



UK Product Catalogue

Rollers included



| | |
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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) |



Our Products: A world class line-up

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.

The Bora open-display multideck is powered by Aircell technology. It remains true to Adande DNA in that like all Adande refrigeration it holds-the-cold and delivers unrivaled performance. The multideck is super efficient and cold air stays within the cabinet, hence it has the most efficient energy rating of any open-display multideck on the market today. This alone can save retailers and hospitality operators £000's of pounds in energy bills.

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.



“ Having both fridge and freezer offers a vast range of opportunity with produce. It also allows chefs direct access to products within a short reach reducing the need for more steps, speeding up service. At Beefeater we are known for our steaks & holding these prime cuts of meat in Adande drawers means a more consistent temperature where the meat does not shrink & lose its moisture resulting in no unhappy diners. ”

Michael Jessop
Kitchen Platform Manager, Whitbread Plc

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



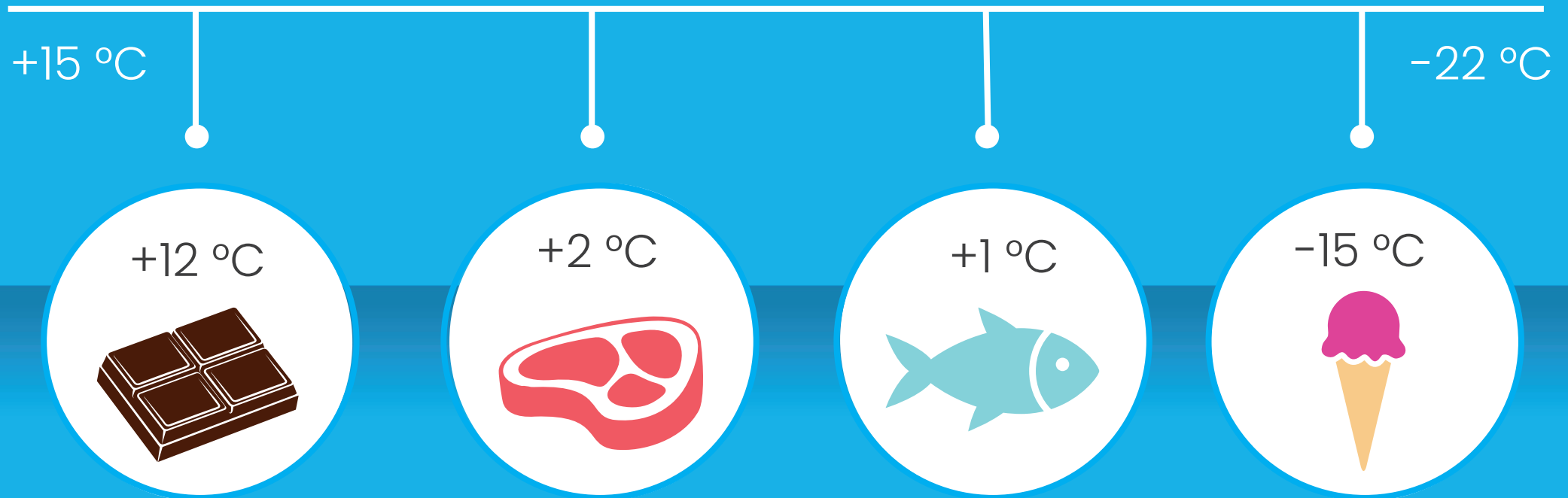
- Adande magnetic, heated seals are hidden and out of harm's way, reducing wear and tear and protecting them from accidental damage.
- Easy to clean.
- Guaranteed for two years.

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

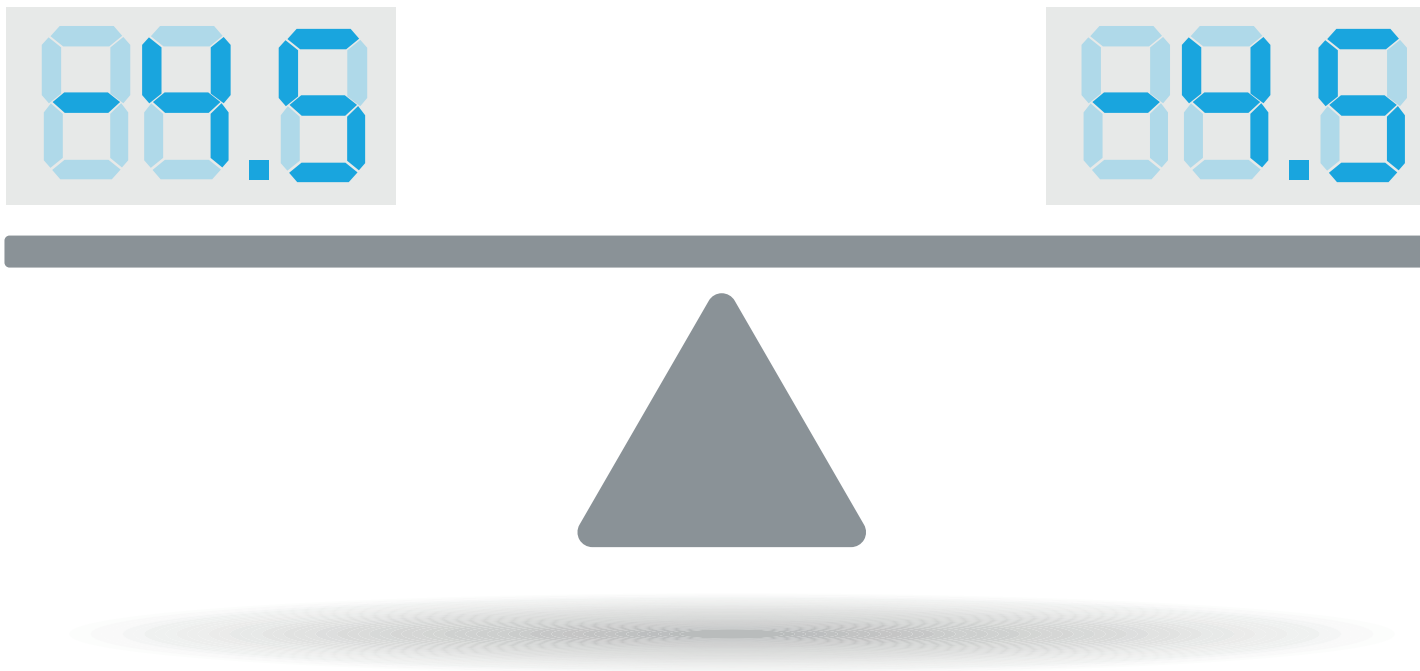


Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You are able also to change the temperature, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for your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

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.

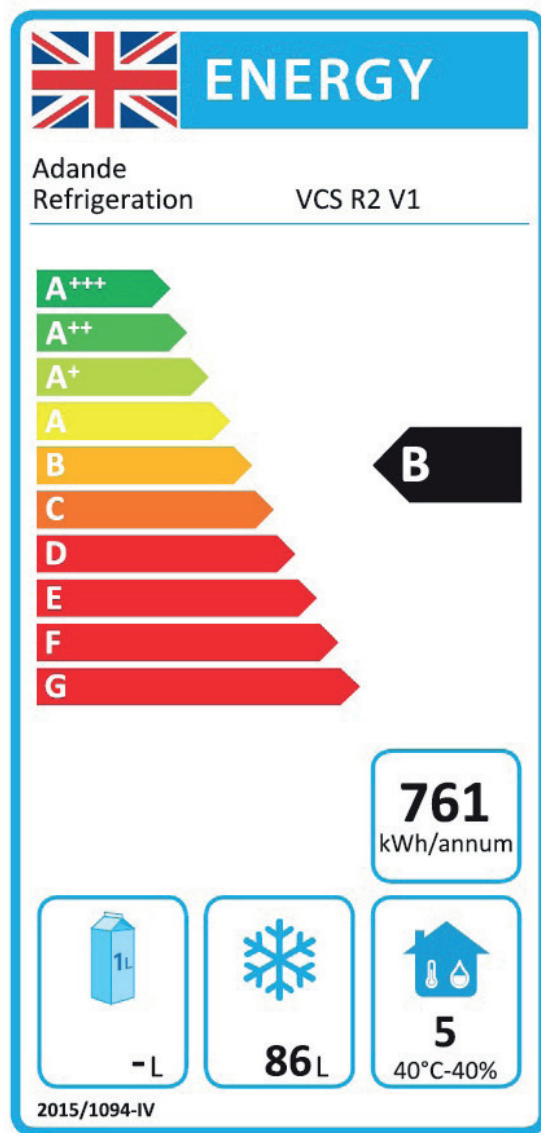


*Energy savings based against industry competitor

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

Energy efficiency scale: A (green), B (light green), C (yellow-green), D (yellow), E (orange), F (red-orange), G (red).

Freezer energy efficiency: **D**

Annual energy consumption: **1741 kWh/annum**

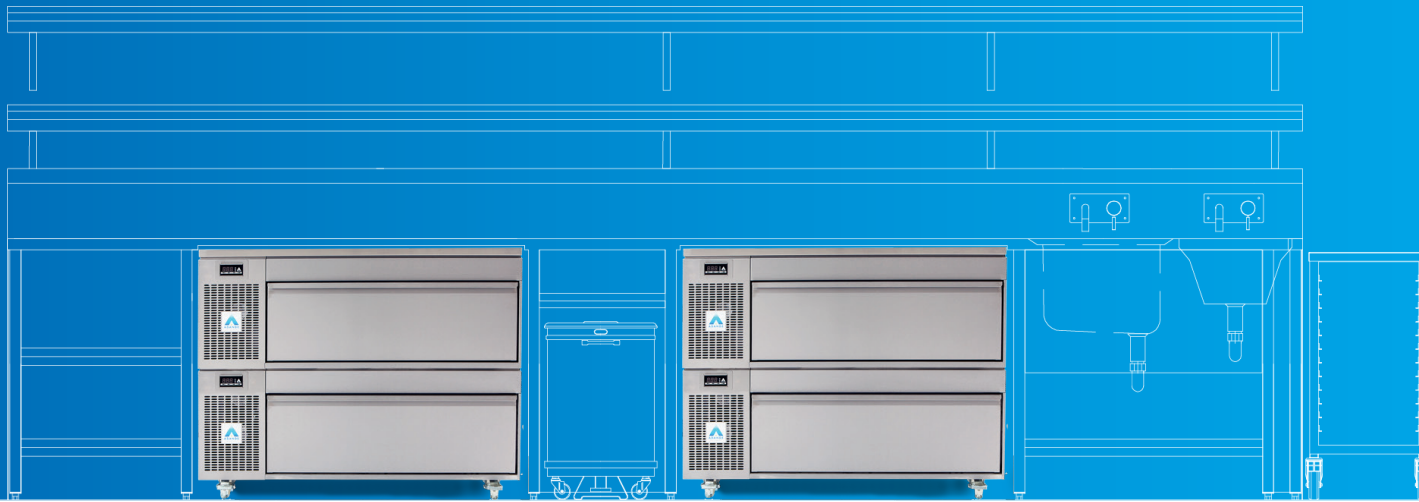
Storage capacity (freezer): **47L**

Storage capacity (fridge): **4** (30°C-55%)

