



| USA Product Catalog 2021



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A little bit about us

Founded in 1984 by design engineers George Young and Ian Wood, Adande became well known as a leading engineering consultancy for industrial ventilation, refrigeration and air conditioning for the oil and gas industry.

Offshore chefs working on large vessels and oil rigs asked the team to come up with a fridge-freezer that enabled them to frequently open its doors while still providing a constant environment. With shift workers needing to be fed at different times of the day and night, and the kitchens running around the clock, poorly performing refrigeration was a constant issue. So George and Ian, starting with a 'blank sheet' of paper, began work on a new design that would essentially 'Hold the Cold' and soon after, the Adande refrigerated drawer was born.

A globally patented design, it was immediately recognized as a unique and ground-breaking product that brought significant benefits to anyone working in the foodservice industry.

Thanks to its innovative 'Hold the Cold' design and the team's commitment to food quality, energy and waste reduction, Adande was pleased to win FCSI's Worldwide 2010 Award for 'Manufacturer of the Year'.

Since then, Adande has expanded its range and grown its brand internationally with sales in over 50 countries. With innovation at the very heart of the company, in 2015 Adande went on to create Aircell®.

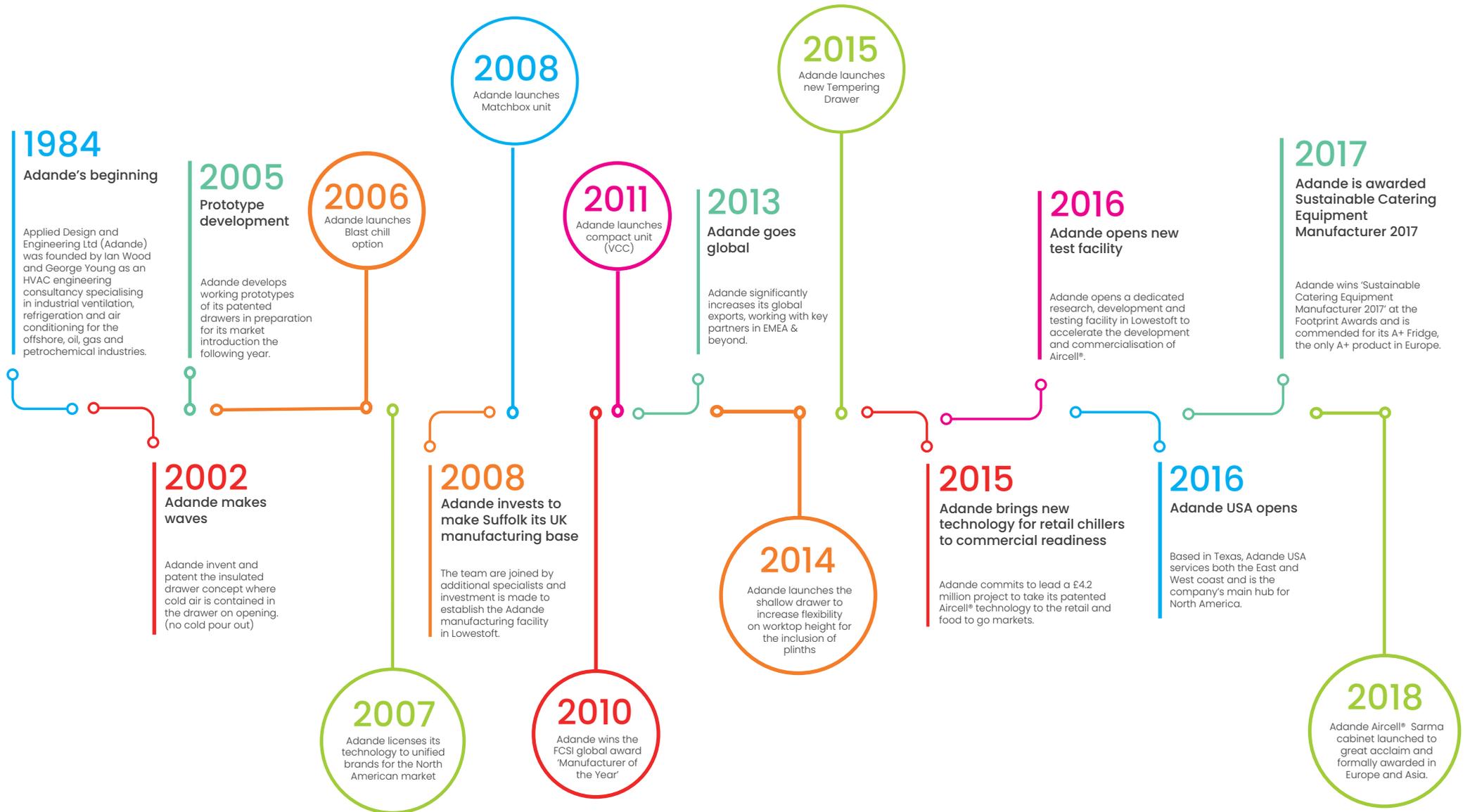
Aircell® is a ground-breaking design of 'grab & go' chillers which eliminates 'cold aisle syndrome', saves over 30% of energy usage and provides a more consistent and stable storage temperature than any other chiller design. The first Aircell® cabinets were introduced to great acclaim in 2018.

