



# UK Product Catalogue





DANGER  
400 VOLTS

43

SAUCE 5

ADANDE

LIFT HERE WHEN EMPTY

OK



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# Contents



# Get to know the Adande codes

## 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 VCRI 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)
FB	Flat Base (for suiting drawer units, cassette style, into a range or counter)
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)

## 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

M2	Single Shelf Gantry fixed to Solid Worktop
M3	Single Shelf Gantry fixed to Extended Workop (extended to the right)
M5	Single Shelf Gantry fixed to Extended Workop (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)





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. They trust Adande to preserve the freshness in their ingredients to ensure the best quality outcome on their customers plates.

**Customise your drawers like no other!**  
Design your own Adande on page 102.



Learn more about our drawers by watching our brand film.  
Scan the QR code here to play.

## 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.



"Adande is the future of refrigeration. They have listened to chefs needs and manufactured a product that not only aids us but allows us to keep our standards high with cleanliness and efficiency. Seriously treat yourself you won't go wrong".

Craig Edgell - Head Chef at Buoy & Oyster



# What makes Adande drawers different?

## Insulated container



- The patented 'hold the cold' insulated Adande container saves significant energy compared to traditional refrigerated drawers.
- Large storage capacity, with food accessible in full plan view when open.
- 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 500,000 openings.

## 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.

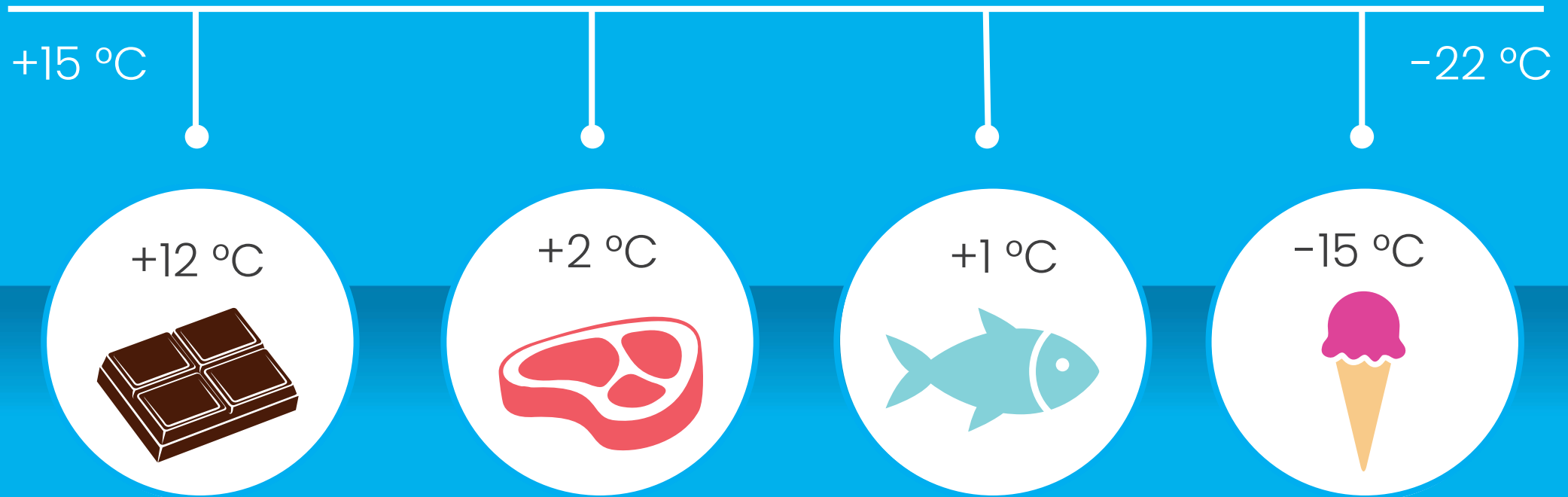
## Condensers



- 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 blockage reduces incidence of compressor failure.
- No filter required



# Temperature flexibility

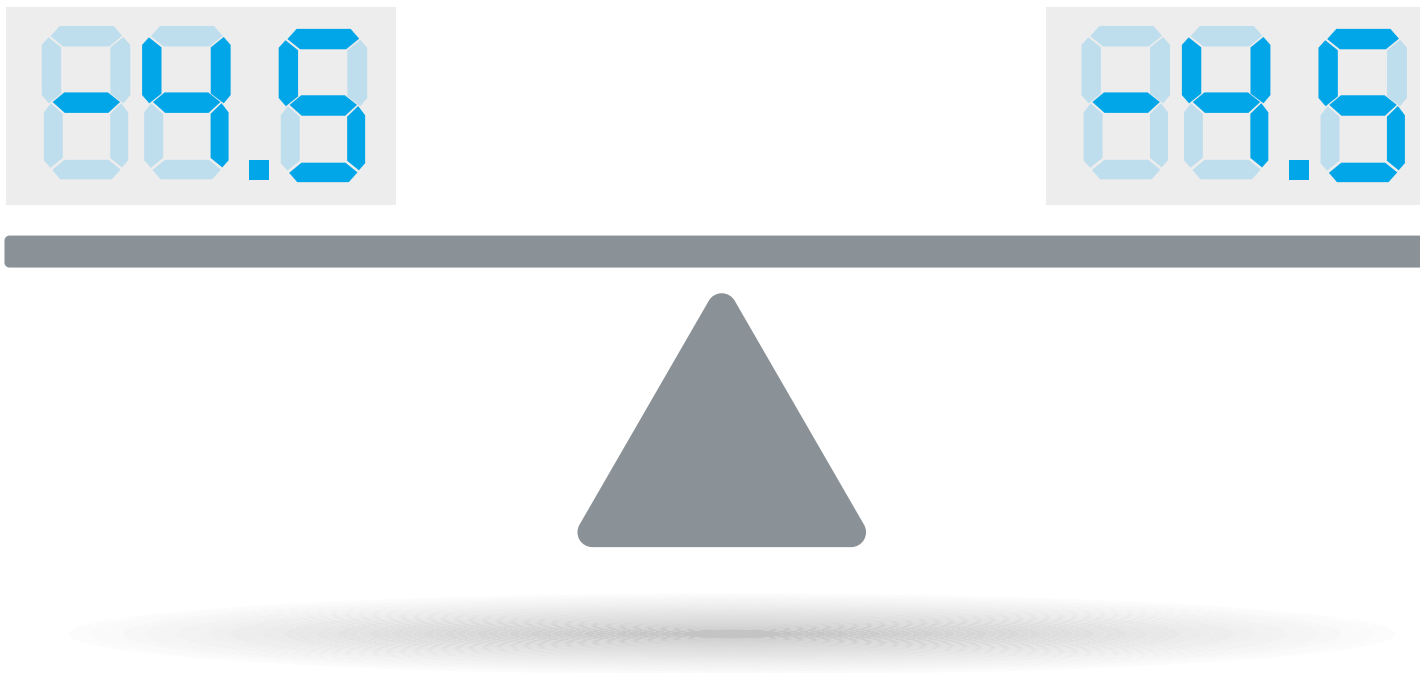


Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You are able also to change the temperature, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for your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

With Adande Heat Shields

Adande heatshields give unparalleled protection allowing you to position your Adande drawer 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 drawer will perform consistently and reliably. Operators find this particularly useful; some use their Adande under frying stations, some under induction grills, or even under hot coals.



# Cool it down

With Adande Blast Chill

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 unit. This means that chefs can blast-chill as needed before returning the Adande drawer 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.





## Energy Use

Up to  
**50%**  
Less energy

Adande can save you money right from purchase and help you protect the environment.

With refrigeration being one of the largest energy users in the kitchen, you'll be pleased to know Adande is a much lower energy user than other refrigeration brands available.

Using up to **50%\* less energy** in some cases, Adande drawers can significantly reduce energy bills. Additionally, up to 3 drawers can be run from a single 3-pin plug regardless of whether you are using as a fridge or a freezer.



\*Energy savings based against industry competitor

# Understanding the label

The energy label helps operators select the right equipment. See example below of a variable temperature Adande unit.

**B**

This is the energy efficiency rating for the most demanding operation, in this case as a freezer.

**VCS R2 V1**

Our code & refrigerant type. VCS - side engine unit. R2 - Hydrocarbon refrigerant.



This is the effective storage capacity - when tested as a freezer.



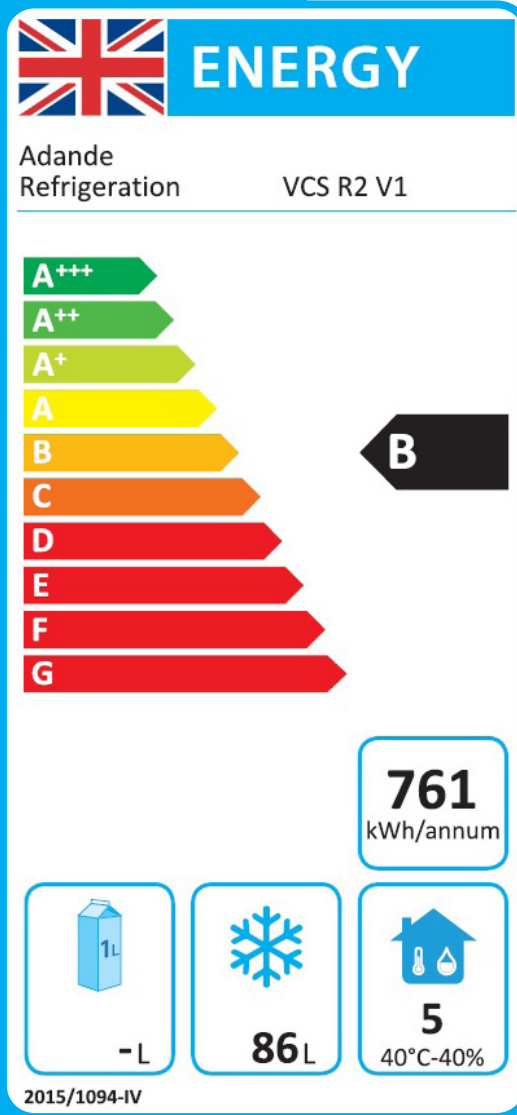
This is the effective storage capacity when tested as a fridge.



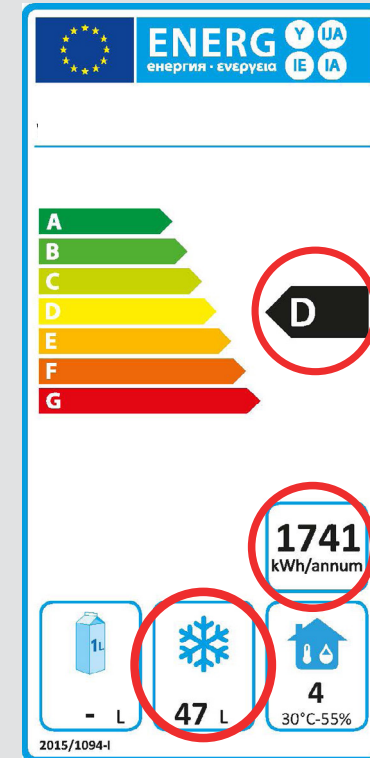
This indicates the most severe conditions under which the unit maintains required temperature.

