

It's an Adande® with unique 'Hold the Cold®' technology; it works like no other fridge or freezer!

The **EU Eco Design Regulation (Directive 2009/125/EC)** will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements from **1st July 2016**.

Directive 2010/30/EU, stipulates production of an accompanying Energy Label (see visual example) for all commercial refrigeration products offered for sale from **July 2016**.

Products falling below the minimum performance level (G) **will not be eligible** for sale within EU member states.

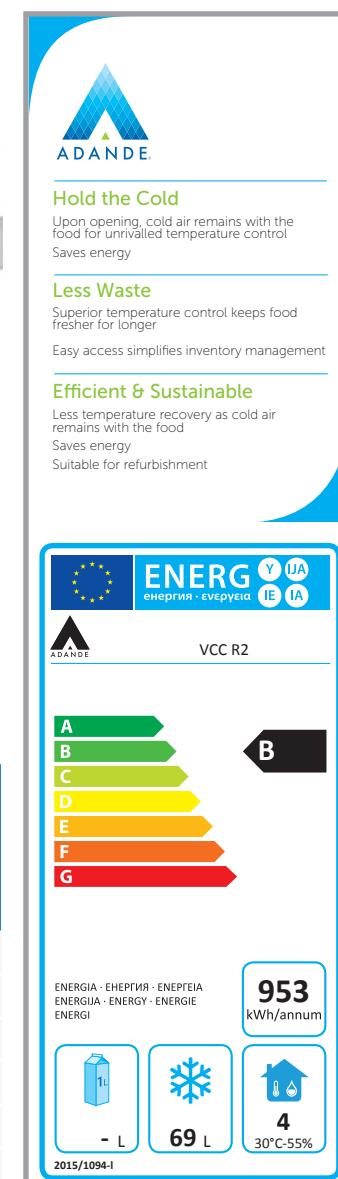
Manufacturers and suppliers may self-certify that their products meet the minimum requirements and that the energy label is correct, but claims may be subject to verification and/or testing by the **Regulatory Delivery office at the Department of Business, Energy and Industrial Strategy**

Adande products have been tested to the Test Standard '**EN16825:2015 Commercial Service Refrigerated Cabinets and Counters intended for use in commercial kitchens - Definition of performance characteristics and energy consumption**'.

Adande units have unique 'Hold the Cold®' technology that drives energy efficiency as the cold air is withheld.

It is important to note that due to the unique temperature span, almost all Adande units can operate between **-22 °C to +15 °C**, they are therefore classified as '**Multi Use**' products and are **mandatorily tested/labelled in Freezer** operation mode **but Adande have also tested the drawers in Fridge mode and the equivalent label/classification is indicated in the table below.**

Adande can be used as
fridge and freezer
(*except A+ Fridge)



The regulation is designed to make it clearer for consumers in EU member states to understand and make purchasing decisions aligned with energy efficiency ratings

The Range (with refrigerant type) (Each drawer is labelled as an individual module)	Function	°C	Energy Efficiency Class (as Fridge) 30°C ambient, 55% RH	Energy Efficiency Class (as Freezer) 30°C ambient, 55% RH	KW per hr/ per annum (as Fridge)	KW per hr/ per annum (as Freezer)
HCS/HCR(R2) A+ Fridge (R600a)	Fridge	0 °C to +15 °C	A+	N/A	239	n/a
VCC R2 Compact Drawer (R600a)	Multi-Use	-22 °C to +15 °C	A	B	420	953
VCC R1 Compact Drawer (R404A)	Multi-Use	-22 °C to +15 °C	A	C	460	1278
VLS R2 Shallow Drawer (R600a)	Multi-Use	-22 °C to +15 °C	A	B	325	781
VLS R1 Shallow Drawer (R404A)	Multi-Use	-22 °C to +15 °C	A	B	420	843
VCS/VCR/VCM R2 Side & Rear Engine Drawer (R600a)	Multi-Use	-22 °C to +15 °C	A	B	307	761
VCS/VCR/VCM R1 Side & Rear Engine Drawer (R404A)	Multi-Use	-22 °C to +15 °C	A	C	482	1073

ALL products meet the Heavy Duty 40°C Ambient, 40% RH Climate Class 5 Test (A more stringent test in hotter environments) except VCC Compact Drawer

NOTE: HCS, VCC R2 & VCS WERE INDEPENDENTLY TESTED

Example Energy Label
with accompanying
sticker shown above

Applications

- Meat and fish prep and storage
- Deli and larder prep and storage
- Pastry and pasta prep and storage
- Dessert prep and storage
- Point of use bulk storage
- Mise en Place prep and garnish storage

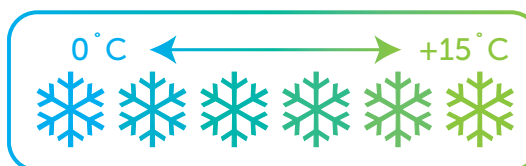
Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

Energy efficiency class A+

ADANDE® A+ FRIDGE (Hydrocarbon)



Also available as rear engine

Hold the Cold

Upon opening, cold air remains with the food for unrivalled temperature control

Saves Energy

Efficient & Sustainable

Less temperature recovery as cold air remains with the food

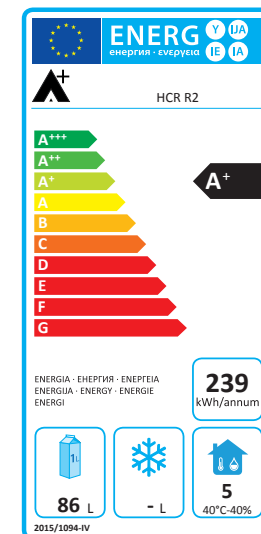
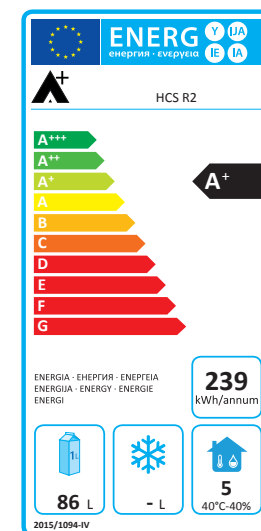
Saves Energy

Suitable for refurbishment

Less Waste

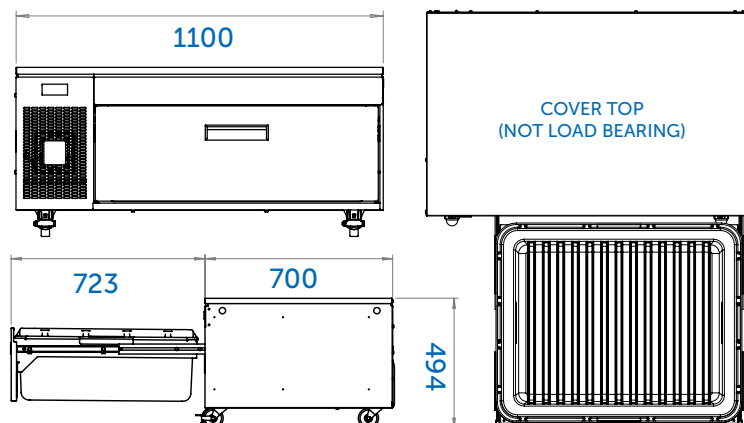
Superior temperature control keeps food fresher for longer

