



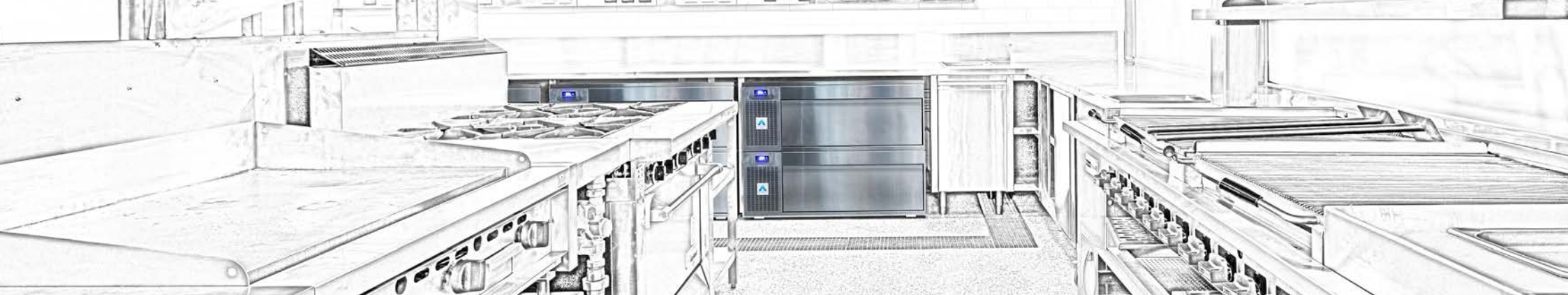
USA Product Catalog 2026





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Our drawers

Adande's modular units have a very simple and patented design difference – insulated containers. This unique feature enables them to perform better than any other drawer in practically any location, in any kitchen. Proven and reliable, they excel in the most demanding environments and are trusted by discerning chefs and operators in all sectors.

In addition to providing the most stable holding temperature and humidity, which reduces food waste, the design ensures that minimal cold air is lost, keeping running costs low. Adande's unrivalled seal warranties increase the savings further.

Whether freestanding, under counter, used as an equipment stand, or built into a range, with several different sizes and formats, Adande's units can be relied upon in every kitchen section.

An increasing number of leading restaurants and hotels rely exclusively on Adande's patented refrigeration in their kitchens. Precise, temperature control at incremental settings from fridge (+59 °F) to freezer (–8 °F) set Adande units apart. Fish held at precisely +30 °F without the need for ice stays fresher for longer, and is easier to fillet.

Fresh meat stored in an Adande set at exactly +36 °F suffers less from dehydration and drip loss. Ice creams and sorbets held at +5 °F 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 keep better in a such a stable and precisely controlled environment.

If you care about food, you should choose and use Adande throughout your kitchen.



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.



Watch our video

Learn more about our patented technology by watching our brand film. Access by scanning the QR code here.

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

Lower energy costs, higher capacity

The Adande drawer is designed with energy efficiency at its core, offering a solution that not only reduces operating costs but also maximizes storage capacity. By utilizing advanced low-velocity cooling technology, Adande ensures optimal temperature consistency that makes the unit consume less energy than traditional commercial refrigeration. This patented technology minimizes energy wastage by maintaining precise cooling conditions, even with frequent drawer access. The Adande drawer also allows for greater storage capacity within a compact footprint, enabling kitchens to store more while using less space. Our VCS, VCR and VCM range offers 40 kg of food capacity per drawer.

Who's saved on energy?

Our customers have managed to save up to 50% in energy costs by switching to Adande from traditional refrigeration. Whitbread have previously saved 46% in energy costs and our customer, Sheetz, have managed to save 32% in energy.

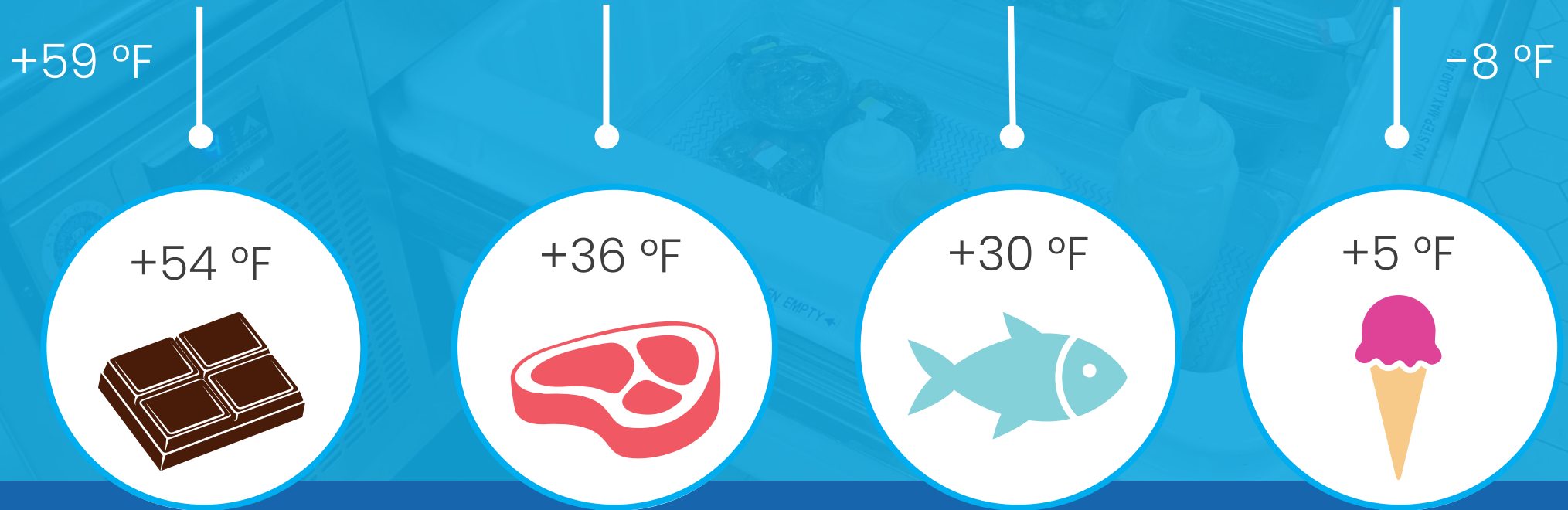
Saving up to
50%
in energy



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

Temperature flexibility & precision

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.

