



USA Product Catalog 2024



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Our products

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 +1°C 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.

Even in the hottest of kitchens, and even when positioned directly under high-temperature griddles and charbroilers in the cook line, Adande drawers perform exactly the same. What's more, the insulated drawer provides a perfect bird's eye view of all products and ingredients, encouraging a speedy service and faster kitchen production.

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



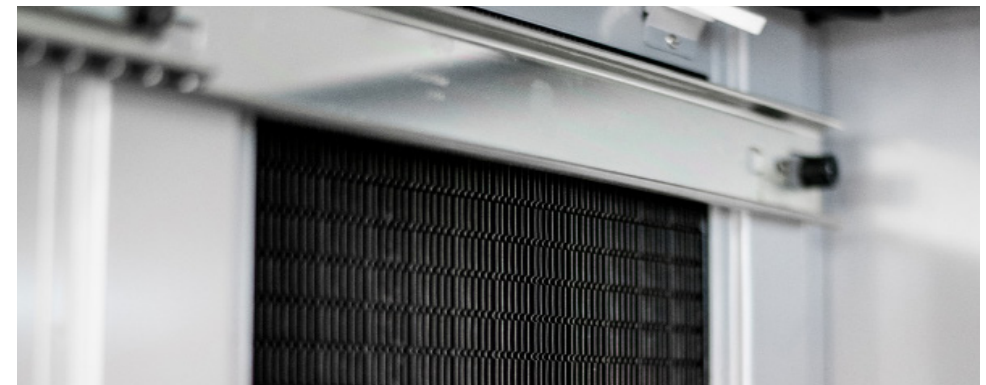
- Hygienic because food cannot come into contact with the runners, as they are external to the insulated container.
- Do not ice up, allowing flexible operation as BOTH fridge and freezer.
- Runners are incredibly strong and robust, having been tested to 500,000 openings.

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

Energy usage

When it comes to looking after the environment Adande Refrigeration is a great partner to have. Compared to other brands in the market, an Adande is a lower energy user, saving you money on energy bills.

Plus up to 3 drawers can run from a standard plug with our daisy-chain fitting.

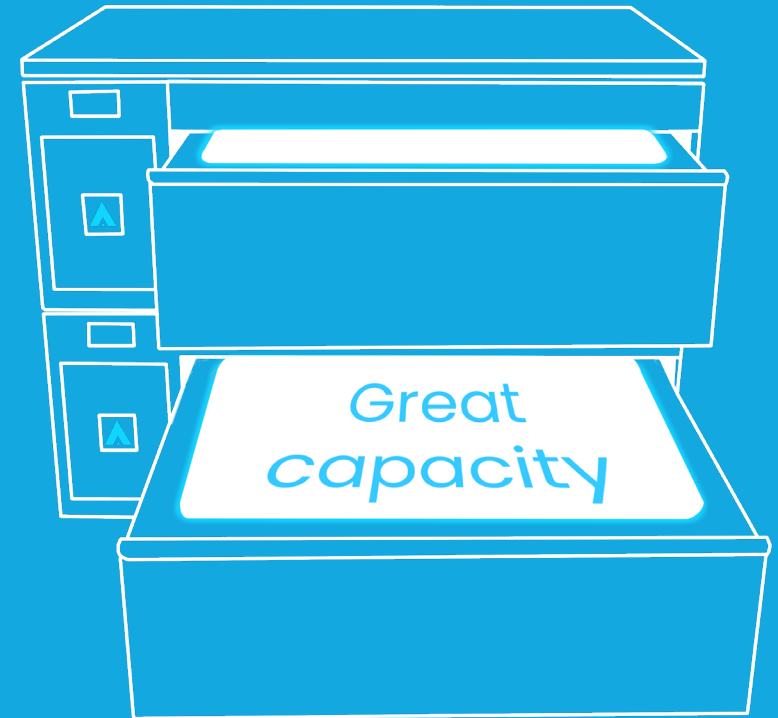
Can you afford to not have an Adande?

"32% reduction in energy consumption, compared with the equipment used previously"

