VCS Side engine drawer units	W1100 mm x D700 mm	70
VCR Rear engine drawer units	W878 mm x D885 mm	71
VCM Pass through units	W1120 mm x D710 mm	72
VLS Shallow drawer units	W1100 mm x D700 mm	73
HCS Fridge-only side engine drawer units	W1100 mm x D700 mm	74
HCR Fridge-only rear engine drawer units	W878 mm x D885 mm	75
COMBO Two-drawer units, combining variable temperature, standard and shallow drawers with fridge-only standard depth drawers in both side and rear engine configurations.		76



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 mm x D700 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	163 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m 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	900 mm	879 mm	855 mm	845 mm	855 mm	845 mm
Load-bearing capacity	137 kg	214 kg	439 kg	240 kg	241 kg	213 kg	213 kg
	VCS2/HCW	VCS2/CW	VCS2/SCW	VCS2/RW	VCS2/SRW	VCS2/LW	VCS2/SLW



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 mm x D885 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	156 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	900 mm	879 mm	855 mm	845 mm	855 mm	845 mm
Load-bearing capacity	143 kg	220 kg	445 kg	246 kg	247 kg	219 kg	219 kg
	VCR2/HCW	VCR2/CW	VCR2/SCW	VCR2/RW	VCR2/SRW	VCR2/LW	VCR2/SLW



Applications

- Highly ergonomic storage solution, right at the point of use.
- Each Matchbox drawer provides 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 mm x D710 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	164 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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

- 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 mm x D700 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	155 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



A+ Energy rating



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 mm x D700 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	163 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	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	



A+ Energy rating



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 mm x D885 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	156 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



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 mm 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
Max unit unladen weight	159 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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 mm 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
Max unit unladen weight	159 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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 mm 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	Shallow drawer: -22 °C to +15 °C A+ Fridge Drawer: 0 °C to +15 °C
Max unit unladen weight	142 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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 mm 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
Max unit unladen weight	156 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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 AVR2/HCW	900 mm	VAR2/CW AVR2/CW	879 mm	VAR2/SCW AVR2/SCW	855 mm	VAR2/RW AVR2/RW	845 mm	VAR2/SRW AVR2/SRW	855 mm	VAR2/LW AVR2/LW	845 mm	VAR2/SLW AVR2/SLW
Load-bearing capacity	143 kg		220 kg		445 kg		246 kg		247 kg		219 kg		219 kg	



Saladette

Saladette Adande integrated saladette and drawer combo

VCS
Side engine drawer units

W1100 mm x D740 mm

83



New for 2021

Adande double-drawer and integrated saladette combo

- Integrated Saladette unit, delivers increased hygiene, no dirt traps
- 20% greater storage capacity of Saladette unit – increased width allows for an additional 1/3 gastronorm pan
- Angled frontage gives easy accessibility and attractive display



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 mm x D740 mm
Saladette Dimensions	W1100 x D398 x H260 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
S2 saladette capacity	6 x 1/3 GN pans D150 mm
Temperature mode	0 °C to +15 °C
Max unit unladen weight	183 kg
Electrical	230V 50 Hz, UK three-pin plug & 2 m coiled lead
Refrigerant	R600a

Options

SALADETTE + SOLID WORKTOP	Standard castor base (C)		(Depth options are FOC)	Saladette – PLATING UP SPACE OPTIONS		
Finished height with solid worktop (W)	1160 mm	VCS2/CW/S2	Finished depth with solid worktop (W)	740 mm	Code: S2	800 mm
S2 saladette capacity	6 x 1/3 GN Pans (max 100mm deep)		S2 saladette plating up space	342 mm		402 mm
						Code: S2-800



