

## Product Catalogue



Cooler by Design

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**IMPORTANT INFORMATION**

**WHEN DESIGNING YOUR KITCHEN AND SELECTING ADANDE® UNITS PLEASE BE AWARE THAT THEIR UNIQUE, PATENTED DESIGN ALLOWS THEM TO BE USED DIFFERENTLY TO CONVENTIONAL REFRIGERATION**

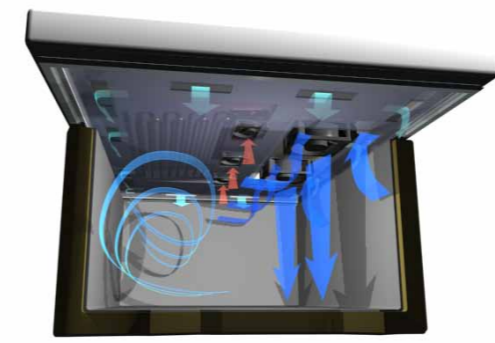
- ▶ WHEN CONSIDERING STORAGE REQUIREMENTS NOTE THAT THE STANDARD ADANDE® DRAWER GIVES EASY ACCESS TO FOUR 1/1 (100 MM DEEP) GASTRONORM PANS. A TWO-DRAWER UNIT STORES AT LEAST THE EQUIVALENT OF A 500 LITRE UPRIGHT OR A THREE-DOOR COUNTER CABINET.
- ▶ TO REDUCE THE NUMBER OF UNITS REQUIRED CONSIDER HOW YOUR CHILLED AND FROZEN STORAGE REQUIREMENTS VARY, BY MENU AND SEASON. MAKE USE OF THE FACT THAT EACH DRAWER CAN BE SWITCHED FROM FRIDGE TO FREEZER AND BACK IN MINUTES.
- ▶ ADANDE® DRAWERS ARE IDEAL FOR STORAGE IN THE BUSIEST AREAS OF THE KITCHEN. THEY DO NOT LOSE COLD AIR ON OPENING SO REPEATED OPENINGS WILL NOT AFFECT FOOD QUALITY.
- ▶ THERE ARE NO RESTRICTIONS AS TO WHERE ADANDE® UNITS CAN BE LOCATED. THEY MAY BE INSTALLED AT THE HEART OF THE COOKLINE DIRECTLY UNDER GRIDDLES, OR ADJACENT TO OVENS, AND AGAINST A WALL, WITHOUT LOSS OF PERFORMANCE. THE UNRIVALLED TEMPERATURE STABILITY, THE UNIQUE AIRFLOW AND INSULATED DRAWER DESIGNS, ENSURE THAT FOOD QUALITY AND SAFETY STAY HIGH, AND THAT CONDENSERS DO NOT BLOCK EVEN IN THE HOTTEST PART OF THE KITCHEN.
- ▶ PLEASE NOTE THAT ALL PRICES INCLUDE COVER AGAINST ACCIDENTAL DAMAGE TO SEALS AS PART OF THE WARRANTY. THE UNIQUE DESIGN OF ADANDE® DRAWER UNITS ENSURES THAT THEIR SEALS ARE HIDDEN AND PROTECTED FROM HARM.
- ▶ UP TO THREE ADANDE® DRAWERS CAN BE RUN FROM A SINGLE 13 AMP SOCKET AND THEY CONSUME FAR LESS ENERGY AND PUT OUT LESS HEAT THAN CONVENTIONAL REFRIGERATION. 40%-60% ENERGY SAVING OR MORE.
- ▶ IF YOU ARE UNFAMILIAR WITH ADANDE® UNITS THEN PLEASE REQUEST A FREE TRIAL TO SEE HOW THEY WILL IMPROVE YOUR KITCHEN AND PRECISELY WHY THEY ARE CHEAPER TO OWN. OVER 96% OF THOSE WHO HAVE TRIALLED UNITS HAVE SUBSEQUENTLY PURCHASED THEM.



**It's an Adande®...  
it works like no other  
fridge or freezer**

For full technical specifications of Adande's award winning products as well as case studies showing many varied uses visit [www.adande.com](http://www.adande.com)

**BLAST CHILL DRAWERS**



INTERNAL VIEW OF DRAWER SHOWING BLAST CHILL AIRFLOW

**Information**

A refrigeration industry first - if specified at purchase, both Adande® Side Engine (VCS) and Matchbox (VCM) units can be built with Blast Chilling added to their fridge to freezer functionality. Each drawer will have a blast chilling capacity of 5 to 7 kgs. See picture to the right. This flexibility makes Adande® Drawers ideal for the Cook-Chill system of food preparation, increasing the productivity of any foodservice operation.