Chris Havice
Sheetz

Store plenty of produce without compromising on unit performance

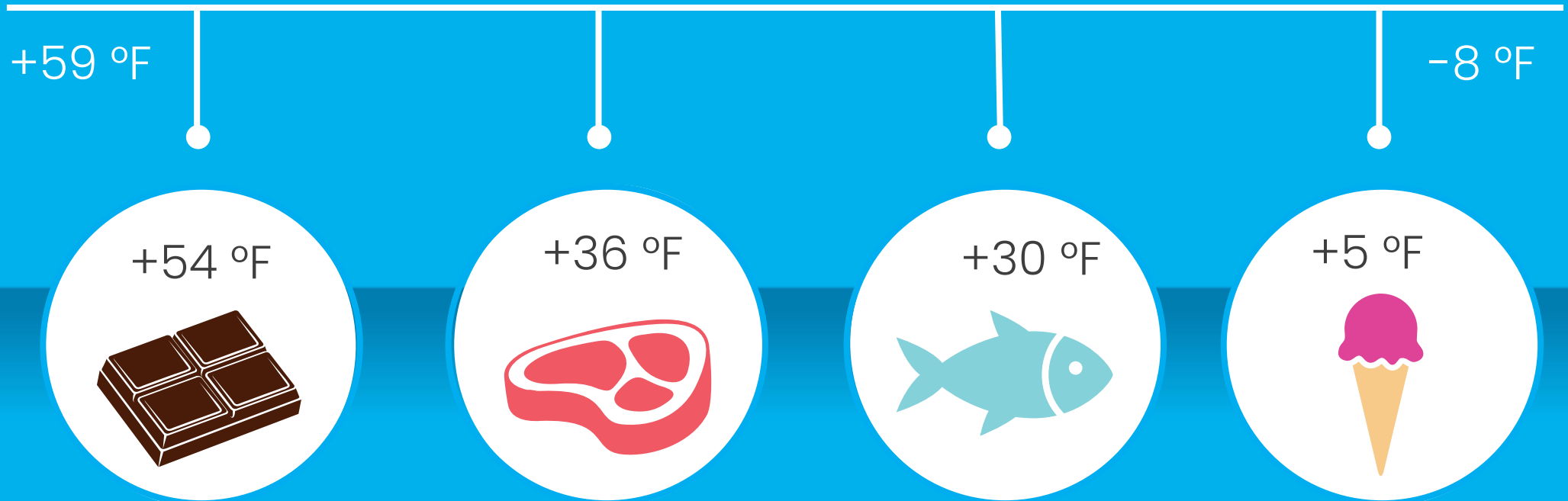
Larger capacity, smaller footprint



Intelligent design delivers ergonomic benefits and more storage volume.

Adande provides the greatest storage 3.03 cu ft (86L) per standard drawer compared to any drawer unit with the same footprint.

Temperature flexibility

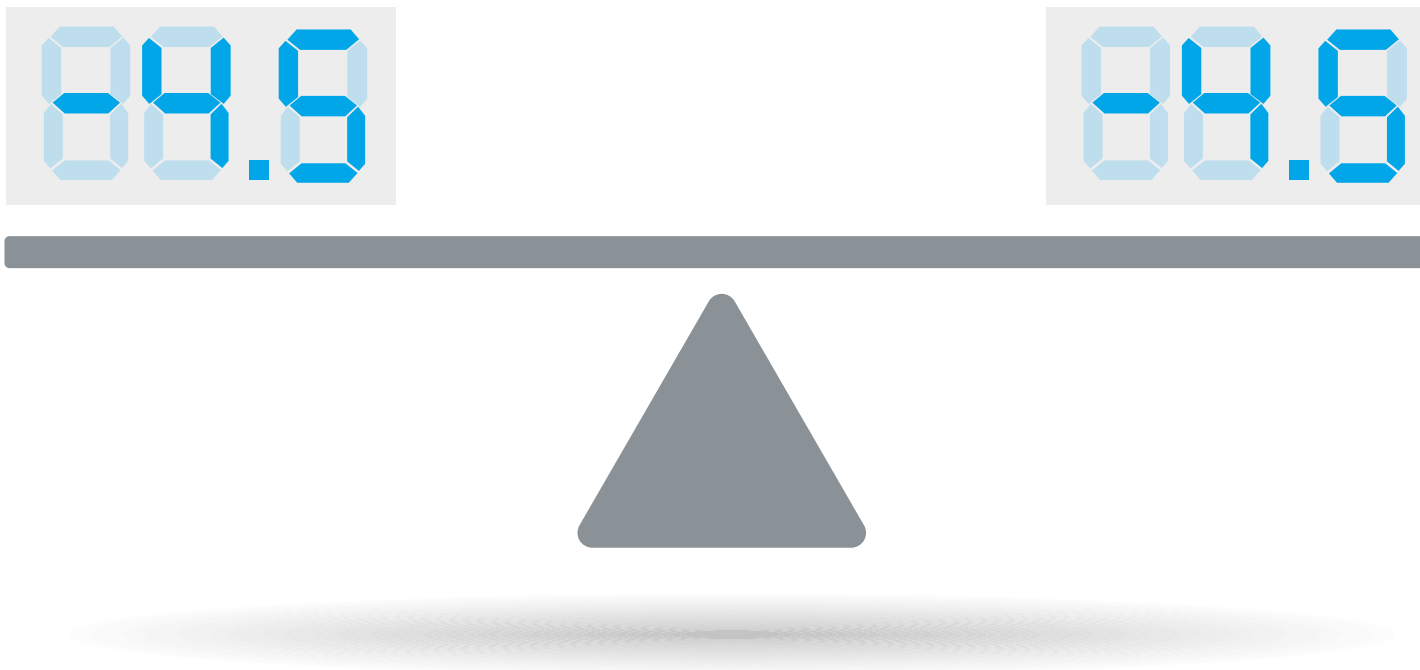


Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You are able also to change the temperature, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for your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

An Adande fridge keeps a stable temperature which means food is kept fresher for longer. This helps in the reduction of food waste and also the meeting of sustainability objectives. It also maximizes your bottom line.

Temperature stability

Precise, temperature control at incremental settings from fridge (+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.