Easy access simplifies inventory management



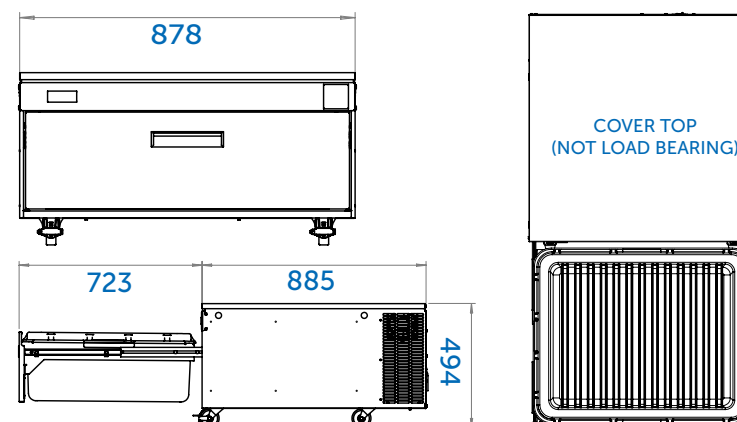
Dimensions | Elevation & Plan View

Side Engine (HCS1)



Storage Capacity
Per Drawer
4 x 1/1 GN Pans
100 mm Deep
or equivalent

Rear Engine (HCR1)



Adande Drawers are Modular!

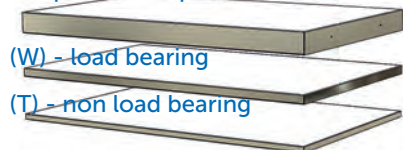
Both HCS & HCR units can
be stacked 2 or even 3 high
(Contact us to find out more)







OPTIONS

Top and Base | Worktops and Castors

(HS) - protects unit tops exposed to
temperatures up to 200°C



- Side Engine (HCS1)
- Rear Engine (HCR1)

						
		High Castors	Standard Castors	Small Castors	Locking Roller Base	Small Locking Rollers
Finished Height & Load Bearing Weight with Heat Shield (HS)	616 mm 235 kg	HCS1/HCHS HCR1/HCHS	545 mm 300 kg	HCS1/CHS HCR1/CHS	n/a 285 kg	- 285 kg
Finished Height & Load Bearing Weight with Worktop (W)	574 mm 235 kg	HCS1/HCW HCR1/HCW	503 mm 300 kg	HCS1/CW HCR1/CW	482 mm 50 kg	HCS1/SCW HCR1/SCW
Finished Height & Load Bearing Weight with Cover Top (T)	565 mm 0 kg	HCS1/HCT HCR1/HCT	494 mm 0 kg	HCS1/CT HCR1/CT	473 mm 0 kg	HCS1/SCT HCR1/SCT
					501 mm 285 kg	HCS1/RHS HCR1/RHS
					459 mm 285 kg	HCS1/RW HCR1/RW
					450 mm 0 kg	HCS1/RT HCR1/RT
					491 mm 285 kg	HCS1/SRHS HCR1/SRHS
					449 mm 285 kg	HCS1/SRW HCR1/SRW
					440 mm 0 kg	HCS1/SRT HCR1/SRT

(R2) REFRIGERANT R600a

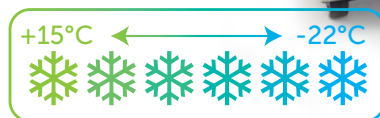
Applications

- At the griddle for burgers, etc.
- At the fry station for fries, etc.
- Ice cream and ices
- Upright bottle storage
- Mobile catering

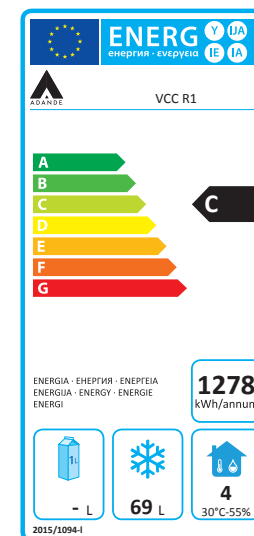
Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No freezer burn or ice crystals
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

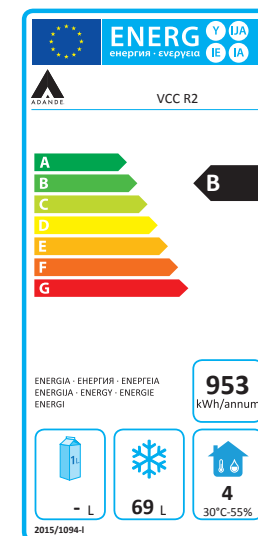
ADANDE® COMPACT UNIT (VCC)



VCC R1
R404A



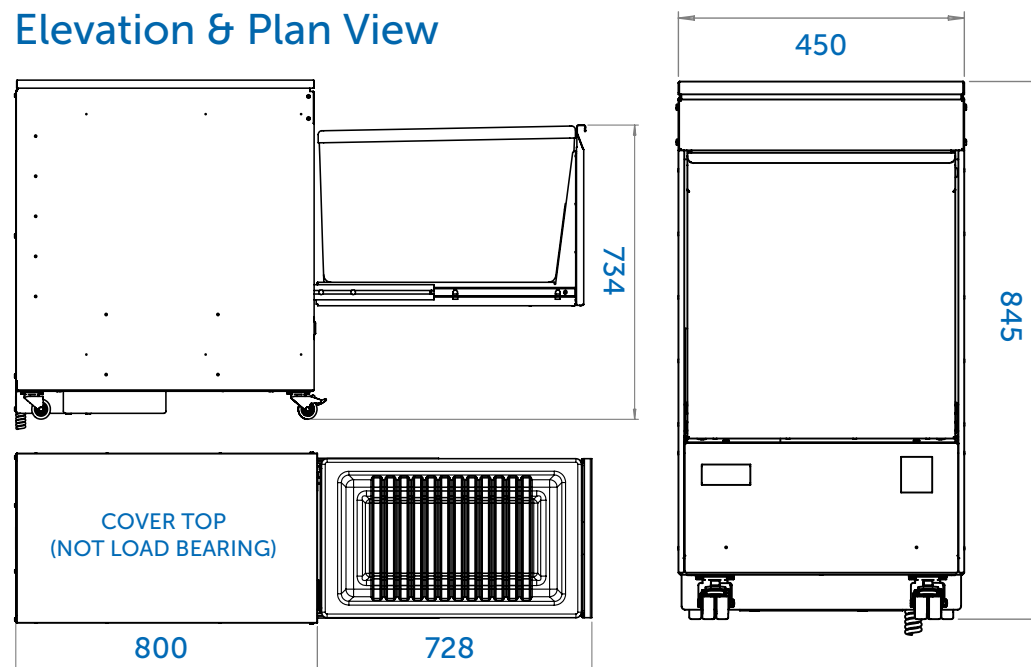
VCC R2
R600a



VCC R2 tested independently!