**List Prices**

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

THE HYDROCARBON REFRIGERANT (R2) OPTION IS NOT AVAILABLE ON BLAST CHILL DRAWERS

**COMPACT DRAWER UNITS**

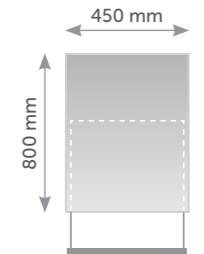


VCC - REAR ENGINE COMPACT

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

**Information**

Just 450 mm wide, Adande® Compact units provide convenient storage next to griddle and fry stations. Compacts have many other uses, from refrigerated upright bottle storage to frozen ices and, being small and easy to move, are ideal for outside catering.



**Drawer Storage Capacity**  
1 x 1/1 GN Pan 200 mm Deep at the bottom  
  
1 x 1/1 GN Pan 100 mm Deep on top

**List Prices**

Code	Type	Fin Height	Wt. Loading
VCC1/DCT	COVER TOP & DOUBLE CASTORS	845 mm	0 kg
VCC1/GCW	SOLID TOP & STANDARD CASTORS	900 mm	300 kg
VCC1/HCW	SOLID TOP & HIGH CASTORS	948 mm	300 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

BLAST CHILL OPTION IS NOT AVAILABLE ON COMPACT (VCC) UNITS  
COMPACT UNITS HAVE THE SAME FRIDGE TO FREEZER FLEXIBILITY AS STANDARD SIZE ADANDE® DRAWERS

## CHEF BASE UNITS - HOT COOKLINE APPLICATIONS



VCS - SIDE ENGINE

### Storage Capacity per Drawer

4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

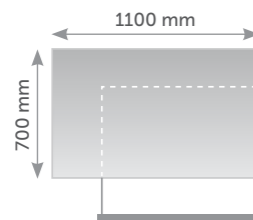
Fridge or Freezer.  
Each drawer is  
switchable in minutes.  
Accurate and stable  
at any temperature.  
(-22°C to +15°C)



VCR - REAR ENGINE

### Information

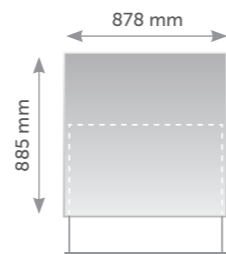
Heat Shield (HS) worktops can be extended, to accommodate larger items of cooking equipment, and/or to provide a storage void under the worktop - see page 15 for information and prices on extended worktops



Adande® Chef Bases with heat shield (HS) worktops are designed to accommodate hot cooking equipment, and withstand temperatures up to 200°C.

Chef Bases can be supplied with a variety of castors and rollers to achieve specific worktop heights and cooking equipment weight loadings.

These units can also be fitted with fixed frames (FF) where a particular worktop finished height, between 590 and 900 mm, is required.



Heat Shield (HS) worktops can be extended, to accommodate larger items of cooking equipment, and/or to provide a storage void under the worktop - see page 15 for information and prices on extended worktops

### List Prices

Code	Type	Height TTS	Wt. Loading
VCS1/HCHS	HIGH CASTORS	616 mm	235 kg
VCS1/CHS	STANDARD CASTORS	545 mm	300 kg
VCS1/RHS	ROLLERS & FEET	501 mm	285 kg
VCS1/SRHS	SMALL ROLLERS & FEET	491 mm	285 kg
VCS1/FFHS	FIXED FRAME	590-900 mm	235 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR1/HCHS	HIGH CASTORS	616 mm	235 kg
VCR1/CHS	STANDARD CASTORS	545 mm	300 kg
VCR1/RHS	ROLLERS & FEET	501 mm	285 kg
VCR1/SRHS	SMALL ROLLERS & FEET	491 mm	285 kg
VCR1/FFHS	FIXED FRAME	590-900 mm	235 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
BLAST CHILL OPTION IS NOT AVAILABLE ON REAR ENGINE (VCR) UNITS