**761**

This is the yearly energy usage at 6 openings per hour for 12hrs then 12hrs closed.



## Competitor label

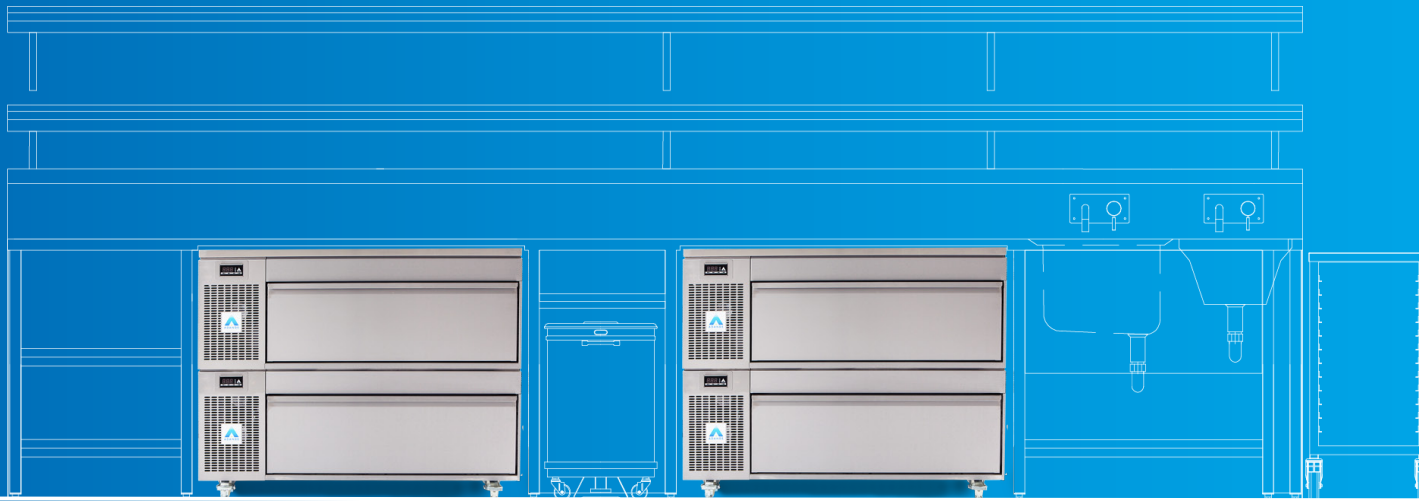


- Adande energy label B vs D
- Competitor costs approx **£245 more per annum\***
- The Adande drawer gives 83% more storage volume in comparison to this other market leader

Our variable drawers, as a fridge, are **A+** energy rated.

\*Based on 0.25p per kWh

# The perfect fit for any kitchen



## General Prep

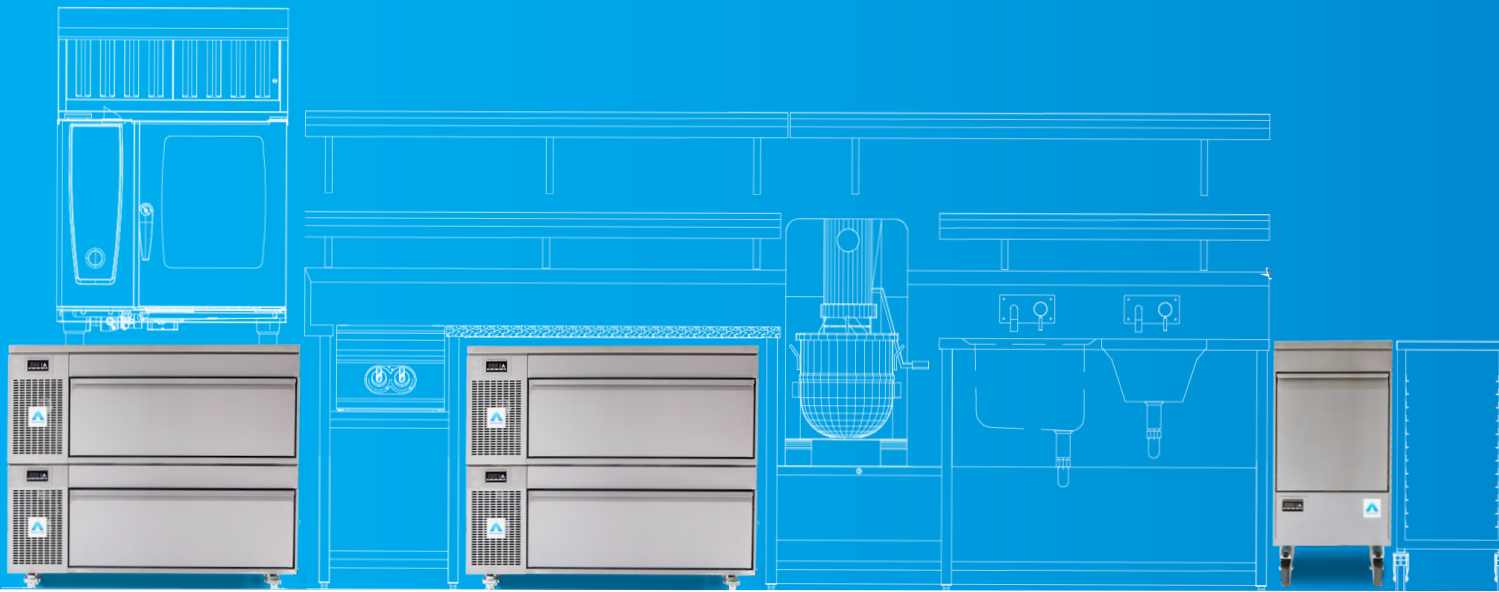
Units used in the Prep section  
VCS2 double drawer x2

## Cookline

Units used in the Cookline  
VCR1 Single drawer  
VCS1 Single drawer X2  
VCC Compact drawer





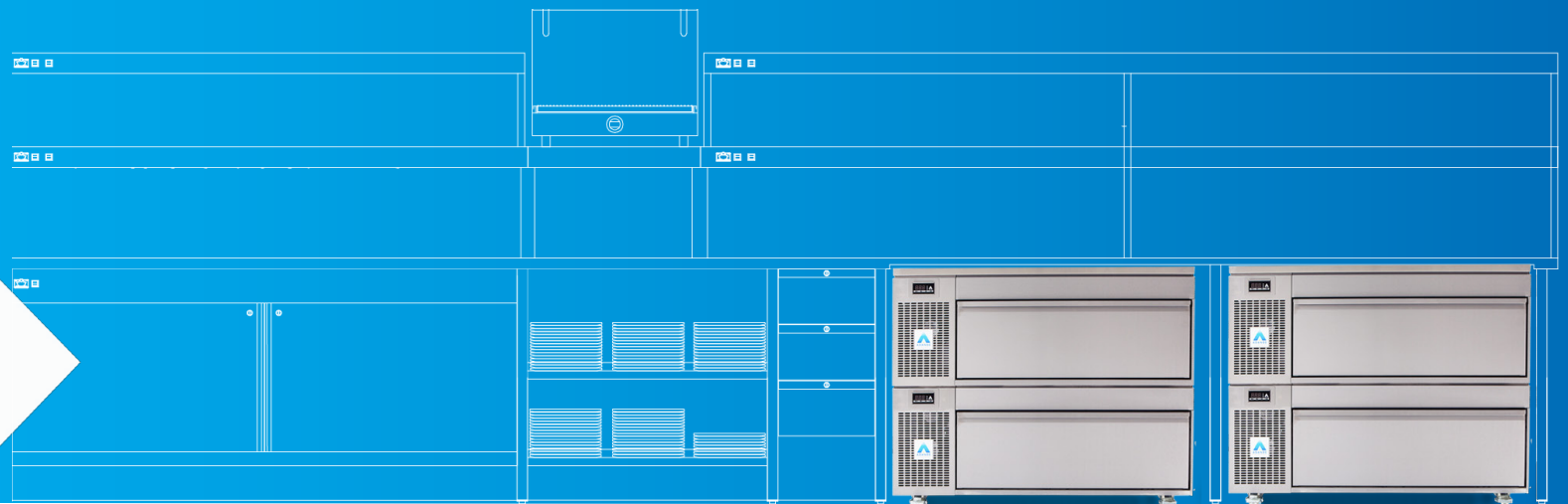


## Pastry

Units used in the Pastry section  
VCS2 double drawer x2  
VCC compact drawer

## Pass

Units used in the Pass section  
VCS2 double drawer x2



## Adande is perfect for smaller spaces

- ✓ Large capacity for produce storage
- ✓ Robust, long lasting design
- ✓ Efficient for work flow as units can hold heavy cooking equipment above
- ✓ Frying baskets above units for efficient workflow in one small footprint





# Preserving Quality, Because Your Ingredients Matter

Adande understands that chefs rely on the freshest, highest-quality ingredients to create exceptional dishes, which is why we design refrigeration solutions that prioritize ingredient care. Our patented technology maintains precise and consistent temperatures, preserving the flavor, texture, and nutritional value of delicate succulent proteins, smooth ice cream and perishable greens. By keeping ingredients at their peak, Adande empowers chefs to deliver outstanding culinary experiences, even under the pressures of a busy kitchen.





# It pays to buy Adande



## Energy efficiency

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

## 5-year warranty

All new Adande drawer units come with 5-year UK warranty on all major parts and 2-year warranty on seals and labour, giving you peace of mind.



## Less Food Waste

Stable temperature and controlled humidity means less food wastage and more profit. Adande preserves food in its optimum state, for longer.



## Low Maintenance

Thanks to its clever design, robust condenser and horizontal seals, Adande is 100% reliable and low maintenance, saving in annual maintenance costs.



## Increases food profits

Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You can change the temperature from fridge to freezer and back again. This ensures that Adande actively assists in delivering the best quality food for your diners, keeping them coming back for more.

## Ergonomic Footprint

Greater bulk storage capacity on a small footprint saves operator time and increases efficiency.





## Cassette

Units to be built into workstations

23

## Chef Base

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

38

## Under Counter

Non-load-bearing under counter units

50

## Prep Counter

Solid worktop, ideal for food prep

68

## Saladette

Adande integrated saladette and drawer combo

80

## Compact

Compact deep one drawer unit

84

## Bulk Storage

Three drawer bulk storage unit

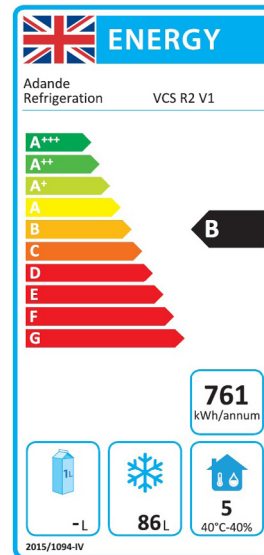
88





**Cassette** Units to be built into workstations

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



Energy label above shows the energy performance of a single drawer.