The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

Dimensions | Elevation & Plan View



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



Storage Capacity Per Drawer

1 x 1/1 GN Pan 200 mm Deep at the bottom
1 x 1/1 GN Pan 100 mm Deep on top



Just 450 mm wide, Adande Compact units provide convenient storage next to griddle and fry stations

Compacts have many other uses, from refrigerated upright bottle storage to frozen ices and, being small and easy to move, are ideal for outside catering

COMPACT UNITS HAVE THE SAME FRIDGE TO FREEZER FLEXIBILITY AS STANDARD SIZE ADANDE DRAWERS

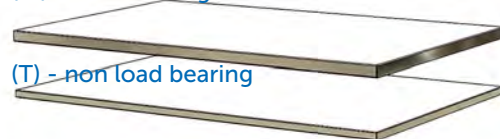
Dimensions for VCC/DCT

OPTIONS

Top and Base | Worktops and Castors

(W) - load bearing

(T) - non load bearing



	High Castors		Standard Castors		Double Castors	
Finished Height & Load Bearing Weight with Worktop (W)	948 mm	VCC1/HCW	900 mm	VCC1/GCW	n/a	
	300 kg		300 kg		n/a	
Finished Height & Load Bearing Weight with Cover Top (T)	n/a		n/a		845 mm	VCC1/DCT
	n/a		n/a		0 kg	
(R1) REFRIGERANT R404A						
(R2) REFRIGERANT R600a						

BLAST CHILL OPTION IS NOT AVAILABLE ON COMPACT (VCC) UNITS

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption

MAINS: 230 Vac 50 Hz also 60 Hz available

Applications

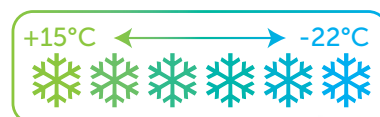
- Meat and fish prep and storage
- Deli and larder prep and storage
- Pastry and pasta prep and storage
- Dessert prep and storage
- Point of use bulk storage
- Frozen storage by the deep fryer
- Mise en Place prep and garnish storage

Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No freezer burn or ice crystals
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

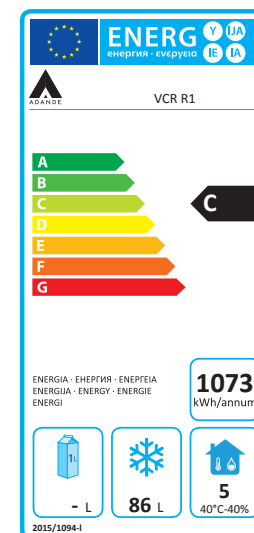
The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

ADANDE® REAR ENGINE UNIT (VCR)

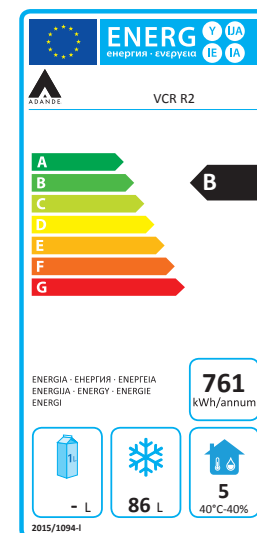


VCR1

VCR R1
R404A



VCR R2
R600a



Energy rating per drawer module



Worktop (Load Bearing)

VCR2



Cover Top (Non Load Bearing)

VCR3



Heat Shield Worktop

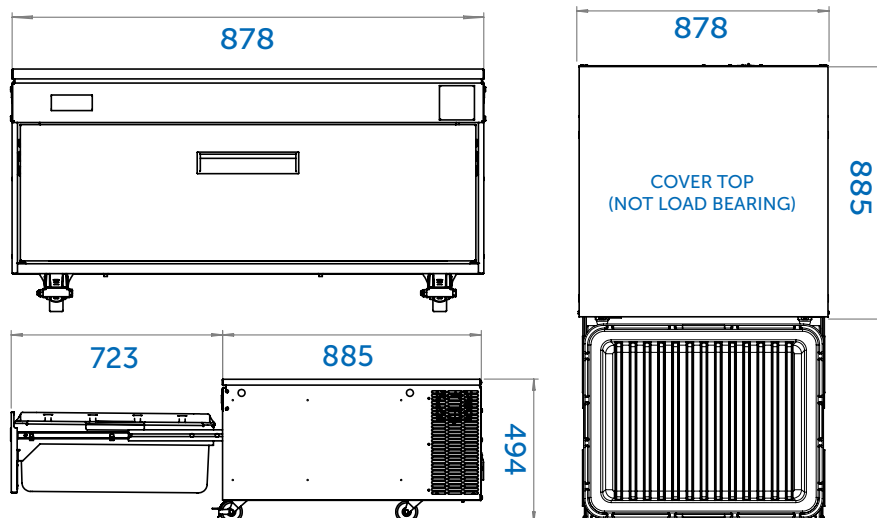
VCR1/CHS



Cover Top (Non Load Bearing)

VCR1/CT

Dimensions | Elevation & Plan View



Dimensions for **VCR1/CT**

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



Storage Capacity Per Drawer
4 x 1/1 GN Pans
100 mm Deep
or equivalent

Adande Drawers are Modular!
Stack 2 or even 3 high
(Contact us to find out more)



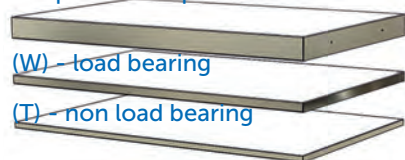
VCR2

VCR3


OPTIONS

Top and Base | Worktops and Castors

(HS) - protects unit tops exposed to temperatures up to 200°C



rs

					
	High Castors	Standard Castors	Small Castors	Locking Roller Base	Small Locking Rollers
Finished Height & Load Bearing Weight with Heat Shield (HS)	616 mm	545 mm	n/a	501 mm	491 mm
	235 kg		300 kg	n/a	
Finished Height & Load Bearing Weight with Worktop (W)	574 mm	503 mm	482 mm	459 mm	449 mm
	235 kg		300 kg	50 kg	
Finished Height & Load Bearing Weight with Cover Top (T)	565 mm	494 mm	473 mm	450 mm	440 mm
	0 kg		0 kg	0 kg	
(R1) REFRIGERANT R404A					
(R2) REFRIGERANT R600a					
(BC) BLAST CHILL AVAILABLE					

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption

Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature

MAINS: 230 Vac 50 Hz also 60 Hz available

Applications

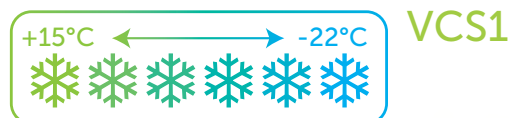
- Meat and fish prep and storage
- Deli and larder prep and storage
- Pastry and pasta prep and storage
- Dessert prep and storage
- Point of use bulk storage
- Frozen storage by the deep fryer
- Mise en Place prep and garnish storage

Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No freezer burn or ice crystals
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

ADANDE® SIDE ENGINE UNIT (VCS)



VCS1



Worktop (Load Bearing)

VCS2



Cover Top (Non Load Bearing)

VCS3



Heat Shield Worktop

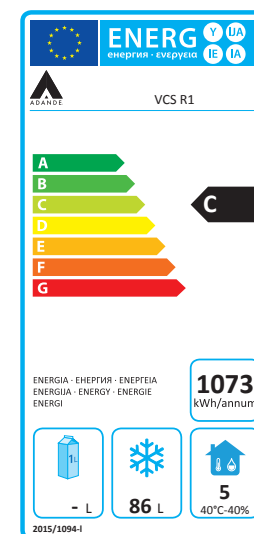
VCS1/CHS



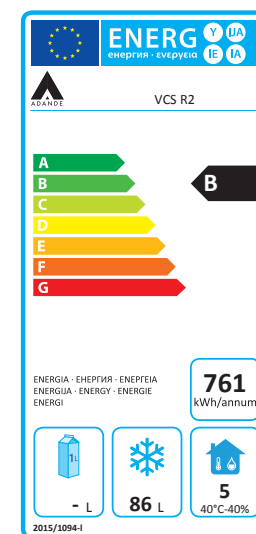
Cover Top (Non Load Bearing)