2020 and beyond..

Adande is committed to continuing to be a trusted global leader in refrigeration, introducing new technology and innovative designs that meet real customer needs in food storage, display and service.



Our journey



What makes Adande different?

When Adande developed their patented 'Hold the Cold' technology, it was the first significant innovation in refrigeration for over 70 years. Adandes are not the same as other drawer units; they're not the same as door operated ones either.

You can't compare a Combi with a Standard Oven, nor can you compare an Adande with any traditionally made unit, and here's why...

Insulated drawer



- ONLY the rigid insulated container is cooled within the cabinet & when the drawer is opened it 'holds the cold' within; saving significant energy when compared to traditional refrigeration drawers.
- Large storage capacity with food accessible in full plan view when open.
- Grooves help cold air circulation - no need to leave air gaps between items of food.
- Easy to lift out for deep cleaning.

Drawer runner



- Hygienic because food cannot come into contact with the runners as these are external to the insulated container.
- Do not ice up allowing flexible operation as BOTH fridge & freezer.
- Runners are incredibly strong and robust, having been tested to 200,000 openings.

“ Incremental control of temperature and optimum humidity mean that we can store ingredients at perfect conditions over extended periods for reduced waste. The ability to switch between chiller and freezer modes is a particularly useful function, providing us with greater cold storage versatility. ”

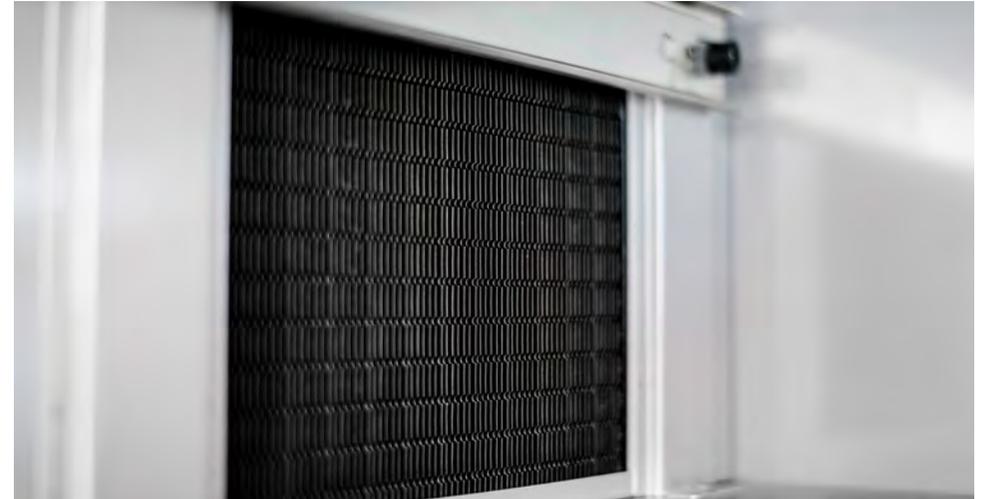
Peter Jin
Executive Chef, Wild Ink

Drawer gasket



- Adande magnetic heated gaskets are hidden and out of harm's way, reducing wear and tear and protecting them from accidental damage.
- Easy to clean.
- Guaranteed for 2 years.

Condensers



- Housed internally affording protection.
- Cleaning is less frequent and much easier because fats and cooking oils present in kitchens air do not reach the condenser.
- Low chance of condenser blocking reduces incidence of compressor failure.



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 drawer inside the unit ensures cold air is retained each time the drawer is opened. Unlike conventionally made refrigeration units, where fans blow cold air around the cabinet, with Adande, cold air gently cascades 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 has a stable temperature and exceptional humidity control at all times. During frequent or prolonged drawer openings, the attack from high temperature ambient air is minimal, providing a cool and benign microclimate for the storage of food.