## 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.

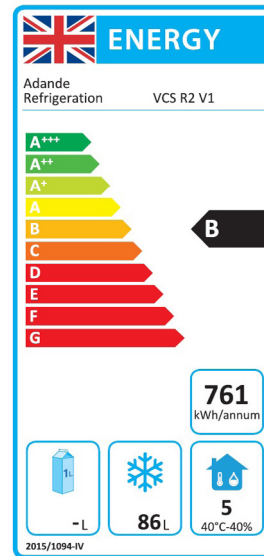
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	427 mm	VCSI/FBW	Finished height	419 mm	VCSI/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	

No runaround space required for airflow, unit can be placed directly against wall



Energy label above shows the energy performance of a single drawer.

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## Specs

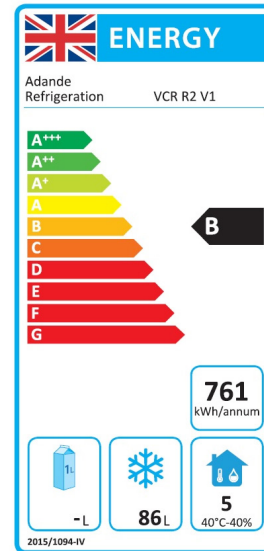
Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	824 mm	VCS2/FBW	Finished height	815 mm	VCS2/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	

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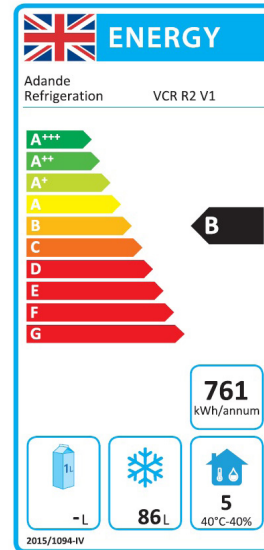
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)		STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	428 mm	VCRI/FBW	Finished height	418 mm	VCRI/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	

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



Energy label above shows the energy performance of a single drawer.

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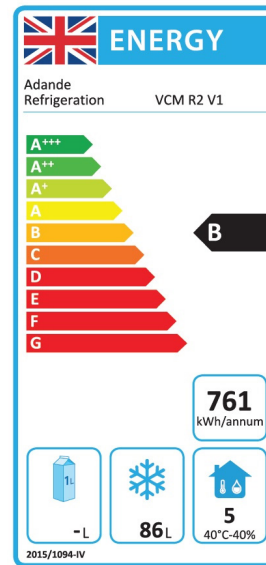
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	VCR2/FBW	Finished height	815 mm	VCR2/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	

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



Energy label above shows the energy performance of a single drawer.

## Applications

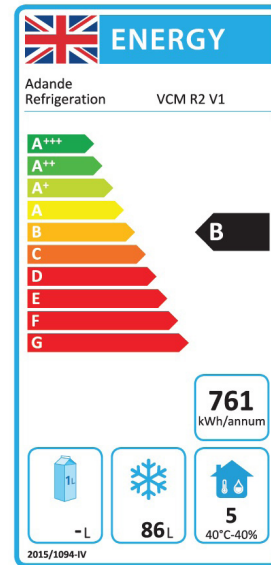
- Highly ergonomic storage solution, right at the point of use.
- Matchbox drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	



Energy label above shows the energy performance of a single drawer.

## Applications

- Highly ergonomic storage solution, right at the point of use.
- Matchbox drawers provide access from both sides of a central island unit.
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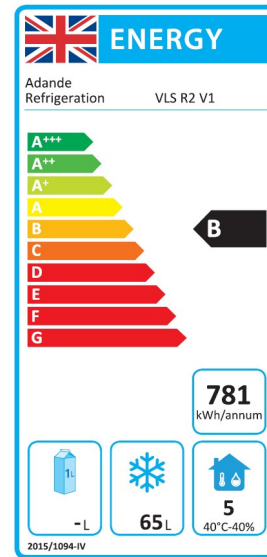
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	





Energy label above shows the energy performance of a single drawer.

## Applications

- Highly ergonomic storage solution, right at the point of use.
- Ideal for meat, deli and dessert prep.
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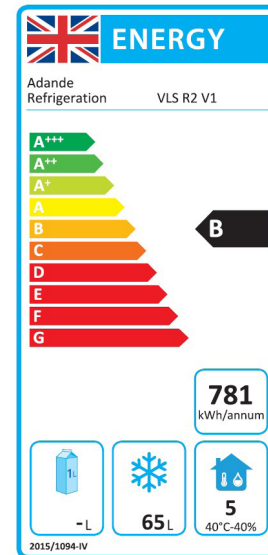
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	

No runaround space required for airflow, unit can be placed directly against wall



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

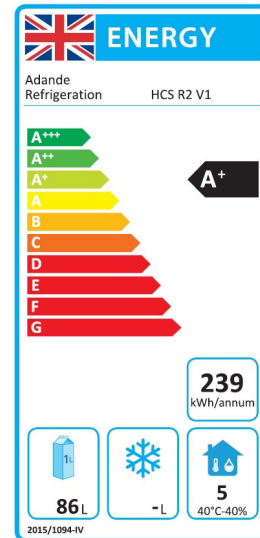
SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished height	708 mm	VLS2/FBW
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

SHALLOW DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished height	699 mm	VLS2/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

No runaround space required for airflow, unit can be placed directly against wall



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## Applications

- Brings refrigeration to the heart of the cookline.
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- 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

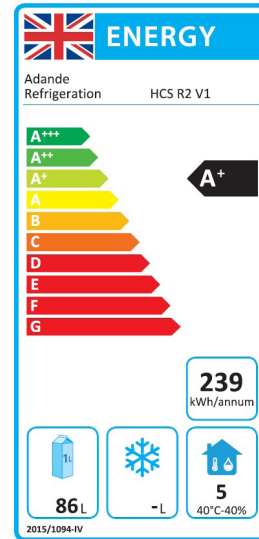
STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	428 mm	HCSI/FBW
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

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	

No runaround space required for airflow, unit can be placed directly against wall



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	

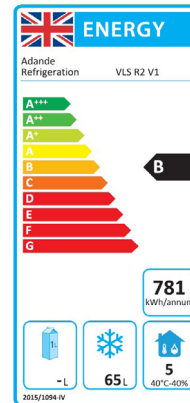
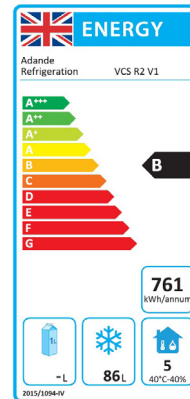
STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	815 mm	HCS2/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

No runaround space required for airflow, unit can be placed directly against wall





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 of food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg of food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

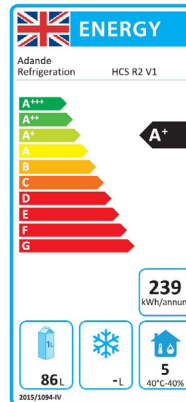
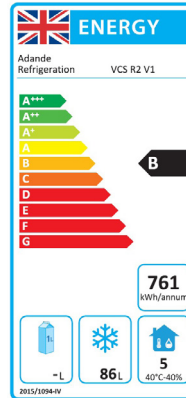
STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	766 mm	VSS2/FBW & SVS2/FBW
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	757 mm	VSS2/FBT & SVS2/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

No runaround space required for airflow, unit can be placed directly against wall



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.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

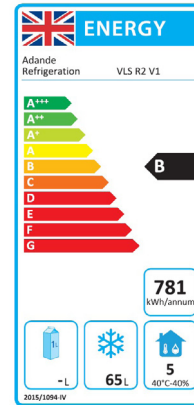
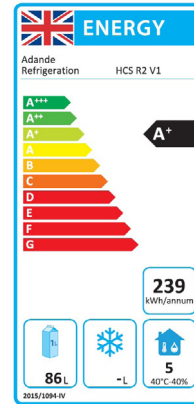
STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat base (FB)	
Finished height	824 mm	AVS2/FBW & VAS2/FBW
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat base (FB)	
Finished height	815 mm	AVS2/FBT & VAS2/FBT
Load-bearing capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	

No runaround space required for airflow, unit can be placed directly against wall



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.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	

No runaround space required for airflow, unit can be placed directly against wall





LIFT  
DISINFECTANT  
KITCHEN

Uncat

Deep Fat Fryer

precision

COFFEE

65

08

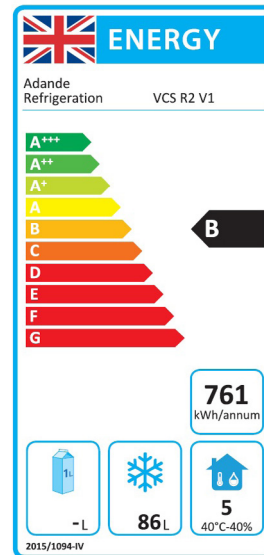






**Chef base** Fitted with either heat shield or solid tops for hot or cool cooklines

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



Energy label above shows the energy performance of a single drawer.

## Applications

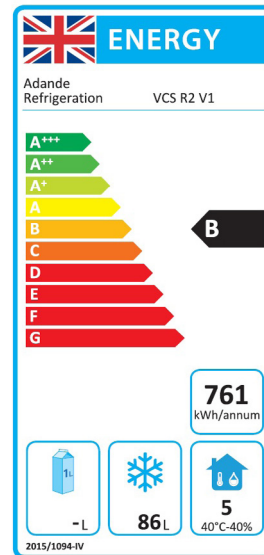
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 200° C.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	616 mm	VCSI/HCHS	545 mm	VCSI/CHS	524 mm	VCSI/SCHS	501 mm	VCSI/RHS	491 mm	VCSI/SRHS	500 mm	VCSI/LHS	490 mm	VCSI/SLHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		291 kg		263 kg		263 kg	



Energy label above shows the energy performance of a single drawer.

## 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.

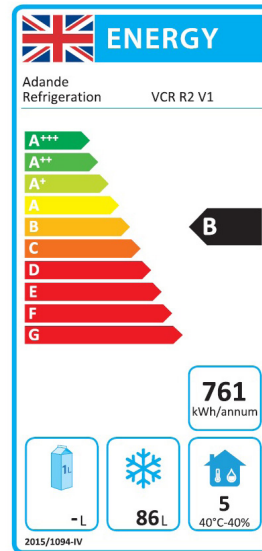
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	574 mm	VCSI/HCW	503 mm	VCSI/CW	482 mm	VCSI/SCW	458 mm	VCSI/RW	448 mm	VCSI/SRW	458 mm	VCSI/LW	448 mm	VCSI/SLW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg		272 kg	





Energy label above shows the energy performance of a single drawer.

## Applications

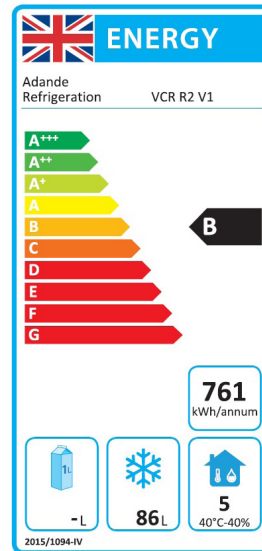
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 200° C.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	616 mm	VCRI/HCHS	545 mm	VCRI/CHS	524 mm	VCRI/SCHS	501 mm	VCRI/RHS	491 mm	VCRI/SRHS	500 mm	VCRI/LHS	490 mm	VCRI/SLHS
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg		272 kg	



Energy label above shows the energy performance of a single drawer.