VCS1/CT

VCS R1
R404A



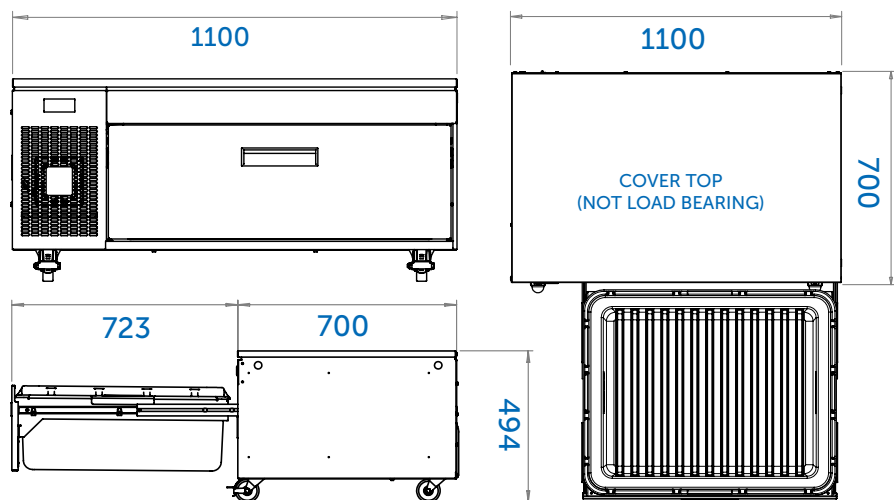
VCS R2
R600a



Energy rating per drawer module

Tested independently!

Dimensions | Elevation & Plan View


Dimensions for **VCS1/CT**

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



**Storage Capacity
Per Drawer**
4 x 1/1 GN Pans
100 mm Deep
or equivalent

Adande Drawers are Modular!
Stack 2 or even 3 high
(Contact us to find out more)


VCS2
VCS3

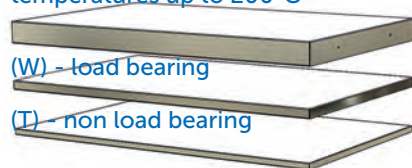
OPTIONS

Top and Base | Worktops and Castors

(HS) - protects unit tops exposed to
temperatures up to 200°C

(W) - load bearing

(T) - non load bearing



S

										
	High Castors		Standard Castors		Small Castors		Locking Roller Base		Small Locking Rollers	
Finished Height & Load Bearing Weight with Heat Shield (HS)	616 mm	VCS1/HCHS	545 mm	VCS1/CHS	n/a	-	501 mm	VCS1/RHS	491 mm	VCS1/SRHS
	235 kg		300 kg		n/a	-	285 kg		285 kg	
Finished Height & Load Bearing Weight with Worktop (W)	574 mm	VCS1/HCW	503 mm	VCS1/CW	482 mm	VCS1/SCW	459 mm	VCS1/RW	449 mm	VCS1/SRW
	235 kg		300 kg		50 kg		285 kg		285 kg	
Finished Height & Load Bearing Weight with Cover Top (T)	565 mm	VCS1/HCT	494 mm	VCS1/CT	473 mm	VCS1/SCT	450 mm	VCS1/RT	440 mm	VCS1/SRT
	0 kg		0 kg		0 kg		0 kg		0 kg	
(R1) REFRIGERANT R404A										
(R2) REFRIGERANT R600a										
(BC) BLAST CHILL AVAILABLE										

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption

Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature

MAINS: 230 Vac 50 Hz also 60 Hz available

Shallow Depth - Side Engine - Single Drawer Units

Code	Base	Top	Height TTS	Wt Loading
VLS1/FBT	Flat Base	Cover Top	360 mm	0 kg
VLS1/FBW	Flat Base	Solid Worktop	369 mm	285 kg
VLS1/SRT	Small Rollers & Feet	Cover Top	381 mm	0 kg
VLS1/SRW	Small Rollers & Feet	Solid Worktop	390 mm	285 kg
VLS1/SRHS	Small Rollers & Feet	Heat Shield Top	432 mm	285 kg
VLS1/RT	Rollers & Feet	Cover Top	391 mm	0 kg
VLS1/RW	Rollers & Feet	Solid Worktop	400 mm	285 kg
VLS1/RHS	Rollers & Feet	Heat Shield Top	449 mm	285 kg
VLS1/SCT	Small Castors	Cover Top	415 mm	0 kg
VLS1/SCW	Small Castors	Solid Worktop	424 mm	50 kg
VLS1/CT	Standard Castors	Cover Top	436 mm	0 kg
VLS1/CW	Standard Castors	Solid Worktop	445 mm	300 kg
VLS1/CHS	Standard Castors	Heat Shield Top	487 mm	300 kg
VLS1/HCT	High Castors	Cover Top	507 mm	0 kg
VLS1/HCW	High Castors	Solid Worktop	516 mm	235 kg
VLS1/HCHS	High Castors	Heat Shield Top	558 mm	235 kg
VLS1/FFT	Fixed Frame	Cover Top	540-900 mm	0 Kg
VLS1/MFT	Mobile Frame	Cover Top	540-900 mm	0 kg
VLS1/FFW	Fixed Frame	Solid Worktop	540-900 mm	235 kg
VLS1/FFHS	Fixed Frame	Heat Shield	540-900 mm	235 kg

Blast Chill option on Shallow Drawer units will be available from early 2017

Additional price per unit for Large or Small Locking Roller Base options

Hydrocarbon available on all above units (except those with Blast Chill option)



Shallow Depth - Side Engine - Two Stack Drawer Units

Code	Base	Top	Height TTS	Wt Loading
VLS2/FBT	Flat Base	Cover Top	699 mm	0 kg
VMS2 & VNS2/FBT	Flat Base	Cover Top	757 mm	0 kg
VLS2/FBW	Flat Base	Solid Worktop	708 mm	225 kg
VMS2 & VNS2/FBW	Flat Base	Solid Worktop	766 mm	225 kg
VLS2/SRT	Small Rollers & Feet	Cover Top	720 mm	0 kg
VMS2 & VNS2/SRT	Small Rollers & Feet	Cover Top	778 mm	0 kg
VLS2/SRW	Small Rollers & Feet	Solid Worktop	729 mm	285 kg
VMS2 & VNS2/SRW	Small Rollers & Feet	Solid Worktop	787 mm	285 kg
VLS2/RT	Rollers & Feet	Cover Top	730 mm	0 kg
VMS2 & VNS2/RT	Rollers & Feet	Cover Top	788 mm	0 kg
VLS2/RW	Rollers & Feet	Solid Worktop	739 mm	285 kg
VMS2 & VNS2/RW	Rollers & Feet	Solid Worktop	797 mm	285 kg
VLS2/SCT	Small Castors	Cover Top	754 mm	0 kg
VMS2 & VNS2/SCT	Small Castors	Cover Top	812 mm	0 kg
VLS2/SCW	Small Castors	Solid Worktop	763 mm	50 kg
VMS2 & VNS2/SCW	Small Castors	Solid Worktop	821 mm	50 kg
VLS2/CT	Standard Castors	Cover Top	775 mm	0 kg
VMS2 & VNS2/CT	Standard Castors	Cover Top	833mm	0 kg
VLS2/CW	Standard Castors	Solid Worktop	784 mm	300 kg
VMS2 & VNS2/CW	Standard Castors	Solid Worktop	842 mm	300 kg