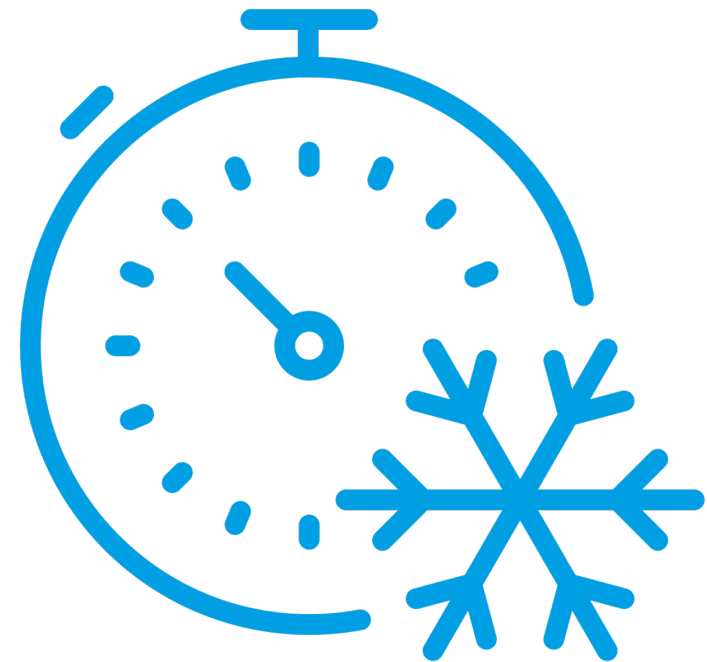




From fridge to freezer in less than 30 minutes

Flexibility is a critical consideration when selecting equipment, and Adande drawers excel in this aspect. We offer flexible temperature control, allowing operators to choose a fridge, a freezer, or even a blast chiller for each individual drawer within the same footprint.

With just a flick of a switch, the variable temperature units can transition from freezer to fridge in as little as 40 minutes. This versatility in temperature settings, ranging from +59°F to -8°F, enables operators to adapt to changing needs and store a wide range of food items effectively.



Precise, efficient, awesome: -8 °F to 59 °F in 1 °F increments

not this



but this



Better fries, less oil

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.

"Previous trials with Adande units have seen a **4%*** lower take up of oil in the fries and longer oil life which represent significant cost savings"

*as determined by in-store trials and 3rd party testing

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.





“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.”

“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.”



The Range

Cassette	Units to be built into workstations or ranges	26
Chef Base	Fitted with either heat-shield or solid tops for hot or cool cooklines	34
Under Counter	Non-load-bearing under counter units	40
Prep Station	Solid worktop, ideal for food prep	48



Cassette

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



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" (411 mm)	VCSI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,385	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (421 mm)	VCSI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,565	



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	373 lbs (169 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	31.5" (801 mm)	VCS2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,530	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	31.9" (811 mm)	VCS2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,770	



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" (411mm)	VCRI/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,625	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (421 mm)	VCRI/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$5,805	



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" (801mm)	VCR2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$10,770	

STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	31.9" (811 mm)	VCR2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$11,070	



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" (411 mm)	VCM1/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$6,285	

SINGLE MATCHBOX CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.6" (421 mm)	VCM1/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$6,460	



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" (801 mm)	VCM2/FBT
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$12,025	

DOUBLE MATCHBOX CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	31.9" (811 mm)	VCM2/FBW
Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	
Price	\$12,265	



Chef Base

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

VCS

Side engine drawer unit

W43.3" x D27.6"

(1100 mm x 700 mm)

28

VCR

Rear engine drawer unit

W34.6" x D34.8"

(878 mm x 885 mm)

30



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	22.0" (559 mm)	VCS1/HCW	19.9" (505 mm)	VCS1/CW	18.5" (472 mm)	VCS1/SCW
Load Bearing Capacity	650 lbs (300 kg)		525 lbs (230 kg)		650 lbs (300 kg)	
Price	\$5,805					



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" (600 mm)	VCST/HCHS	21.5" (547 mm)	VCST/CHS	20.2" (514 mm)	VCST/SCHS
Load Bearing Capacity	650 lbs (300 kg)		500 lbs (230 kg)		650 lbs (300 kg)	
Price	\$6,100					



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	22.0" (559 mm)	VCRI/HCW	19.9" (505 mm)	VCRI/CW	18.6" (478 mm)	VCRI/SCW
Load Bearing Capacity	675 lbs (310 kg)		525 lbs (240 kg)		675 lbs (310 kg)	
Price	\$6,100					



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" (600 mm)	VCRI/HCHS	21.5" (547 mm)	VCRI/CHS	20.2" (514 mm)	VCRI/SCHS
Load Bearing Capacity	675 lbs (310 kg)		525 lbs (240 kg)		675 lbs (310 kg)	
Price	\$6,285					



Under Counter

Under Counter Non-load-bearing under counter units

VCS Side engine drawer unit	W43.3" x D27.6" (1100 mm x 700 mm)	34
VCR Rear engine drawer unit	W34.6" x D34.8" (878 mm x 885 mm)	36
VCM - Matchbox Pass through unit	W44.1" x D28.0" (1120 mm x 710 mm)	38



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
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

SINGLE DRAWER UNIT + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.6" (550 mm)	VCSI/HCT	19.5" (496 mm)	VCSI/CT	18.2" (462 mm)	VCSI/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$5,565					