## CHEF BASE UNITS - COOL COOKLINE APPLICATIONS



VCS - SIDE ENGINE

### Storage Capacity per Drawer

4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

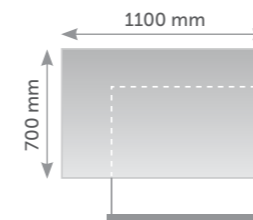
Fridge or Freezer.  
Each drawer is  
switchable in minutes.  
Accurate and stable  
at any temperature.  
(-22°C to +15°C)



VCR - REAR ENGINE

### Information

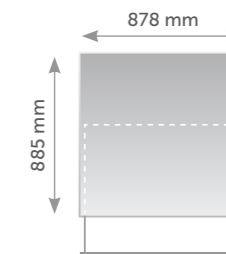
Solid Worktops (W) can be extended, to accommodate larger items of equipment, and/or to provide a storage void under the worktop - see page 15 for information and prices on extended worktops



Chef Base units with solid worktops (W) to accommodate cooking equipment, such as induction hobs.

Chef Bases can be supplied with a variety of castors and rollers to achieve specific worktop heights and cooking equipment weight loadings.

These units can also be fitted with fixed frames (FF) where a particular worktop finished height, between 590 and 900 mm, is required.



Solid Worktops (W) can be extended, to accommodate larger items of equipment, and/or to provide a storage void under the worktop - see page 15 for information and prices on extended worktops

### List Prices

Code	Type	Height TTS	Wt. Loading
VCS1/HCW	HIGH CASTORS	570 mm	235 kg
VCS1/CW	STANDARD CASTORS	503 mm	300 kg
VCS1/SCW	SMALL CASTORS	482 mm	50 kg
VCS1/RW	ROLLERS & FEET	459 mm	285 kg
VCS1/SRW	SMALL ROLLERS & FEET	449 mm	285 kg
VCS1/FFW	FIXED FRAME	590-900 mm	235 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR1/HCW	HIGH CASTORS	570 mm	235 kg
VCR1/CW	STANDARD CASTORS	503 mm	300 kg
VCR1/SCW	SMALL CASTORS	482 mm	50 kg
VCR1/RW	ROLLERS & FEET	459 mm	285 kg
VCR1/SRW	SMALL ROLLERS & FEET	449 mm	285 kg
VCR1/FFW	FIXED FRAME	590-900 mm	235 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
BLAST CHILL OPTION IS NOT AVAILABLE ON REAR ENGINE (VCR) UNITS

## UNDER COUNTER SINGLE DRAWER UNITS



VCS - SIDE ENGINE

### Storage Capacity per Drawer

4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

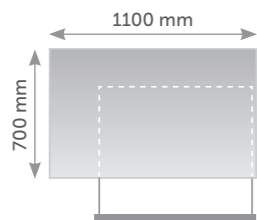
Fridge or Freezer.  
Each drawer is  
switchable in minutes.  
Accurate and stable  
at any temperature.  
(-22°C to +15°C)



VCR - REAR ENGINE

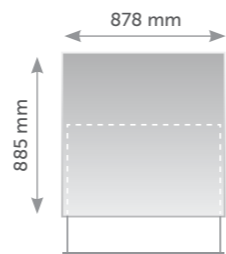
## Information

Mobile Frame (MF) and Fixed Frame (FF) units can be specified with finished heights between 590 and 900 mm



Single drawer units for non load-bearing under-counter and cookline applications. Drawer units can be supplied with a variety of castors and rollers to achieve specific heights to roll under existing counters or ranges.

For very hot applications, an air gap of at least 50 mm is required between the Adande® top and the underside of the counter or range.



Mobile Frame (MF) and Fixed Frame (FF) units can be specified with finished heights between 590 and 900 mm

## List Prices

Code	Type	Height TTS	Wt. Loading
VCS1/HCT	HIGH CASTORS	561 mm	0 kg
VCS1/CT	STANDARD CASTORS	494 mm	0 kg
VCS1/SCT	SMALL CASTORS	473 mm	0 kg
VCS1/RT	ROLLERS & FEET	450 mm	0 kg
VCS1/SRT	SMALL ROLLERS & FEET	440 mm	0 kg
VCS1/FFT	FIXED FRAME	590-900 mm	0 kg
VCS1/MFT	MOBILE FRAME	590-900mm	0 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR1/HCT	HIGH CASTORS	561 mm	0 kg
VCR1/CT	STANDARD CASTORS	494 mm	0 kg
VCR1/SCT	SMALL CASTORS	473 mm	0 kg
VCR1/RT	ROLLERS & FEET	450 mm	0 kg
VCR1/SRT	SMALL ROLLERS & FEET	440 mm	0 kg
VCR1/FFT	FIXED FRAME	590-900 mm	0 kg
VCR1/MFT	MOBILE FRAME	590-900mm	0 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
BLAST CHILL OPTION IS NOT AVAILABLE ON REAR ENGINE (VCR) UNITS