Saladette Units with Standard Castors & Solid Worktops -

VNS2/CW/S2	Shallow Drawer - Bottom	1100 mm Wide	842 mm	300 kg
------------	----------------------------	--------------	--------	--------

2 Stack High Castors Solid Worktop -

VLS2HCW	High Castors	1100 mm Wide	900 mm	230 kg
---------	--------------	--------------	--------	--------

Blast Chill option on Shallow Drawer units will be available from early 2017

Additional price per 2 Drawer unit for Large or Small Locking Roller Base options

Hydrocarbon option available on any unit, as long as Blast Chill functionality is not also required

Additional price for the higher capacity S3 - Large Saladette option (1100 mm wide)

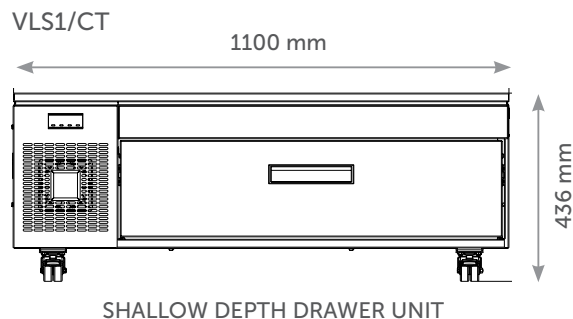
Additional price for the Saladette EW - Extended Worktop option (1400 mm width)

Yet another great addition to the range...

All the performance of Standard Drawers but priced lower to reflect capacity

VLS RANGE of SHALLOW DEPTH DRAWER UNITS

To provide caterers with more choice, Adande has developed a Shallow Depth Drawer unit. These can be installed as single units or stacked, two and even three drawers high, to suit a variety of applications. Adande Shallow Drawers may be combined with Standard Depth Drawers, to offer a wide variety of finished height options.



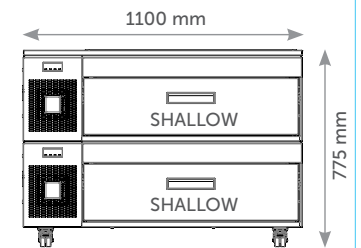
Shallow Drawer Side Engine units have the same 1100w x 700d mm footprint as Standard Drawers - it is just the insulated food storage container that is reduced in height, to create the new Adande Shallow Depth Drawer.

The storage capacity of each Shallow Drawer is 4 x 1/1 Gastronorm Pans, configured 2 x 100 mm & 2 x 50 mm Deep.

In all other respects Shallow Drawer units operate in exactly the same way as the Standard Depth Adande Drawer, bringing the same benefits to operators of commercial kitchens everywhere.

VLS2/CT - TWO STACK SHALLOW DEPTH DRAWER UNIT

Where space is limited under-counter, Adande 2 Stack Shallow Drawer units fit perfectly. Depending on the base required, designers can now find an Adande unit to fill the void - *specs available in the range 699 to 784 mm finished height.*

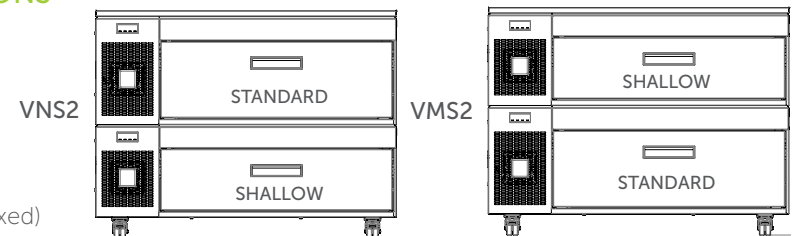


VMS2 & VNS2 - DRAWER COMBINATIONS

Shallow Depth Drawer units can be combined with Standard Depth Drawers in 2 Stack configurations, with the Shallow Drawer positioned on top or underneath, as required by the user.

3 DRAWER COMBINATIONS ALSO AVAILABLE

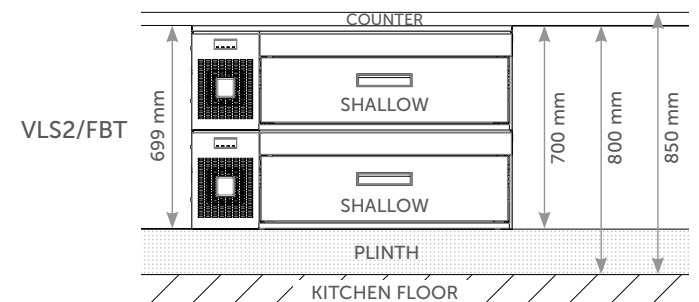
Prices for all 3 Stack units (shallow drawer or mixed) are exactly the same as for Standard 3 Stack units



VLS2/FBT - FLAT BASE AND COVER TOP

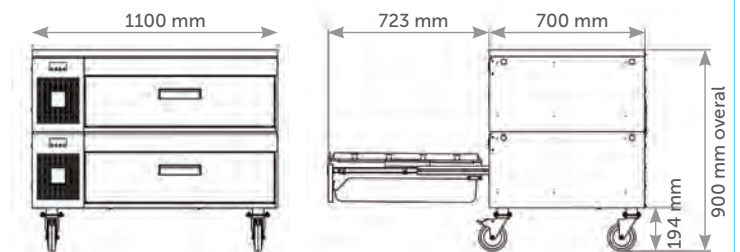
Using a 2 Stack Shallow Drawer unit with flat base & cover top (VLS2/FBT - 699 mm finished height) designers can now specify Adande where under-counter space is limited, as in the illustration.

SHALLOW DRAWERS ON A PLINTH AND UNDER-COUNTER



VLS2/HCW - 2 STACK HIGH CASTORS SOLID WORKTOP

Using two shallow drawers with a solid worktop on high castors brings the worktop to a standard 900mm height. This provides a working surface that can take 230kg load, lifts the access to the lower drawer and provides both very easy movement of the unit and ease of cleaning underneath.



No other refrigerated drawer on the market can claim the same performance, only Adande has the patented insulated drawer with 'Hold the Cold' technology!

Applications

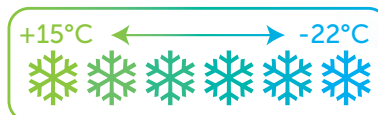
- Multi purpose prep station providing point of use bulk for
 - Meats & Seafoods
 - Pasta & Deli Foods
 - Pastries & Desserts
 - Frozen Storage next to Deep Fryer
 - General 'Mise en place'
 - Garnish storage at the Pass

Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
 - Food does not dehydrate
 - No freezer burn or ice crystals
 - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

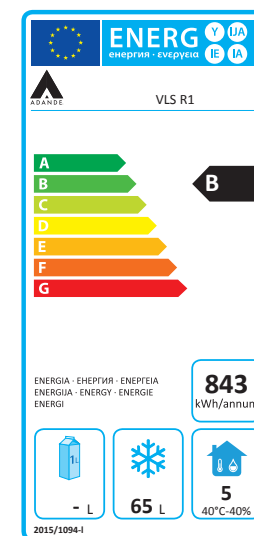
The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

ADANDE® SHALLOW DEPTH DRAWER (VLS)

