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

What Makes Adande Different?

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

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

Traditional Design

Traditional Drawer Seal

- ✗ Expensive to maintain due to the high cost of having to replace them often
- ✗ Even with doors or drawers shut, any small cuts, tears, or food deposits on the seals can cause bacterial infiltration and continuous loss of cold air
- ✗ Danger of cross contamination from fingers & food debris - Seals have the highest bacterial count in a kitchen environment!

Traditional Condensers

- ✗ Condensers are typically located at a low level and exposed, which is a prime area for dirt & grime - blocking condensers, disrupting airflow & using even more energy!
- ✗ Unless brush cleaned often, airborne contaminants, such as fat & flour, clog up the condenser, burning out fan motors and even compressors
- ✗ Even partially blocked condensers make the compressor work harder, resulting in higher power consumption

Adande® Technology

Adande® Drawer Seal

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

Adande® Condensers

- ✓ Housed internally affording protection
- ✓ Cleaning is less frequent and much easier because fats and cooking oils present in kitchens do not reach the condenser
- ✓ Low chance of condenser blocking reduces incidence of compressor failure

Traditional Drawer

- ✗ As the whole internal cabinet is cooled, when the drawer is opened the cold air 'drops out'
- ✗ Thin, brittle uninsulated plastic containers, metal containers or drawers just do not 'hold the cold'
- ✗ Stable temperatures are critical to prolonging the shelf life of food, however, the design of traditional cabinets does not allow stable temperatures

Adande® Insulated Container

- ✓ ONLY the rigid insulated container is cooled within the cabinet & when the drawer is opened it 'holds the cold' within; saving significant energy when compared to traditional refrigeration drawers
- ✓ Large storage capacity with food accessible in full plan view when open
- ✓ Grooves help cold air circulation - no need to leave air gaps between items of food
- ✓ Easy to lift out for deep cleaning, or to wipe clean while remaining in situ
- ✓ No need to tilt - easy to lift out and back in

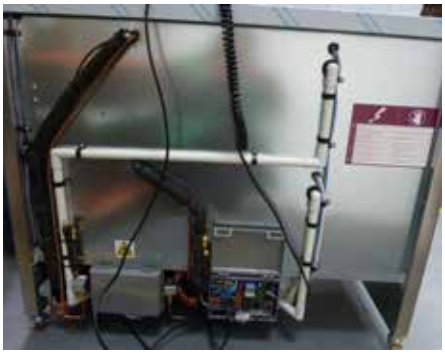
Traditional Runner

- ✗ Drawer runners must be fixed into the insulated cabinet wall, making them inherently weak, and in need of frequent replacement
- ✗ Exposed to freezing temperatures, they accumulate ice, seize up & performance is hindered
- ✗ Runners inside the insulated cabinet with the food is unhygienic

Adande® Drawer Runner

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

Back of Traditional Drawer Unit



- ✗ Key components vulnerable to damage
- ✗ Not easily situated into most kitchen environments

Adande® Back of Unit

- ✓ Smooth and flush - No tangling of wires
- ✓ No unnecessary obstructions
- ✓ No dirt traps, easier cleaning, less snags
- ✓ Fully modular - drawer units can be easily removed or added

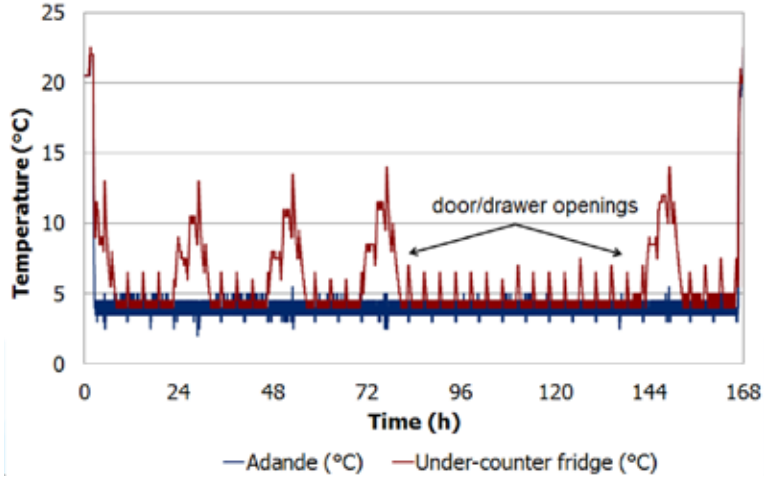
Adande® - Unrivalled Temperature Stability

Results from respected test facilities show that Adande has clear performance advantages over traditional refrigeration drawers

Sample slide from the Griffith Laboratories report

Fresh food storage temperature

- Starting set point temperature in both appliances: 5°C
- Under-counter fridge air temperature above 8°C for more than 4 hours on three occasions – outside Food Safety regulation
- Adande drawer temperature very stable



What this means for food held in a restaurant fridge

Trials simulating restaurant conditions were done to compare Adande with traditional units; the results were dramatic!

Traditional

Visibly Shrunk & Mouldy

Adande®

Fresh

Frozen food quality is also preserved better in freezer mode

Only Adande® has 'Hold the Cold' Technology!

The success of the Adande refrigerated drawer has led to a proliferation of copycat products from other refrigeration manufacturers. Imitation is the sincerest form of flattery, but the simple fact is that these look-alike products just don't meet Adande's unprecedented standards.
No other refrigerated drawer delivers the same energy saving, performance and ergonomic benefits.

Imitated, but never equalled...

The cold facts

Energy savings

- ✓ The Adande (chiller mode) uses between 55% and 73% less energy per year than its nearest refrigerated drawer competitor
- ✓ The Adande (freezer mode) uses between 39% and 63% less energy per year than its nearest freezer drawer competitor
- ✓ Additional 19% energy savings with the Adande hydrocarbon refrigerant option at no extra cost

Accurate temperatures

- ✓ The warmest temperature of the Adande (chiller mode) was 1.6°C compared to competitors being anything up to 11.8°C above the set point
- ✓ The warmest temperature of the Adande (freezer mode) was 4.1°C compared to competitor freezer drawers ranging from 8.0°C to 14.7°C above set point

More storage volume

- ✓ The Adande offers between 10-46% more storage volume than its nearest competitor with a comparable footprint size

@Chefsloveadande

Adande Refrigeration

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