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
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION UNIT + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37.0" (940 mm)	VCS2/HCT	34.9" (886 mm)	VCS2/CT	33.6" (852 mm)	VCS2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$10,770					



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
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

SINGLE DRAWER UNIT + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	21.6" (549 mm)	VCRI/HCT	19.5" (495 mm)	VCRI/CT	18.2" (462 mm)	VCRI/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$5,805					



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
Electrical	120V 60 Hz, NEMA 5-15 3 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

PREP STATION + COVER TOP (T)	High Caster Base (HC)		Standard Caster Base (C)		Small Caster Base (SC)	
Finished Height	37.0" (939 mm)	VCR2/HCT	34.9" (891 mm)	VCR2/CT	33.6" (886 mm)	VCR2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$11,070					



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
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	36.9" (940 mm)	VCM2/HCT	34.9" (886 mm)	VCM2/CT	33.6" (852 mm)	VCM2/SCT
Load Bearing Capacity	0 lb		0 lb		0 lb	
Price	\$12,325					





Prep Station

Prep Station Solid worktop, ideal for food prep

VCS

Side engine drawer unit

W43.3" x D27.6"

(1100 mm x 700 mm)

42

VCR

Rear engine drawer unit

W34.6" x D34.8"

(878 mm x 885 mm)

43

VCM - Matchbox

Pass through unit

W44.1" x D28.0"

(1120 mm x 710 mm)

44



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	37.3" (949 mm)	VCS2/HCW	35.2" (895 mm)	VCS2/CW	33.9" (862 mm)	VCS2/SCW
Load Bearing Capacity	525 lbs (240 kg)		375 lbs (170 kg)		525 lbs (240 kg)	
Price	\$11,070					



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" (949 mm)	VCR2/HCW	35.2" (895 mm)	VCR2/CW	33.9" (862 mm)	VCR2/SCW
Load Bearing Capacity	550 lbs (250 kg)		400 lbs (190 kg)		550 lbs (250 kg)	
Price	\$11,340					



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.