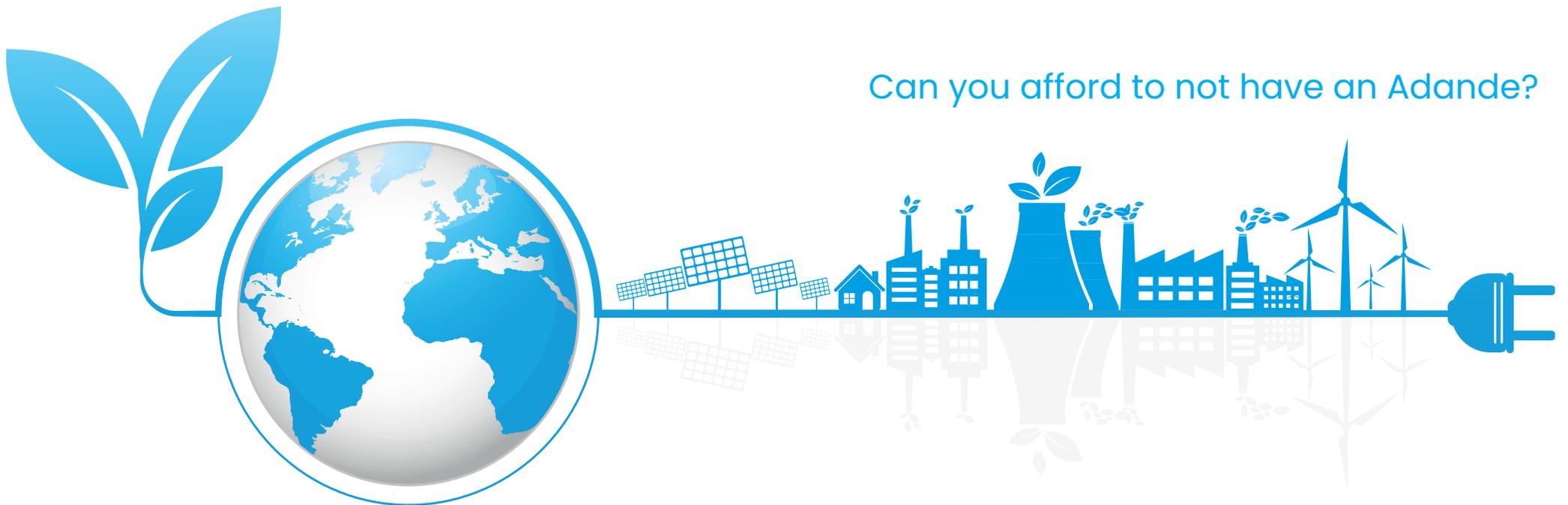
In the hottest of kitchens, and even when positioned directly under high temperature griddles and charbroilers in the cook line, Adande drawers perform exactly the same. With the insulated drawer open, users will have a perfect bird's eye view of all products and ingredients, providing a speedy service and faster kitchen production.

| 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 \$s

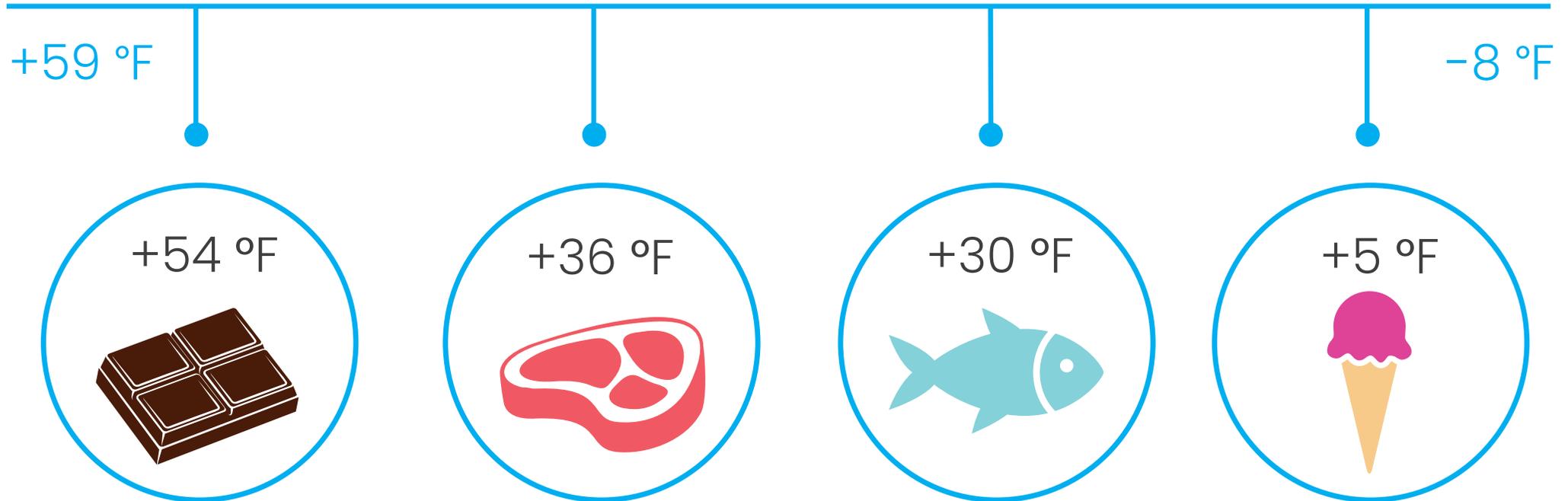
Plus up to 3 drawers can run from a standard 3 pin 120V 60 Hz power source with our daisy-chain fitting.