## Applications

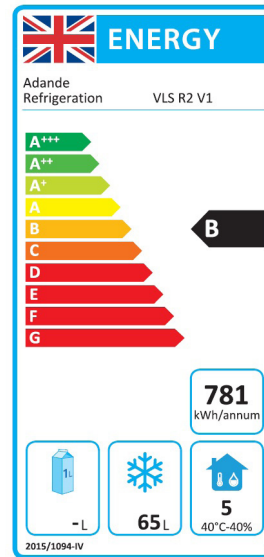
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	574 mm	VCRI/HCW	503 mm	VCRI/CW	482 mm	VCRI/SCW	458 mm	VCRI/RW	448 mm	VCRI/SRW	458 mm	VCRI/LW	448 mm	VCRI/SLW
Load-bearing capacity	201 kg		278 kg		503 kg		304 kg		305 kg		277 kg		277 kg	



Energy label above shows the energy performance of a single drawer.

## Applications

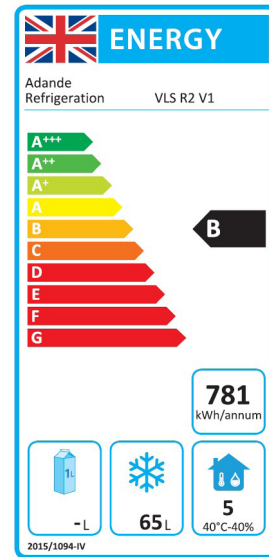
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 200° C.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

CHEF BASE + HEAT SHIELD (HS)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	558 mm	VLS1/HCHS	487 mm	VLS1/CHS	466 mm	VLS1/SCHS	442 mm	VLS1/RHS	442 mm	VLS1/LHS	432 mm	VLS1/SLHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		263 kg		263 kg	



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

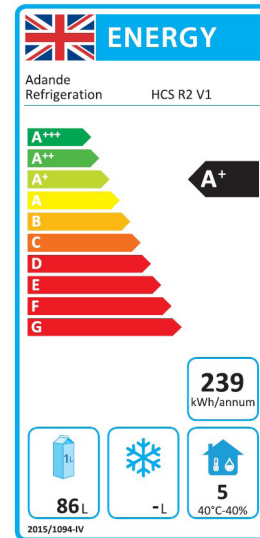
## Options

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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	516 mm	VLSI/HCW	445 mm	VLSI/CW	424 mm	VLSI/SCW	400 mm	VLSI/RW	390 mm	VLSI/SRW	400 mm	VLSI/LW	390 mm	VLSI/SLW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg		272 kg	





A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 200° C.

## Specs

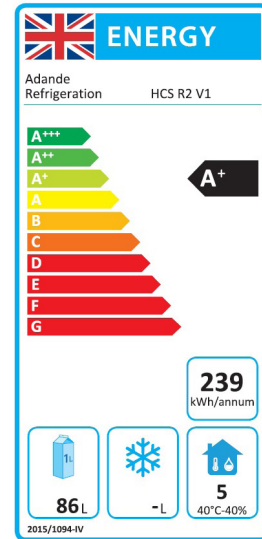
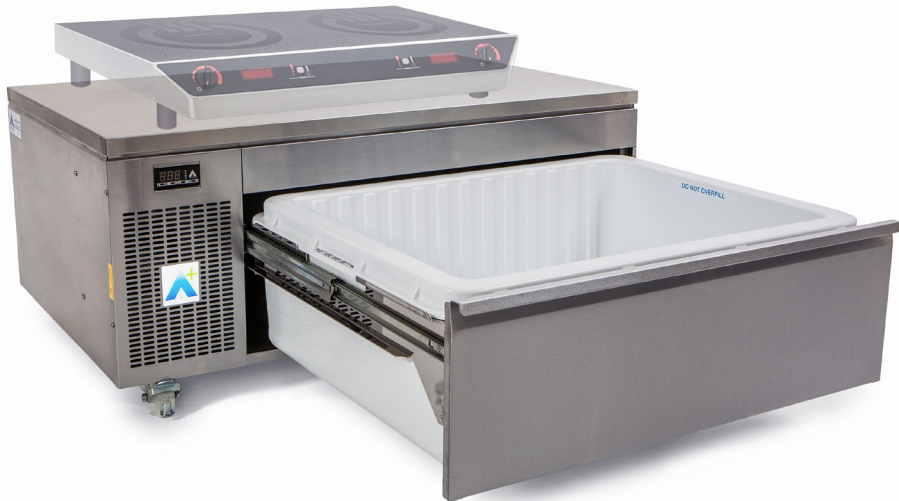
Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	616 mm	HCSI/HCHS	545 mm	HCSI/CHS	524 mm	HCSI/SCHS	501 mm	HCSI/RHS	491 mm	HCSI/SRHS	500 mm	HCSI/LHS	490 mm	HCSI/SLHS
Load-bearing capacity	187 kg		264 kg		489 kg		290 kg		291 kg		263 kg		263 kg	



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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

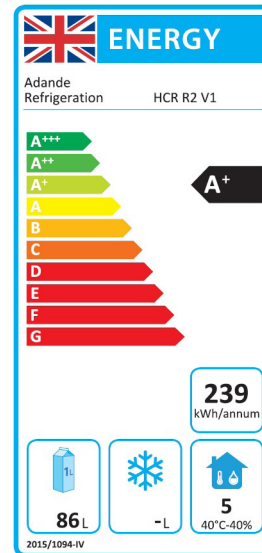
Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	574 mm	HCSI/HCW	503 mm	HCSI/CW	482 mm	HCSI/SCW	458 mm	HCSI/RW	448 mm	HCSI/SRW	458 mm	HCSI/LW	448 mm	HCSI/SLW
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg			



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 200° C.

## Specs

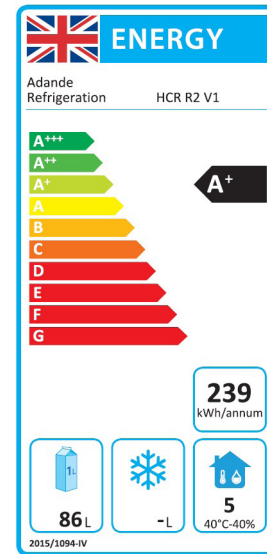
Unit dimensions	W878 mm x D885 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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)		Locking roller base (L)		Small locking roller base (SL)	
Finished height	616 mm	HCRI/HCHS	545 mm	HCRI/CHS	524 mm	HCRI/SCHS	501 mm	HCRI/RHS	491 mm	HCRI/SRHS	500 mm	HCRI/LHS	490 mm	HCRI/SLHS
Load-bearing capacity	196 kg		273 kg		498 kg		299 kg		300 kg		272 kg		272 kg	



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

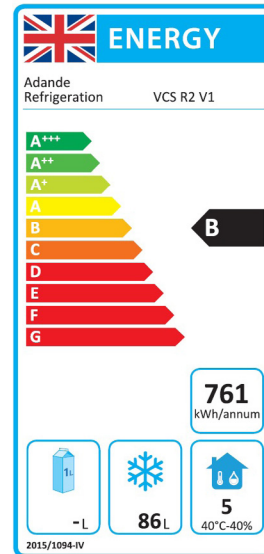
CHEF BASE + SOLID WORKTOP (W)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Small rollers & feet base (SR)		Locking roller base (L)		Small locking roller base (SL)	
	574 mm	HCRI/HCW	503 mm	HCRI/CW	482 mm	HCRI/SCW	458 mm	HCRI/RW	448 mm	HCRI/SRW	458 mm	HCRI/LW	448 mm	HCRI/SLW
Finished height	574 mm	HCRI/HCW	503 mm	HCRI/CW	482 mm	HCRI/SCW	458 mm	HCRI/RW	448 mm	HCRI/SRW	458 mm	HCRI/LW	448 mm	HCRI/SLW
Load-bearing capacity	201 kg	HCRI/HCW	278 kg	HCRI/CW	503 kg	HCRI/SCW	304 kg	HCRI/RW	305 kg	HCRI/SRW	277 kg	HCRI/LW	277 kg	HCRI/SLW





**Under Counter** Non-load bearing under counter units

<b>VCS</b> Side engine drawer units	W1100 mm x D700 mm	52
<b>VCR</b> Rear engine drawer units	W878 mm x D885 mm	54
<b>VCM</b> Pass through units	W1120 mm x D710 mm	56
<b>VLS</b> Shallow drawer units	W1100 mm x D700 mm	58
<b>HCS</b> Fridge only side engine drawer units	W1100 mm x D700 mm	60
<b>HCR</b> Fridge only rear engine drawer units	W878 mm x D885 mm	62
<b>COMBO</b> Two-drawer units, combining variable temperature, standard and side only shallow drawers with fridge-only standard depth drawers		63



Energy label above shows the energy performance of a single drawer.

## Applications

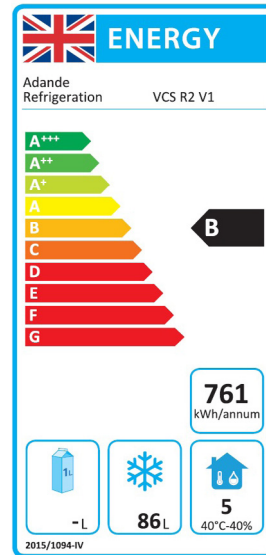
- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	565 mm	VCSI/HCT	494 mm	VCSI/CT	473 mm	VCSI/SCT	449 mm	VCSI/RT	439 mm	VCSI/SRT	449 mm	VCSI/LT	439 mm	VCSI/SLT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



Energy label above shows the energy performance of a single drawer.

## 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.

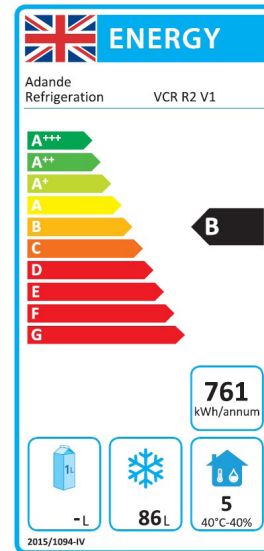
## Specs

Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans D100 mm (80 kg food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	





Energy label above shows the energy performance of a single drawer.

## Applications

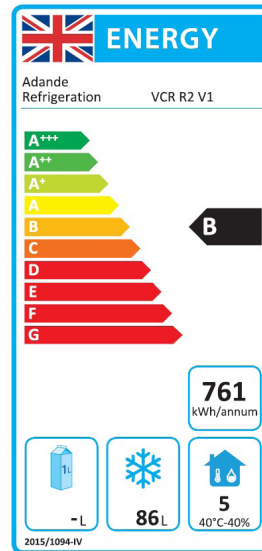
- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	VCRI/HCT	494 mm	VCRI/CT	473 mm	VCRI/SCT	449 mm	VCRI/RT	439 mm	VCRI/SRT	449 mm	VCRI/LT	439 mm	VCRI/SLT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	



Energy label above shows the energy performance of a single drawer.