Code: 2015/1094-I

- 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

The perfect fit for any kitchen



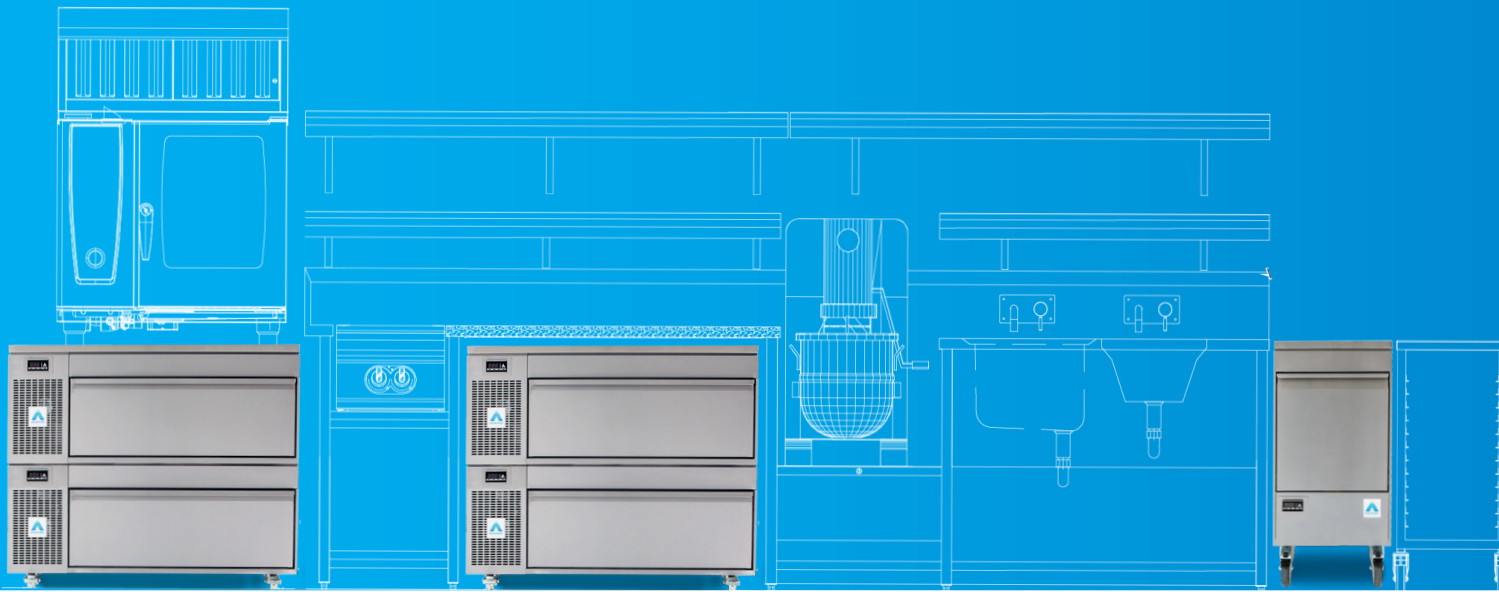
General Prep

Units used in the Prep section
VCS2 double drawer x2

Cookline

Units used in the Cookline
VCRI single drawer
2x VCS1 single drawer
VCC Compact drawer



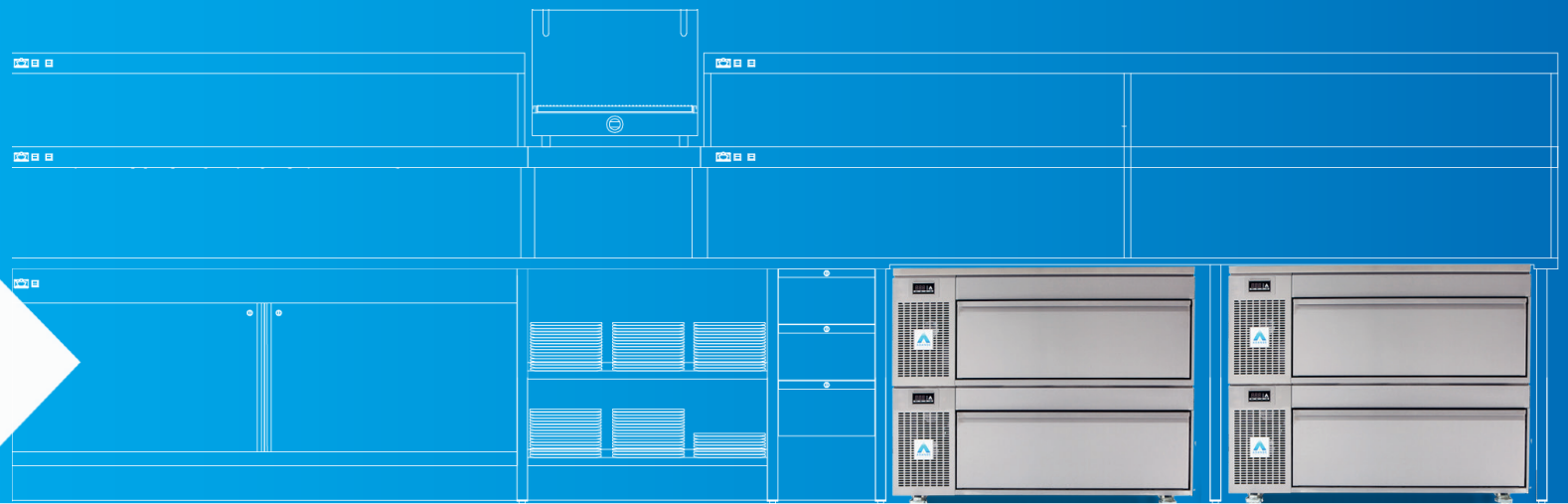


Pastry

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

“

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

Chris Knights
Executive Chef, Young's Brewery

”





Kitchen design created by external company



Optimise your space with our frying basket holders

Go to page 87 for more information on frying baskets above VCC units

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

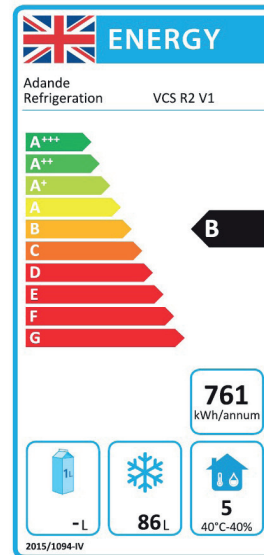
Three drawer bulk storage unit

88



Cassette Units to be built into workstations

| | | |
|--|--------------------|----|
| VCS Side engine drawer units | W1100 mm x D700 mm | 24 |
| VCR Rear engine drawer units | W878 mm x D885 mm | 26 |
| VCM Pass through units | W1120 mm x D710 mm | 28 |
| VLS Shallow drawer units | W1100 mm x D700 mm | 30 |
| HCS Fridge only side engine drawer units | W1100 mm x D700 mm | 32 |
| COMBO Two-drawer units, combining variable temperature, standard and 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.

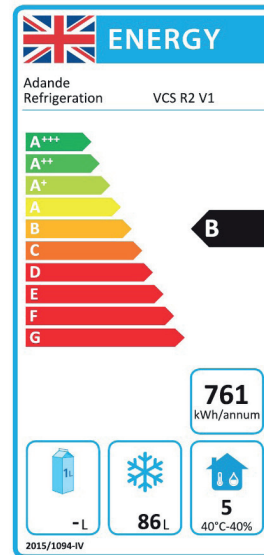
Specs

| | |
|------------------|--|
| 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



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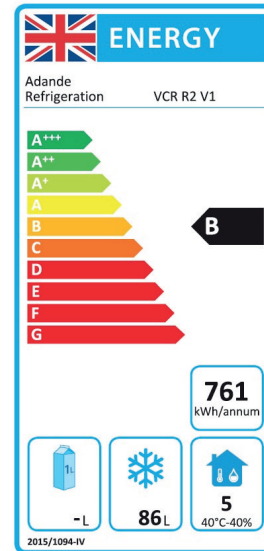
Specs

| | |
|------------------|--|
| 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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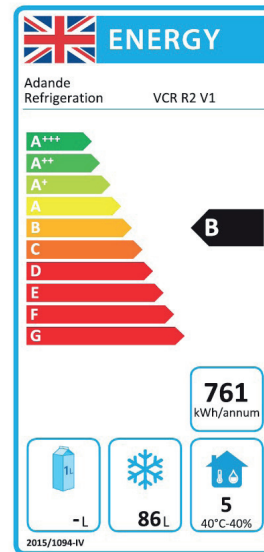
Specs

| | |
|------------------|--|
| 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.