Compact

Compact Compact deep one drawer unit

VCC
Compact drawer unit

W450 mm x D800 mm

86



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

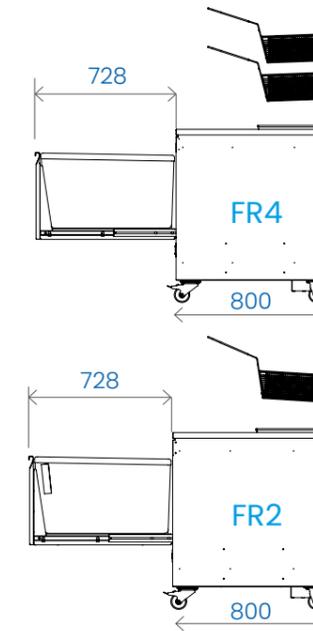
Unit dimensions	W450 mm x D800 mm
Capacity	2 x 1/1 GN Pans, 1 x D200 mm & 1 x D100 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	97 kg
Electrical	230V 50 Hz, UK 3 pin plug & 2m coiled lead
Refrigerant	R600a

Options

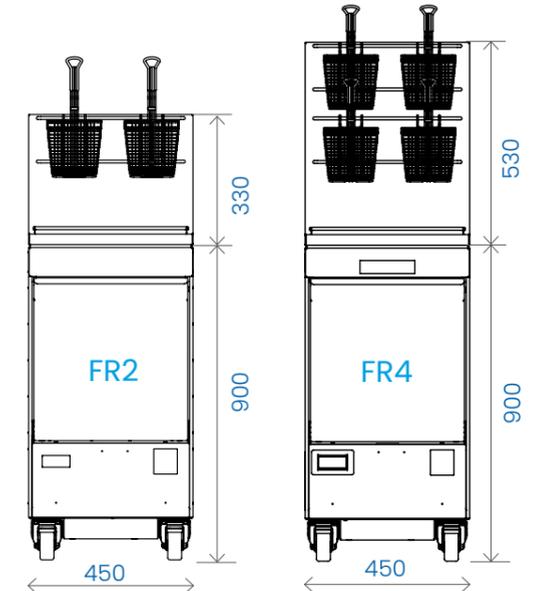
DEEP DRAWER COMPACT + COVER TOP (T)	Double castor base (DC)		DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High castor base (HC)		General castor base (GC)	
Finished height	845 mm	VCC1/DCT	Finished height	948 mm	VCC1/HCW	900 mm	VCC1/GCW
Load-bearing capacity	0 kg		Load-bearing capacity	223 kg		294 kg	



Side elevation



Front elevation



VCC1/GCW – Fryer station worktop options

- Fry basket rack worktop with two hangers (FR2)
- Fry basket rack worktop with four hangers (FR4)



Bulk Storage

Bulk storage Three drawer bulk storage unit

VCS	Side engine drawer units	W1100 mm x D700 mm	90
VCR	Rear engine drawer units	W878 mm x D885 mm	91
VLS	Shallow drawer units	W1100 mm x D700 mm	92
HCS	Fridge-only side engine drawer units	W1100 mm x D700 mm	93
HCR	Fridge-only rear engine drawer units	W878 mm x D885 mm	94



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 mm x D700 mm
Capacity	12 x 1/1 GN pans D100 mm (120 kg food)
Temperature mode	-22 °C to +15 °C
Max unit unladen weight	220 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



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 mm x D885 mm
Capacity	12 x 1/1 GN pans D100 mm (120 kg food)
Temperature mode	-22°C to +15°C
Max unit unladen weight	213 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



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 mm x D700 mm
Capacity	12 x 1/1 GN pans D75mm (90kg food)
Temperature mode	-22°C to +15°C
Max unit unladen weight	222 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



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 mm x D700 mm
Capacity	12 x 1/1 GN pans 100 mm (120 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	222 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	



A+ Energy rating



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 mm x D885 mm
Capacity	12 x 1/1 GN pans 100 mm (120 kg of food)
Temperature mode	-0 °C to +15 °C
Max unit unladen weight	213 kg
Electrical	230V 50 Hz, UK three pin plug & 2 m 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	





Options or Accessories

Options or Accessories Add-ons and accessories for your Adande

Blast chill	98
Combi stands	99
Drawer customising options (factory fitted)	100
Drawer management and accessories	102



Blast Chill Controller
(Factory fitted)

A refrigeration industry first

When specified at time of order, Adande side engine (VCS) 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 7 kg of food from 70 °C to 3 °C in 90 minutes
Electrical	230V 50 Hz, UK three pin plug & 2 m coiled lead
Energy Usage	0.134 kWh/Kg per standard temperature cycle
Refrigerant	HC R290

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.