## Applications

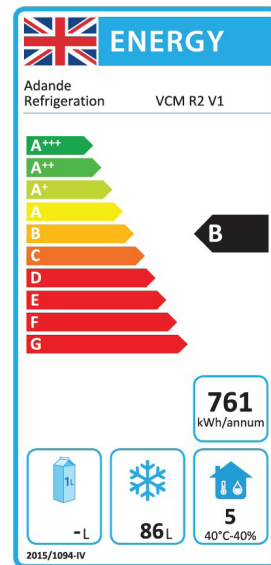
- Bulk storage at the point of use.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	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	



Energy label above shows the energy performance of a single drawer.

## Applications

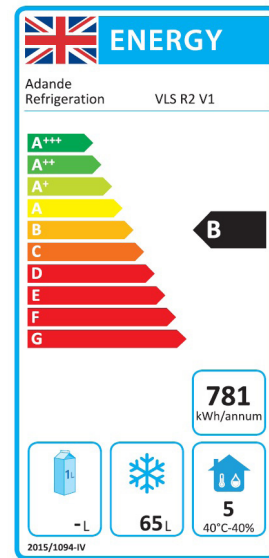
- Highly ergonomic storage solution, right at the point of use.
- Matchbox drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	



Energy label above shows the energy performance of a single drawer.

## 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.

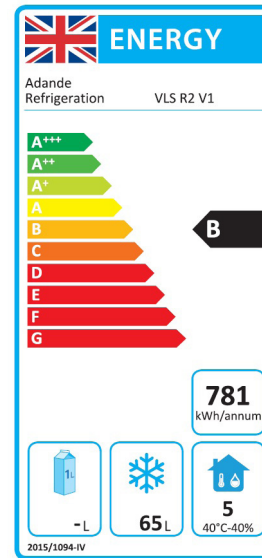
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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)	
	507 mm	VLS1/HCT	436 mm	VLS1/CT	415 mm	VLS1/SCT	391 mm	VLS1/RT	381 mm	VLS1/SRT	391 mm	VLS1/LT	381 mm	VLS1/SLT
Finished height	507 mm	VLS1/HCT	436 mm	VLS1/CT	415 mm	VLS1/SCT	391 mm	VLS1/RT	381 mm	VLS1/SRT	391 mm	VLS1/LT	381 mm	VLS1/SLT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	





Energy label above shows the energy performance of a single drawer.

## 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

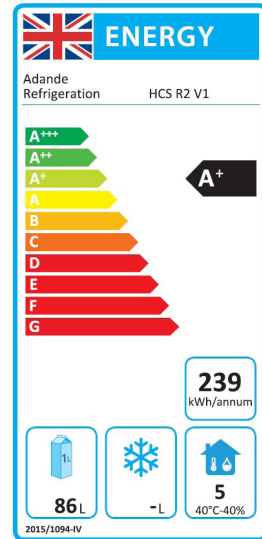
Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans D75 mm (60 kg food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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)	
	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
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



Energy label above shows the energy performance of a single drawer.

## 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

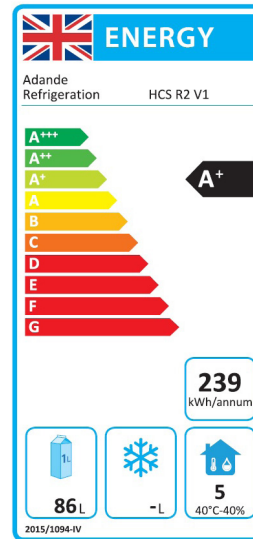
Unit dimensions	W1100 mm x D700 mm
Capacity	4 x 1/1 GN pans 100 mm (40 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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	565 mm	HCSI/HCT	494 mm	HCSI/CT	473 mm	HCSI/SCT	449 mm	HCSI/RT	439 mm	HCSI/SRT	449 mm	HCSI/LT	439 mm	HCSI/SLT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg			



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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

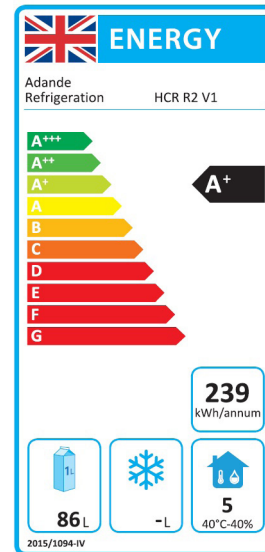
Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

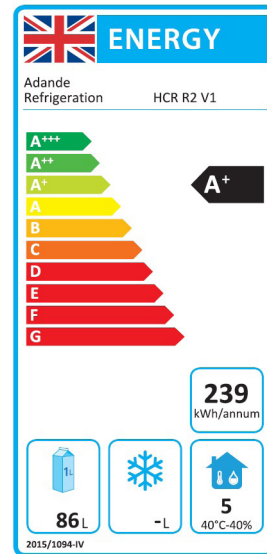
## Options

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	565 mm	HCRI/HCT	494 mm	HCRI/CT	473 mm	HCRI/SCT	449 mm	HCRI/RT	439 mm	HCRI/SRT	449 mm	HCRI/LT	439 mm	HCRI/SLT
Load-bearing capacity	0 kg		0 kg		0 kg		0 kg		0 kg		0 kg		0 kg	





A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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

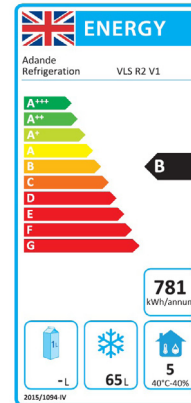
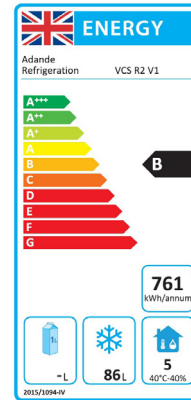
Unit dimensions	W878 mm x D885 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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	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

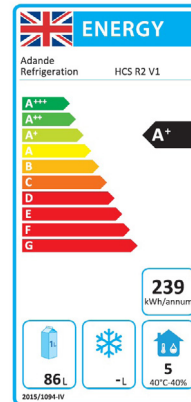
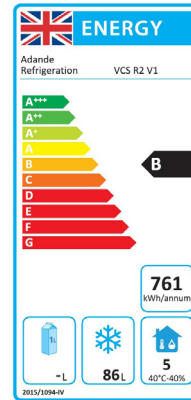
Unit dimensions	W1100 mm x D700 mm
Capacity	Standard - 4 x 1/1 GN pans 100 mm (40 kg food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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	833 mm	SVS2/CT	812 mm	SVS2/SCT	788 mm	SVS2/RT	778 mm	SVS2/SRT	788 mm	SVS2/LT	778 mm	SVS2/SLT
Load-bearing capacity	0 kg	VSS2/HCT	0 kg	VSS2/CT	0 kg	VSS2/SCT	0 kg	VSS2/RT	0 kg	VSS2/SRT	0 kg	VSS2/LT	0 kg	VSS2/SLT



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

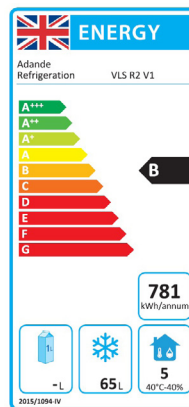
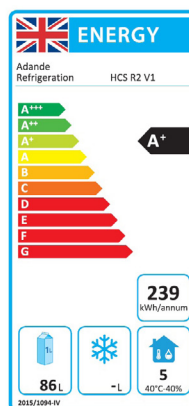
Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg food)
Temperature mode	Standard drawer: -22 °C to +15 °C A+ fridge drawer: 0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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	Load-bearing capacity	Finished Height	Load-bearing capacity	Finished Height	Load-bearing capacity	Finished Height	Load-bearing capacity	Finished Height	Load-bearing capacity	Finished Height	Load-bearing capacity	Finished Height	Load-bearing capacity
	962 mm	0 kg	891 mm	0 kg	870 mm	0 kg	846 mm	0 kg	836 mm	0 kg	846 mm	0 kg	836 mm	0 kg
	VAS2/HCT AVS2/HCT		VAS2/CT AVS2/CT		VAS2/SCT AVS2/SCT		VAS2/RT AVS2/RT		VAS2/SRT AVS2/SRT		VAS2/LT AVS2/LT		VAS2/SLT 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

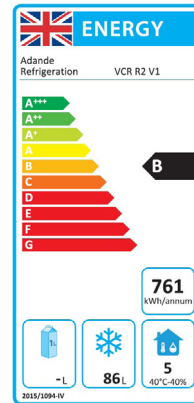
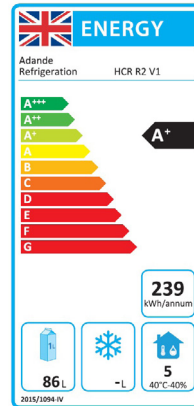
## Options

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	ASS2/HCT	833 mm	SAS2/CT	ASS2/CT	812 mm	SAS2/SCT	ASS2/SCT	788 mm	SAS2/RT	ASS2/RT	778 mm	SAS2/LT	ASS2/LT		
Load-bearing capacity	0 kg	SAS2/HCT	ASS2/HCT	0 kg	SAS2/CT <td>ASS2/CT</td> <td>0 kg</td> <td>SAS2/SCT <td>ASS2/SCT</td> <td>0 kg</td> <td>SAS2/RT <td>ASS2/RT</td> <td>0 kg</td> <td>SAS2/LT <td>ASS2/LT</td> <td>0 kg</td> <td>SAS2/SLT <td>ASS2/SLT</td> </td></td></td></td>	ASS2/CT	0 kg	SAS2/SCT <td>ASS2/SCT</td> <td>0 kg</td> <td>SAS2/RT <td>ASS2/RT</td> <td>0 kg</td> <td>SAS2/LT <td>ASS2/LT</td> <td>0 kg</td> <td>SAS2/SLT <td>ASS2/SLT</td> </td></td></td>	ASS2/SCT	0 kg	SAS2/RT <td>ASS2/RT</td> <td>0 kg</td> <td>SAS2/LT <td>ASS2/LT</td> <td>0 kg</td> <td>SAS2/SLT <td>ASS2/SLT</td> </td></td>	ASS2/RT	0 kg	SAS2/LT <td>ASS2/LT</td> <td>0 kg</td> <td>SAS2/SLT <td>ASS2/SLT</td> </td>	ASS2/LT	0 kg	SAS2/SLT <td>ASS2/SLT</td>	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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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
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





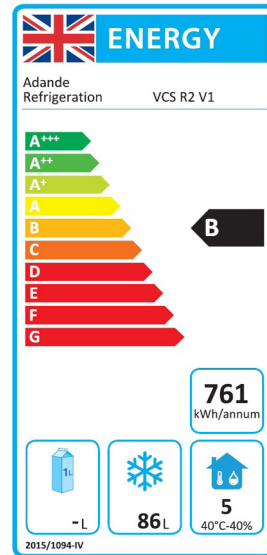




## Prep Counter Solid worktop, ideal for food prep

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





Energy label above shows the energy performance of a single drawer.