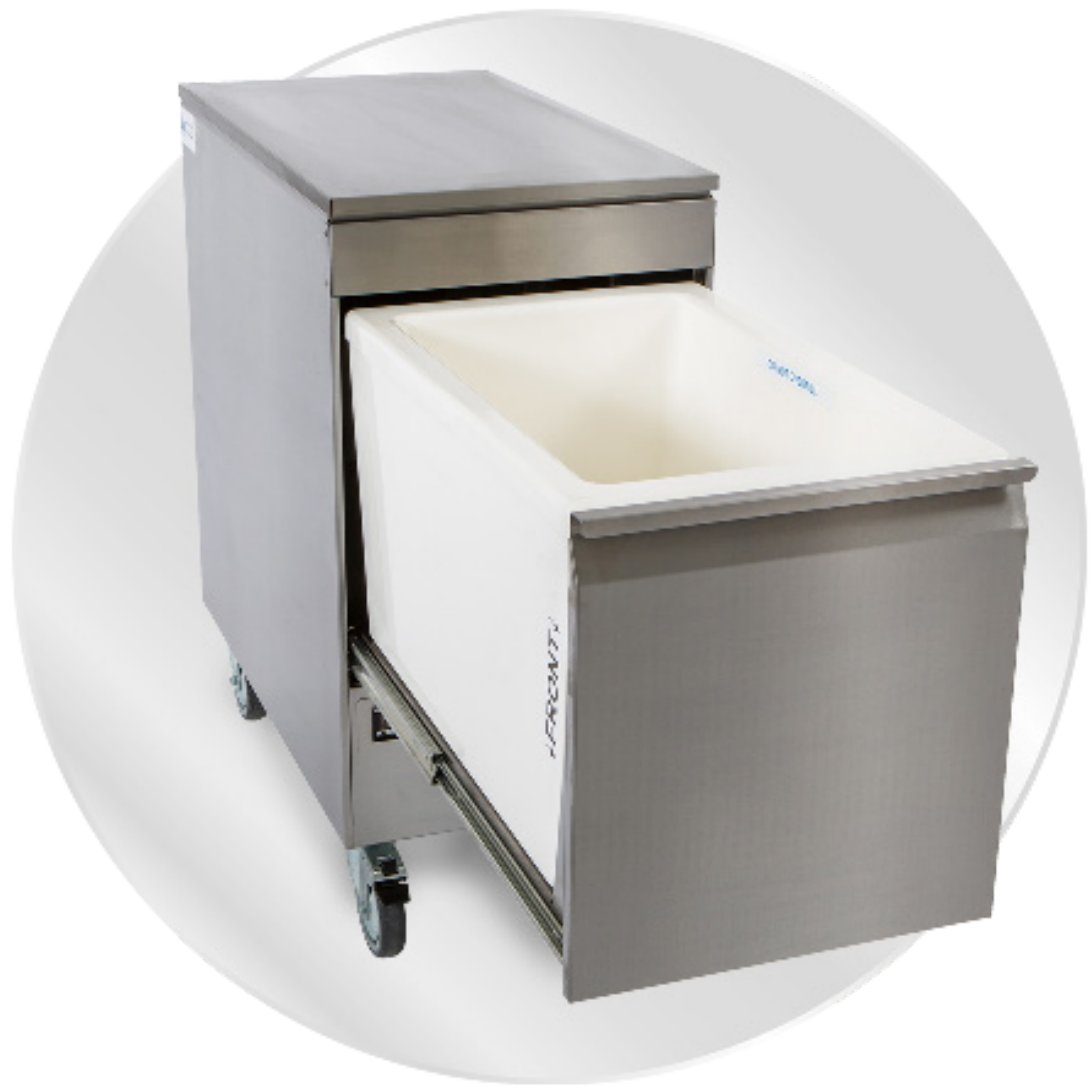
Technical data

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" (949 mm)	VCM2/HCW	35.2" (895 mm)	VCM2/CW	33.9" (862 mm)	VCM2/SCW
Load Bearing Capacity	500 lbs (230 kg)		350 lbs (160 kg)		500 lbs (230 kg)	
Price	\$12,565					





Compact

Compact Compact deep one drawer unit

VCCI

Compact drawer unit

W37.32" (948 mm) x D31.5" (800 mm)

48



Fryer station worktop available as optional extra

Applications

- Bulk storage right at the point of use.
- Ideal shape and size for mobile catering.
- Frozen food storage by the deep fryer.
- Suitable for fresh or frozen meats next to a griddle or charbroiler.
- Ideal for storing ice creams and sorbets at the optimum holding temperature for quick service.
- Deep drawer allows upright bottle storage.

Specs

Unit Dimensions	W37.32" (948 mm) x D31.5" (800 mm)
Capacity	30kg/ 66 lbs
Temperature mode	-8 °F to + 59 °F
Max unit unladen weight	398 lbs (180 kg)
Electrical	120V 60 Hz, NEMA 5-15 pin socket & 79" lead
Refrigerant	Hydrocarbon R290

Options

DEEP DRAWER COMPACT + COVER TOP (T)	Standard castor base (C)	
Finished height	35.07" / 891 mm	VCC1/CT
Load-bearing capacity	0 kg	
Price	\$5,745	

DEEP DRAWER COMPACT + WORKTOP (W)	Standard castor base (C)	
Finished height	35.44" / 900mm	VCC1/CW
Load-bearing capacity	505lbs / 229kg	
Price	\$5,745	





Options or Accessories Add-ons and accessories for your Adande

Drawer management and accessories 52

Drawer customising options (factory fitted) 54



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.

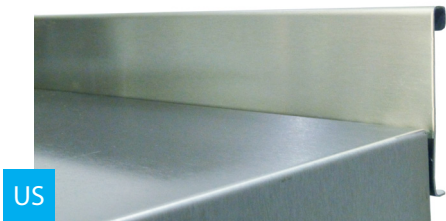
Hotel Pans are not included with orders for Hotel Pan Racks, but on request, stainless steel, polycarbonate or polypropylene Hotel Pans can be supplied - Price on Application.

Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	HP	HP	HP
\$215			

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.



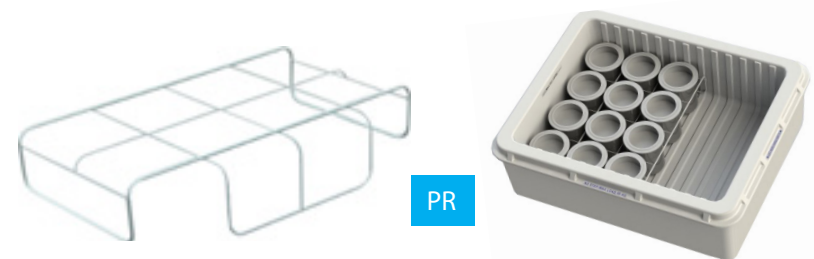
US

Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	US	-	US
	EUS	-	EUS
\$80/\$90			

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
\$100			



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	VCM	VCR	VCC
Accessories Code	DD	DD	DD	DD
\$55				

Drawer Container

Adande insulated drawer containers can be replaced.



DX

Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	DX	DX	DX
\$410			





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	\$90
VCR1/C/EXT48W	48" solid worktop, extended equally to the left and right	\$100

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	\$90
VCR2/C/EXT48W	48" solid worktop, extended equally to the left and right	\$100

Please note: all images shown in this catalogue are for illustration purposes only



Extended worktops - Side engine - Single drawers



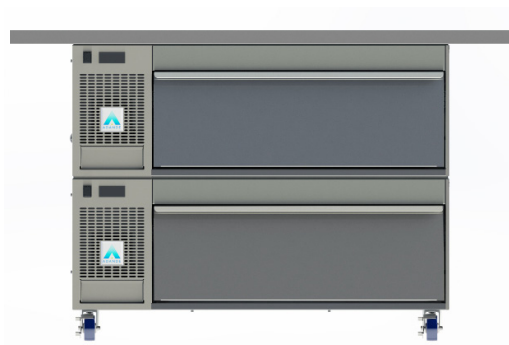
VCS1/C/EXT48W



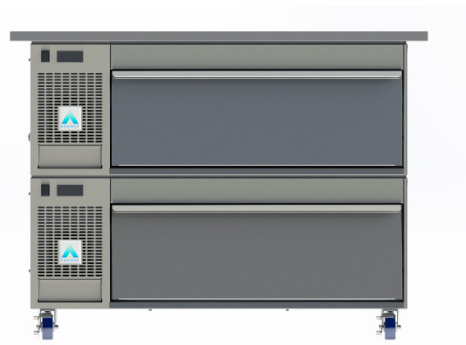
VCS1/C/EXT38W

Product Code	Description	Price
VCS1/C/EXT38W	38" solid worktop, extended equally to the left & right	\$90
VCS1/C/EXT48W	48" solid worktop, extended equally to the left and right	\$100