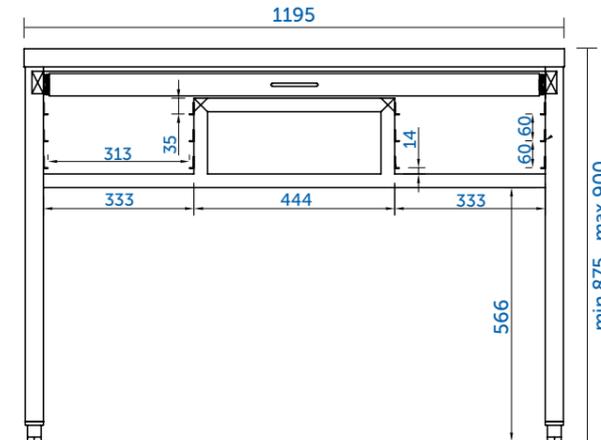


Combi stand - Side engine (CS)



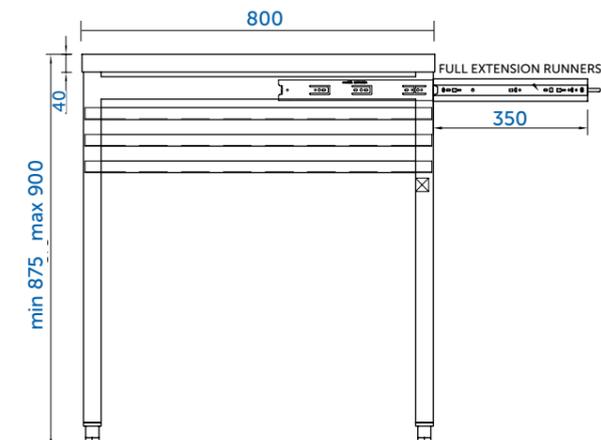
Unit code	Side engine			
	VCSI	VLSI	VCFI	HCSI
CS	yes	yes	-	yes

Front elevation
Combi stand (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.

Side elevation
Both models (CS & CR)

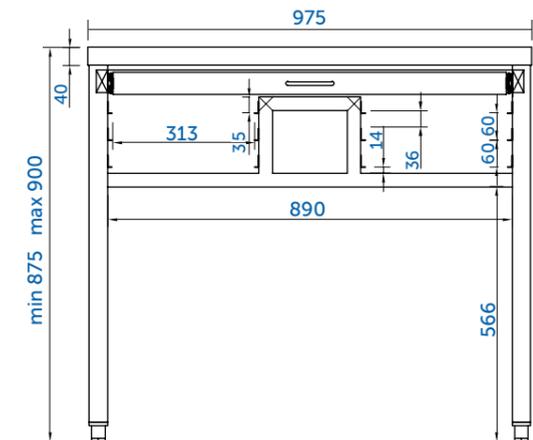


Combi stand - Rear engine (CR)



Unit code	Rear engine		
	VCCI	VCRI	HCRI
CR	-	yes	yes

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.



SR or R

Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
R	yes	yes	yes	yes	-	yes	yes
SR	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.



LC

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.



US

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.



H1

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).

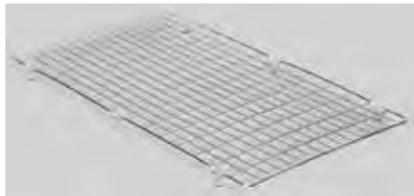
Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories code	RG	RL	RG	RG	-	RG	RG

Blast chill wire rack

Each wire rack covers half the drawer area, and two are provided 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 (over lapping) provide storage for up to 20 beakers.

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 - POA						

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.



CD

LD

DD

Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
Accessories code	DD	LD	DD	DD	CD	DD	DD

Drawer container

Adande insulated drawer containers can be replaced.