## Applications

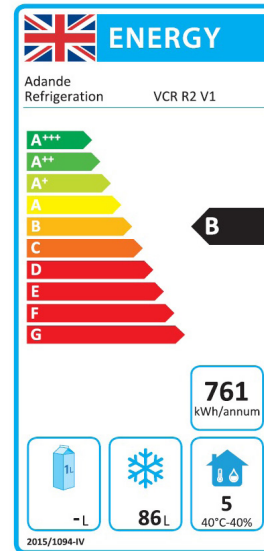
- Bulk storage at the point of use.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.
- Frozen storage next to deep-fry station, with worktop-mounted fry basket rack as an optional extra.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	VCS2/HCW	900 mm	VCS2/CW	879 mm	VCS2/SCW	855 mm	VCS2/RW	845 mm	VCS2/SRW	855 mm	VCS2/LW	845 mm	VCS2/SLW
Load-bearing capacity	137 kg		214 kg		439 kg		240 kg		241 kg		213 kg		213 kg	



Energy label above shows the energy performance of a single drawer.

## Applications

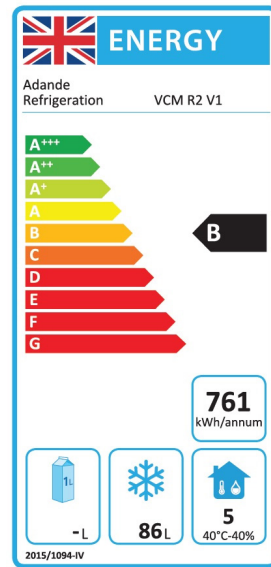
- Bulk storage at the point of use.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.
- Frozen storage next to deep-fry station, with worktop-mounted fry basket rack as an optional extra.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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)	
	971 mm	VCR2/HCW	900 mm	VCR2/CW	879 mm	VCR2/SCW	855 mm	VCR2/RW	845 mm	VCR2/SRW	855 mm	VCR2/LW	845 mm	VCR2/SLW
Finished height	971 mm	VCR2/HCW	900 mm	VCR2/CW	879 mm	VCR2/SCW	855 mm	VCR2/RW	845 mm	VCR2/SRW	855 mm	VCR2/LW	845 mm	VCR2/SLW
Load-bearing capacity	143 kg	VCR2/HCW	220 kg	VCR2/CW	445 kg	VCR2/SCW	246 kg	VCR2/RW	247 kg	VCR2/SRW	219 kg	VCR2/LW	219 kg	VCR2/SLW



Energy label above shows the energy performance of a single drawer.

## Applications

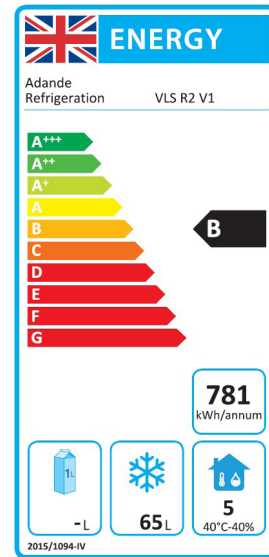
- Highly ergonomic storage solution, right at the point of use.
- Each Matchbox drawer provides access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

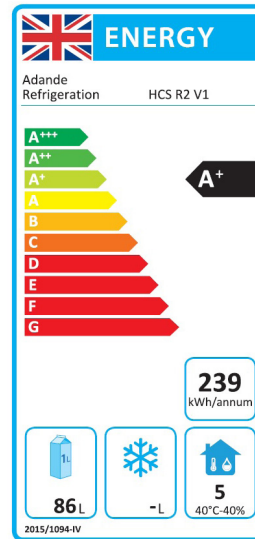
## Options

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



Energy label above shows the energy performance of a single drawer.

## 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

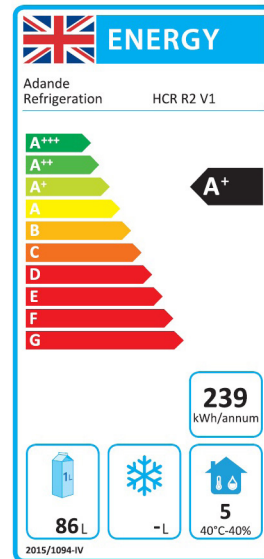
Unit dimensions	W1100 mm x D700 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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)	
	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
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



Energy label above shows the energy performance of a single drawer.

## 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

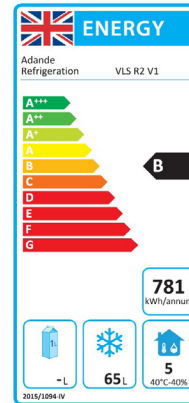
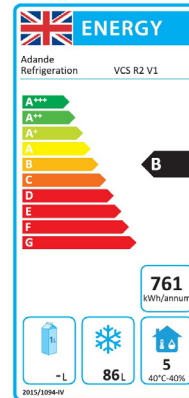
Unit Dimensions	W878 mm x D885 mm
Capacity	8 x 1/1 GN pans 100 mm (80 kg of food)
Temperature mode	-0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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)	
	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
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	HCR2/HCW	220 kg	HCR2/CW	445 kg	HCR2/SCW	246 kg	HCR2/RW	247 kg	HCR2/SRW	219 kg	HCR2/LW	219 kg	HCR2/SLW



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

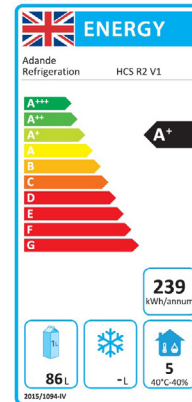
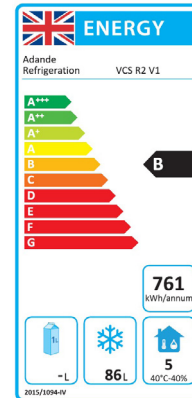
Unit dimensions	W1100 mm x D700 mm
Capacity	Standard – 4 x 1/1 GN pans 100 mm (40 kg food) Shallow – 4 x 1/1 GN pans 75 mm (30kg food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

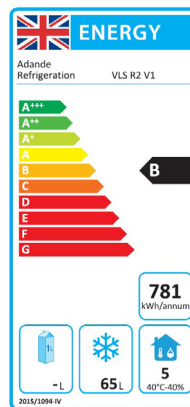
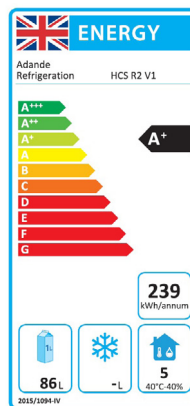
## Options

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

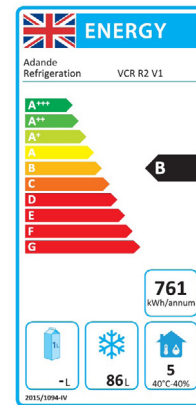
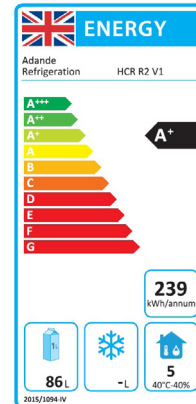
Unit dimensions	W1100 mm x D700 mm
Capacity	Standard – 4 x 1/1 GN pans 100 mm (40 kg of food) Shallow – 4 x 1/1 GN pans 75 mm (30 kg of food)
Temperature mode	Shallow drawer: -22 °C to +15 °C A+ Fridge Drawer: 0 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## 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
Load-bearing capacity	137 kg	SAS2/HCW	ASS2/HCW	214 kg	SAS2/CW	ASS2/CW	439 kg	SAS2/SCW	ASS2/SCW	240 kg	SAS2/RW	ASS2/RW	241 kg	SAS2/SRW	ASS2/SRW	213 kg	SAS2/LW	ASS2/LW	213 kg	SAS2/SLW	ASS2/SLW



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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	Load-bearing capacity	971 mm	143 kg	220 kg	220 kg	879 mm	445 kg	855 mm	246 kg	845 mm	219 kg	855 mm	219 kg	845 mm	219 kg
			VAR2/HCW	AVR2/HCW	VAR2/CW	AVR2/CW	VAR2/SCW	AVR2/SCW	VAR2/RW	AVR2/RW	VAR2/SRW	AVR2/SRW	VAR2/LW	AVR2/LW	VAR2/SLW	AVR2/SLW



## Saladette

Adande integrated saladette and drawer combo

### VCS

Side engine drawer units

W1100 mm x D740 mm

83





## Award Winning Saladette

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.

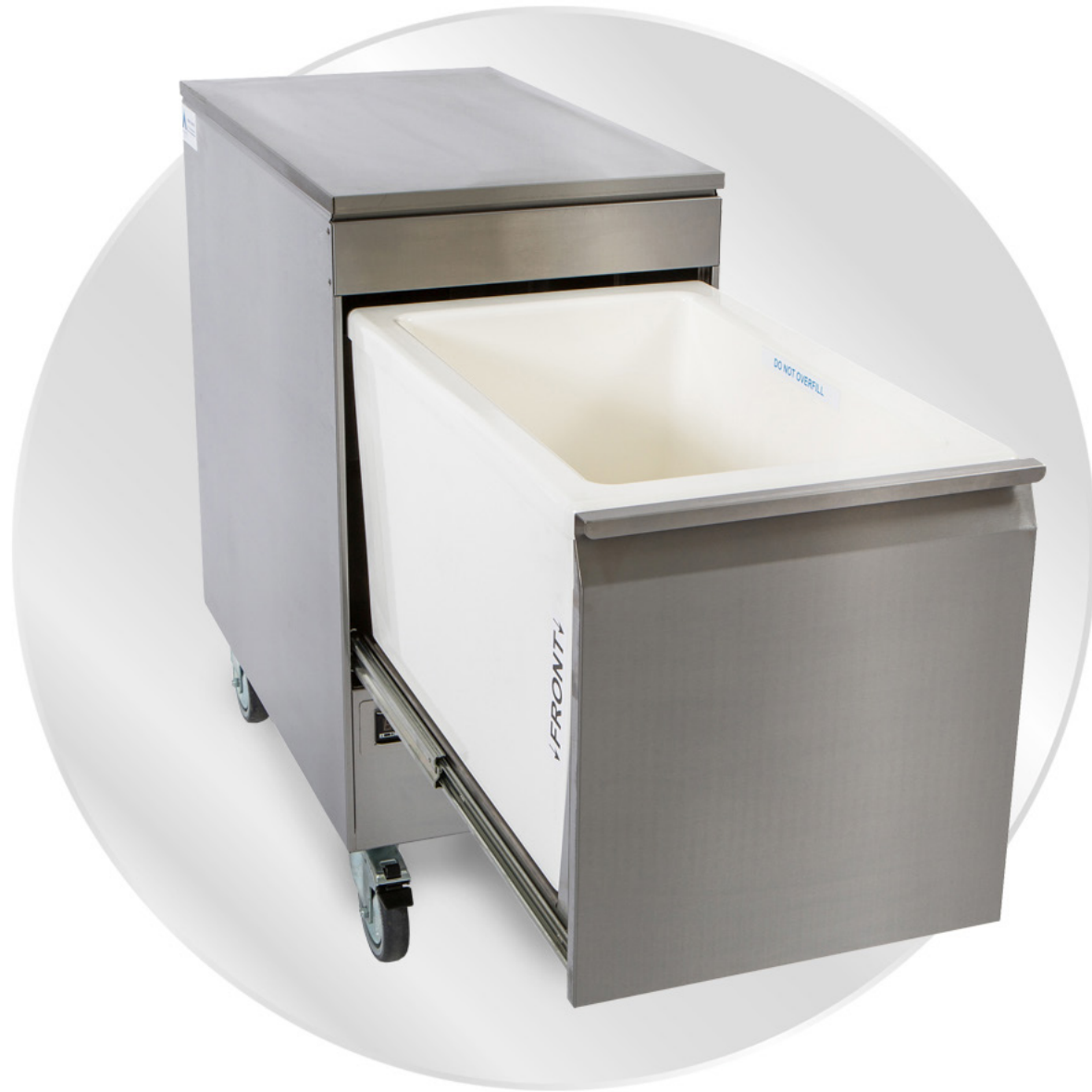
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