"One of the main uses of the Adande fridges is when we have deliveries, i'm able to put my meat and fish quickly into it to keep it nice and fresh and at a consistent temperature. It also extends the shelf life and keeps it fresh for longer." – Stephen Engleton Art Yard Bankside Hotel

Temperature stability

Precise, temperature control at incremental settings from fridge (+59 °F) to freezer (-8 °F) set Adande units apart. Fish held at precisely +30 °F without the need for ice stays fresher for longer, and is easier to filet. Fresh meat stored in an Adande set at exactly +36 °F suffers less from dehydration or drip loss. Ice creams and sorbets held at +5 °F 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.



Did you know?

You can switch a regular Adande drawer from a fridge to a freezer in less than 40 mins?



We preserve food quality

Delicate meats

Fish is a delicate protein and it will lose moisture and flavour, and indeed vital nutrients, if not held in a microclimate of both consistent temperature and humidity. With an easy-to-set temperature, chefs can store fish in an Adande at precise temperatures to keep the fish fresh, hydrated and succulent. Ready to cook/ serve.



Prepped perishable foods

Our drawers ensure that perishable items remain at optimal temperatures, extending their shelf life and reducing the risk of food waste. This not only benefits the you financially but also meets the expectations of health-conscious customers seeking fresh and nutritious options. Keeping leafy greens bright and fresh

Frozen goods to be fried

Our patented technology ensures no ice crystallization is left on your produce, and fried goods remain crispy and fresh as the oil isn't impacted by melted ice. This means that customers can enjoy the same level of quality every time they visit your convenience store or restaurant.



Ice cream

Temperature stability ensures no freezer burn or ice crystals, keeping ice cream and sorbets smooth, full of flavour and at their very best.

Turn up the heat

Adande heat shields 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 fridge will perform consistently and reliably without issue, even when in freezer mode.

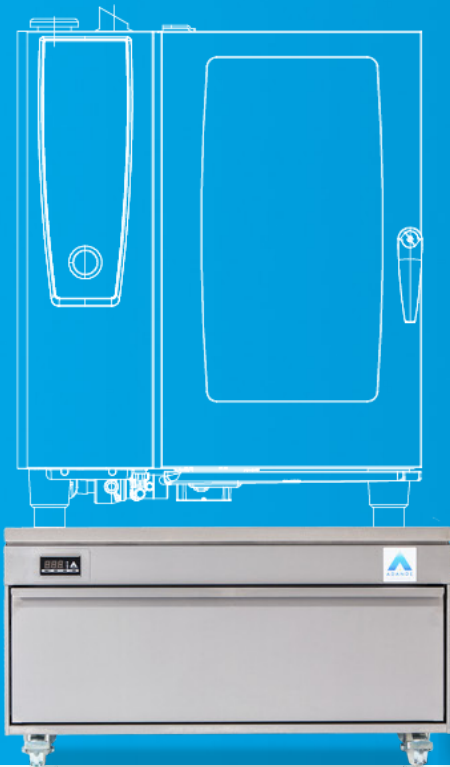
Operators find this particularly useful; some use their Adande under frying stations, some under induction grills, or even under hot coals.

Adande heatshields come as standard with an Adande unit.



Perfect on the cookline

Adande Chef Base drawers are a game-changer for professional kitchens, designed to support hot cooking equipment like grills or fryers directly on top. This setup streamlines workflow by keeping fresh ingredients and essential items right at hand, eliminating the need for trips to the walk-in fridge. Built to withstand high heat while maintaining consistent cooling below, these drawers help chefs work more efficiently during busy service, improving speed and organization in the kitchen.



"Temperature fluctuations are not good news in terms of food quality and longevity. We do not experience these problems with Adande and ingredients stay fresher for longer."

Proudly serving



"The large capacity, relative to footprint, means that less refrigeration equipment is required in the kitchen. By using Adande we save four linear feet of space in each kitchen."

Read the full testimonial on
our website by scanning this
QR code



“Adande drawer units are inherently robust and built to withstand the harshest and busiest kitchen environments. There is less wear on the horizontal seals than on the doors of conventional refrigerators, meaning that seals need replacing infrequently.”

Proudly serving



“Adande units are demonstrating a 32% reduction in energy consumption, compared with the equipment used previously, delivering a further return on investment.”

Read the full testimonial on
our website by scanning this
QR code





Cassette	Units to be built into workstations or ranges	18
Chef Base	Fitted with either heat-shield or solid tops for hot or cool cooklines	28
Under Counter	Non-load-bearing under counter units	36
Prep Station	Solid worktop, ideal for food prep	46
Compact	Compact deep one drawer unit	52



Cassette Units to be built into workstations or ranges

VCS Side engine drawer unit	W43.3" x D27.6" (1100mm x 700mm)	20
VCR Rear engine drawer unit	W34.6" x D34.8" (878 mm x 885 mm)	22
VCM – Matchbox Pass through unit	W44.1" x D28.0" (1120mm x 710mm)	24
VLS Shallow drawer unit	W43.3" x D27.6" (1100mm x 700mm)	26
COMBO Two-drawer units, combining variable temperature, standard and shallow drawers in side engine configurations only		28



Applications

- Brings refrigeration to the heart of the kitchen.
- 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.

Technical Data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	232 lbs (105 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	16.2" (412 mm)	VCS1/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,910	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (422 mm)	VCS1/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$6,105	



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.

Technical Data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature	-8 °F to +59 °F
Max unit unladen weight	373lb (169kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	31.6" (803 mm)	VCS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$11,555	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	32" (813 mm)	VCS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$11,815	



Applications

- Brings refrigeration to the heart of the kitchen.
- 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.

Technical Data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	208 lbs (94 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	16.2" (412mm)	VCRI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$6,170	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (422 mm)	VCRI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$6,370	



Applications

- Brings refrigeration to the heart of the kitchen.
- 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.

Technical Data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	336 lbs (152 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

STANDARD DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	31.6" (803mm)	VCR2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$11,815	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	32" (813 mm)	VCR2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$12,145	



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.

Technical data

Unit Dimensions	W44.1" (1120 mm) x D28.0" (710 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	240 lbs (109 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

SINGLE MATCHBOX CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	16.2" (412 mm)	VCM1/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$6,895	

SINGLE MATCHBOX CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (422 mm)	VCM1/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$7,090	



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.