DT

DC

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



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	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 (75 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 DRAWER with BLAST CHILL		Energy Consumption			Max heat output	Heat output watts/24 hrs		Running current (amps)			Starting current
Refrigerant Type	Max power usage (W)	kWhr/24hrs (Note 1)		kWh/kg/cycle	Watts	Chiller	Freezer	Chiller	Freezer	Blast Chill	Amps
		Chiller	Freezer	Blast Chill							
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	230V 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



“The savings in oil consumption in the fryers from cooking with a frozen product that no longer had surface ice crystals was the first thing that was noticed!”

Tim Byrne
Manager, Nandos



Cabinet Range

Cabinet Range Open display cabinets

About Sarma cabinets 108

Sarma cabinet - Stainless Steel 110

Sarma cabinet - Jet Black 111

Open-display retail cabinets, powered by Aircell



Protecting communities



Preserving food quality



Protecting the planet



Driving down cost

Adande are proud to introduce to retailers its new range of open-display cabinets, which are powered by a revolutionary new technology: Aircell.

Aircell tightly controls the chilled airflow inside an open display chilled cabinet. It enables large volumes of food to be displayed in an easily accessible, precisely controlled environment with minimal energy use.

Using Aircell powered cabinets will allow retailers to meet environmental targets and save operating costs. Over £600 a year can be saved on energy, and CO2 emissions can be lowered by over a tonne for every 2.5m Aircell cabinet installed in place of a standard open cabinet.

Used by supermarkets, and convenience stores, as well as restaurants and take-aways, the Sarma is a cabinet that makes an impactful difference when compared to other chillers on the market today.

Available in Stainless Steel, or Jet Black, and with a variety of shelving configurations to suit, Adande Sarmas make a stylish and efficient display for grab-n-go sales.



"The Sarma cabinet with Aircell is helping us maintain fresh product at optimum quality for longer, reducing food wastage. The cabinet's energy saving characteristics are also helping us meet our commitment to sustainable business practice."

Mike Bonaker, Facilities Manager, YO! Sushi

Nathalie deli, Mayfair



Features

Performance

- Food stays fresher for longer
- No doors required
- Stable holding temperatures for greater efficiency
- Narrow operating temperature
- Typical payback of less than two years

Retailing

- Choice of solid end walls, with mirrored interiors, or panoramic glazed end walls
- Easy access for grab & go sales
- A warmer shopping experience
- Large merchandising capacity and small footprint
- Versatile shelving configurations
- EPOS ticket strip
- Range of LED lighting options

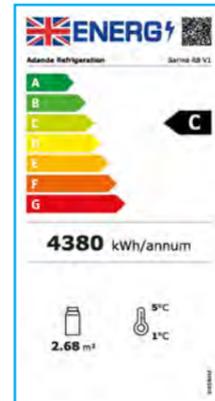
Operations

- Simple restocking
- Stainless steel (AISI 301) interior and exterior for ease of cleaning
- Low maintenance
- Plug and go 13 Amp electrical supply

Engineering

- Integral refrigeration
- Digital electronic controls for accurate set-up and temperature control
- Removable front grille for ease of access during maintenance operations
- Self-evaporating condensate water tray
- R452a refrigerant

Specs & technical data



Dimensions	2012 mm (H) x 1332 mm (W) x 753 mm (D)
Weight	300 Kg
Shelf storage area / volume	2.68 m ² (4 shelves plus base) / 756 litres
Operating temperature	1°C to 5°C at a maximum ambient of 25°C/60%RH CC3 (tested to EN ISO 23953)
Electricity Supply	230V/1/50Hz - 13amp socket. UK or EU leads available
Energy Input and Output at 20°C/50% RH Store conditions CCO	Electrical Input Energy 8kWh/24h Heat output 30kWh/24h
Running Amps	5.3 A (with lights). 4.8 A (without lights)
Defrost	Automatic



Features

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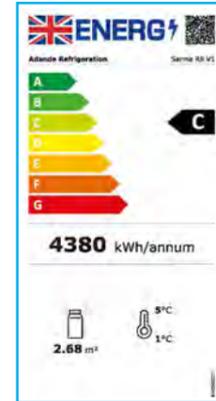
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Electricity Supply	230V/1/50Hz - 13amp socket. UK or EU leads available
Energy Input and Output at 20°C/50% RH Store conditions CCO	Electrical Input Energy 8kWh/24h Heat output 30kWh/24h
Running Amps	3.85A (with lights). 3.75A (without lights)
Defrost	Automatic