SALADETTE + SOLID WORKTOP	Standard castor base (C)		Standard castor base (C) & shallow drawer	
Finished height with solid worktop (W)	1160 mm	VCS2/CW/S2	1102 mm	VSS2/CW/S2
S2 saladette capacity	6 x 1/3 GN Pans (max 100mm deep)			

(Depth options are FOC)	Saladette – PLATING UP SPACE OPTIONS			
Finished depth with solid worktop (W)	740 mm	Code: S2	800 mm	Code: S2-800
S2 saladette plating up space	342 mm		402 mm	



**Compact** Compact deep one drawer unit

VCC  
Compact drawer unit

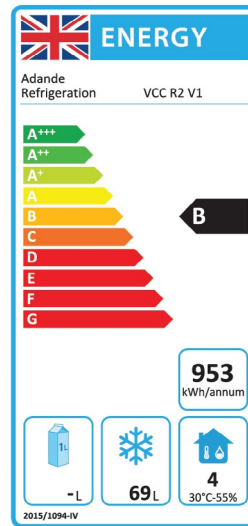
W450 mm x D800 mm

86





Fryer station worktop available as optional extra - please see page 101 for details



## 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

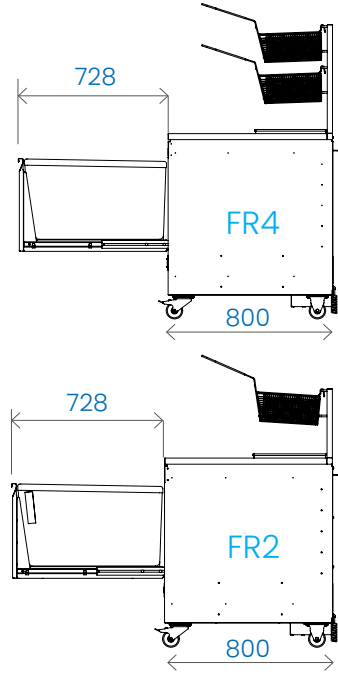
Unit dimensions	W450 mm x D800 mm
Capacity	2 x 1/1 GN Pans, 1 x D200 mm & 1 x D100 mm (30 kg food)
Temperature mode	-22 °C to +15 °C
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

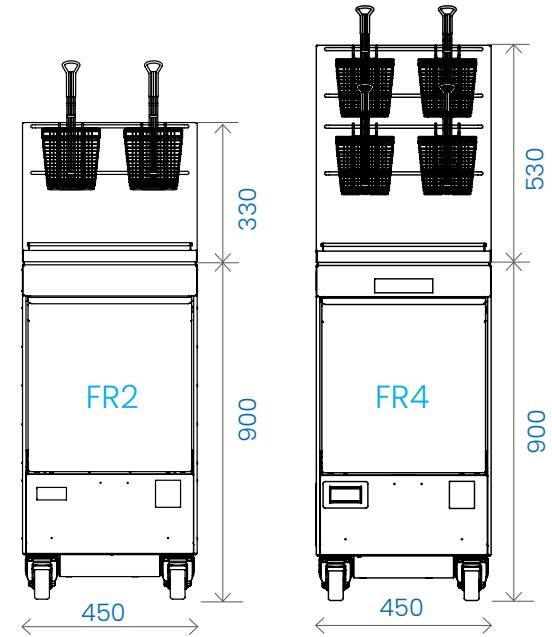
DEEP DRAWER COMPACT + COVER TOP (T)	Double castor base (DC)		DEEP DRAWER COMPACT + SOLID WORKTOP (W)	High castor base (HC)		General castor base (GC)	
Finished height	845 mm	VCC1/DCT	Finished height	948 mm	VCC1/HCW	900 mm	VCC1/GCW
Load-bearing capacity	0 kg		Load-bearing capacity	223 kg		294 kg	



Side elevation



Front elevation



VCCI/GCW - Fryer station worktop options

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

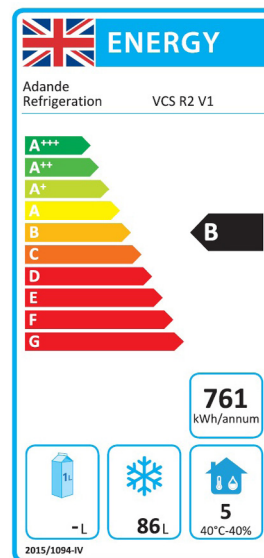
DEEP DRAWER COMPACT + SOLID WORKTOP (W)	General castor base (GC)	General castor base (GC)
Fryer station worktop	FR2	FR4



## Bulk storage Three drawer bulk storage unit

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





Energy label above shows the energy performance of a single drawer.

## Applications

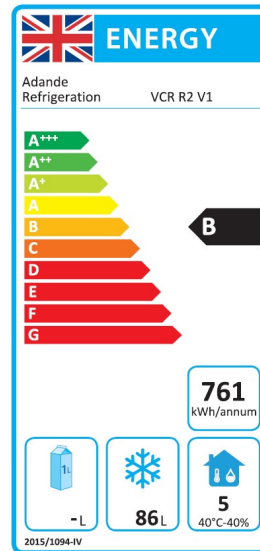
- Provides back-up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our low velocity cooling system, food can be packed into the drawer without leaving any air gaps there are no 'hot-spots' in an Adande drawer.
- On request, Adande units can be arranged in 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard castor base (C)		STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard castor base (C)	
Finished height	1288 mm	VCS3/CT	Finished height	1297 mm	VCS3/CW
Load-bearing capacity	0 kg		Load-bearing capacity	155 kg	



Energy label above shows the energy performance of a single drawer.

## 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.

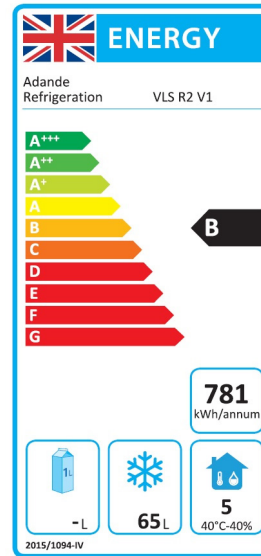
## Specs

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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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	



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

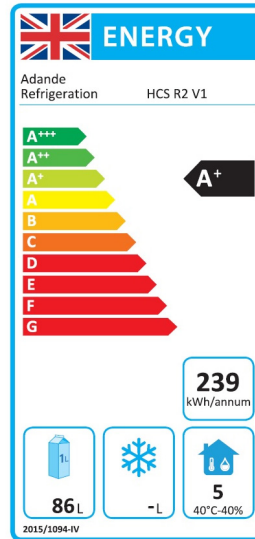
## Options

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	



A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

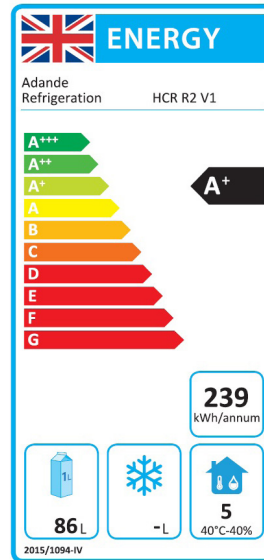
## Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard castor base (C)		STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard castor base (C)	
Finished height	1288 mm	HCS3/CT	Finished Height	1297 mm	HCS3/CW
Load-bearing capacity	0 kg		Load-bearing capacity	155 kg	





A+ Energy rating



Energy label above shows the energy performance of a single drawer.

## 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
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
Refrigerant	R600a

## Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard castor base (C)		STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard castor base (C)	
Finished height	1288 mm	HCR3/CT	Finished height	1297 mm	HCR3/CW
Load-bearing capacity	0 kg		Load-bearing capacity	162 kg	



DO NOT OVERFILL

LIFT HERE WHEN EMPTY

912334265NC







## Options or Accessories Add-ons and accessories for your Adande

Blast chill	98
Worktops	100
Unit customising options (factory fitted)	101
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 5 kg to 7 kg of food from 70 °C to 3 °C in 90 minutes
Electrical	230V 50 Hz, UK 3 pin plug or EU plug available
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.



## | Blast Chill benefits



Adds flexibility to your storage options



Easier to comply with food safety regulations



Prep without compromise to taste or nutritional values



Saves space in the kitchen with the function option in a two drawer unit



Saves time for chefs in the kitchen



### 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.

Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
H1	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

### EHS



### 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

### US



### 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.

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





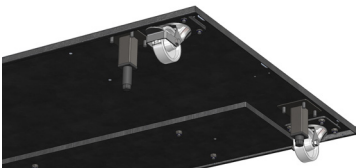
FR2

### 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

VCC1 FR4 displayed to the right of the table



LC

### Levelling feet

Levelling feet (LC) for uneven or sloping floors can be fitted to Adande units on standard castors.

Unit code	Side engine				Rear engine		
	VCS	VLS	VCM	HCS	VCC	VCR	HCR
LC	yes	yes	yes	yes	-	yes	yes



## DESIGN YOUR OWN ADANDE

**1 Choose your top** Different tops depending on your kitchen preference. For example, using the top of your Adande as a prep station or stacking combi ovens on top.