Applications

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- Ideal for meat, deli and larder prep.
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Specs

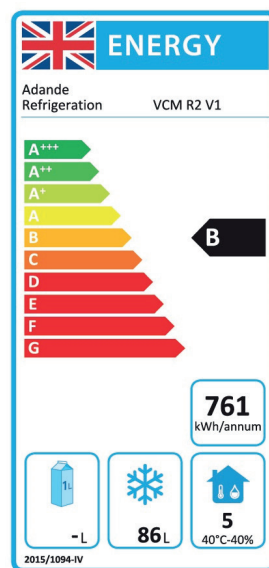
| | |
|------------------|--|
| Unit dimensions | W878 mm x D885 mm |
| Capacity | 8 x 1/1 GN pans D100 mm (80 kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

Options

| STANDARD DRAWER CASSETTE + SOLID WORKTOP (W) | Flat base (FB) | |
|--|---|----------|
| Finished height | 824 mm | VCR2/FBW |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

| STANDARD DRAWER CASSETTE + COVER TOP (T) | Flat base (FB) | |
|--|---|----------|
| Finished height | 815 mm | VCR2/FBT |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

*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

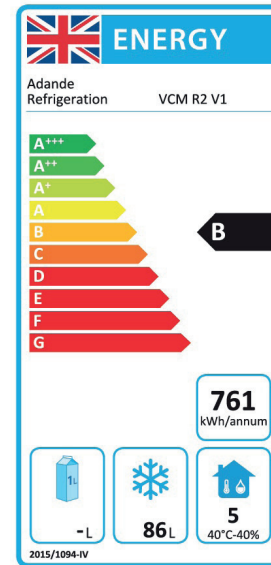
- Highly ergonomic storage solution, right at the point of use.
- Matchbox drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

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

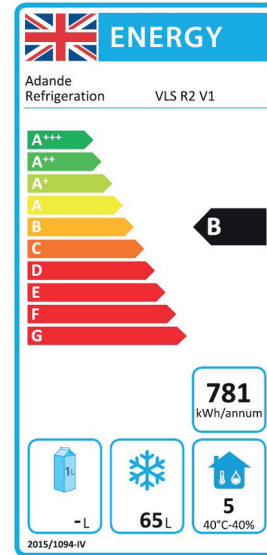
- Highly ergonomic storage solution, right at the point of use.
- Matchbox drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

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) | 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 | |



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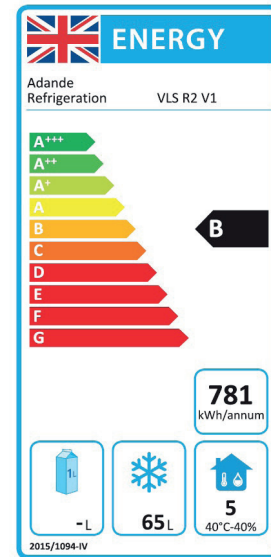
Specs

| | |
|------------------|--|
| 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

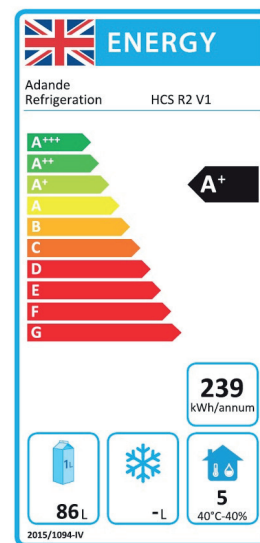
| SHALLOW DRAWER CASSETTE + SOLID WORKTOP (W) | Flat Base (FB) | |
|---|---|----------|
| Finished height | 708 mm | VLS2/FBW |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

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

Specs

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

Options

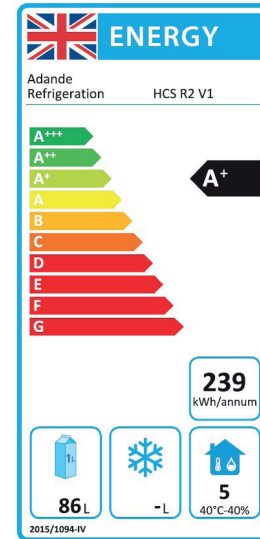
| STANDARD DRAWER CASSETTE + SOLID WORKTOP (W) | Flat base (FB) | |
|--|---|----------|
| Finished height | 428 mm | HCSI/FBW |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

| 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

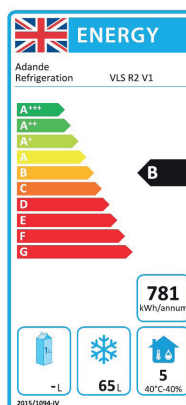
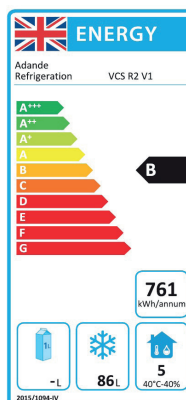
| STANDARD DRAWER CASSETTE + SOLID WORKTOP (W) | Flat Base (FB) | |
|--|---|----------|
| Finished Height | 824 mm | HCS2/FBW |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

| 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

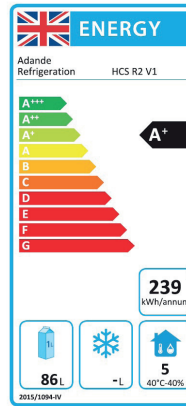
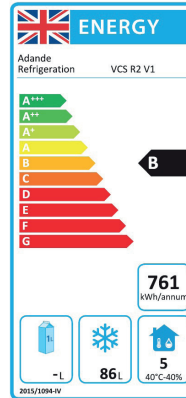
| STANDARD DRAWER CASSETTE + SOLID WORKTOP (W) | Flat base (FB) | |
|--|---|---------------------|
| Finished height | 766 mm | VSS2/FBW & SVS2/FBW |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

| 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

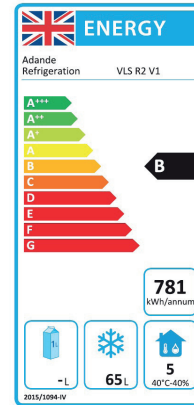
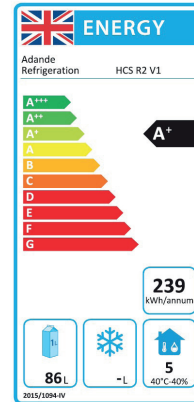
| STANDARD DRAWER CASSETTE + SOLID WORKTOP (W) | Flat base (FB) | |
|--|---|---------------------|
| Finished height | 824 mm | AVS2/FBW & VAS2/FBW |
| Load-bearing capacity | Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit | |

| 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

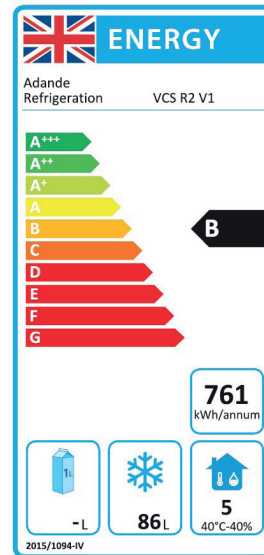


Adande units in Ynyshir hall



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

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



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

Applications

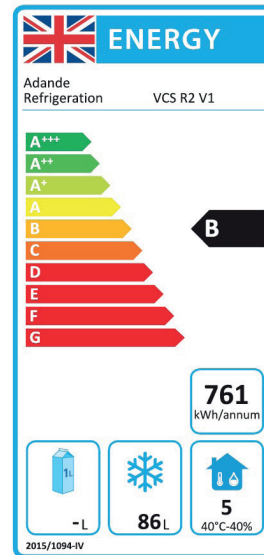
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures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

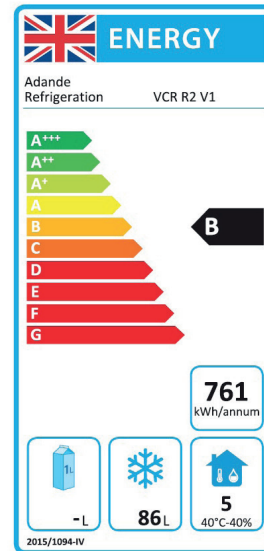
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

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

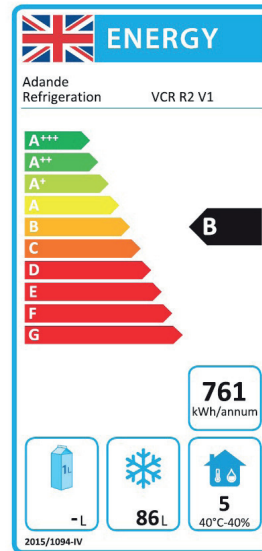
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures 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 | | 545 mm | | 524 mm | | 501 mm | | 491 mm | | 500 mm | | 490 mm | |
| Load-bearing capacity | 196 kg | VCRI/HCHS | 273 kg | VCRI/CHS | 498 kg | VCRI/SCHS | 299 kg | VCRI/RHS | 300 kg | VCRI/SRHS | 272 kg | VCRI/LHS | 272 kg | VCRI/SLHS |



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

Applications

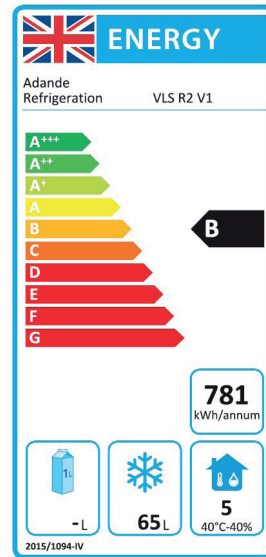
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Solid Worktop (cool cookline).
- Ideal for meat or fish.

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

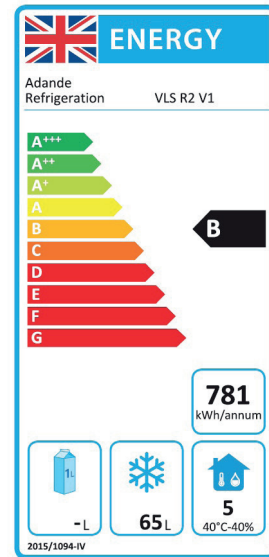
- Bulk storage at the point of use in the cookline.
- Designed for heavy cooking equipment, mounted on a Heat Shield (hot cookline)
- Ideal for meat or fish.
- Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures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



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

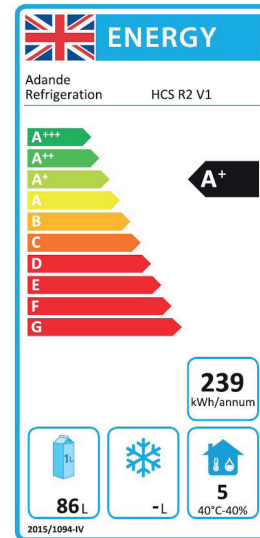
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 4 x 1/1 GN pans D75 mm (30 kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

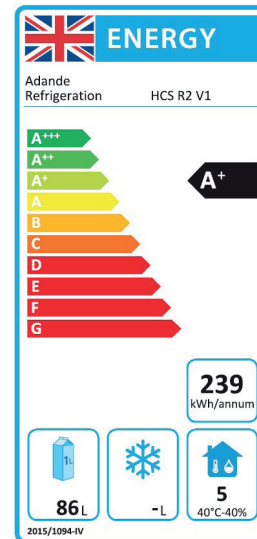
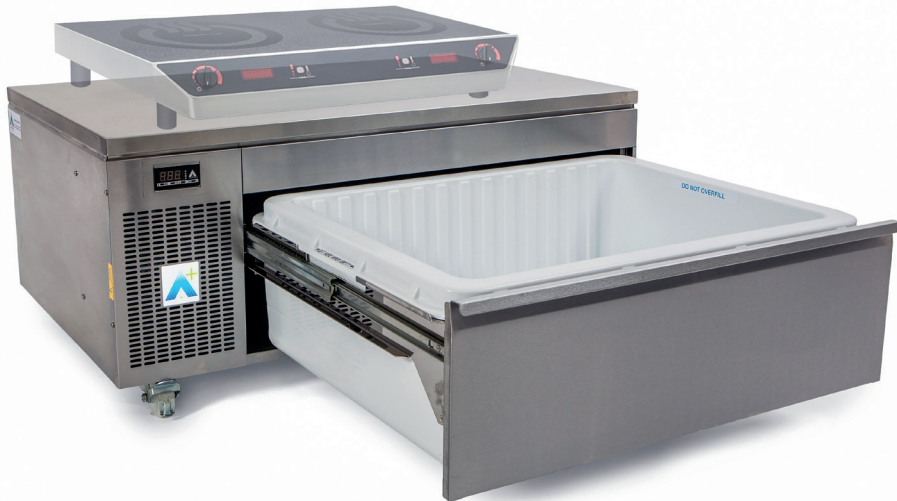
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 4 x 1/1 GN pans 100 mm (40 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