Extended worktops - Side engine - Double drawers

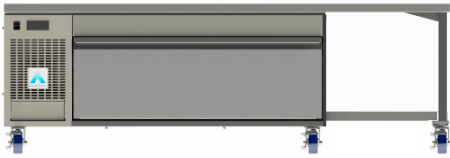


VCS2/C/EXT48W

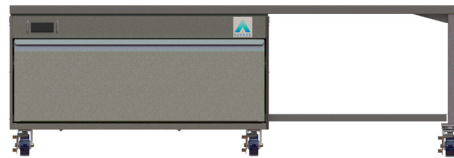


VCS2/C/EXT38W

Product Code	Description	Price
VCS2/C/EXT38W	38" solid worktop, extended equally to the left & right	\$90
VCS2/C/EXT48W	48" solid worktop, extended equally to the left & right	\$100



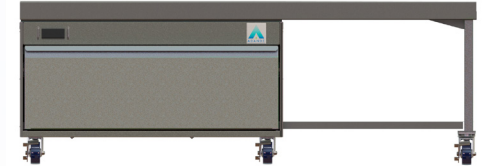
VCS1/C/EXT60W



VCR1/C/EXT60W

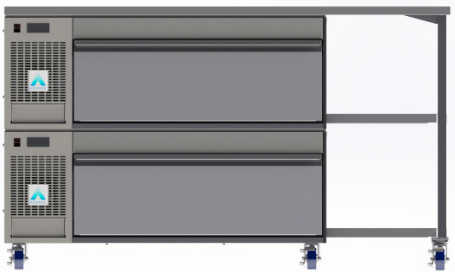


VCS1/C/EXT60HS

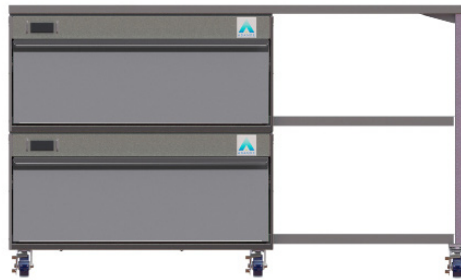


VCR1/C/EXT60HS

VCS1/C/EXT60W	60" solid worktop, extended to the left or right with a single supporting shelf	\$2,090
VCR1/C/EXT60W		
VCR1/C/EXT60HS	60" heatshield worktop, extended to the left or right with a single supporting shelf	
VCS1/C/EXT60HS		



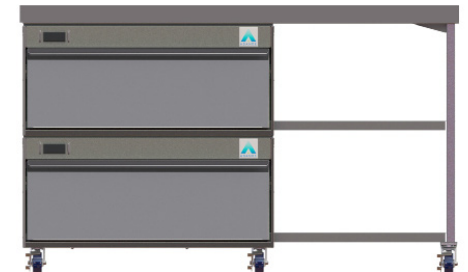
VCS2/C/EXT60W



VCR2/C/EXT60W



VCS2/C/EXT60HS



VCR2/C/EXT60HS

VCS2/C/EXT60W	60" solid worktop, extended to the left or right with a single supporting shelf	\$2,090
VCR2/C/EXT60W		
VCR2/C/EXT60HS	60" heatshield worktop, extended to the left or right with a single supporting shelf	
VCS2/C/EXT60HS		



DRAWER CUSTOMIZING OPTIONS

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".



DTS

Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	DTS	-	DTR
\$640			

Fryer Station Worktop

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



FR4R

Unit Code	Side Engine		Rear Engine	Compact	
	VCS	VCM	VCR	VCC	VCC
Accessories Code	FR4S	-	FR4R	FR2C	FR4
\$945			\$500	\$850	

Heat Shield Top

Adande heatshields give unparalleled protection allowing you to position your Adande drawer safely beneath cooking equipment.