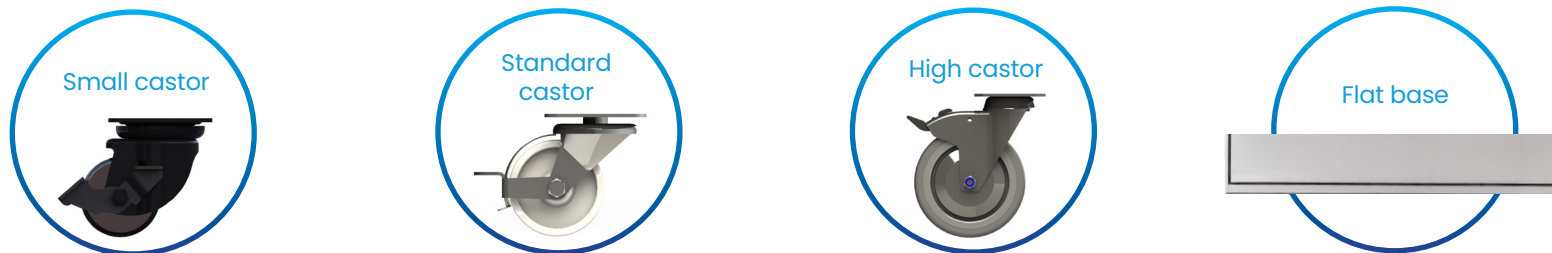
Code	C	W	HS
Height	1 mm	10.2 mm	52.1 mm

**2 Choose your module/ drawer** All heights below are per single drawer. All drawers can be stacked in configurations of 1, 2 or 3 high vertically apart from VCC units. VCS and VLS units can be combined.



Code	VCS	VCR	VCC	VCM	VLS
Height	396.7 mm	396.7 mm	775 mm	396.7 mm	338.7 mm

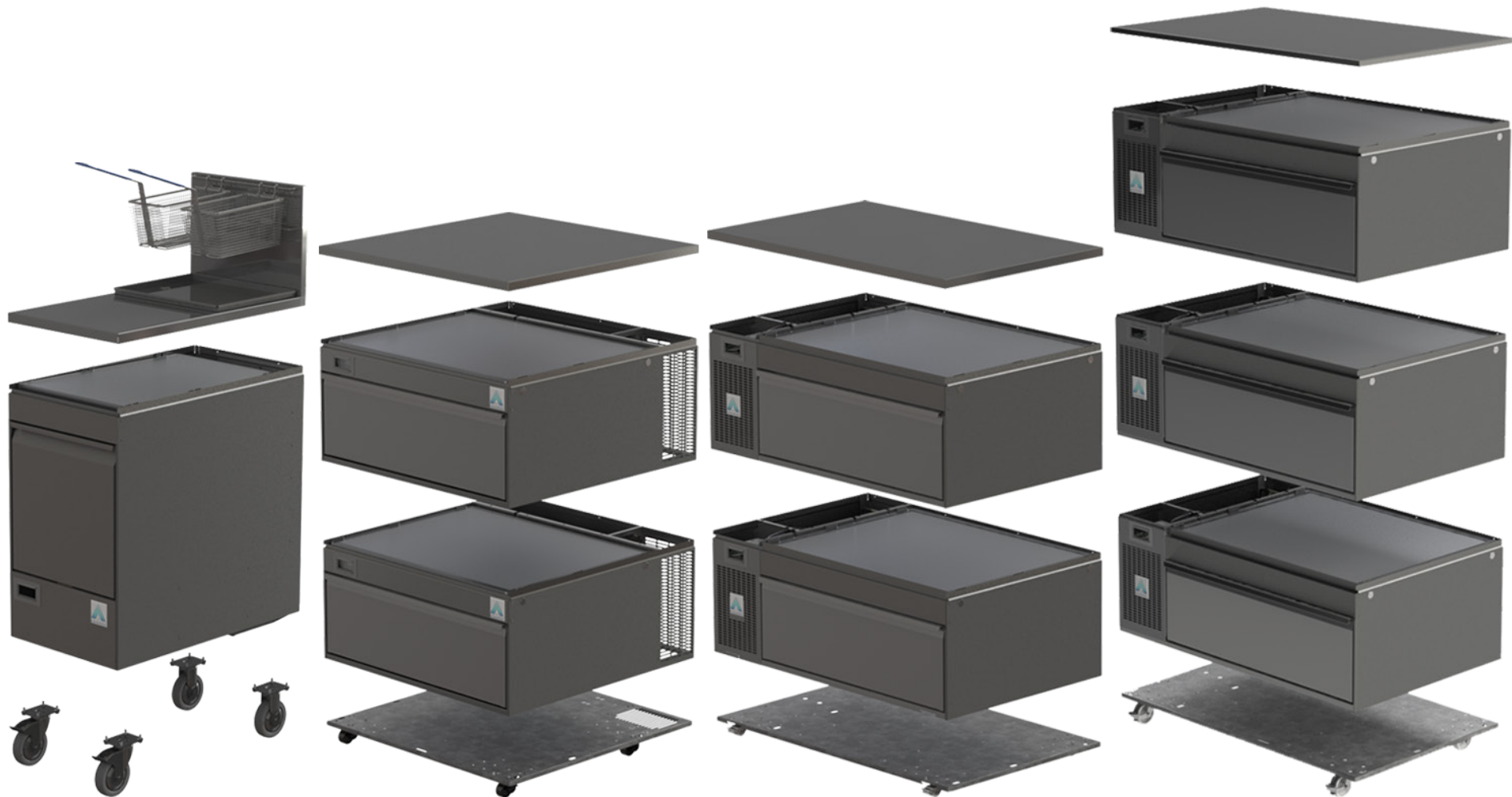
**3 Choose your base** Choose from a selection of bases to allow you to control the height of the units. The VCC has different castors available including general and double castors (high castors available.)



Code	SC		C	HC	FB
Height	75.5 mm		96.5 mm	167.5 mm	20.5 mm
VCC bases	GC	DC	HC		
Height	115 mm	70 mm	162 mm		

# Stackability

Space optimization is paramount in kitchens, and Adande understands this challenge. Our drawers can be double or triple-stacked vertically, making efficient use of vertical space. This innovative stacking capability allows you to maximize storage capacity without compromising on accessibility or functionality.





### 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

### 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.

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.

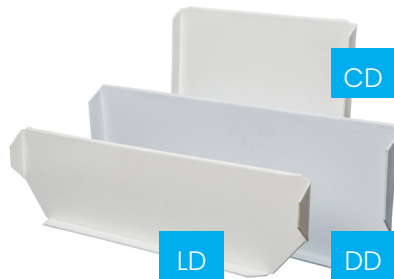
Adande drawers hold a deceptively large volume of product because, unlike conventional cabinets, air gaps are not needed between the items. As a result, there is no food waste caused by 'hot spots' in Adande drawers.

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.



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.



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





## PERFORMANCE AND TECHNICAL DATA

**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
		kWhr/24hrs (Note 1)	kWh/kg/cycle								
Refrigerant Type	Max power usage (W)	Chiller	Freezer	Blast Chill	Watts	Chiller	Freezer	Chiller	Freezer	Blast Chill	Amps
R290	501	1.52	3.73	0.15	1002	63	155	3	2.8	2.8	12

SALADETTE (87 litres storage volume)		Energy Consumption		Max heat output	Heat rejection (kWh)/24 hrs		Running current (amps)		Starting current
		kWhr/24hrs (Note 1)							
Refrigerant Type	Max power usage (W)	Chiller	Freezer	Watts	Chiller	Freezer	Chiller	Freezer	Amps
R290	501	3.55	n/a	289	8.73	n/a	0.9	n/a	14

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



Scan this QR code for all  
After Care information



Scan this QR code to **contact**  
the Adande team for more info

# How to buy

## Contact us today

Email your PO to our Adande team,  
CET@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](http://www.adande.co.uk)

## EasyBuy an Adande

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

## 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 drawer units come with **5-year UK warranty** on all major parts and 2-year warranty on labour and seals.

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.

AQ

**AutoQuotes** is a web-based equipment catalogue and estimating service for the catering industry. see the complete Adande range at [www.autoquotes.com](http://www.autoquotes.com)

Sp

**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](http://www.specifiglobal.com)





DANGER  
400 VOLTS

43°F

VEG 1

29°F

VEG 2

ADANDE



# In case you need another reason...

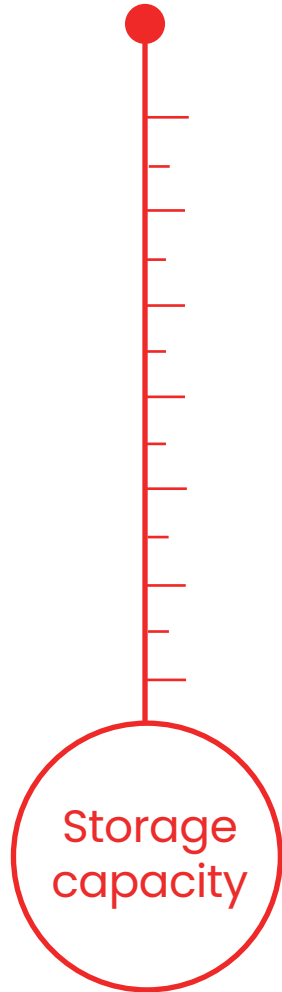


+15 °C

-22 °C

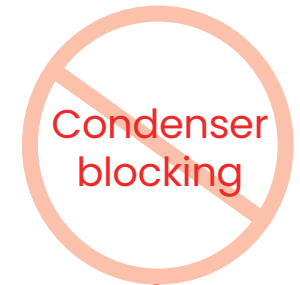
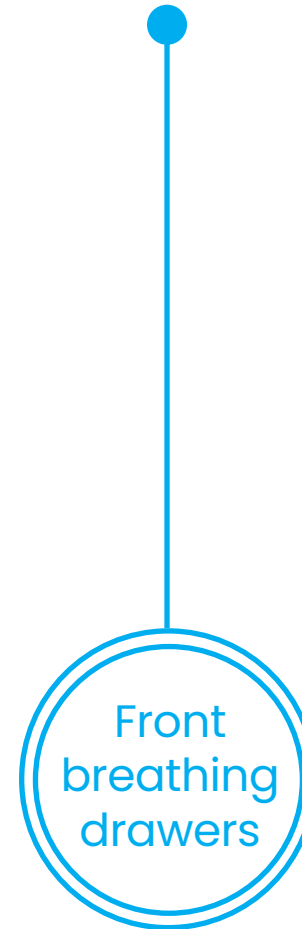
User selects preferred set point, anywhere from -22 °C up to +15 °C, to suit the food. For fast service, ideal ice cream setting is -15 °C.

86 litres  
standard depth drawer  
65 Litres  
shallow drawer



Easy-clean seals are fitted under the lid and out of harms

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



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

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.



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

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.



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.



# Valued and Trusted



"Adande units are really easy to clean, and you can move them around as you need. They are also not difficult to maintain and are low cost. That is also another big plus point for us, and the fact all UK units have a 5-year warranty."

Tasos Pattichis,  
Restaurant Owner

**Olympus**  
fish & chip restaurant

"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

**BRAT**







“These Adande fridges can be built into the suites to allow more space and for more efficiency. Without a doubt some of the best equipment I have used, i am proud to be able to work with these companies that able us to put the best food on our plates. Also Adande is Craft Guild of Chefs approved!”

Craig Edgell  
Head Chef, Buoy & Oyster



“When we got Adande drawers it was a game-changer in Bertram’s because we only had a small kitchen at the time. The way you can stack your produce and to have back-up stock underneath. So during service, you don’t have to keep running to the walk-in fridge to get prep. It’s right where you need it.”

Gary Entwistle  
Head Chef, Bertram’s Restaurant

**CROW WOOD**  
HOTEL & SPA RESORT





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