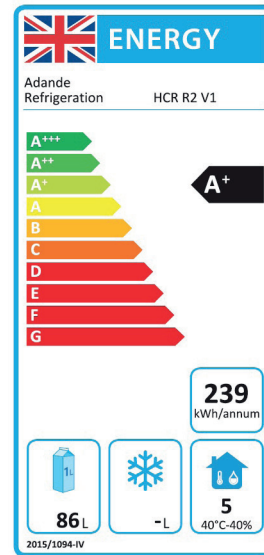
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 4 x 1/1 GN pans 100 mm (40 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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) | |
|-------------------------------|-----------------------|----------|--------------------------|---------|------------------------|----------|-------------------------|---------|--------------------------------|----------|-------------------------|---------|--------------------------------|----------|
| | 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 |
| 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 | HCSI/HCW | 273 kg | HCSI/CW | 498 kg | HCSI/SCW | 299 kg | HCSI/RW | 300 kg | HCSI/SRW | 272 kg | HCSI/LW | 272 kg | HCSI/SLW |



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

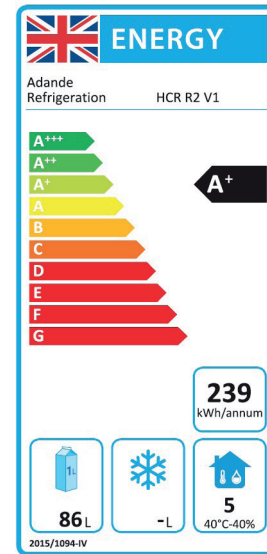
| | |
|------------------|--|
| Unit dimensions | W878 mm x D885 mm |
| Capacity | 4 x 1/1 GN pans 100 mm (40 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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 |

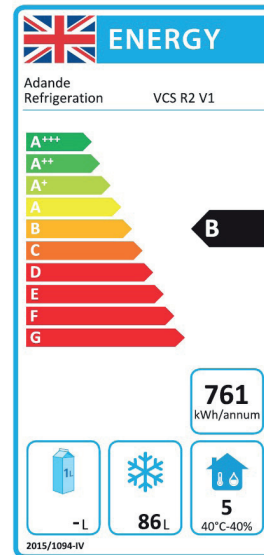
Options

| 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) | |
|-------------------------------|-----------------------|----------|--------------------------|---------|------------------------|----------|-------------------------|---------|--------------------------------|----------|-------------------------|---------|--------------------------------|----------|
| 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 | | 278 kg | | 503 kg | | 304 kg | | 305 kg | | 277 kg | | 277 kg | |



Under Counter Non-load bearing under counter units

| | | |
|--|--------------------|-----------|
| VCS Side engine drawer units | W1100 mm x D700 mm | 52 |
| VCR Rear engine drawer units | W878 mm x D885 mm | 54 |
| VCM Pass through units | W1120 mm x D710 mm | 56 |
| VLS Shallow drawer units | W1100 mm x D700 mm | 58 |
| HCS Fridge only side engine drawer units | W1100 mm x D700 mm | 60 |
| HCR Fridge only rear engine drawer units | W878 mm x D885 mm | 62 |
| COMBO 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

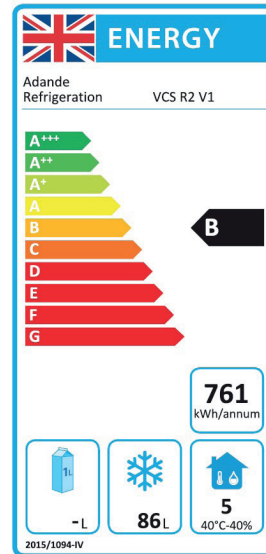
- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

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

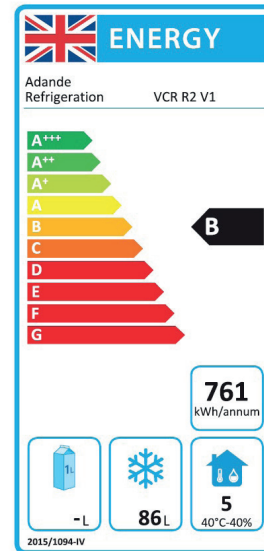
- Bulk storage at the point of use.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

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

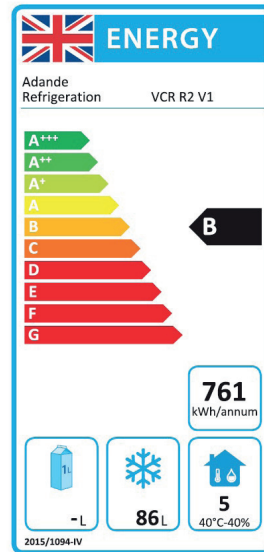
- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

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

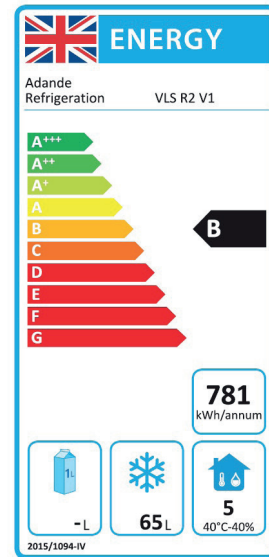
- Highly ergonomic storage solution, right at the point of use.
- Matchbox drawers provide access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

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

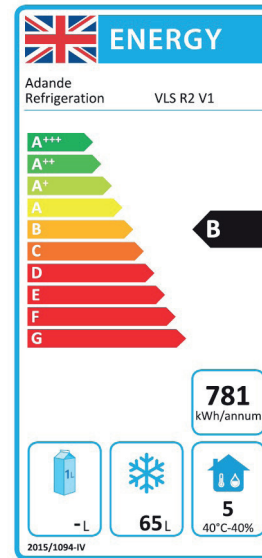
- Bulk storage right at the point of use.
- Range of finished height units available, to suit a wide variety of spaces in the kitchen.

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

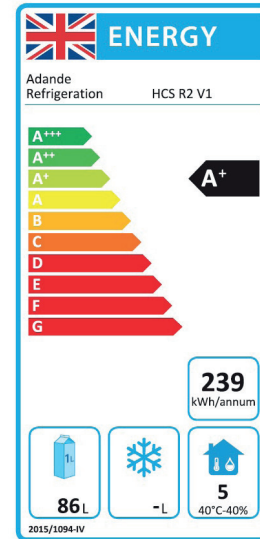
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 8 x 1/1 GN pans D75 mm (60 kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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 | VLS2/HCT | 0 kg | VLS2/CT | 0 kg | VLS2/SCT | 0 kg | VLS2/RT | 0 kg | VLS2/SRT | 0 kg | VLS2/LT | 0 kg | VLS2/SLT |



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 | | | |



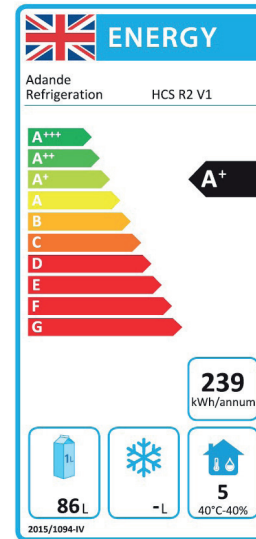
A+ Energy rating

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 |



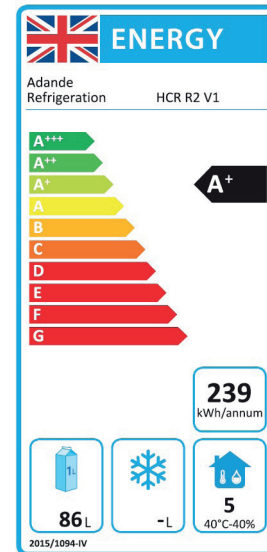
Energy label above shows the energy performance of a single drawer.

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

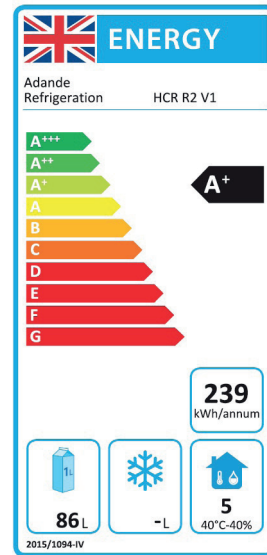
| | |
|------------------|--|
| Unit dimensions | W878 mm x D885 mm |
| Capacity | 4 x 1/1 GN pans 100 mm (40 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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 | 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

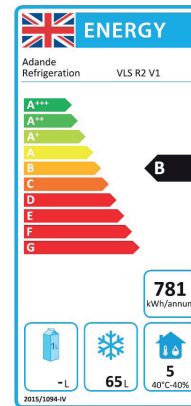
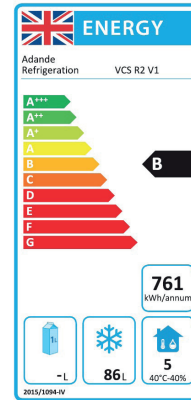
| | |
|------------------|--|
| Unit dimensions | W878 mm x D885 mm |
| Capacity | 8 x 1/1 GN pans 100 mm (80 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

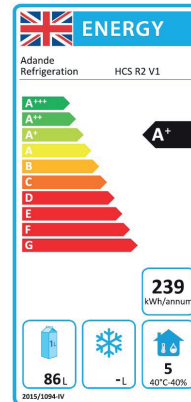
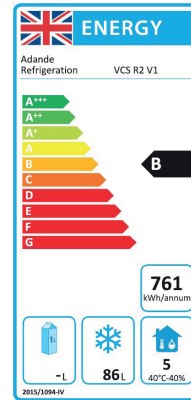
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | Standard - 4 x 1/1 GN pans 100 mm (40 kg food) Shallow - 4 x 1/1 GN pans 75 mm (30 kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a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