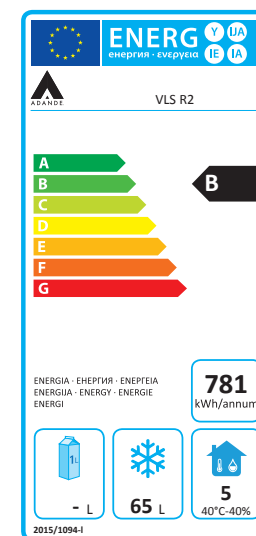


Top - Adande Shallow Drawer
Bottom - Adande Standard Drawer

VLS R1
R404A



VLS R2
R600a



Energy Labels for Shallow Depth Drawer shown above
Energy ratings for Standard Drawer Module will differ
(see website or contact us for details)

VLS2 - 2 Stack Shallow Drawer Unit

1100w x 700d mm footprint

Will fit any void space under-counter from 700 to 785 mm

VMS2 - 2 Drawer Unit

Shallow Drawer on top

Standard Depth Drawer underneath

VNS2 - 2 Drawer Unit

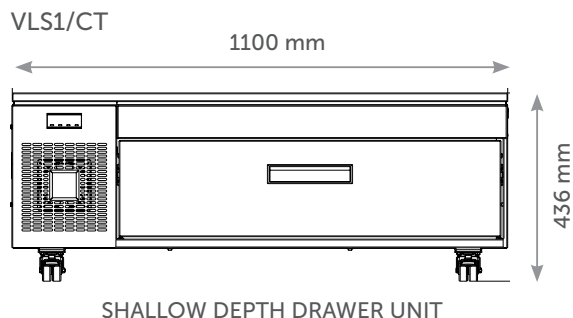
Standard Drawer on top

Shallow Drawer underneath

All the performance of Standard Drawers but priced lower to reflect capacity

VLS RANGE of SHALLOW DEPTH DRAWER UNITS

To provide caterers with more choice, Adande has developed a Shallow Depth Drawer unit. These can be installed as single units or stacked, two and even three drawers high, to suit a variety of applications. Adande Shallow Drawers may be combined with Standard Depth Drawers, to offer a wide variety of finished height options.



SHALLOW DEPTH DRAWER UNIT

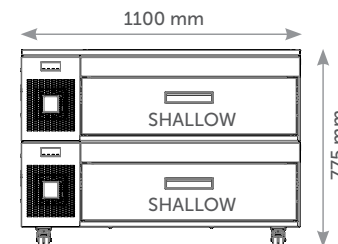
Shallow Drawer Side Engine units have the same 1100w x 700d mm footprint as Standard Drawers - it is just the insulated food storage container that is reduced in height, to create the new Adande Shallow Depth Drawer.

The storage capacity of each Shallow Drawer is 4 x 1/1 Gastronorm Pans, configured 2 x 100 mm & 2 x 50 mm Deep.

In all other respects Shallow Drawer units operate in exactly the same way as the Standard Depth Adande Drawer, bringing the same benefits to operators of commercial kitchens everywhere.

VLS2/CT - TWO STACK SHALLOW DEPTH DRAWER UNIT

Where space is limited under-counter, Adande 2 Stack Shallow Drawer units fit perfectly. Depending on the base required, designers can now find an Adande unit to fill the void - *specs available in the range 699 to 784 mm finished height.*

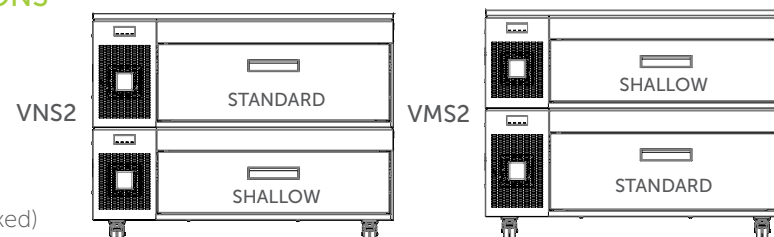


VMS2 & VNS2 - DRAWER COMBINATIONS

Shallow Depth Drawer units can be combined with Standard Depth Drawers in 2 Stack configurations, with the Shallow Drawer positioned on top or underneath, as required by the user.

3 DRAWER COMBINATIONS ALSO AVAILABLE

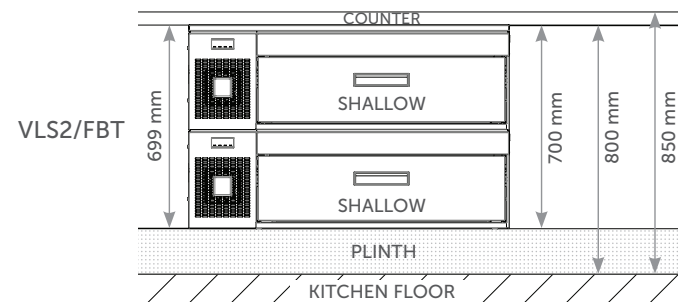
Prices for all 3 Stack units (shallow drawer or mixed) are exactly the same as for Standard 3 Stack units



VLS2/FBT - FLAT BASE AND COVER TOP

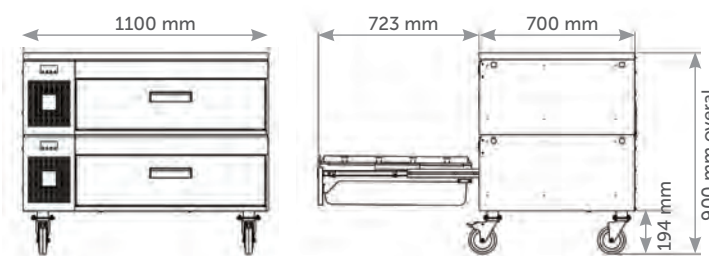
Using a 2 Stack Shallow Drawer unit with flat base & cover top (VLS2/FBT - 699 mm finished height) designers can now specify Adande where under-counter space is limited, as in the illustration.

SHALLOW DRAWERS ON A PLINTH AND UNDER-COUNTER



VLS2/HCW - 2 STACK HIGH CASTORS SOLID WORKTOP

Using two shallow drawers with a solid worktop on high castors brings the worktop to a standard 900mm height. This provides a working surface that can take 230kg load, lifts the access to the lower drawer and provides both very easy movement of the unit and ease of cleaning underneath.