Technical data

Unit Dimensions	W44.1" (1120 mm) x D28.0" (710 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	390 lbs (177 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

DOUBLE MATCHBOX CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	31.6" (803 mm)	VCM2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$13,195	

DOUBLE MATCHBOX CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	32" (813 mm)	VCM2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$13,455	



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	66 lbs / 30 kg per drawer
Temperature	-8 °F to + 59 °F
Max unit unladen weight	172 lbs (78 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

SINGLE CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	14.2" (361 mm)	VLSI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,315	

SINGLE CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	14.5" (369 mm)	VLSI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,495	



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature	-8 °F to + 59 °F
Max unit unladen weight	293 lbs (133 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

TWO DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	27.5" (700 mm)	VLS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,400	

TWO DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	27.8" (707 mm)	VLS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,630	



Applications

- Combines a shallow drawer on top of a standard drawer
- 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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature	-8 °F to + 59 °F
Max unit unladen weight	302 lbs (137 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

TWO DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	29.5" (750 mm)	SVS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,975	

TWO DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	29.9" (760 mm)	SVS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$11,225	



Applications

- Combines a standard drawer on top of a shallow drawer
- 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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature	-8 °F to + 59 °F
Max unit unladen weight	302 lbs (137 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

TWO DRAWER CASSETTE + COVER TOP (T)	Flat Base (FB)	
Finished Height	29.5" (750 mm)	VSS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,975	

TWO DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	29.9" (760 mm)	VSS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$11,225	



Chef Base

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

VCS	W43.3" x D27.6"	32
Side engine drawer unit	(1100 mm x 700 mm)	
VCR	W34.6" x D34.8"	34
Rear engine drawer unit	(878 mm x 885 mm)	
VLS	W43.3" x D27.6"	36
Shallow drawer unit	(1100 mm x 700 mm)	



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.

Technical Data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	240 lbs (108 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

CHEF BASE + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	22" (559 mm)	VCSI/HCW	19.9" (506 mm)	VCSI/CW	18.6" (473 mm)	VCSI/SCW
Load Bearing Capacity	650 lbs (300 kg)		525 lbs (230 kg)		650 lbs (300 kg)	
Price	\$6,370					



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	250 lbs (113 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	23.7" (602 mm)	VCS1/HCHS	21.6" (549 mm)	VCS1/CHS	20.3" (516 mm)	VCS1/SCHS
Load Bearing Capacity	650 lbs (300 kg)		500 lbs (230 kg)		650 lbs (300 kg)	
Price	\$6,695					



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.

Technical data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	220 lbs (100 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

CHEF BASE + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	22" (559 mm)	VCRI/HCW	19.9" (506 mm)	VCRI/CW	18.6" (473 mm)	VCRI/SCW
Load Bearing Capacity	675 lbs (310 kg)		525 lbs (240 kg)		675 lbs (310 kg)	
Price	\$6,695					



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.

Technical data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	230 lbs (104 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	23.7" (602 mm)	VCRI/HCHS	21.6" (549 mm)	VCRI/CHS	20.3" (516 mm)	VCRI/SCHS
Load Bearing Capacity	675 lbs (310 kg)		525 lbs (240 kg)		675 lbs (310 kg)	
Price	\$6,895					



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	66 lbs / 30 kg per drawer
Temperature	-8 °F to + 59 °F
Max unit unladen weight	220 lbs (100 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

CHEF BASE + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	20.1" (510 mm)	VLSI/HCW	18.1" (460 mm)	VLSI/CW	16.8" (428 mm)	VLSI/SCW
Load Bearing Capacity	309 kg / 681 lbs		239 kg / 527 lbs		309 kg / 681 lbs	
Price	\$6,040					



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

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	66 lbs / 30 kg per drawer
Temperature	-8 °F to + 59 °F
Max unit unladen weight	240 lbs (109 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

CHEF BASE + HEAT SHIELD (HS)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.7" (551 mm)	VLS1/HCHS	19.8" (502 mm)	VLS1/CHS	18.5" (469 mm)	VLS1/SCHS
Load Bearing Capacity	299 kg / 659 lbs		239 kg / 527 lbs		309 kg / 681 lbs	
Price	\$6,355					



Under Counter Non-load-bearing under counter units

VCS	W43.3" x D27.6"	40
Side engine drawer unit	(1100 mm x 700 mm)	
VCR	W34.6" x D34.8"	42
Rear engine drawer unit	(878 mm x 885 mm)	
VCM – Matchbox	W44.1" x D28.0"	44
Pass through unit	(1120 mm x 710 mm)	
VLS	W43.3" x D27.6"	45
Shallow drawer unit	(1100 mm x 700 mm)	
COMBO		47
Two-drawer units, combining variable temperature, standard and shallow drawers in side engine configurations only		



Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- 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 the deep fry station.

Technical Data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	220 lbs (100 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.7" (552 mm)	VCSI/HCT	19.6" (498 mm)	VCSI/CT	18.2" (463 mm)	VCSI/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$6,105					



Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- 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 the deep fry station.

Technical Data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	360lb (163kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37" (940 mm)	VCS2/HCT	34.9" (887 mm)	VCS2/CT	33.6" (854 mm)	VCS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$11,815					



Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- 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 the deep fry station.

Technical data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	4 x 1/1 GN pans D4" (88 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	200 lbs (91 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.7" (552 mm)	VCRI/HCT	19.6" (498 mm)	VCRI/CT	18.2" (463 mm)	VCRI/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$6,370					



Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- 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 the deep fry station.

Technical data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	327 lbs (148 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37" (940 mm)	VCR2/HCT	34.9" (887 mm)	VCR2/CT	33.6" (854 mm)	VCR2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$12,145					

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.

