

# Improve Kitchen Efficiency

Save Food - Save Labour -  
Save Space - Save Energy -  
Save Money



Adande Drawers  
- Making Sense of  
Refrigeration



[www.adande.com](http://www.adande.com)

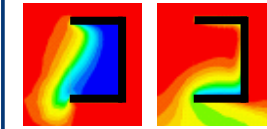


# It's All About the Food - That's Why Chefs Love Adande



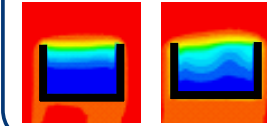
**Patented Technology**  
The cold air doesn't fall out!

**Conventional Door Cabinet**



The cold air falls out each time the door is opened

**Adande Insulated Drawers**



The cold air stays in the drawer with the food, **saving 40% energy**

With Conventional refrigeration the cold air falls out on opening

With Adande the cold air stays in, extending the life and quality of food - **saving 40% energy**





# Fridge or Freezer - You Decide

set any drawer between  $-22^{\circ}\text{C}$  to  $+15^{\circ}\text{C}$   
with optional blast chill on any drawer as well

**Tomatoes  $13^{\circ}\text{C}$**

**Chocolate  $8^{\circ}\text{C}$**

**Citrus, Peppers, Pears  $4^{\circ}\text{C}$**

**Fresh Fish  $0^{\circ}\text{C}$**

**Fresh Beef and Lamb  $-1^{\circ}\text{C}$**

**Fresh Fruit Sorbets  $-15^{\circ}\text{C}$**

**PacoJet Preparation  $-20^{\circ}\text{C}$**

You know how temperature affects your food -  
With Adande you are in control.



From Fridge to freezer  
at the touch of a button



The temperature of each Adande drawer can be set independently and precisely, from  $-22^{\circ}\text{C}$  up to  $+15^{\circ}\text{C}$ , adapting to the changing needs of your kitchen.

Store your food  
at exactly the  
right temperature  
to maximise food  
storage life and  
quality



Adande Drawers are the ultimate  
prep station and Chef Base -

They fit in where you work.

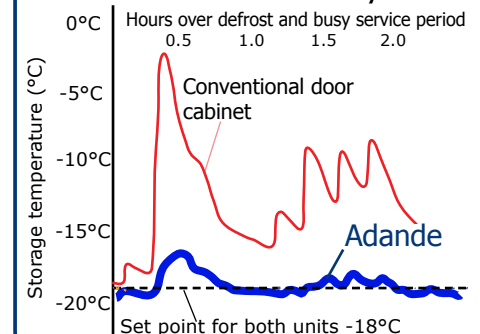


Adande Equipment Gantry



## Stable Temperatures

Because the cold air stays in.....



# Product Specifications



**Single Drawer unit VCS1 series**

Dimensions (WxDxH): 1100 x 700 x 504 mm  
Capacity: 4 x 1/1 Gastronorms/86 litres  
Temperature flexibility: -22°C to +15°C  
Normal operating range: 15°C to 38°C ambient  
Weight: 111kg  
Refrigerant: R404a  
Defrost: Automatic

**Chef Base VCS1 & VCR1 series**

Place broilers, combi-ovens etc on the single drawer Chef Base. The Chef Base comes with a heat shield worktop and range of castor options to bring the cooking equipment to the correct working height.



## Hygienic & Easy to Clean

Each insulated drawer is made from strong moulded plastic, just like a cool box. There are no dirt traps. The drawers are completely removable for deep cleaning.



**Two Drawer unit VCS2 series**

Dimensions (WxDxH): 1100 x 700 x 900 mm  
Capacity: 8 x 1/1 Gastronorms/172 litres  
Temperature flexibility: -22°C to +15°C (each drawer)  
Normal operating range: 15°C to 38°C ambient  
Weight: 175kg  
Refrigerant: R404a  
Defrost: Automatic

**Standard Options Available on All Models**

Options are available including alternative worktop surfaces, heights, gentries, and food storage containers / dividers within the drawers.



## Smooth Freezer Drawers

Adande units are the only ones designed to operate as freezer drawers with all moving parts outside the cold area. Adande drawer runners cannot ice up and get stuck.

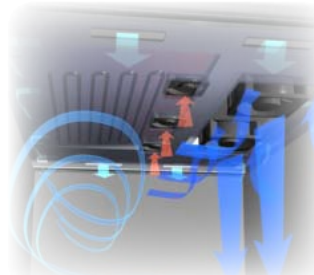


**Three Drawer unit VCS3 series**

Dimensions (WxDxH): 1100 x 700 x 1289 mm  
Capacity: 12 x 1/1 Gastronorms/258 litres  
Temperature flexibility: -22°C to +15°C (each drawer)  
Normal operating range: 15°C to 38°C ambient  
Weight: 229kg  
Refrigerant: R404a  
Defrost: Automatic

**Blast Chill Option - VCS Series Only**

Blast chill can be added to any standard drawer as an option. Blast chill drawers retain fridge to freezer temperature flexibility.



## Blast Chiller Option

Adande blast chiller drawers have a powerful double-cooling system. Plus, each drawer retains full flexible temperature functionality, providing versatile fridge or freezer storage where you need it most.



**Rear Engine units VCR series**

**Providing an alternative footprint**

Dimensions (WxDxH): 878 x 885 x 900 mm  
Capacity: 8 x 1/1 Gastronorms/172 litres  
Temperature flexibility: -22°C to +15°C (each drawer)  
Normal operating range: 15°C to 38°C ambient  
Weight: 171kg  
Refrigerant: R404a  
Defrost: Automatic



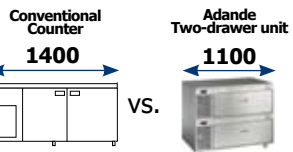
Adande Refrigeration Limited



## Sustainability

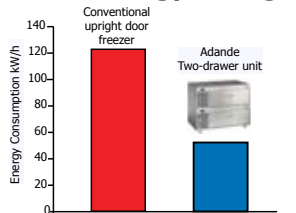
Adande saves energy in day to day use and is entirely suitable for recycling and re-use. The above award recognises Adande Drawers as the most sustainable catering equipment.

### Space-saving



Both units hold 8 x 1/1 Gastronorms, but the Adande unit has a **25% smaller footprint**

### 40%+ Energy Savings



£150 Savings per year are possible

## Users of Adande Drawers



Adande Technology is protected by GB Patent Number GB 1216389 and is the subject of further patents and applications for patents, in the UK and overseas.

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### Contact Details

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