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

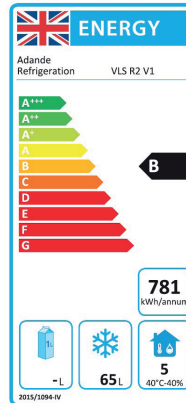
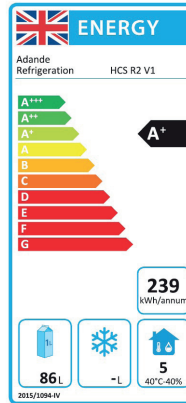
| | |
|------------------|---|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 8 x 1/1 GN pans 100 mm (80 kg food) |
| Temperature mode | Standard drawer: -22 °C to +15 °C A+ fridge drawer: 0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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 | 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 |
| Load-bearing capacity | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg | 0 kg |



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

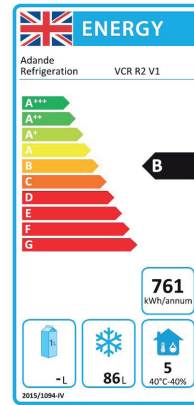
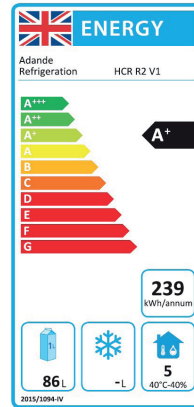
| | |
|------------------|---|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | Standard - 4 x 1/1 GN pans 100mm (40 kg food) Shallow - 4 x 1/1 GN pans 75mm (30kg food) |
| Temperature mode | Standard drawer: -22 °C to +15 °C A+ fridge drawer: 0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin 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/SRT | ASS2/SRT | 788 mm | SAS2/LT | ASS2/LT | 778 mm | SAS2/SLT | ASS2/SLT |
| Load-bearing capacity | 0 kg | | | | 0 kg | | | 0 kg | | | 0 kg | | | 0 kg | | | 0 kg | | | 0 kg | | |



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

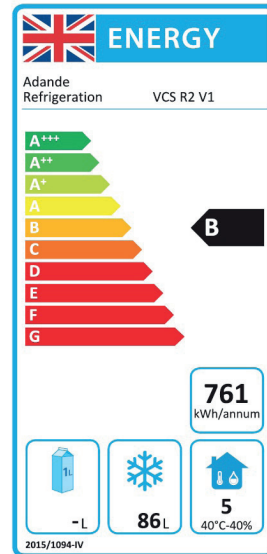
| UNDER COUNTER + COVER TOP (T) | High castor base (HC) | | Standard castor base (C) | | Small castor base (SC) | | Rollers & feet base (R) | | Small rollers & feet base (SR) | | Locking roller base (L) | | Small locking roller base (SL) | |
|-------------------------------|-----------------------|----------|--------------------------|---------|------------------------|----------|-------------------------|---------|--------------------------------|----------|-------------------------|---------|--------------------------------|----------|
| | 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

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



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

Applications

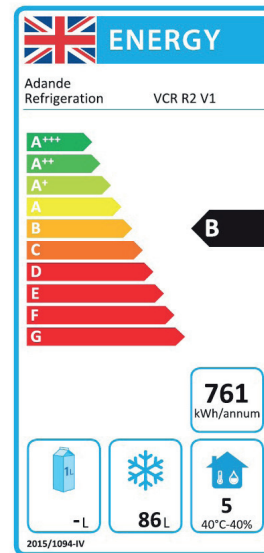
- Bulk storage at the point of use.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.
- Frozen storage next to deep-fry station, with worktop-mounted fry basket rack as an optional extra.

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

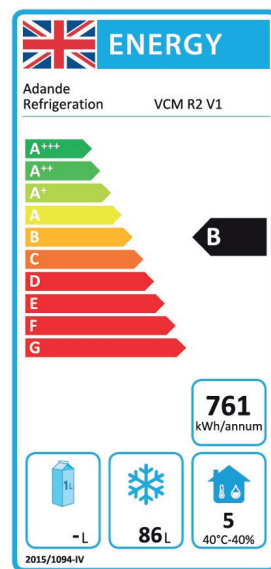
- Bulk storage at the point of use.
- Ideal for meat, deli and larder prep.
- Suitable for pastry and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.
- Frozen storage next to deep-fry station, with worktop-mounted fry basket rack as an optional extra.

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) | |
|----------------------------------|-----------------------|----------|--------------------------|---------|------------------------|----------|-------------------------|---------|--------------------------------|----------|-------------------------|---------|--------------------------------|----------|
| | Finished height | 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 | | 220 kg | | 445 kg | | 246 kg | | 247 kg | | 219 kg | | 219 kg | |



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

Applications

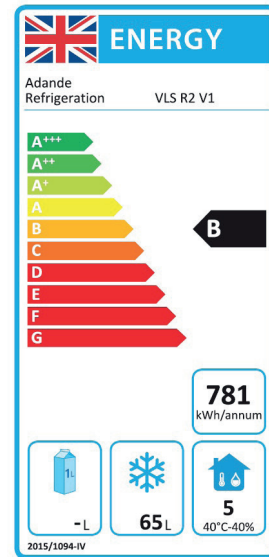
- Highly ergonomic storage solution, right at the point of use.
- Each Matchbox drawer provides access from both sides of a central island unit.
- Ideal for meat, deli and dessert prep.
- Perfect storage for garnish and 'mise en place' generally.

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

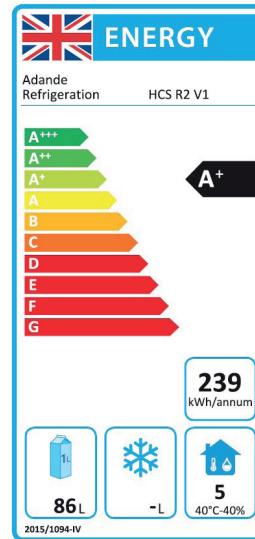
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 8 x 1/1 GN pans D75 mm (60 kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

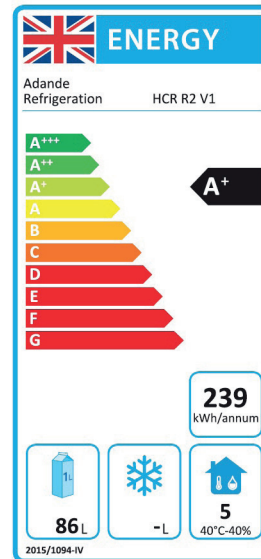
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 8 x 1/1 GN pans 100 mm (80 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

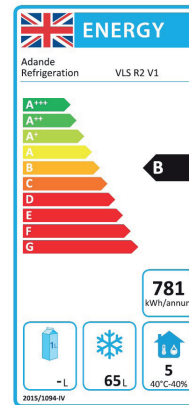
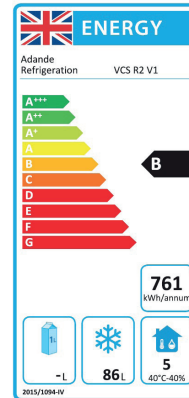
| | |
|------------------|--|
| Unit Dimensions | W878 mm x D885 mm |
| Capacity | 8 x 1/1 GN pans 100 mm (80 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

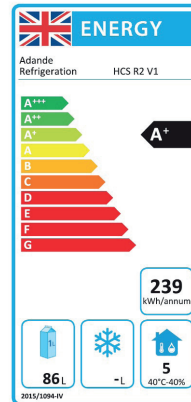
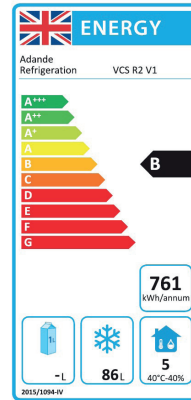
| | |
|------------------|---|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | Standard – 4 x 1/1 GN pans 100 mm (40 kg food) Shallow – 4 x 1/1 GN pans 75 mm (30kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a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

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

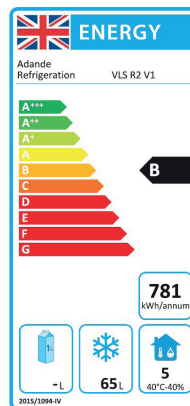
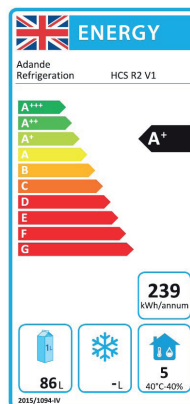
| | |
|------------------|---|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 8 x 1/1 GN pans 100 mm (80 kg food) |
| Temperature mode | Standard drawer: -22 °C to +15 °C A+ Fridge Drawer: 0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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

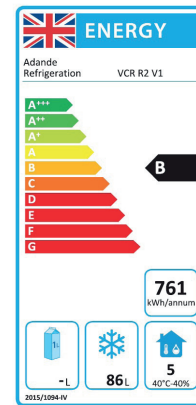
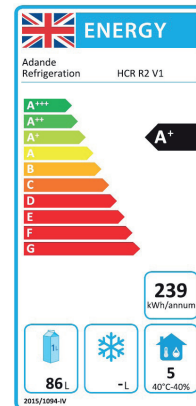
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | Standard – 4 x 1/1 GN pans 100 mm (40 kg of food) Shallow – 4 x 1/1 GN pans 75 mm (30 kg of food) |
| Temperature mode | Shallow drawer: -22 °C to +15 °C A+ Fridge Drawer: 0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 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 | ASS2/SLW | | | | |
| Load-bearing capacity | 137 kg | | | | 214 kg | | | 439 kg | | | | | | 241 kg | | | | | | 213 kg | | | | 213 kg | | |



Standard above A+ fridge drawer (VAR2)
or A+ fridge above standard drawer (AVR2)



Applications

- Ergonomic storage solution, right at the point of use.
- Ideal for meat, deli and dessert prep.
- Perfect for garnish and 'mise en place' generally.
- Frozen storage by the deep-fry station, with worktop-mounted fry basket rack as an optional extra.

Specs

| | |
|------------------|---|
| Unit Dimensions | W878 mm x D885 mm |
| Capacity | 8 x 1/1 GN pans 100 mm (80 kg food) |
| Temperature mode | Standard drawer: -22 °C to +15 °C A+ Fridge Drawer: 0 °C to +15 °C |
| 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.