## UNDER-COUNTER TWO DRAWER UNITS



VCS - SIDE ENGINE

### Storage Capacity per Drawer

4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

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

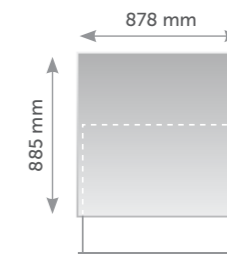
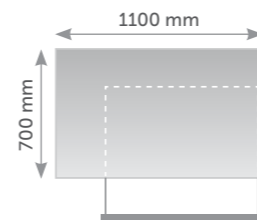


VCR - REAR ENGINE

## Information

Two Drawer units for non load bearing under counter and cookline applications. Drawer units can be supplied with a variety of castors and rollers to achieve specific heights to roll under existing counters or ranges.

For very hot applications, an air gap of at least 50 mm is required between the Adande top and the underside of the counter or range.



## List Prices

Code	Type	Height TTS	Wt. Loading
VCS2/CT	STANDARD CASTORS	891 mm	0 kg
VCS2/SCT	SMALL CASTORS	870 mm	0 kg
VCS2/RT	ROLLERS & FEET	847 mm	0 kg
VCS2/SRT	SMALL ROLLERS & FEET	837 mm	0 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR2/CT	STANDARD CASTORS	891 mm	0 kg
VCR2/SCT	SMALL CASTORS	870 mm	0 kg
VCR2/RT	ROLLERS & FEET	847 mm	0 kg
VCR2/SRT	SMALL ROLLERS & FEET	837 mm	0 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
BLAST CHILL OPTION IS NOT AVAILABLE ON REAR ENGINE (VCR) UNITS

## PREP COUNTER UNITS WITH SOLID WORKTOPS



VCS - SIDE ENGINE

### Storage Capacity per Drawer

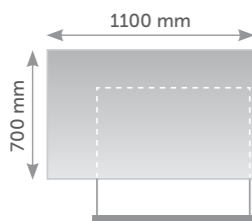
4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

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



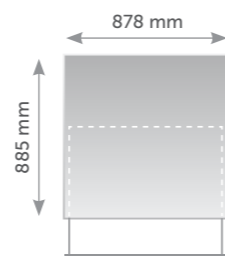
VCR - REAR ENGINE

## Information



Solid worktops on VCS & VCR units can be extended, to accommodate larger items of equipment, and/or to provide a storage void under the worktop - see page 15 for information and prices on extended worktops.

Seamless stainless steel double worktops (DW) can be fitted to a pair of two drawer VCS or VCR counter units - specs and prices as below.



## List Prices

Code	Type	Height TTS	Wt. Loading
VCS2/CW	STANDARD CASTORS	900 mm	230 kg
VCS2/RW	ROLLERS & FEET	856 mm	225 kg
VCS2/SRW	SMALL ROLLERS & FEET	846 mm	225 kg
VCS2/SCW	SMALL CASTORS	879 mm	0 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR2/CW	STANDARD CASTORS	900 mm	230 kg
VCR2/RW	ROLLERS & FEET	856 mm	225 kg
VCR2/SRW	SMALL ROLLERS & FEET	846 mm	225 kg
VCS2/SCW	SMALL CASTORS	879 mm	0 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
BLAST CHILL OPTION IS NOT AVAILABLE ON REAR ENGINE (VCR) UNITS