Technical data

Unit Dimensions	W44.1" (1120 mm) x D28.0" (710 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature	-8 °F to + 59 °F
Max unit unladen weight	362 lbs (164 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

TWO DRAWER MATCHBOX + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37" (940 mm)	VCM2/HCT	34.9" (887 mm)	VCM2/CT	33.6" (854 mm)	VCM2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$13,520					



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	66lbs / 30kg per drawer
Temperature	-8 °F to + 59 °F
Max unit unladen weight	203 lbs (92 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	19.7" (500 mm)	VLS1/HCT	17.8" (451 mm)	VLS1/CT	16.5" (419 mm)	VLS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$5,800					



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature	-8 °F to + 59 °F
Max unit unladen weight	324 lbs (147 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	33" (838 mm)	VLS2/HCT	31.1" (790 mm)	VLS2/CT	29.8" (757 mm)	VLS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$10,630					



Applications

- Combines a shallow drawer on top of a standard drawer
- 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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	154 lbs / 70 kg
Temperature	-8 °F to + 59 °F
Max unit unladen weight	333 lbs (151 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	35.1" (890 mm)	SVS2/HCT	33.1" (841 mm)	SVS2/CT	31.8" (809 mm)	SVS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$11,540					



Applications

- Combines a standard Adande drawer on top of a shallow drawer
- 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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature	-8 °F to + 59 °F
Max unit unladen weight	333 lbs (151 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

UNDER COUNTER + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	35.1" (890 mm)	VSS2/HCT	33.1" (841 mm)	VSS2/CT	31.8" (809 mm)	VSS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$11,540					





Prep Station Solid worktop, ideal for food prep

VCS Side engine drawer unit	W43.3" x D27.6" (1100 mm x 700 mm)	52
VCR Rear engine drawer unit	W34.6" x D34.8" (878 mm x 885 mm)	53
VCM – Matchbox Pass through unit	W44.1" x D28.0" (1120 mm x 710 mm)	54
VLS Shallow drawer unit	W43.3" x D27.6" (1100 mm x 700 mm)	55
COMBO Two-drawer units, combining variable temperature, standard and shallow drawers in side engine configurations only		56



Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- 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 the deep fry station.

Technical Data

Unit Dimensions	W43.3" (1100 mm) x D27.6" (700 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	380 lbs (172 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37.4" (950 mm)	VCS2/HCW	35.3" (897 mm)	VCS2/CW	34" (864 mm)	VCS2/SCW
Load Bearing Capacity	525 lbs (240 kg)		375 lbs (170 kg)		525 lbs (240 kg)	
Price	\$12,145					



Applications

- Bulk storage at the point of use, in the heart of the kitchen.
- 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 the deep fry station.

Technical data

Unit Dimensions	W34.6" (878 mm) x D34.8" (885 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	345 lbs (156 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37.4" (950 mm)	VCR2/HCW	35.3" (897 mm)	VCR2/CW	34" (864 mm)	VCR2/SCW
Load Bearing Capacity	550 lbs (250 kg)		400 lbs (190 kg)		550 lbs (250 kg)	
Price	\$12,440					



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.

Technical data

Unit Dimensions	W44.1" (1120 mm) x D28.0" (710 mm)
Capacity	8 x 1/1 GN pans D4" (176 lbs of food)
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	398 lbs (180 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

TWO DRAWER MATCHBOX + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37.4" (950 mm)	VCM2/HCW	35.3" (897 mm)	VCM2/CW	34" (864 mm)	VCM2/SCW
Load Bearing Capacity	500 lbs (230 kg)		350 lbs (160 kg)		500 lbs (230 kg)	
Price	\$13,785					



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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	342 lbs (155 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	33.3" (846 mm)	VLS2/HCW	31.4" (799 mm)	VLS2/CW	30.2" (766 mm)	VLS2/SCW
Load Bearing Capacity	258 kg / 568lbs		179 kg / 395 lbs		258 kg / 568 lbs	
Price	\$10,930					



Applications

- Combines a shallow drawer on top of a standard drawer
- 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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	351 lbs (159 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	35.4" (899 mm)	SVS2/HCW	33.1" (841 mm)	SVS2/CW	32.2" (818 mm)	SVS2/SCW
Load Bearing Capacity	249 kg / 549 lbs		179 kg / 540 lbs		249 kg / 549 lbs	
Price	\$11,540					



Applications

- Combines a standard Adande drawer on top of a shallow drawer
- 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.

Technical data

Unit Dimensions	W43.3" (1100 mm) x D27.5" (700 mm)
Capacity	132 lbs / 60 kg
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	351 lbs (159 kg)
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION + SOLID WORKTOP (W)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	35.4" (899 mm)	VSS2/HCW	33.5" (850 mm)	VSS2/CW	32.2" (818 mm)	VSS2/SCW
Load Bearing Capacity	249 kg / 549 lbs		179 kg / 540 lbs		249 kg / 549 lbs	
Price	\$11,540					



Compact Compact deep one drawer unit

VCC1
Compact drawer unit

W17.72" x D31.5"
(450 mm x 800 mm)

60



Fryer station worktop available as optional extra. See page 69.

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.

Technical data

Unit Dimensions	W17.72" (450 mm) x D31.5" (800 mm)
Capacity	30kg/ 66 lbs
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	185 lbs (84 kg)
Electrical	120V 60 Hz, NEMA 5-15 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

DEEP DRAWER COMPACT + WORKTOP (W)	High castor base (HC)		Standard castor base (C)	
Finished height	37.32" (948 mm)	VCC1/HCW	35.44" (900 mm)	VCC1/CW
Load-bearing capacity	231 kg		229 kg	
Price	\$6,305		\$6,305	

DEEP DRAWER COMPACT + COVER TOP (T)	High castor base (HC)		Standard castor base (C)	
Finished height	37" (940 mm)	VCC1/HCT	35.1" (892 mm)	VCC1/CT
Load-bearing capacity	0 kg		0 kg	
Price	\$6,305		\$6,305	





Options or Accessories Add-ons and accessories for your Adande

Drawer management and accessories 64

Drawer customising options (factory fitted) 66



RG or RL



Hotel Pan Racks

Hotel Pan Racks (HP) help chefs arrange and store ingredients to suit operational and menu requirements.

The Hotel Pan Rack occupies half the drawer area – adequate for most organizational needs – leaving space in the other side of the drawer to store additional items.

Hotel Pans are not included with orders for Hotel Pan Racks, but on request, stainless steel, polycarbonate or polypropylene Hotel Pans can be supplied – Price on Application.

Unit Code	Side Engine			Rear Engine
	VCS	VLS	VCM	VCR
Accessories Code	HP	HP	HP	HP
\$235				

Worktop Upstands

2" 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 (2" high) Upstands (EUS) can be fitted to any unit (except VCM Matchbox) with Extended Heat Shield or Solid Worktops.