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.co.uk

EasyBuy an Adande

Adande drawers and chillers are now available on an EasyBuy finance plan, ask for details

Super deduction

If you are thinking of buying new Adande equipment, then why not take advantage of the UK government's super deduction scheme. Save 25% on your new units, and then boost that saving further thanks to the efficiencies Adande continues to deliver year-on-year.

For full details go to; <https://www.gov.uk/guidance/super-deduction>

UK 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.

UK service & warranty

Adande units come with 5-year UK warranty on all major parts and 2-year warranty on labour.

Our service support line is open seven days a week, 24 hours a day. Call the team on 01502 537135

Training

Adande is happy to quote for training on-site, if requested. Please mention this when placing your order.

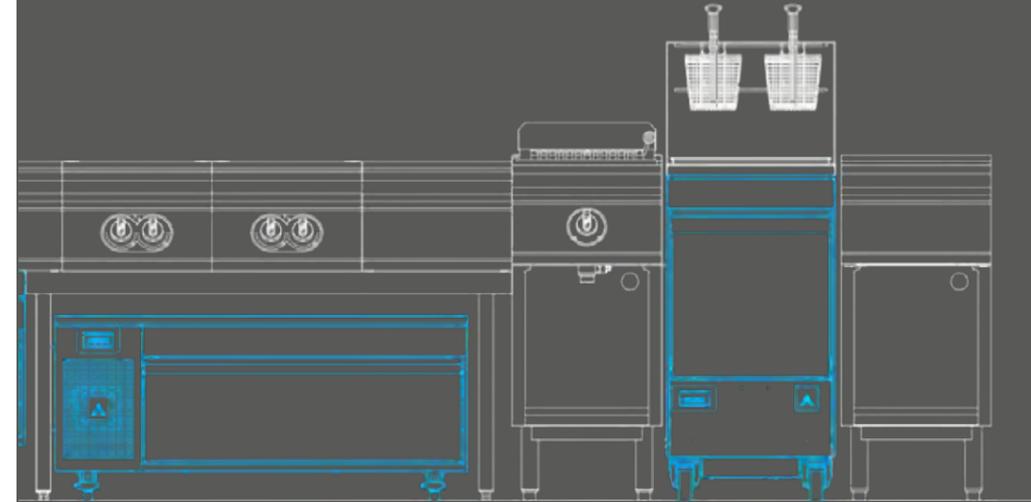


AutoQuotes is a web-based equipment catalogue and estimating service for the catering industry. see the complete Adande range at www.autoquotes.com



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

Easy Buy



One world-class line up EasyBuy an Adande drawer now from just £69 a month*

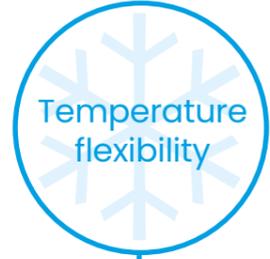
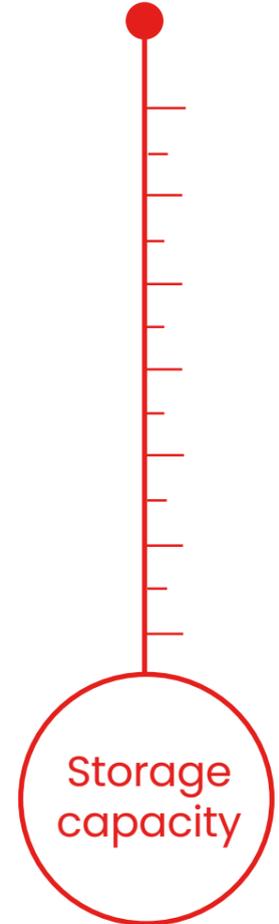
* Terms and condition apply, ask for details

Plus..

Adande units come with 5-year UK warranty on all major parts and 2-year warranty on labour.