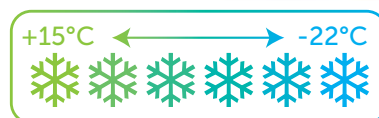
Applications

- Access from both sides
- Central island bulk storage
- High productivity prep station
- Perfect for small cramped kitchens
- Flexible pass solution
- Bespoke pass options: gantry and worktop extensions

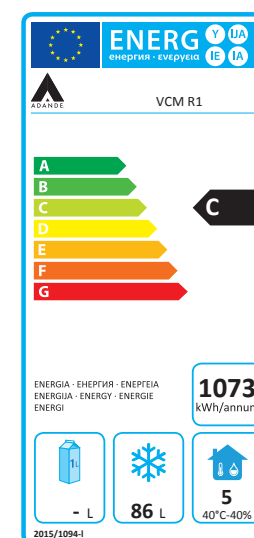
Operational Benefits

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

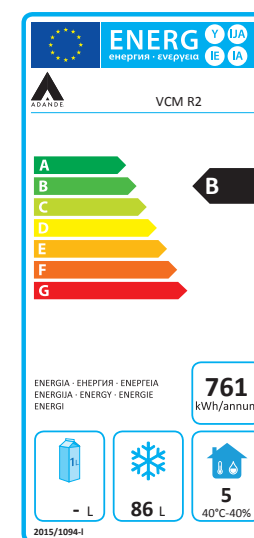
ADANDE® MATCHBOX UNIT (VCM)



VCM R1
R404A



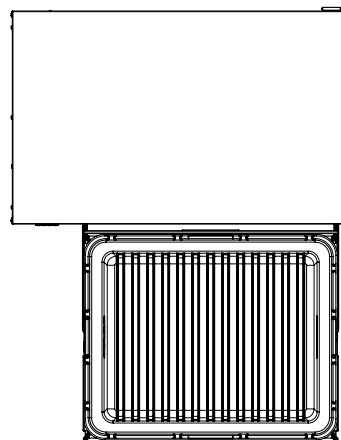
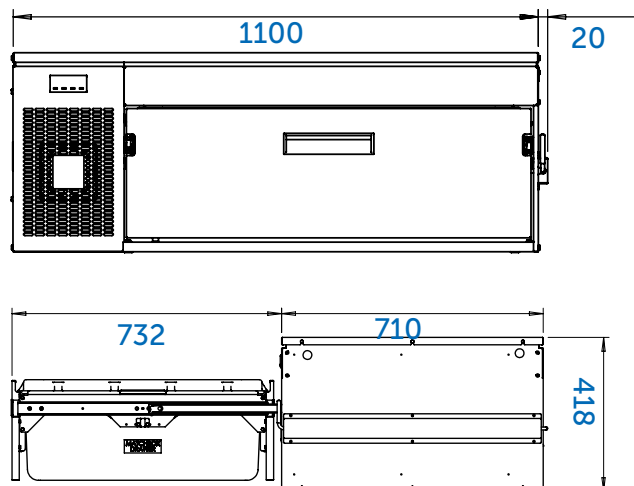
VCM R2
R600a



Energy rating per drawer module

The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

Dimensions | Elevation & Plan View



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



**Storage Capacity
Per Drawer**
4 x 1/1 GN Pans
100 mm Deep
or equivalent



VCM - Under Counter (or Built-in) Matchbox Unit
Pass-Through or 'Matchbox' (VCM) units give access to
stored ingredients from both sides of an island unit - an
ergonomic solution for commercial kitchens where
space is limited.

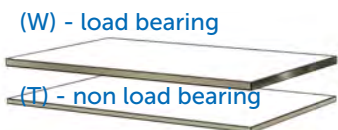
Matchbox units are available with simple cover tops (T)
for under-counter applications and solid worktops (W)
where food preparation surfaces are required.

For built-in applications, one and two drawer Matchbox
units can be suited in, cassette style, to a cook range,
or under-counter for those designs where the kitchen
equipment is mounted on a plinth, raising everything
above floor level

Dimensions for **VCM1/FBT**

OPTIONS

Top and Base | Worktops and Castors



	Standard Castors		Small Castors		Locking Roller Base		Small Locking Rollers		Flat Base			
Finished Height & Load Bearing Weight with Worktop (W)	900 mm	VCM2/CW	879 mm	VCM2/SCW	856 mm	VCM2/RW	846 mm	VCM2/SRW	825 mm	VCM2/FBW	428mm	VCM1/FBW
	230 kg		0 kg		225 kg		225 kg		225 kg		285kg	
Finished Height & Load Bearing Weight with Cover Top (T)	891 mm	VCM2/CT	870 mm	VCM2/SCT	847 mm	VCM2/RT	837 mm	VCM2/SRT	816 mm	VCM2/FBT	419mm	VCM1/FBT
	0 kg		0 kg		0 kg		0 kg		0 kg		0kg	

(R1) REFRIGERANT R404A

(R2) REFRIGERANT R600a

(BC) BLAST CHILL AVAILABLE

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption

Tested to Climate Class 5 (40°C and 40% relative humidity) for temperature

MAINS: 230 Vac 50 Hz also 60 Hz available

Applications

- Pizza preparation
- Salad and garnish stations
- Sauté stations
- Sushi storage and preparation
- Drawer Management System
(available as an optional extra)

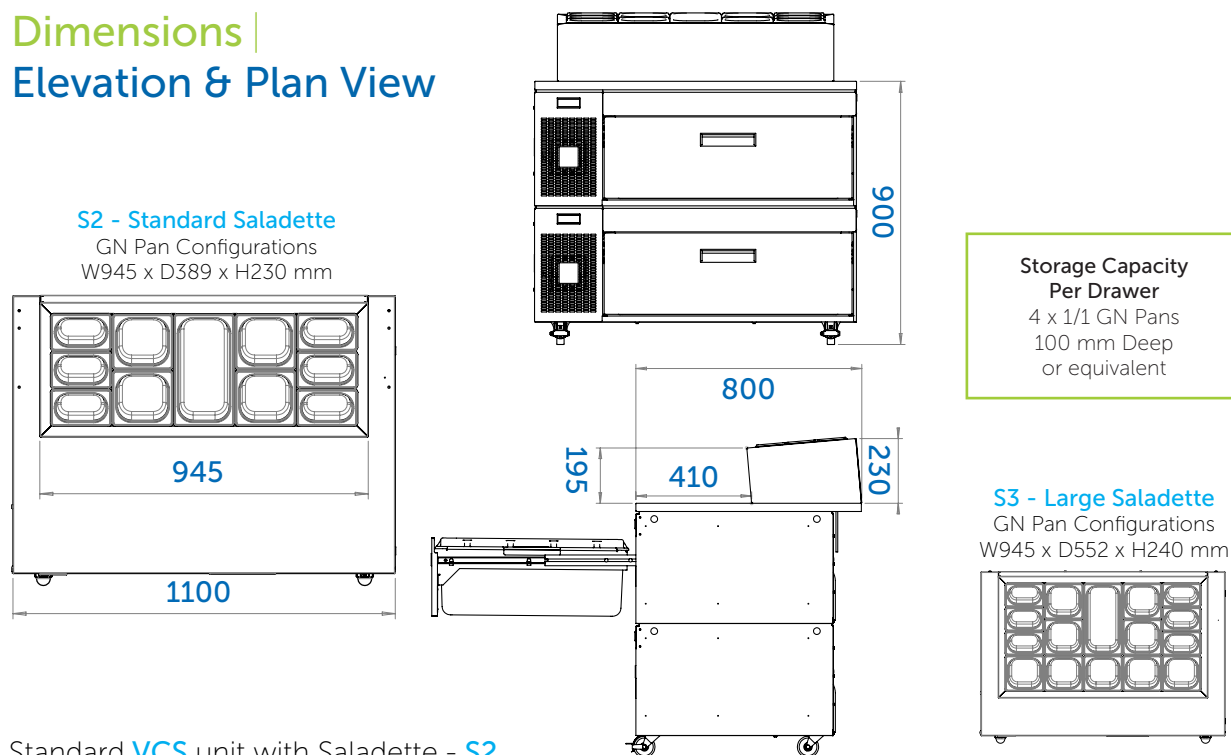
Operational Benefits

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

ADANDE® Saladette Drawer (VCS)



Dimensions | Elevation & Plan View

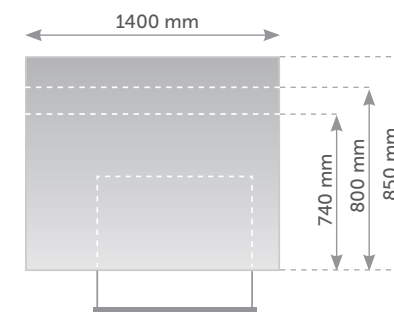


Saladettes provide counter convenience for dispensing ingredients for pizzas, salads and garnishes.