## SALADETTE UNITS

**S2 - Standard Saladette**  
GN Pan Configurations  
W945 x D389 x H230 mm



STANDARD VCS2 UNIT WITH SALADETTE - S2

### Storage Capacity per Drawer

4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

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



EXTENDED WORKTOP VCS1 ON MOBILE FRAME (MF) + SALADETTE - S3

**S3 - Large Saladette**  
GN Pan Configurations  
W945 x D552 x H240 mm

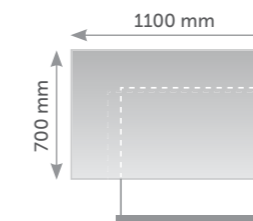


## Information

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

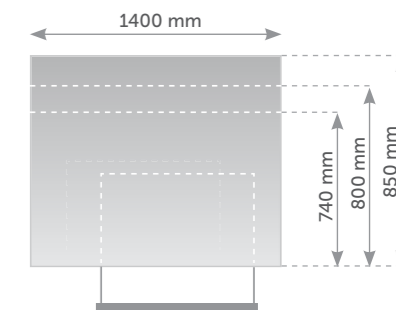
Cooling for each Saladette unit comes directly from the refrigeration circuit feeding the 'host' drawer on which the Saladette is fitted. Adande® Saladettes are available in two sizes (S2 & S3) to suit different Gastronorm Pan configurations.

When the Saladette is in use, the 'host' drawer will only operate as a chiller, but can be switched to freezer mode when the Saladette is turned off.



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

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



## List Prices

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

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
NB: BOTTOM DRAWER CANNOT HAVE BC & R2 TOGETHER - THEY ARE MUTUALLY EXCLUSIVE

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

BLAST CHILL & HYDROCARBON OPTIONS NOT AVAILABLE ON VCS1 SALADETTES

## MATCHBOX PASS-THROUGH UNITS.



VCM - UNDER COUNTER (or BUILT-IN) MATCHBOX UNIT

**Storage Capacity per Drawer**  
 4 x 1/1 GN Pans  
 100 mm Deep  
 or equivalent  
 (Please see page 14)

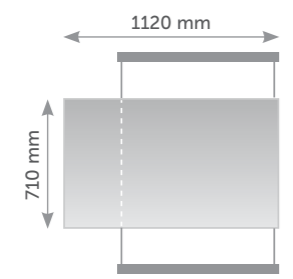
Fridge or Freezer.  
 Each drawer is  
 switchable in minutes.  
 Accurate and stable  
 at any temperature.  
 (-22°C to +15°C)



VCM - MATCHBOX UNIT WITH SOLID WORKTOP

### Information

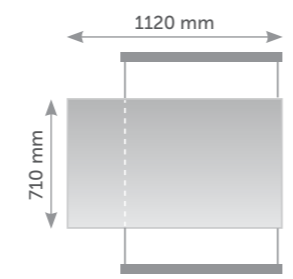
Mobile Frame (MF) and Fixed Frame (FF) units can be specified with finished heights between 590 and 900 mm



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

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

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



Mobile Frame (MF) and Fixed Frame (FF) units can be specified with finished heights between 590 and 900 mm

### List Prices

Code	Type	Height TTS	Wt. Loading
VCM2/CT	STANDARD CASTORS	891 mm	0 kg
VCM2/SCT	SMALL CASTORS	870 mm	0 kg
VCM2/RT	ROLLERS & FEET	847 mm	0 kg
VCM2/SRT	SMALL ROLLERS & FEET	837 mm	0 kg
VCM1/FBT	FLAT BASE - COVER TOP	419 mm	0 kg
VCM2/FBT	FLAT BASE - COVER TOP	816 mm	0 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCM2/CW	STANDARD CASTORS	900 mm	230 kg
VCM2/RW	ROLLERS & FEET	856 mm	225 kg
VCM2/SRW	SMALL ROLLERS & FEET	846 mm	225 kg
VCM1/FBW	FLAT BASE - SOLID WORKTOP	428 mm	285 kg
VCM2/FBW	FLAT BASE - SOLID WORKTOP	825 mm	225 kg
VCM2/SCW	SMALL CASTORS	879 mm	0 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE

## PREP COUNTERS WITH GANTRIES



VCS - SIDE ENGINE UNIT WITH SINGLE SHELF GANTRY

**Storage Capacity per Drawer**  
 4 x 1/1 GN Pans  
 100 mm Deep  
 or equivalent  
 (Please see page 14)

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

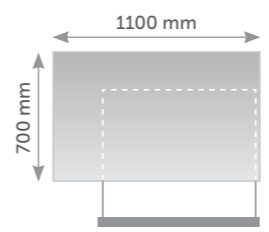


VCR - REAR ENGINE UNIT WITH 2 SHELF PLATE GANTRY

### Information

Two Drawer VCS units can be extended to the left (CM5) or right (CM3) to provide a single shelf gantry above the worktop (space for 3 Microwave Ovens) and storage shelf below, making a versatile prep station, to which items like a Can Opener (Page 15 for price) can be fitted.