In case you need another reason...

86 litres
standard depth drawer
65 Litres
shallow drawer



+15 °C

-22 °C

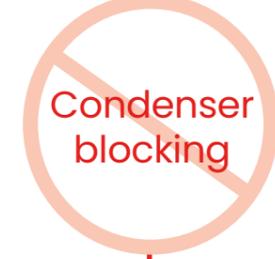
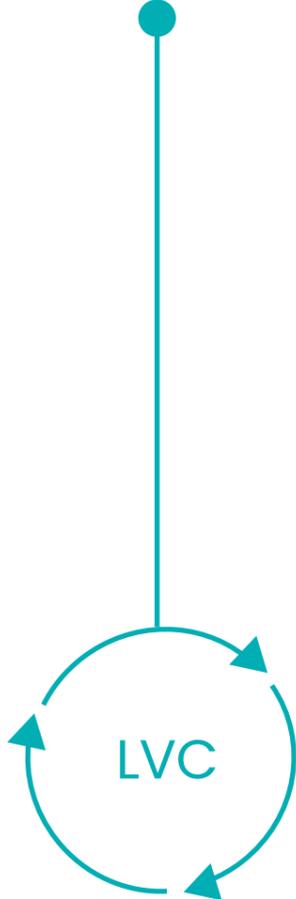
User selects preferred set point, anywhere from -22 °C up to +15 °C, to suit the food. For fast service, ideal ice cream setting is -15 °C.

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.)



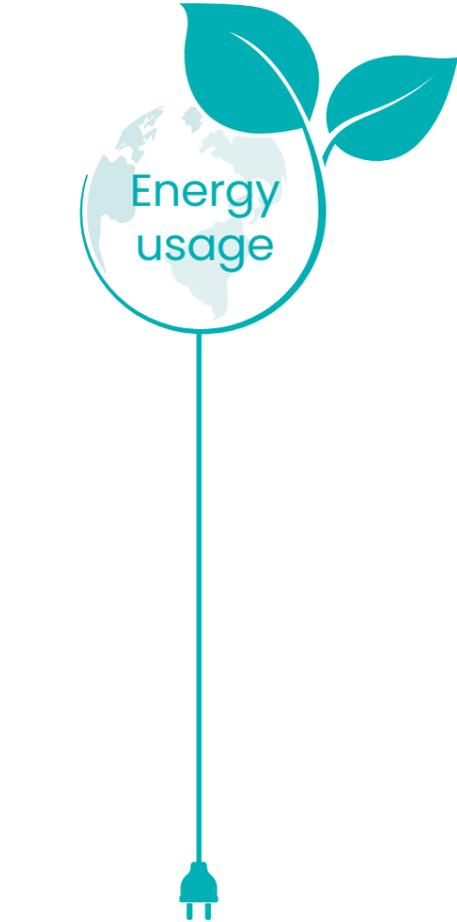
No chance of debris blocking the internal condenser air intake grill.

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



Adande units come with 5-year UK warranty on all major parts and 2-year warranty on labour.

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.



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.

Feedback from the industry



"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

"It's a fantastic product, we use Adande at BRAT, and we're using it here at Climpson's Arch too. They are very easy to use and very practical, in fact you can build a kitchen around them. Here, we've developed the pass around the fridges and at BRAT too."

Tomos Parry
Michelin star Chef, and Founder of
BRAT Restaurant



"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 is by far the best fridge I have ever bought. I have been using them for 16 years now... they're amazing"

Hywel Jones
Executive Chef/Director of
Food & Beverage
Lucknam Park Hotel and Spa



DRAWER UNIT TYPE

VCS	Standard Drawer (side engine - rectangular footprint)
VCR	Standard Drawer (rear engine - square footprint)
VCM	Matchbox or 'Pass Through' Drawer (side engine - rectangular footprint)
VCC	Compact Drawer (rear engine - narrow footprint)
VLS	Shallow Drawer (side engine - rectangular footprint)
HCS	A+ Fridge Drawer (side engine - rectangular footprint)
HCR	A+ Fridge Drawer (rear engine - square footprint)
LS	Saladette (side engine saladette unit - rectangular footprint)
1, 2 or 3	Number of Drawer units in a stack, for example, VCS2 means two VCS Drawers, stacked one on top of the other VCR1 refers to a single rear engine Drawer unit