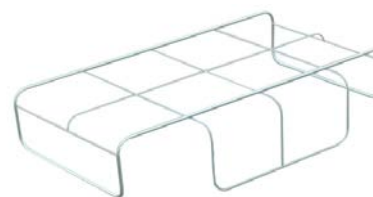
US

Unit Code	Side Engine			Rear Engine
	VCS	VLS	VCM	VCR
Accessories Code	US	US	-	US
	EUS	EUS	-	EUS
\$90/ \$100				

Pacojet® Beaker Rack

Ingredients stored in Pacojet® Beakers should be held at -4 °F.

Pacojet® Beaker Racks hold up to 12 Beakers, covering 60% of the area of the Insulated Container. Two racks (side by side) provide storage for up to 20 Beakers.



PR



Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	PR	PR	PR
\$110			

Drawer Dividers

Drawer Dividers slot into the grooves in the plastic insulated drawer container. Dividers can be moved easily to compartmentalize the drawer for more efficient use.

Drawer Dividers can be supplied with new drawer units or ordered separately at a later date.



DD

Unit Code	Side Engine			Rear Engine	Compact
	VCS	VLS	VCN	VCR	VCC
Accessories Code	DD	DD	DD	DD	DD
\$60					

Drawer Container

Adande insulated drawer containers can be replaced.



DX

Unit Code	Side Engine			Rear Engine	Compact
	VCS	VLS	VCN	VCR	VCC
Accessories Code	DX	DX	DX	DX	DX
\$450					



Extended worktops – Rear engine – Single drawers



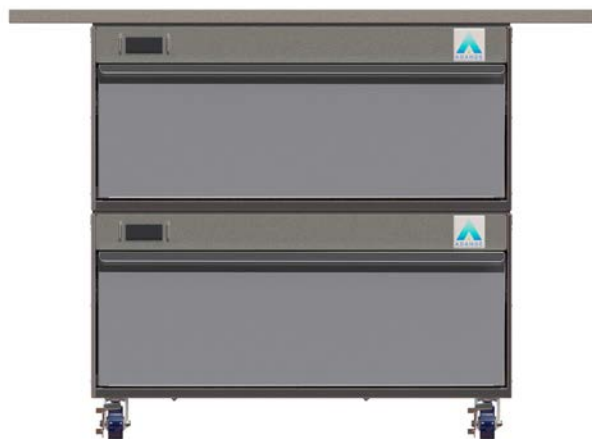
VCR1/C/EXT48W



VCR1/C/EXT38W

Product Code	Description	Price
VCR1/C/EXT38W	38" solid worktop, extended equally to the left & right	\$100
VCR1/C/EXT48W	48" solid worktop, extended equally to the left and right	\$110

Extended worktops – Rear engine – Double drawers



VCR2/C/EXT48W



VCR2/C/EXT38W

Product Code	Description	Price
VCR2/C/EXT38W	38" solid worktop, extended equally to the left & right	\$100
VCR2/C/EXT48W	48" solid worktop, extended equally to the left and right	\$110

Extended worktops – Side engine – Single drawers



VCS1/C/EXT48W

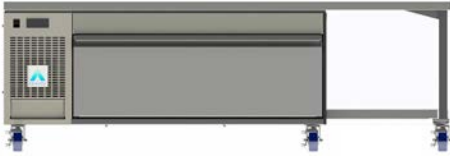
Product Code	Description	Price
VCS1/C/EXT48W	48" solid worktop, extended equally to the left and right	\$104
VLS1/C/EXT48W	48" solid worktop, extended equally to the left and right	\$104

Extended worktops – Side engine – Double drawers



VCS2/C/EXT48W

Product Code	Description	Price
VCS2/C/EXT48W	48" solid worktop, extended equally to the left & right	\$104
VLS2/C/EXT48W	48" solid worktop, extended equally to the left & right	\$104
VSS2/C/EXT48W	48" solid worktop, extended equally to the left & right	\$104
SVS2/C/EXT48W	48" solid worktop, extended equally to the left & right	\$104



VCS1 or VLS1/C/EXT60W



VCRI/C/EXT60W

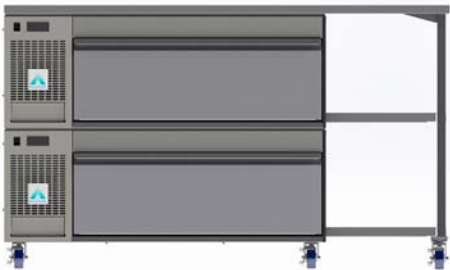


VCS1 or VLS1/C/EXT60HS

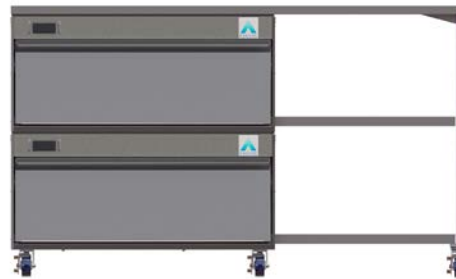


VCRI/C/EXT60HS

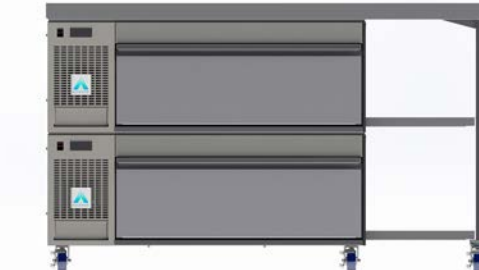
VCS1/C/EXT60W	60" solid worktop, extended to the left or right with a single supporting shelf	\$2,295
VLS1/C/EXT60W		
VCRI/C/EXT60W		
VCS1/C/EXT60HS	60" heatshield worktop, extended to the left or right with a single supporting shelf	\$2,364
VLS1/C/EXT60HS		
VCRI/C/EXT60HS		



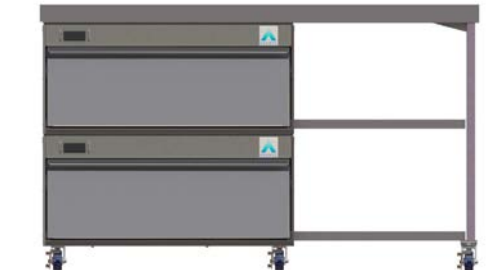
VCS2 or VLS2/C/EXT60W



VCR2/C/EXT60W



VCS2 or VLS2/C/EXT60HS



VCR2/C/EXT60HS

VCS2/C/EXT60W	60" solid worktop, extended to the left or right with a single supporting shelf	\$2,295
VLS2/C/EXT60W		
VCR2/C/EXT60W		
VCS2/C/EXT60HS	60" heatshield worktop, extended to the left or right with a single supporting shelf	\$2,364
VLS2/C/EXT60HS		
VCR2/C/EXT60HS		

Double Cover Top

87" Cover Top linking two VCS2 units – hides the seam between side by side VCS2 drawer units, to create a double width work surface over the solid worktops of the two units. The Rear Engine double cover top is 70".