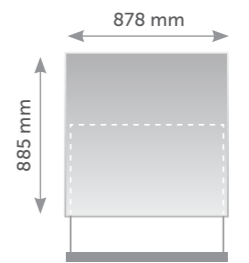
Dimensions for VCS2/CM3 & CM5 extended worktop units are 1700w x 700d x 900h mm.



Storage Gantries can be fitted, providing a platform for cooking equipment, such as microwave ovens, and for the convenient storage of plates and ingredients.

Adande® offers a range of standard size gantries to suit a variety of applications and cooking equipment weight loadings.

Gantry requirements must be confirmed at time of order.



Double Shelf Plate Gantries (G1) can be fitted to any solid worktop to help improve service efficiency. Plate Gantries are available for both rear and side engine prep stations, with each shelf being 250 mm deep.

The bottom shelf is 450 mm above the worktop, with the top shelf 300 mm above that..

### List Prices

Code	Type	Height TTS	Wt. Loading
VCS2/CM2	PREP STATION & 1 SHELF GANTRY	900 mm	230 kg
VCS2/CM3	1 SHELF GANTRY R/H EXTENSION	900 mm	230 kg
VCS2/CM5	1 SHELF GANTRY L/H EXTENSION	900 mm	230 kg
VCS2/CG1	VCS PREP STATION & PLATE GANTRY	900 mm	230 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR2/CG1	VCR PREP STATION & PLATE GANTRY	900 mm	230 kg
VCS2/CG1	VCS PREP STATION & PLATE GANTRY	900 mm	230 kg
BC	BLAST CHILL AVAILABLE ON VCS UNIT ONLY		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE

## BUILT IN FLAT BASE CASSETTE UNITS



VCS - SIDE ENGINE CASSETTE UNIT

### Storage Capacity per Drawer

4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

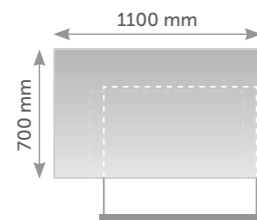
Fridge or Freezer.  
Each drawer is  
switchable in minutes.  
Accurate and stable  
at any temperature.  
(-22°C to +15°C)



VCM - MATCHBOX CASSETTE UNIT

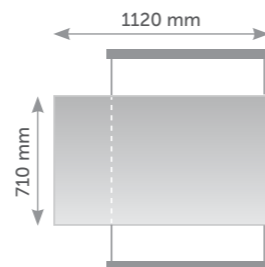
## Information

Single drawer units with Flat Bases (FB) are available for built-in custom fab applications.



Side engine flat base units can be fitted, cassette style, into a cook range or under-counter, to suit those designs where the kitchen equipment is mounted on a plinth, raising everything above floor level. These units are available with either solid worktops (W) or cover tops (T) providing a choice of finished heights, to best suit the design.

Rear engine flat base VCR units are only suitable for built-in applications where the airflow design allows for this spec of Adande® unit to 'breathe' efficiently - Price on Application only.



Two drawer units with Flat Bases (FB) are available for built-in custom fab applications.

## List Prices

Code	Type	Height TTS	Wt. Loading
VCS1/FBT	FLAT BASE & COVER TOP	419 mm	0 kg
VCS1/FBW	FLAT BASE & SOLID TOP	428 mm	285 kg
VCS2/FBT	FLAT BASE & COVER TOP	816 mm	0 kg
VCS2/FBW	FLAT BASE & SOLID TOP	825 mm	225 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

UNIT SIZES ARE EXACT - PLEASE ALLOW 2-4 MM IN ORDER TO FIT OUR EXACT SIZE IN

Code	Type	Height TTS	Wt. Loading
VCM1/FBT	FLAT BASE & COVER TOP	419 mm	0 kg
VCM1/FBW	FLAT BASE & SOLID TOP	428 mm	285 kg
VCM2/FBT	FLAT BASE & COVER TOP	816 mm	0 kg
VCM2/FBW	FLAT BASE & SOLID TOP	825 mm	225 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE

## THREE DRAWER STORAGE UNITS



VCS - SIDE ENGINE

### Storage Capacity per Drawer

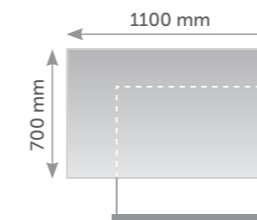
4 x 1/1 GN Pans  
100 mm Deep  
or equivalent  
(Please see page 14)

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

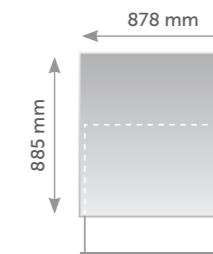


VCR - REAR ENGINE

## Information



Three Drawer units are an ergonomic alternative to the traditional upright or wall cabinet, being ideal for chilled or frozen bulk food storage - available with cover tops (T) or solid worktops (W). The insulated drawers are easy to lift out for cleaning when empty.



## List Prices

Code	Type	Height TTS	Wt. Loading
VCS3/CT	STANDARD CASTORS & COVER TOP	1288 mm	0 kg
VCS3/CW	STANDARD CASTORS & SOLID TOP	1297 mm	180 kg
BC	BLAST CHILL AVAILABLE ON ALL UNITS ABOVE		
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

Code	Type	Height TTS	Wt. Loading
VCR3/CT	STANDARD CASTORS & COVER TOP	1288 mm	0 kg
VCR3/CW	STANDARD CASTORS & SOLID TOP	1297 mm	180 kg
R2	HYDROCARBON OPTION AVAILABLE ON ALL UNITS ABOVE		

HYDROCARBON UNITS USE 19% LESS ENERGY THAN DRAWERS RUNNING ON HFC REFRIGERANT IN FREEZER MODE  
BLAST CHILL OPTION IS NOT AVAILABLE ON REAR ENGINE (VCR) UNITS

## DRAWER MANAGEMENT SYSTEMS



### GN Pan Racks

Gastronorm (GN) Pan Racks help chefs arrange and store ingredients to suit operational and menu requirements. One GN Pan Rack (RG) caters for half the drawer - adequate for most organisational needs, leaving space in the other side of the drawer to store additional items. Gastronorm Pans are not included with orders for GN Pan Racks, but on request, stainless steel, polycarbonate or polypropylene GN Pans can be supplied - Price on Application.

### Gastronorm Pan Storage

The Adande® Drawer caters for all depths of GN Pan from 200 mm down to 65 mm. When storing a variety of foods in smaller GN Pans, it makes sense to hold back-up stock of each item in the same size pan, stacked one on top of the other. This works equally well, be it 2 pans 100 mm deep or, as in the main photo above, 3 x 65 mm deep pans (1/1 size) in a stack, filling half the area of the bin. At only 83 litres capacity, the Adande® Drawer holds a deceptively large volume because, unlike conventional cabinets, there is no requirement to leave air gaps between the items of food.

### Drawer Dividers

Drawer Dividers (DD) simply slot into the grooves in the plastic insulated drawer bin, and can be moved easily to compartmentalise the drawer for more efficient use. Drawer Dividers can be supplied with new drawer units or ordered separately at a later date.

### Drawer Bins

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

### List Prices

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

### Drawer Locks

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

### Wire Baskets

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

### Bin Hygiene

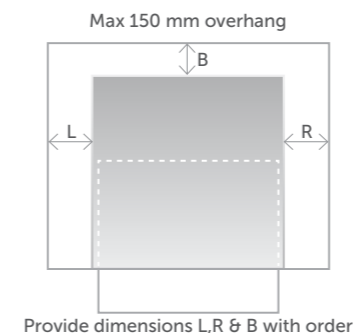
With the drawer fully open (pulls out 700 mm) the insulated plastic Drawer Bin can be lifted out for cleaning. Bins may be cleaned using ware wash equipment, so long as the water temperature does not exceed 85°C.

## DRAWER CUSTOMISING OPTIONS



### Extended Worktops

To create larger work surfaces or 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 - as shown in the adjacent illustration. Extended solid (W) or heat shield (HS) worktops can be requested for all VCS and VCR units. Worktop extensions to the front are not possible.