VSS2	Combo unit: Standard above Shallow Drawer (side engine - rectangular footprint)
SVS2	Combo unit: Shallow above Standard Drawer (side engine - rectangular footprint)
VAS2	Combo unit: Standard above A+ Fridge (side engine - rectangular footprint)
AVS2	Combo unit: A+ Fridge above Standard Drawer (side engine - rectangular footprint)
SAS2	Combo unit: Shallow Drawer above A+ Fridge (side engine - rectangular footprint)
ASS2	Combo unit: A+ Fridge above Shallow Drawer (side engine - rectangular footprint)
VAR2	Combo unit: Standard above A+ Fridge (rear engine - square footprint)
AVR2	Combo unit: A+ Fridge above Standard Drawer (rear engine - square footprint)

BASES FOR ADANDE DRAWER UNITS

C	Standard Castor Base
LC	Levelling Castor Base (only with Standard Castor Base units)
SC	Small Castor Base
DC	Double Castor Base (Compact units only)
GC	General Castor Base (Compact units only)
HC	High Castor Base (fitted to most Adande® Chef Base drawer units)
R	Roller & Feet Base (under-counter applications)
SR	Small Roller & Feet Base (under-counter applications)
L	Locking Rollers (under-counter applications)
SL	Small Locking Rollers (under-counter applications)
FF	Fixed Frame (unit base with 4 legs + low level shelf)
MF	Mobile Frame (unit base with 4 small castors + low level shelf)
FB	Flat Base (for suiting drawer units, cassette style, into a range or counter)

REFRIGERANT

R5	R290 Refrigerant (Blast Chill only)
R2	R600a Hydrocarbon Refrigerant

TOPS FOR ADANDE DRAWER UNITS

T	Cover Top or Biscuit Tin Lid (non load bearing surface)
W	Solid Worktop (load bearing)
HS	Heat Shield Top (protects worktops exposed to temperatures up to 200°C)
EW	Extended Worktop
EHS	Extended Heat Shield Tops
US	Upstand (fitted to the back of 'W' or 'HS' top)
EUS	Extended Upstand (for 'W' & 'HS' tops)