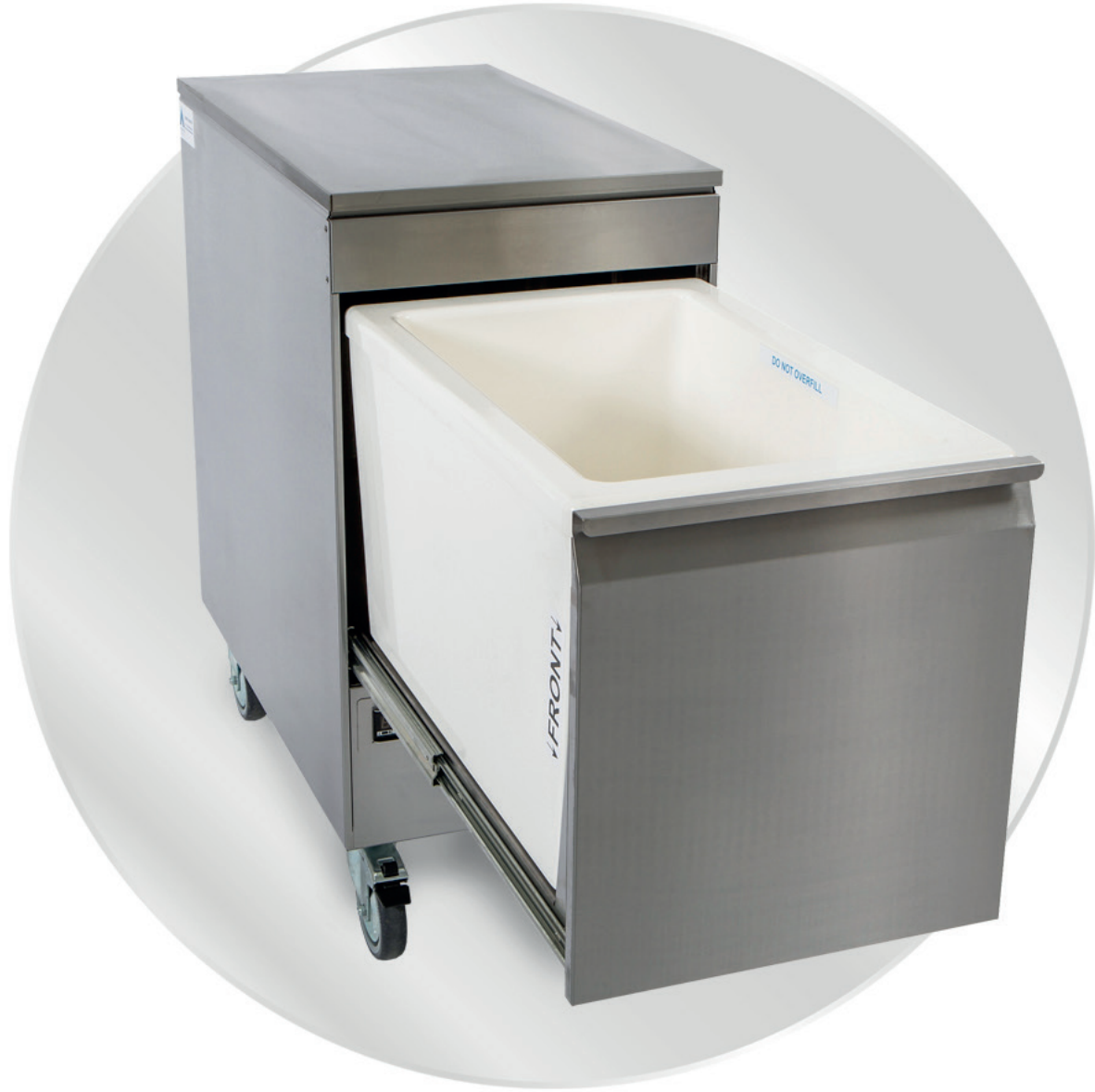
Specs

| | |
|-----------------------|--|
| 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 |
| 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

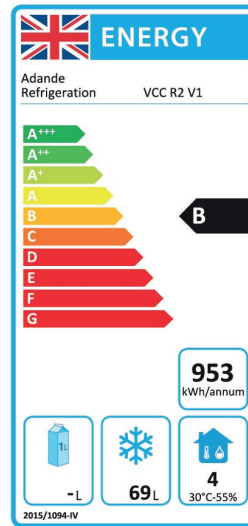
Compact drawer unit

W450 mm x D800 mm

86



Fryer station worktop available as optional extra - please see page 93 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

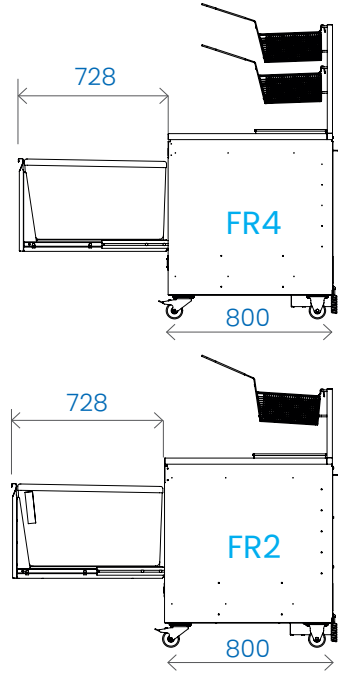
| | |
|------------------|---|
| Unit dimensions | W450 mm x D800 mm |
| Capacity | 2 x 1/1 GN Pans, 1 x D200 mm & 1 x D100 mm (30 kg food) |
| Temperature mode | -22 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

Options

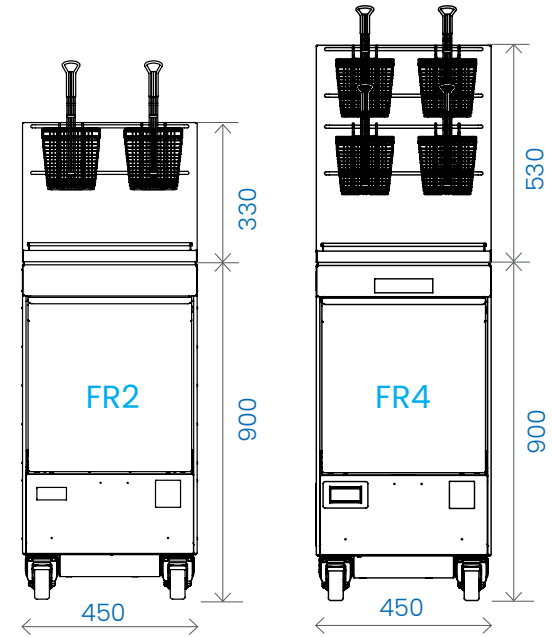
| DEEP DRAWER COMPACT + COVER TOP (T) | Double castor base (DC) | | DEEP DRAWER COMPACT + SOLID WORKTOP (W) | High castor base (HC) | | General castor base (GC) | |
|-------------------------------------|-------------------------|----------|---|-----------------------|----------|--------------------------|----------|
| 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

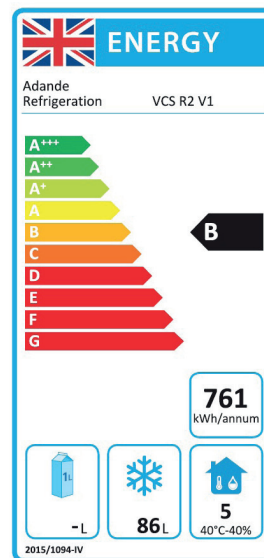
- Fry basket rack worktop with two hangers (FR2)
- Fry basket rack worktop with four hangers (FR4)

| 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

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



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

Applications

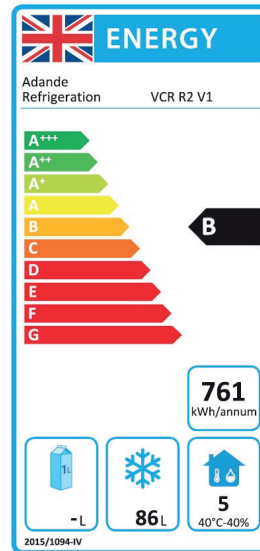
- Provides back-up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our low velocity cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande drawer.
- On request, Adande units can be arranged 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.

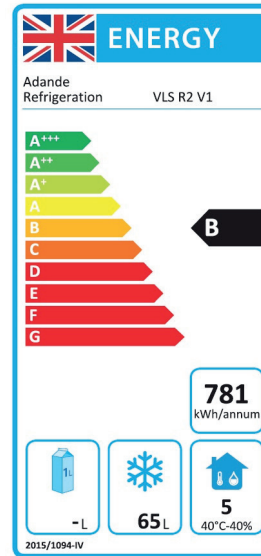
Specs

| | |
|------------------|--|
| 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 |

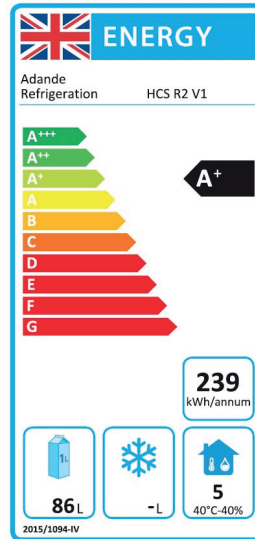
Options

| 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

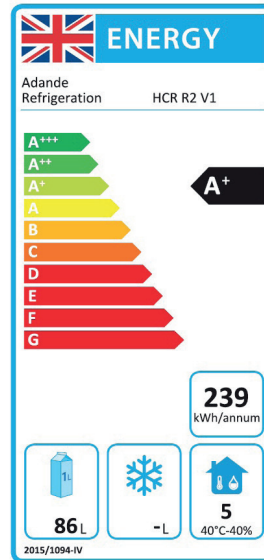
| | |
|------------------|--|
| Unit dimensions | W1100 mm x D700 mm |
| Capacity | 12 x 1/1 GN pans 100 mm (120 kg of food) |
| Temperature mode | -0 °C to +15 °C |
| Electrical | 230V 50 Hz, UK 3 pin plug or EU plug available |
| Refrigerant | R600a |

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 | |



Whitbread kitchen



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 |



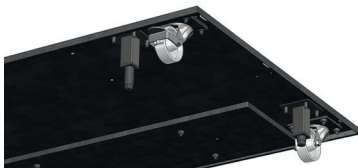
FR2

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

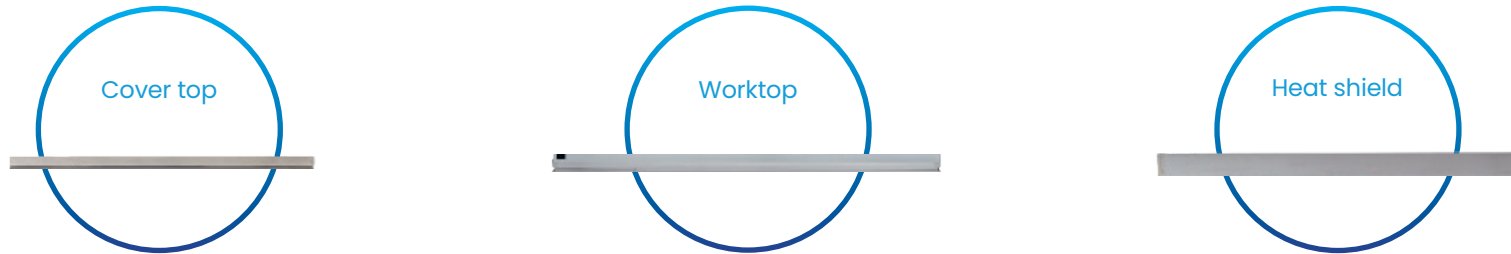
Levelling feet

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.