### List Prices

Code	Type
EW	EXTENDED SOLID WORKTOPS
HS/EW	EXTENDED HEAT SHIELD TOPS
US	STANDARD WORKTOP UPSTANDS
EW/US	EXTENDED WORKTOP UPSTANDS
H1	PAIR OF WORKTOP GRAB HANDLES
LC	SET OF 4 LEVELLING CASTORS
CO	CAN OPENER

### Can Opener

Can Openers (CO) can be fixed to the front left or right side of Adande® units with solid worktops. Requests for Can Openers should be confirmed at time of order.

### 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.

### Worktop Upstands

50 mm high stainless steel Upstands (US) can be fixed to the back of any standard VCS, VCR or VCC worktop. Longer (50 mm high) Upstands (EW/US) can be fitted to VCS and VCR units with extended solid (W) and heat shield (HS) worktops. The price of Adande® Upstands is the same for solid (W) and heat shield (HS) worktops.

### Levelling Castors

Levelling Castors (LC) for uneven or sloping floors can be fitted to Adande® units. LC castors allow a maximum of 10 mm height adjustment. Except in extreme cases this will be enough to ensure the Adande® unit performs to specification. Access is required to all 4 castors to adjust the height.

### Remote Monitoring

Where requested at time of order, Remote Temperature Monitoring devices can be fitted to all types of Adande® Drawer unit during production - Price on Application.



## Performance Data

(\*HC=Hydrocarbon)

SINGLE DRAWER		kW/hr / 24 hrs		Max Heat	Heat Output (W) / 24 hrs		Running Current - Amps		
Refrigerant Type	Max Power Use (W)	Chiller	Freezer	Output (W)	Chiller	Freezer	Chiller	Freezer	Blast Chill
HFC R404a	280	1.61	3.86	560	67	161	1.97	1.82	-
*HC R600a	170	1.03	2.59	340	43	108	1.30	1.00	-

TWO DRAWER		kW/hr / 24 hrs		Max Heat	Heat Output (W) / 24 hrs		Running Current - Amps		
Refrigerant Type	Max Power Use (W)	Chiller	Freezer	Output (W)	Chiller	Freezer	Chiller	Freezer	Blast Chill
HFC R404a	560	3.22	7.72	1,120	134	322	3.94	3.64	-
*HC R600a	340	2.06	5.18	680	86	216	2.60	2.00	-

THREE DRAWER		kW/hr / 24 hrs		Max Heat	Heat Output (W) / 24 hrs		Running Current - Amps		
Refrigerant Type	Max Power Use (W)	Chiller	Freezer	Output (W)	Chiller	Freezer	Chiller	Freezer	Blast Chill
HFC R404a	840	4.83	11.58	1,680	201	483	5.91	5.46	-
*HC R600a	510	3.09	7.77	1,020	129	324	3.90	3.00	-

1 DRAWER BLAST CHILL		kW/hr / 24 hrs		Max Heat	Heat Output (W) / 24 hrs		Running Current - Amps		
Refrigerant Type	Max Power Use (W)	Chiller	Freezer	Output (W)	Chiller	Freezer	Chiller	Freezer	Blast Chill
HFC R404a	320	3.01	5.51	640	125	230	2.31	2.31	2.61

2 DRAWER BLAST CHILL		kW/hr / 24 hrs		Max Heat	Heat Output (W) / 24 hrs		Running Current - Amps		
Refrigerant Type	Max Power Use (W)	Chiller	Freezer	Output (W)	Chiller	Freezer	Chiller	Freezer	Blast Chill
HFC R404a	640	6.02	11.02	1,280	250	460	4.62	4.62	5.22

**Remote Condensing** - Adande® side engine (VCS) units are available for Remote Condensing installations (Code:R6) supplied complete with controller, on/off solenoid valve and R404a thermostatic expansion valve. The prices for remote condensing VCS units are the same as for standard units.

## Technical Data

Temperature Flexibility	-22°C to +15°C set point by user
Operating Temperature	+15°C to +43°C
Defrost	Automatic Electric
Mains	230 Vac 50 Hz also 60 Hz available
Supply Cord	3 pin to IEC socket 2m coiled length. Commando & Euro plugs also available.
Casing Material	Foodservice grade S/S
Drawer Material	ABS plastic, Zero ODP PU foam
Max Drawer Loading	40kg
Average Unit Weights	115kg Single Drawer / 175kg Two Drawers / 235kg Three Drawers

**Climate Testing:** Tested to Climate Standard 5 (40°C and 40% relative humidity)



Adande® Refrigeration.

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