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

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

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



Standard VCS unit with Saladette - S2

OPTIONS

Top and Base | Worktops and Castors

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

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

Applications

- Flexible:
 - » Blast chill option fits all drawers
 - » 4 cycles from soft to hard chill
 - » 4-in-1 fridge/freezer blast chiller prep station
- 5 to 7kg capacity per cycle
- 90 to 120 minute cycles
- Suits all food types
- No extra space required
- Inexpensive optional extra

Operational Benefits

- Flexibility:
 - fridge + freezer + blast-chiller
- At the end of the blast chill cycle the drawer is held at 3°C
- Ergonomically efficient
- Food safety regulation compliant
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable
- Green: extremely energy efficient

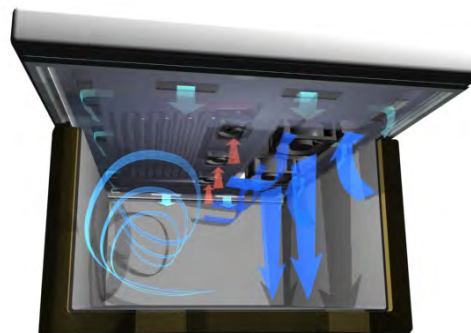
Standard Temperature Cycle: Foodstuffs cooled from 70°C to 3°C in 90 minutes

Energy Consumption: 0.15kwh/kg/standard temperature cycle

ADANDE® Blast Chill Drawer



This flexibility makes Adande Drawers ideal for the Cook-Chill system of food preparation, increasing the productivity of any foodservice operation



INTERNAL VIEW OF DRAWER SHOWING BLAST CHILL AIRFLOW

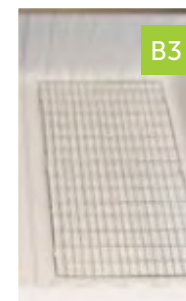
Information



A refrigeration industry first - if specified at purchase, both Adande® Side Engine (VCS) and Matchbox (VCM) units can be built with Blast Chilling added to their fridge to freezer functionality.

Each drawer will have a blast chilling capacity of 5 to 7 kgs.

This flexibility makes Adande® Drawers ideal for the Cook-Chill system of food preparation, increasing the productivity of any foodservice operation.



Code	Type
VCS/BC	BLAST CHILL OPERATION - SIDE ENGINE UNITS
VCM/BC	BLAST CHILL OPERATION - MATCHBOX UNITS
2 x B3	2 WIRE RACKS SUPPLIED WITH EACH BLAST CHILL DRAWER
B3	ADDITIONAL BLAST CHILL WIRE RACKS - HALF DRAWER SIZE

CLIMATE TESTING: Tested to Climate Class 4 (30°C and 55% relative humidity) for temperature and energy consumption
MAINS: 230 Vac 50 Hz

THE HYDROCARBON REFRIGERANT OPTION IS NOT AVAILABLE ON BLAST CHILL DRAWERS
 60 Hz not available on Blast Chill Drawers

Applications

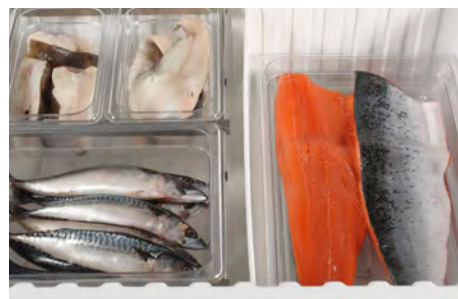
Ergonomically organise ingredients to suit the menu and the operation:

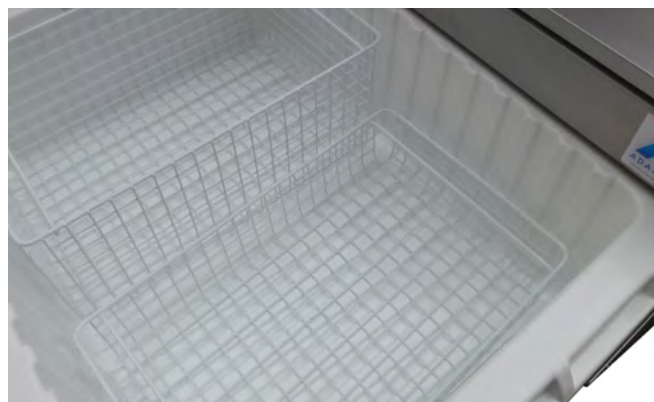
- Meat
- Fish
- Vegetables
- Salad
- Kosher
- Halal

Operational Benefits

- Large plan area view
- Ease of access to all ingredients
- Ingredient organisation
- Food safety regulation compliant
- Safe separation to avoid cross-contamination of foodstuffs
- Quick and easy to clean
- One GN Pan Rack fills half a drawer, creating flexibility to store additional products and ingredients

ADANDE® Drawer Management Systems





GN Pan Racks

Gastronorm (GN) Pan Racks help chefs arrange and store ingredients to suit operational and menu requirements. One GN Pan Rack (RG) caters for half the drawer - 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.

Gastronorm Pan Storage

The Adande® Drawer caters for all depths of GN Pan from 200 mm down to 65 mm. When storing a variety of foods in smaller GN Pans, it makes sense to hold back-up stock of each item in the same size pan, stacked one on top of the other. This works equally well, be it 2 pans 100 mm deep or, as in the main photo above, 3 x 65 mm deep pans (1/1 size) in a stack, filling half the area of the insulated container. At only 86 litres capacity, the Adande® Drawer holds a deceptively large volume because, unlike conventional cabinets, there is no requirement to leave air gaps between the items of food.

Drawer Dividers

Drawer Dividers (DD) simply slot into the grooves in the plastic insulated drawer container, and 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.

Drawer Container

Spare or replacement insulated plastic Drawer Container (DT) are available, on request. With internal dimensions of 700w x 540d x 220h mm the Adande® Drawer is designed to hold a wide variety of GN Pan combinations - see GN Storage info on this page.

Drawer Locks

Drawer Locks (DL) can be fitted to any drawer unit in the Adande® range. Drawer Locks must be requested at time of order, as they cannot be retro-fitted at a later date.

Wire Baskets

Wire Baskets (B1 & B2) are yet another way to help organise chilled and frozen bulk storage. Each basket fits half the plan area of the drawer, with Full Depth (B2 - 200 mm deep) and Half Depth (B1 - 100 mm deep) baskets being available.

Container Hygiene

With the drawer fully open (pulls out 700 mm) the insulated plastic Drawer Container can be lifted out for cleaning. Containers may be cleaned using ware wash equipment, so long as the water temperature does not exceed 85°C.

Code	Type
RG	GN PAN RACK - HALF DRAWER
DD	DRAWER DIVIDER
B1	WIRE BASKET - HALF DEPTH, HALF AREA
B2	WIRE BASKET - FULL DEPTH, HALF AREA
DT	INSULATED DRAWER CONTAINER
DL	DRAWER LOCK
N/A	STAINLESS STEEL & POLYCARBONATE GN PANS AVAILABLE