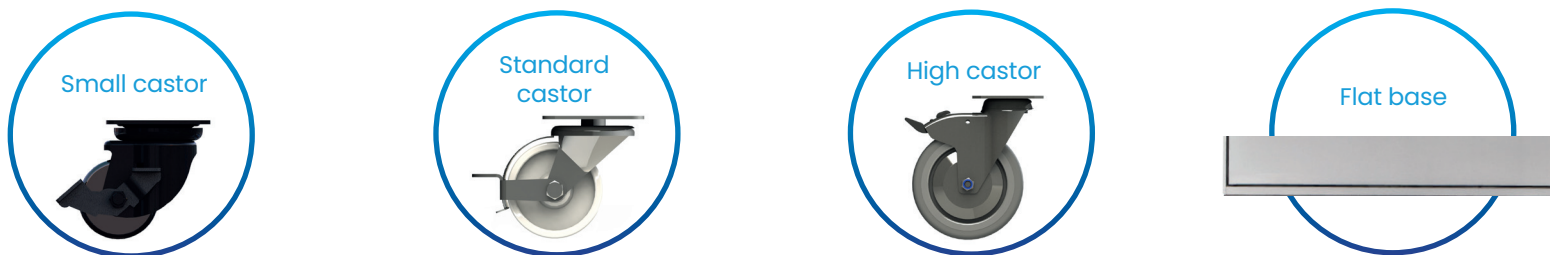
| | | | |
|--------|------|---------|---------|
| Code | C | W | HS |
| Height | 1 mm | 10.2 mm | 52.1 mm |

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 |

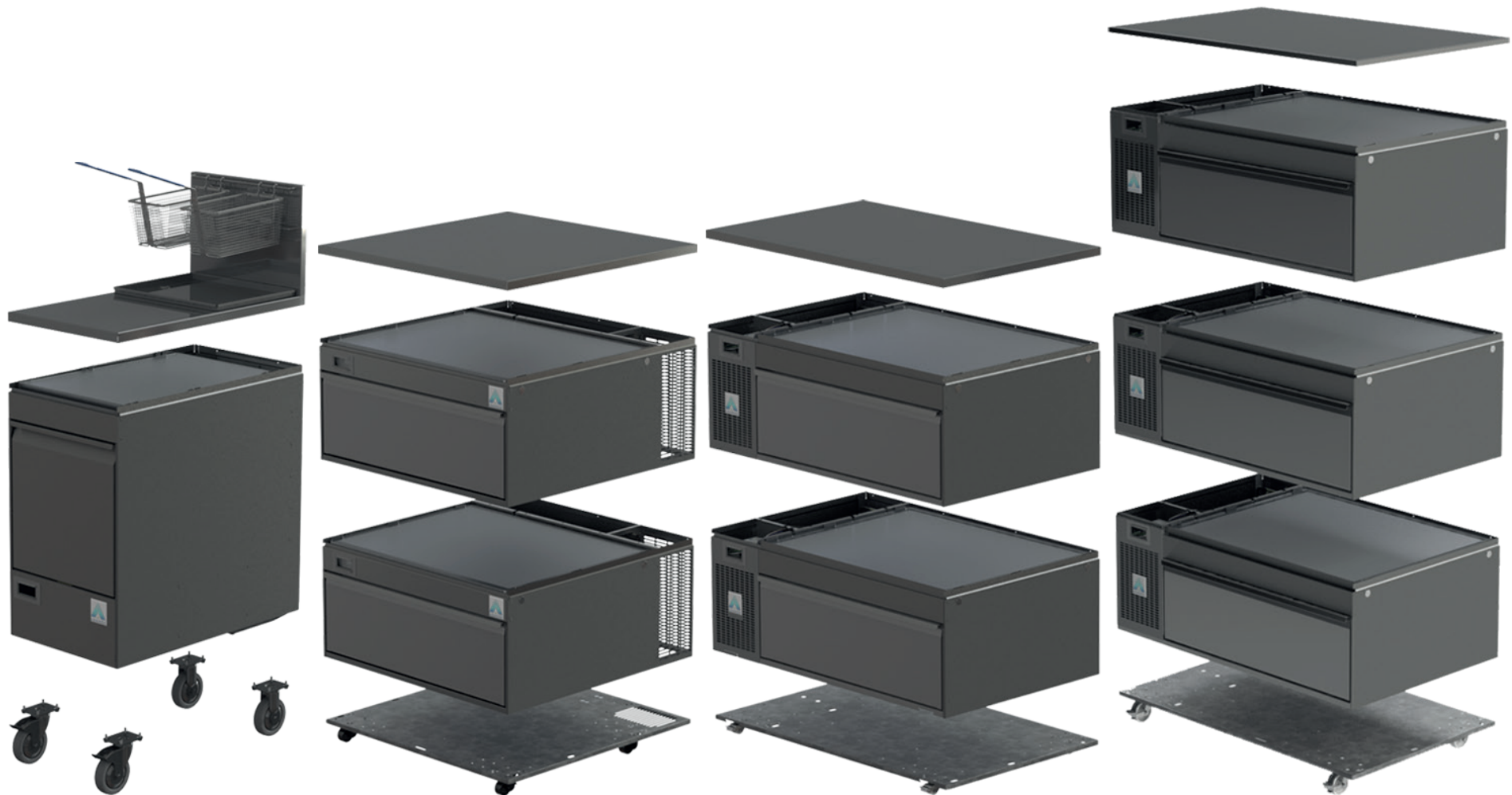
3 Choose your base Choose from a selection of bases to allow you to control the height of the units. The VCC has different castors available including general and double castors (high castors available.)



| | | | | | |
|-----------|---------|-------|---------|----------|---------|
| 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.

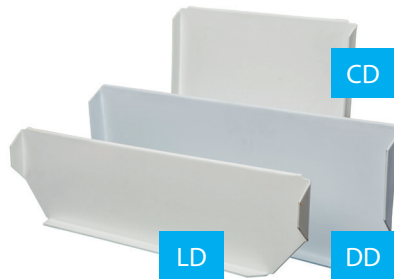
Adande drawers hold a deceptively large volume of product because, unlike conventional cabinets, air gaps are not needed between the items. As a result, there is no food waste caused by 'hot spots' in Adande drawers.

| 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 | | | Chiller | Freezer | Chiller | Freezer | Blast Chill | |
| 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) | | | Chiller | Freezer | Chiller | Freezer | |
| 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 |

Retail display cabinet performance data

| Cabinet ID | Max Power Use (W) (CC3) | Max Heat Rejection Output (W) | Energy Consumption (CC3) (kWh/day) | Heat Rejection (CC3) (kWh/day) | Energy Label (CC3) (kWh/day) | Running Current (A) (CC3) | | Total Display Area Area (m ²) | Storage Volume (L) | Energy Consumption (CC0) (kWh/day) | Heat Rejection (CC0) (kWh/day) |
|---|----------------------------|----------------------------------|--|--------------------------------------|------------------------------------|---------------------------|-----------|--|-----------------------|--|--------------------------------------|
| | | | | | | Lights off | Lights on | | | | |
| Bora 1.25 R290 Integral cabinet | | | | | | | | | | | |
| Glass End Walls | 560 | 1620 | 7.43 | 28.50 | B | 2.13 | 2.30 | 2.71 | 762 | 5.88 | 22.50 |
| Solid End Walls | 560 | 1620 | 7.08 | 26.10 | C | 2.13 | 2.30 | 1.69 | 762 | 5.60 | 20.60 |
| Energy consumption tested at Climate Class 3 (25°C, 60% RH) following EN 23953:2015 standard. | | | | | | | | | | | |



Bora
Powered by
Aircell®

Multideck Range Open-display cabinets

About Bora & Aircell technology

110

Bora - Specifications & features

114

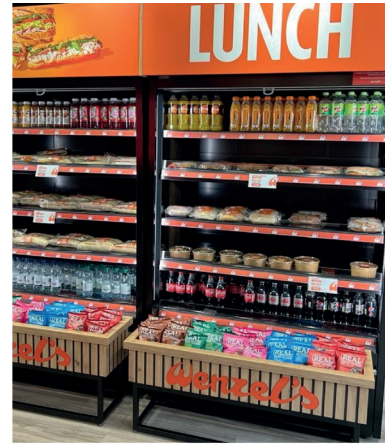
BORA - Colour range

115

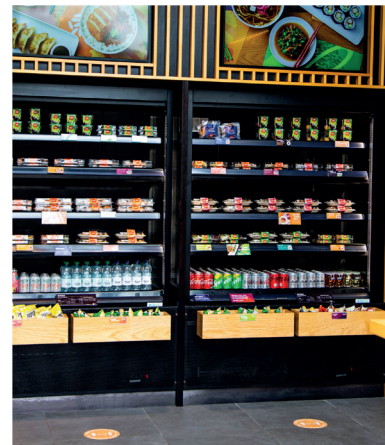
Bora powered by Aircell technology

Aircell®

The BORA has a B-class energy rating, making it one of the most efficient open-display cabinets on the market today. Like all Adande refrigeration, the BORA truly holds-the-cold, thanks to the cutting-edge technology it is powered by: Aircell.



Aircell's patented airflow management system literally prevents the cold air falling out of the cabinet. Instead it retains the cold, and keeps a tight temperature band. The unmatched temperature stability throughout the cabinet helps maintain food quality and reduces waste. Aircell has enabled BORA to deliver an energy efficiency rating only seen with cabinets that have glass doors. Unlike other units, its high **B-class energy rating** means that not only will it keep electricity bills low but will help reduce your carbon footprint. Combine this with the use of a natural refrigerant, and the Bora has one of the lowest impacts on the environment of any modern refrigerated cabinet.



Used by supermarkets, and convenience stores, as well as restaurants and take-aways, the Bora is a cabinet that makes a significant difference when compared to all other open chillers.

Available in white, stainless steel, or black and with a variety of shelving configurations to suit, the Adande Bora makes a stylish and efficient cabinet for grab-n-go sales.

The Adande Bora in locations across the UK.
(Dublin airport, Norwich, Whitely Village, Sheffield University, University of Leicester & YoSushi Bath)

Hold-the-cold whilst staying energy efficient

With every Bora that has up to 6 shelves, the multideck achieves a B rated energy label. This proves just how energy efficient the Bora is, saving you money in the long run and improving your sustainability with less energy usage.