HS

Unit Code	Side Engine	Rear Engine
	VCS	VCR
Accessories Code	HS	HS
\$440		

Extended Heat Shield Top

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



EHS

Unit Code	Side Engine	Rear Engine
	VCS	VCR
Accessories Code	EHS	EHS
\$440		

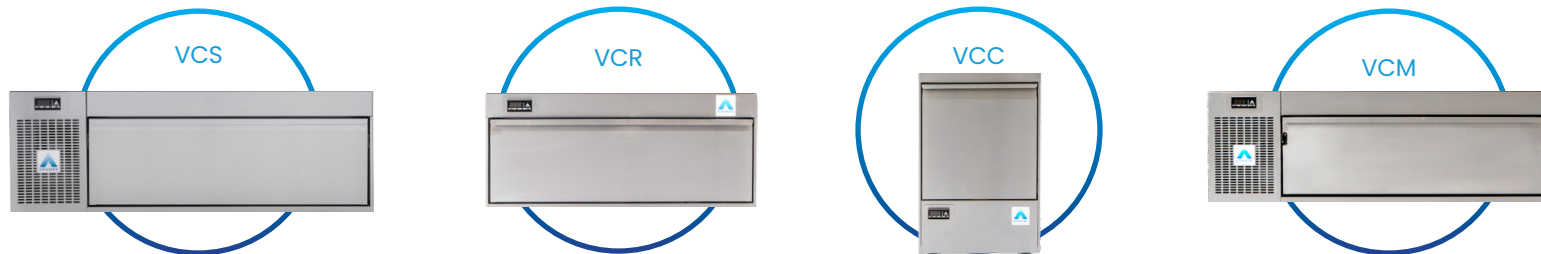
DESIGN YOUR OWN ADANDE

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
Height	15.35" / 390 mm	15.35" / 390 mm	30.5" / 775 mm	15.35" / 390 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	SC	GC	HC	
Height	3.27" / 83 mm	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.



Images of stacked units above are CAD drawings from Adande engineering



PERFORMANCE & TECHNICAL DATA

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 Useage (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	VCS VCR VCM
Ambient Temperature	59 °F to 100 °F	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



“To create a great dish, Adande is definitely a crucial element of that”

Karl Richardson, Director of Food and Beverage, Waldorf Hilton



| 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



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

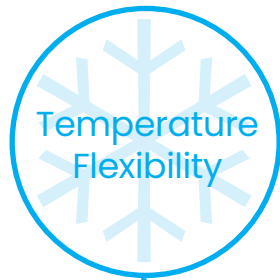
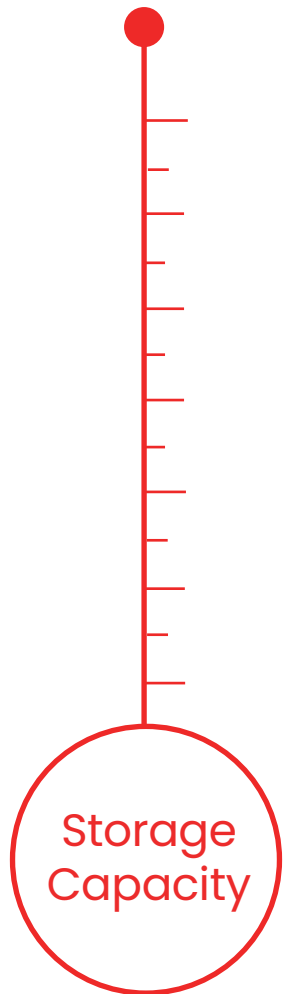
Adande offers full two year parts & labor warranty and a five year warranty on all compressors.

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

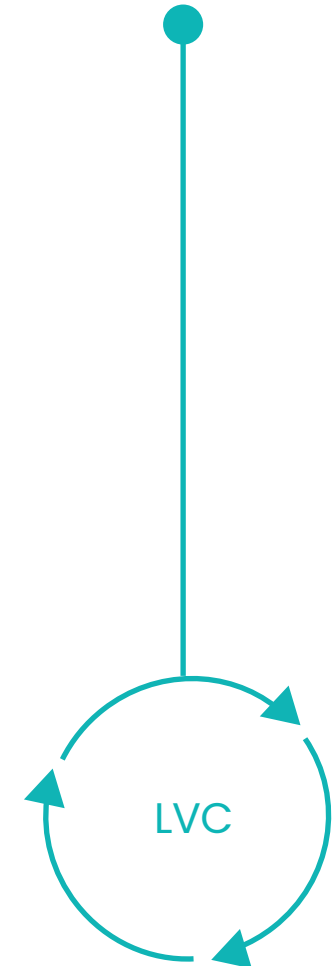
User selects preferred set point, anywhere from -8 °F up to +59 °F to suit the food. For fast service, ideal Ice Cream setting is 5 °F.

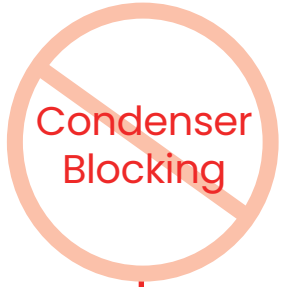
Adande's patented insulated drawer container & horizontal seal technology minimizes the loss of cold air on every drawer opening. Containers are easy to remove for cleaning. Drawer runners are fixed metal to metal making the units robust. Runners, being external to the food storage container, cannot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



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.)





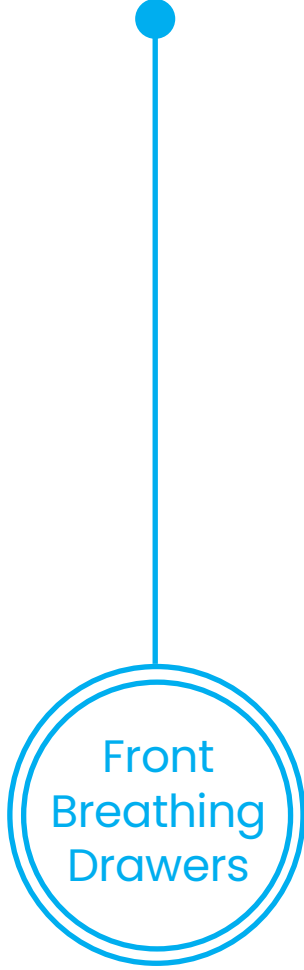
Our front breathing design allows units to be sited up against a wall and/or right next to any equipment, including ovens and deep fat fryers.