ABOVE THE WORKTOP OPTIONS

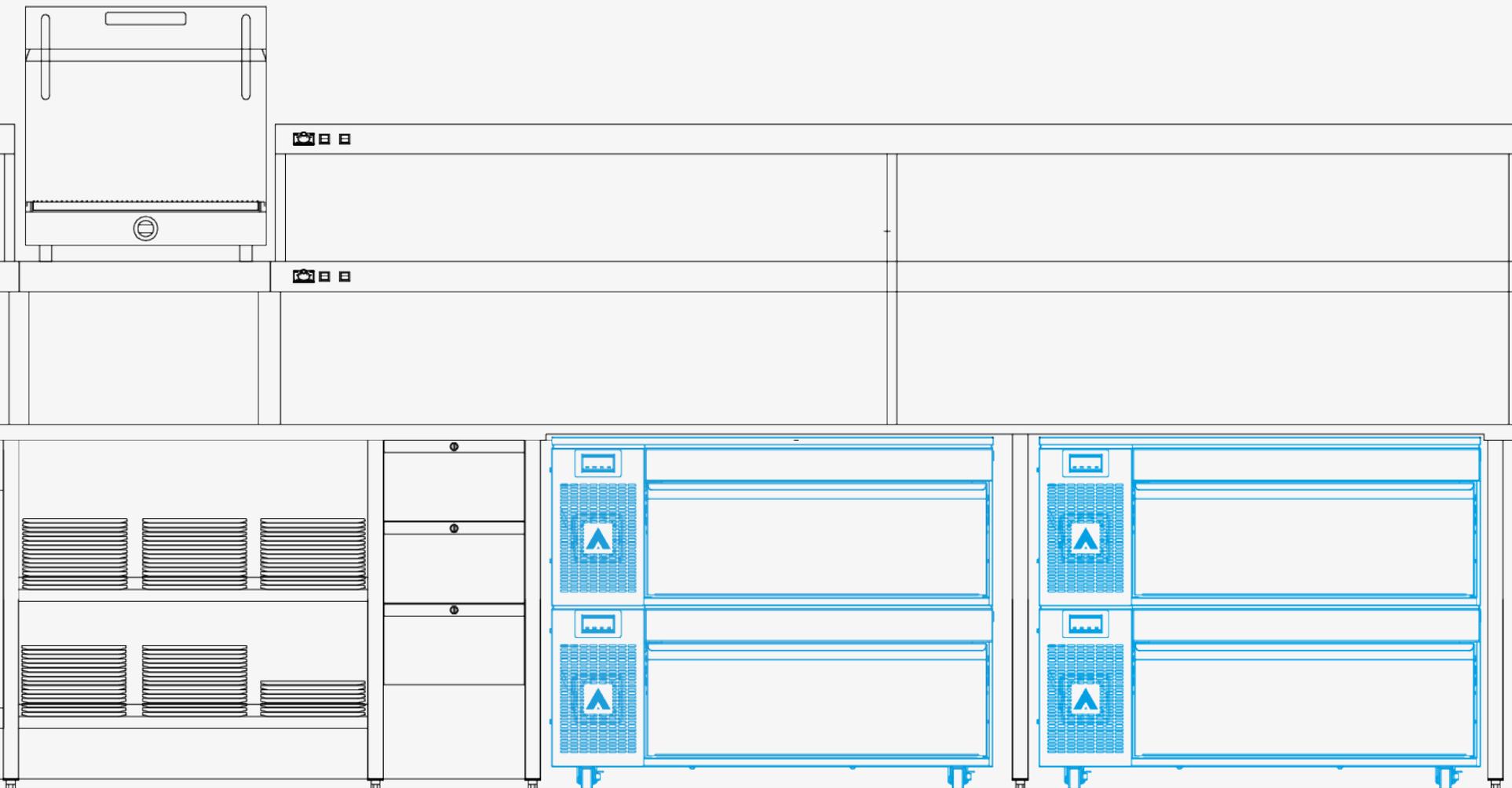
CS	Combi Oven Stand (for Side Engine VCS, VLS & HCS units)
CR	Combi Oven Stand (for Rear Engine VCR & HCR units)
M2	Single Shelf Gantry fixed to Solid Worktop
M3	Single Shelf Gantry fixed to Extended Worktop (extended to the right)
M5	Single Shelf Gantry fixed to Extended Worktop (extended to the left)
G1	Double Shelf Plate Gantry fixed to Solid Worktop

MISCELLANEOUS OPTIONS (Factory fitted)

BC	Blast Chill (VCS units only)
DL	Drawer Locks
H1	Grab Handles (fitted to Chef Base units, making them easier to pull out for cleaning)
FR2	Fry Basket Rack with 2 hangers and drip tray (VCC only)
FR4	Fry Basket Rack with 4 hangers and drip tray (VCC, VCS, VCR, HCS, HCR & VLS units)
CO	Can Opener (fitted to units with Solid Worktops only)

ACCESSORIES (Ask for our full Accessories Sheet)

RG	Gastronorm Pan Racks (VCS, VCR, VCM, HCS & HCR units)
RL	Gastronorm Pan Racks (VLS Shallow Drawer only)
DD	Drawer Divider (VCS, VCR, VCM, HCS & HCR units)
CD	Drawer Divider (VCC Compact only)
LD	Drawer Divider (VLS Shallow Drawer only)
DT	Insulated Drawer Container (VCS, VCR, HCS & HCR units)
DM	Insulated Drawer Container (VCM Matchbox)
DC	Insulated Drawer Container (VCC Compact)
DS	Insulated Drawer Container (VLS Shallow Drawer)
PB	Wire Rack to hold 12 Pacojet Beakers (not suitable for A+ Drawers)
B3	Blast Chill Wire Rack



Adande Refrigeration

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