Unit Code	Side Engine		Rear Engine
	VCS	VLS	VCR
Accessories Code	DTS	DTL	DTR
Width	87"	87"	70"
Price	\$1,005	\$1,005	\$905

Extended Heat Shield Top

Available in 38" or 48" length. Extended equally to the left and right.



Unit Code	Side Engine		Rear Engine
	VCS	VLS	VCR
Accessories Code	EHS	EHS	EHS
Width	48"	48"	38"
Price	\$785	\$785	\$685

Fryer Station Worktop

Rear mounted rack with 4 deep fry basket hangers (integral to worktop) and removable drip tray.



Unit Code	Side Engine		Rear Engine	Compact	
	VCS	VCM	VCR	VCC	VCC
Accessories Code	FR4S	-	FR4R	FR2C	FR4
			\$1,040	\$550	\$935

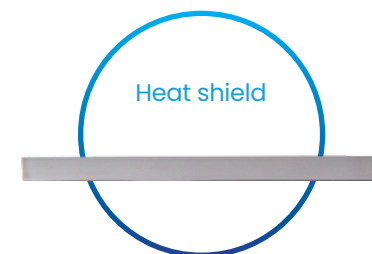
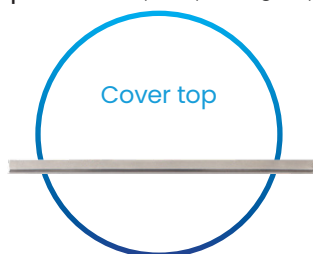


Explore customising options

Discover all our drawer customising options and drawer accessories on our website by scanning this QR code.

1 Choose your top

Different tops depending on your kitchen preference.



Code	C	W	HS
Height	0.035" / 0.9 mm	0.40" / 10.2 mm	2.05" / 52.1 mm

2 Choose your drawer

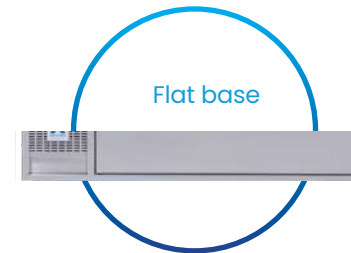
All heights below per drawer. All drawers can be stacked in configurations of 1, 2 or 3 high vertically apart from VCC units. VCS and VLS units can be combined



Code	VCS	VCR	VCC	VCM	VLS
Height	15.35" / 390 mm	15.35" / 390 mm	30.5" / 775 mm	15.35" / 390 mm	13.34" / 339 mm

3 Choose your base

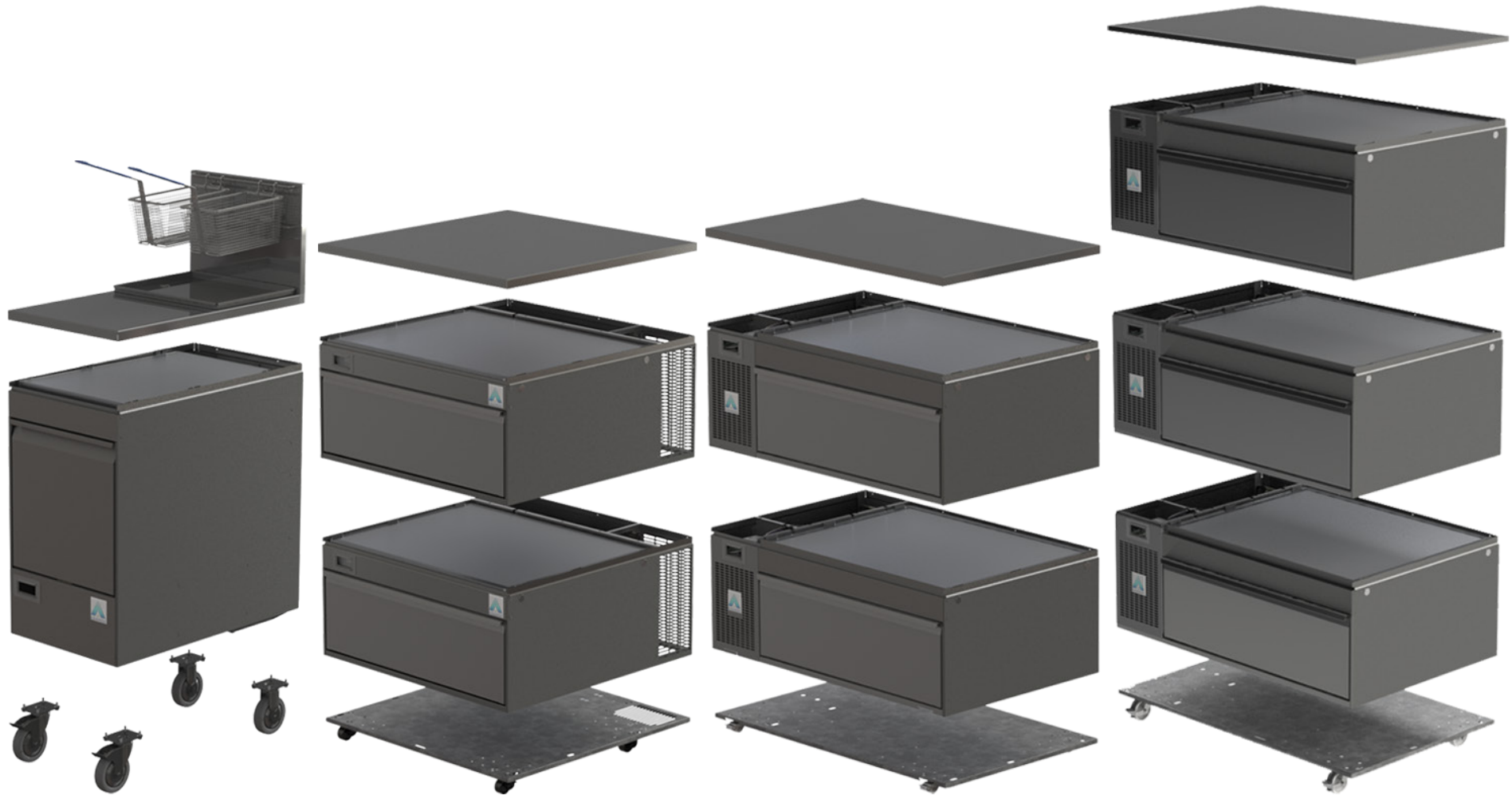
Choose from a selection of bases to allow you to control the height of the units. The VCC has different castors available including general and small castors (high castors available.)