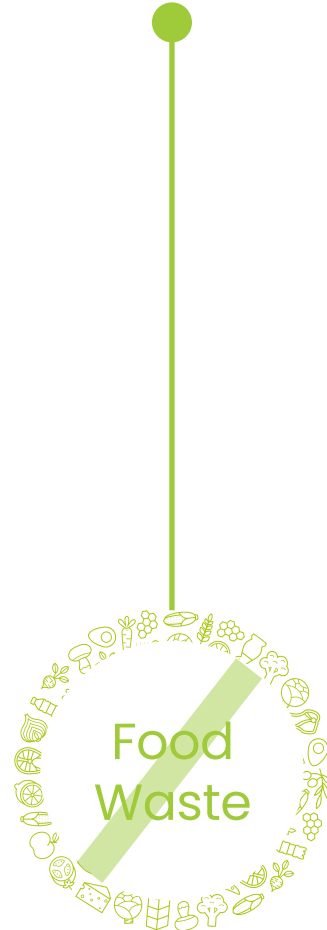
Independent trials demonstrate the units with Adande technology reduce food waste by at least 70% (in value) compared with traditional refrigeration.



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



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



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

The logo for BRAT, featuring the word "BRAT" in a bold, uppercase, sans-serif font.



"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

"The drawer design has several advantages over conventional fridges with doors and Adande is now the 'go to' solution for many of our projects, especially those which require the holding of food at critical and accurate temperatures."

Russell Stilwell
Founder and Principal of
Next Step Design



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

- 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

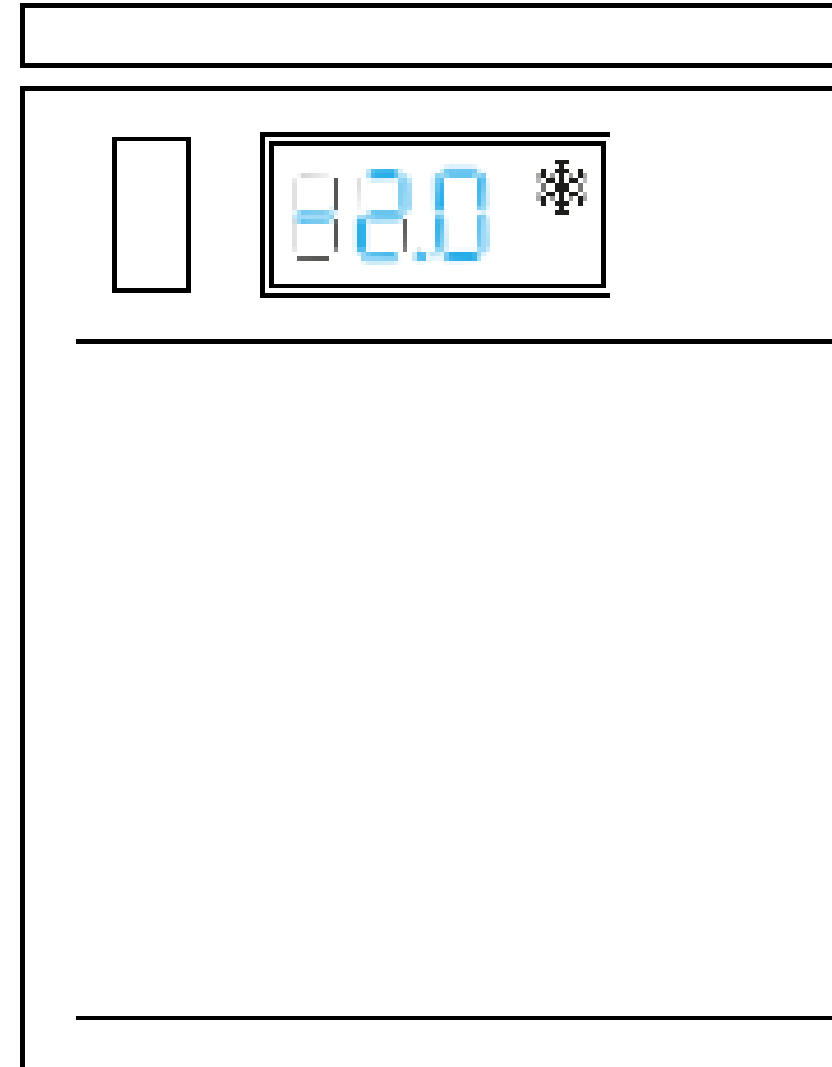
- T** Cover Top for non load bearing surface
- W** Solid Worktop for load bearing surface
- HS** Heat Shield Top protects worktops exposed to temperatures up to (392 °F) 200 °C

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





Adande® Refrigeration Inc.

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Tel: 972-442-5533 | Email: salesus@adande.com or KarlH@adande.com

www.adande.com