300 kg
of produce



This thermodynamic image shows just how consistently the cold air is held within the Bora cabinet, it is this precise temperature and humidity control that means food is held in best condition for longer, with less food spoiled.



Technology that delivers profit

Aircell®



Removing the customer barrier with open display increases your grab & sales.



Sustainable low energy usage keeps your bills low.



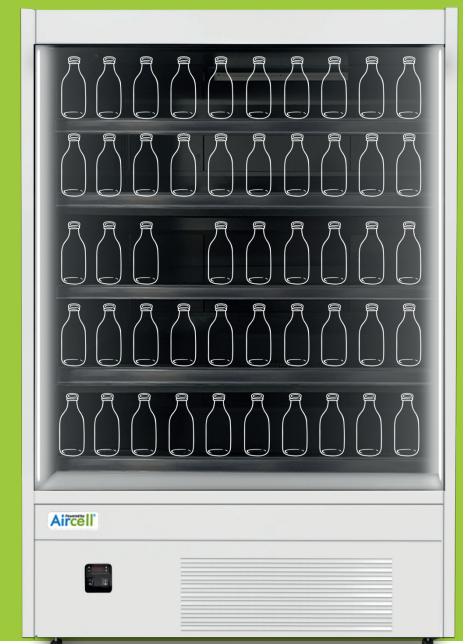
Reduces food waste and extends shelf life with tight temperature bands.

Aircell technology is revolutionary. It replaces a traditional cabinet's single air curtain with several individual short air curtains to divide the merchandising area into separate horizontal "air cells". Cold air is channelled through guide vanes fitted within the Aircell shelf before dropping a short distance from the underside of the front edge of the shelf to be collected by the Aircell shelf below.

Aircell's proprietary guide vanes are critical to the cabinet performance as they distribute the cold air evenly across the full shelf width to ensure that a strong and effective air curtain is maintained.

The short air curtains produced by the Aircell shelves are robust and are not distorted by changes in ambient air temperature or air turbulence in front of the unit. Importantly, and in contrast to other designs cold air does not need to be introduced through the back panel.

If you would like to know more about Aircell technology please visit:
www.aircelltech.co.uk/technology/



See how BORA compares

See page 13 for understanding energy labelling

A comparison is shown below of the Adande Bora cabinet and two well-known alternatives. See the calculations below on [how much you can save when you opt for the BORA.](#)

Bora

Bora cabinet with glass walls

Bora vs Competitor 1

- Bora energy label B vs F
- Competitor 1 costs approx **£1496 more per annum***
- Bora has 18% more display area (glass walls comparison)

Bora vs Competitor 2

- Bora energy label B vs E
- Competitor 2 costs approx **£591 more per annum***
- Bora has **95%** more display area (glass walls comparison)

*based on 0.25p per kWh



Features

Performance

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

Retailing

- Easy access for grab & go sales
- A warmer shopping experience
- Large merchandising capacity and small footprint
- Versatile shelving configurations (5 or 6 shelves)
- EPOS ticket strip
- Range of LED lighting options

Operations

- Simple restocking
- Easy cleaning
- Low maintenance
- Plug and go 13 Amp electrical supply

Engineering

- Integral refrigeration
- Digital electronic controls for accurate set-up and temperature control
- Removable front grille for ease of access during maintenance operations
- Self-evaporating condensate water tray
- R290 refrigerant

Specs & technical data

| | |
|--------------------------------|--|
| Dimensions | 1960 mm (H) x 1330 mm (W) x 765 mm (D) (805mm with bump rail) |
| Weight | 300 kg |
| Shelf storage area / volume | 2.71m ² (4 shelves plus base)/762 litres |
| Operating temperature | 2°C to 5°C at a maximum ambient of 25°C/60%RH CC3 (tested to EN ISO 23953) |
| Electricity Supply | 220-240V/50 Hz |
| Daily energy consumption (kWh) | 7.43kWh/24h |
| Running Amps | 2.0A (without lights), 2.17A (with lights) |
| Defrost | Automatic |

Specs for Bora with glass walls

*All figures are based on a production cabinet

Design your own

Wanting something that visually stands out? Why not customise your Bora cabinet in a colour to suit? In your brand colours perhaps?

See below some popular choices, alternatively please talk to us about your requirements, should you have a particular brand colour or promotion in mind.



if you would like more information about our sustainable Bora open-display cabinet, please email the Adande customer experience team CET@adande.com



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

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.

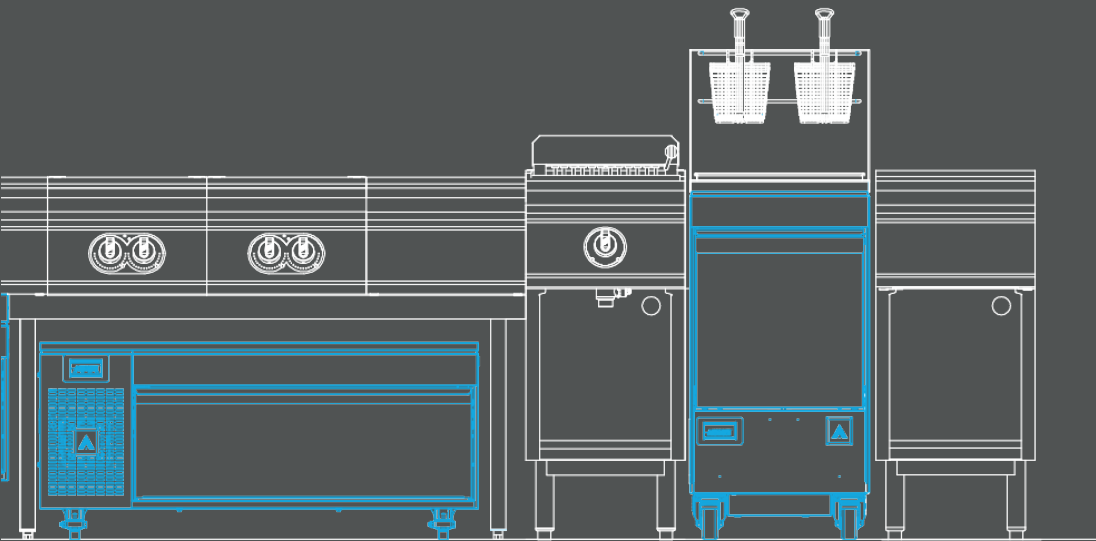
AQ

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

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

Easy Buy



Plus...

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

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

* Terms and condition apply, ask for details

In case you need another reason...

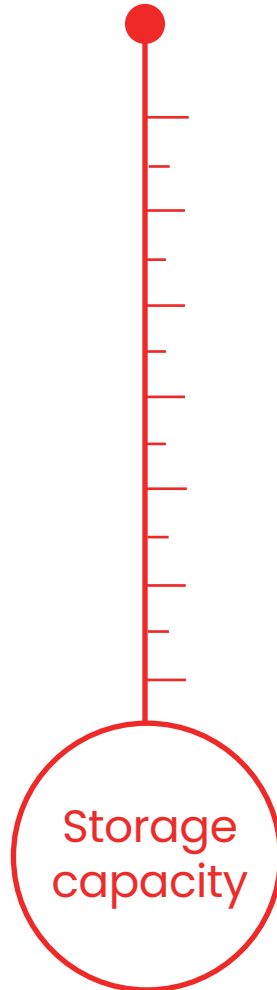


+15 °C

-22 °C

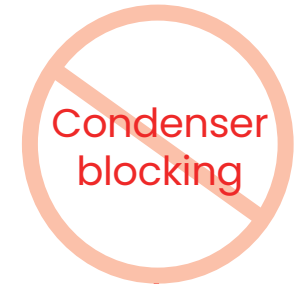
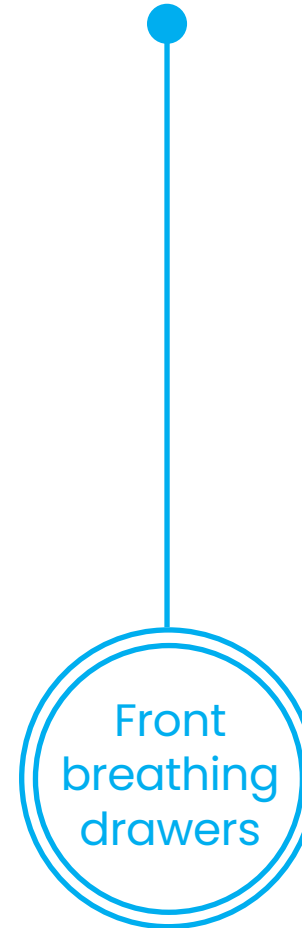
User selects preferred set point, anywhere from -22 °C up to +15 °C, to suit the food. For fast service, ideal ice cream setting is -15 °C.

86 litres
standard depth drawer
65 Litres
shallow drawer



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

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.



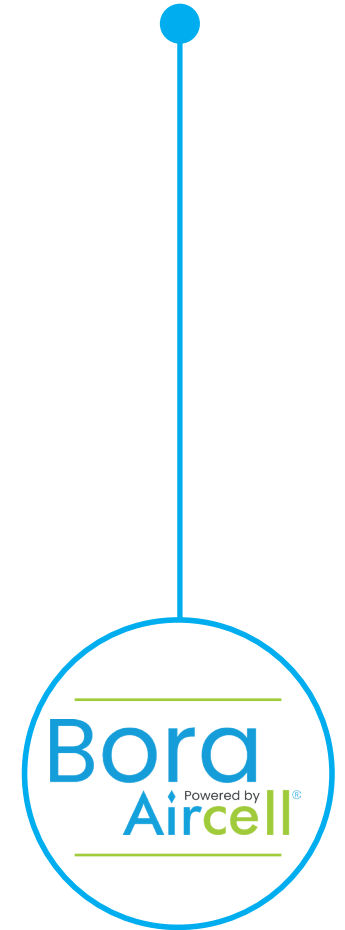
Adande units come with 5-year UK warranty on all major parts and 2-year warranty on labour.

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.

Bora has a B grade energy label (with glass walls) Saves £££s compared to other units (see p117) Can significantly reduce your carbon footprint



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 Est. 1988
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





"We found we can save 7 seconds using Adande drawers, per opening. That equates to 4 hours of saved time, more or less, per day, per kitchen."

Michael Jessop
Kitchen Platform Manager, Whitbread Plc

WHITBREAD

"For us, over a full year of operation it (the Bora) would cost us a lot less than what our current cabinets cost to run. In fact, we believe, based on us paying 15p per kWh we can save around £1400 per cabinet, in energy alone."

Peter Anstess
Head of Retail Operations at Sheffield University





V6

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