Code	SC	C	HC	FB
Height	3.05" / 77.53 mm	4.34" / 110.2 mm	6.27" / 159.4 mm	0.81" / 20.5 mm
VCC bases	C		HC	
Height	4.49" / 114 mm		6.42" / 163 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.



Performance Data – for 2 drawer units multiply the data in the table (below) by two

VCS, VCR & VCM DRAWER (3 cubic feet Storage Volume)		Energy Usage kWhr/24hrs		Max Heat Output	Heat Output Watts/24 hrs		Running Current (Amps)		Starting Current
Refrigerant Type	Max Power Usage (W)	Chiller	Freezer	Watts	Chiller	Freezer	Chiller	Freezer	Amps
Hydrocarbon R290	203	0.82	1.73	406	34	72	1.6	1.4	5

Technical Data

Parameter	Technical Data	Drawer Unit Codes
Temperature Flexibility	-8 °F to +59 °F	SVS VSS VLS VCS VCR VCM VCC
Ambient Temperature	59 °F to 100 °F	SVS VSS VLS VCS VCR VCM
Defrost	Automatic Electric	All drawer units
Mains	120V 60 Hz	All drawer units
Supply Cord	NEMA 5-15 3 pin socket & 79" coiled lead	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	88 lbs (40 kg)	VCS VCR VCM
Insulated Drawer Container – Maximum Loading	66 lbs (30 kg)	VLS VCC



“Because it’s one whole container, you can open the whole Adande drawer and see a full clear view of all your ingredients in front of you, which is much easier and helpful for our workflow”

Shadi Issawy – Head Chef, Claro, London

| Tested, Regulated & Approved

Adande drawers have been tested and awarded the UL LLC safety standard.

Adande drawers have also been tested and awarded the ETL sanitation mark, as well as the ETL verification mark.

Adande drawers also meet NSF regulations.

We are also a proud member of American Culinary Federation



Intertek
5003563

Conforms to UL Std. 471



Intertek
5003563

Conforms to NSF-7:2014



American Culinary Federation
The Standard of Excellence for Chefs



Adande drawers are sanitation tested under NSF/ANSI 7:2014 to operate efficiently in ambient temperatures up to 38 °C/100.4 °F

How to buy

Contact us today

Email your PO to our Adande team, Salesus@adande.com
or call us on 972-442-5533

Contact your local Sales Representative

For the full list please see the
Adande website www.adande.com



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



Specifi is a A global equipment specification platform connecting dealers, designers & manufacturers. It contains all Adande CAD blocks, now available for download at www.specifiglobal.com

Freight & Shipping

- For logistical control, Adande recommends that customers use its preferred carriers for shipping arrangements, with freight charges billed direct.
- As a courtesy, Adande can arrange shipping on a third party billing basis or, on special request, with freight invoices paid by Adande then added to our invoice.
- Adande will arrange shipping by the most cost effective route that matches customer requirements, unless otherwise instructed by the client in writing. Lift gate deliveries incur an additional charge.
- On receipt of goods, any shortages, loss or damage in transit should be marked on the delivery note and immediately reported to Adande and the delivery common carrier.
- Furthermore, shipments should be inspected on arrival, with any concealed damage reported by the consignee to the common carrier within 10 days. Freight claims are the responsibility of the consignor.
- For customers that use their own carrier, they should book the shipments and send us the appropriate paperwork.

USA Service & Warranty

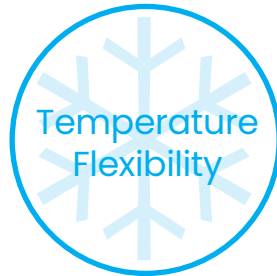
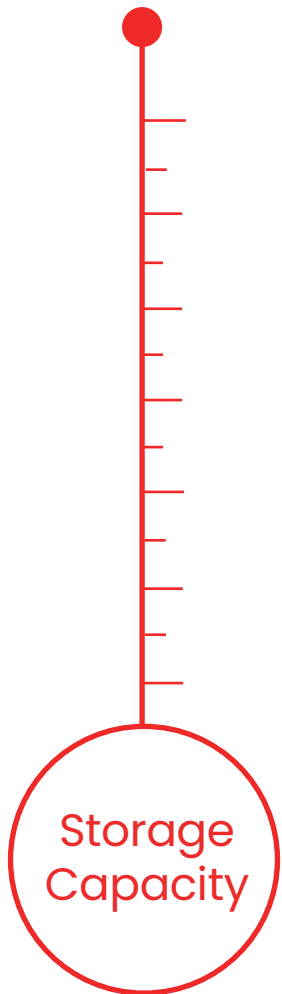
Adande offers full two year parts & labor warranty and a five year warranty on all compressors.

Adande warranty terms & conditions available on request.



In case you need another reason...

3.03 cu ft (86 Litres)
Standard Depth Drawer.



+59 °F

-8 °F

User selects preferred set point, anywhere from -8 °F up to +59 °F to suit the food. For fast service, ideal Ice Cream setting is 5 °F.

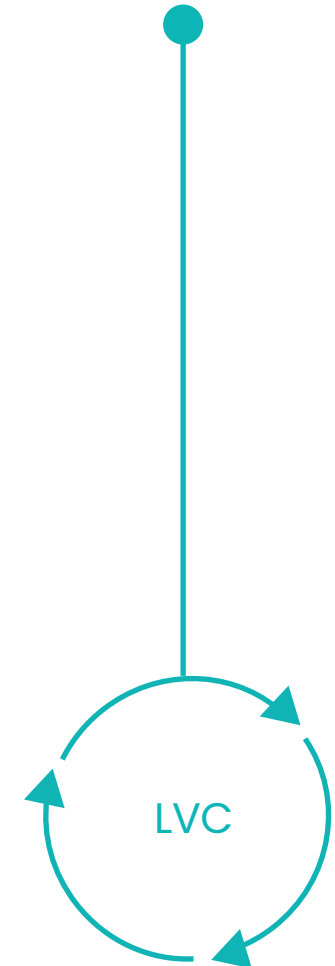
Adande's patented insulated drawer container & horizontal seal technology minimizes the loss of cold air on every drawer opening. Containers are easy to remove for cleaning. Drawer runners are fixed metal to metal making the units robust. Runners, being external to the food storage container, cannot ice up.

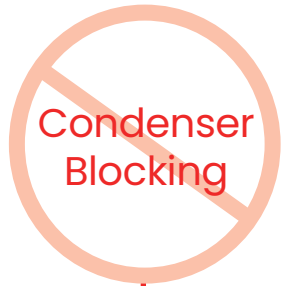


Horizontal
Gasket

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

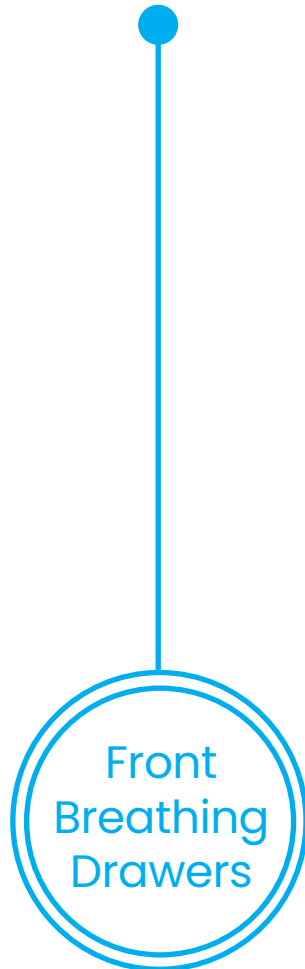
Small fans pull the air from the drawer, past the evaporator then drop it gently back down over the food (Low Velocity Cooling.)





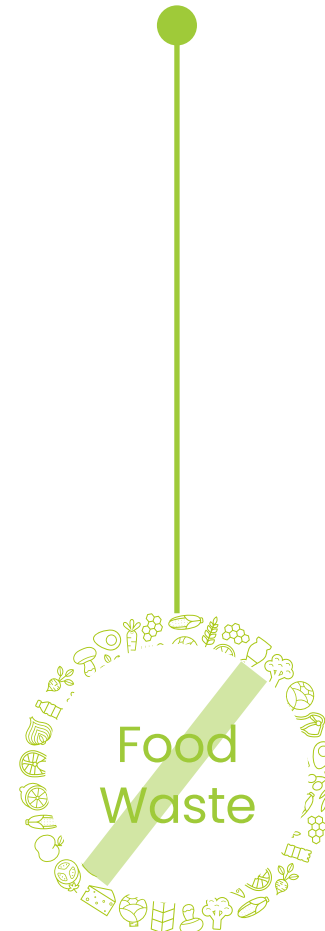
No chance of debris blocking the internal condenser air intake grill.

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



Full 2 Year Parts & Labor Warranty (including the gasket)

Independent trials demonstrate the units with Adande technology reduce food waste by at least 70% (in value) compared with traditional refrigeration.



Up to 3 drawers can be daisy chained together and powered by one 120V 60 Hz plug -
Energy use kWhr per year:
Fridge - 307 Freezer - 761.

Valued and Trusted



"The compact nature of the Adande unit and the fact they can be located beneath food preparation counters means they are an ideal space saving solution."

Thomas W. Seaman
GetGo Cafe+Market

"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



"The unique horizontal design of the Adande gives us 60% more storage space in the same floor area. This has allowed us to dispense with an ancillary freezer, which we used previously in our kitchens. This has led to savings in capital expenditure and energy costs associated with the extra piece of kit."

Sheetz
USA Convenience store

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

Gary Entwistle

Head Chef
Bertram's Restaurant & Spa
Restaurant



Key to Adande product codes

DRAWER UNIT TYPE

VCS	Standard Side Engine Drawer
VCR	Standard Rear Engine Drawer
VCM	Pass Through (Matchbox) Side Engine Drawer
VCC	Single deep drawer unit
VLS	Shallow Side Engine Drawer
SVS	Combo Unit – Shallow Drawer on top of a Standard Drawer
VSS	Combo Unit – Standard Drawer on top of a Shallow drawer
1 or 2	Number of Drawer units in a stack, for example, VCS2 means two VCS Drawers, stacked one on top of the other VCR1 refers to a single rear engine Drawer unit

BASES FOR ADANDE DRAWER UNITS

C	Standard Caster Base
HC	High Caster Base for Chef Base applications
SC	Small Caster Base
FB	Flat Base for drawer units that fit, Cassette style, into a range or counter

TOPS FOR ADANDE DRAWER UNITS

T	Cover Top for non load bearing surface
W	Solid Worktop for load bearing surface
HS	Heat Shield Top protects worktops exposed to temperatures up to (392 °F) 200 °C

DRAWER CUSTOMISING OPTIONS – FACTORY FITTED

EXT38HS	38 inch Extended Heat Shield Top (extended equally to the left & right)
EXT48HS	48 inch Extended Heat Shield Top (extended equally to the left & right)
EXT60HS	60 inch Extended Heat Shield Top (extended to the left or right side)
EXT38W	38 inch Extended Solid Worktop (extended equally to the left & right)
EXT48W	48 inch Extended Solid Worktop (extended equally to the left & right)
EXT60W	60 inch Extended Solid Worktop (extended to the left or right side)
FR4	Fryer Station Worktop (4 basket hangers & drip tray for VCS2 & VCR2 units)
US	Upstand fitted to the back of a Heat Shield or Solid Worktop
EUS	Extended Upstand for Heat Shield & Solid Worktops
DTS	Cover Top spanning two VCS Drawer units side by side
DTR	Cover Top spanning two VCR Drawer units side by side
CS	Combi Oven Stand side engine
CR	Combi Oven Stand rear engine

DRAWER MANAGEMENT ACCESSORIES – for VCS, VCR & VCM Drawers

HP	Hotel Pan Rack
DD	Drawer Divider
DX	Insulated Drawer Container
PR	Wire Rack to hold 12 Pacojet® Beakers



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www.adande.com