Can you afford to not have an Adande?

Let's talk temperature

Temperature Flexibility



Adande gives you the flexibility to set the temperature to within 1 °F to suit the food you are holding. You are able also to change the temperature, at will throughout service, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for diners.

An Adande fridge keeps a stable temperature also, this 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.

Turn up the heat

Adande heat shields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 400 degrees Fahrenheit/200 degrees Celsius.

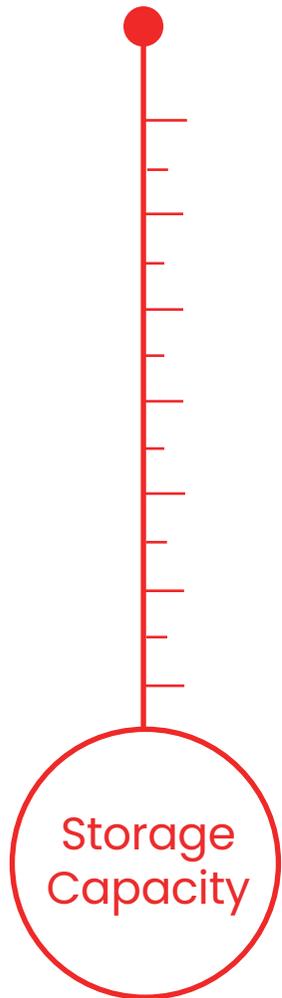
The heatshield protects the fridge housing ensuring that even if positioned under the most intense temperature, your Adande fridge will perform consistently and reliably without issue, even when in freezer mode.

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



In case you need another reason..

3.03 cu ft (86 Litres)
Standard Depth Drawer.



+59 °F

-8 °F

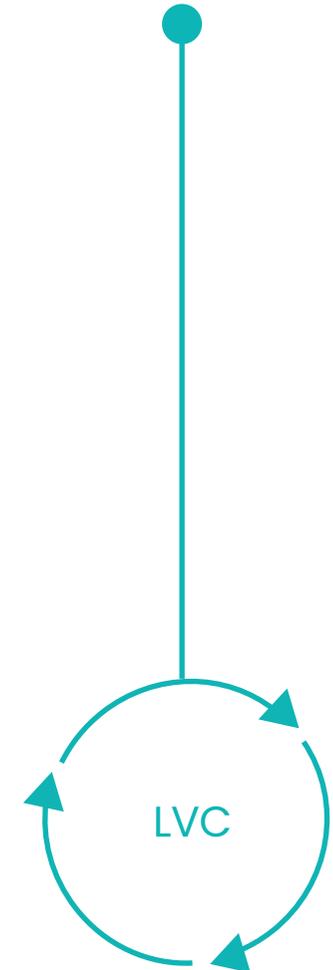
User selects preferred set point, anywhere from -8 °F up to +59 °F to suit the food. For fast service, ideal Ice Cream setting is 5 °F.

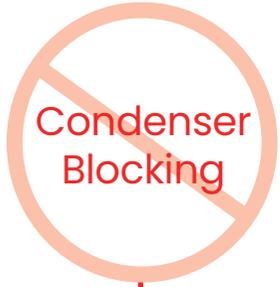
Adande's patented insulated drawer container & horizontal seal technology minimizes the loss of cold air on every drawer opening. Containers are easy to remove for cleaning. Drawer runners are fixed metal to metal making the units robust. Runners, being external to the food storage container, cannot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



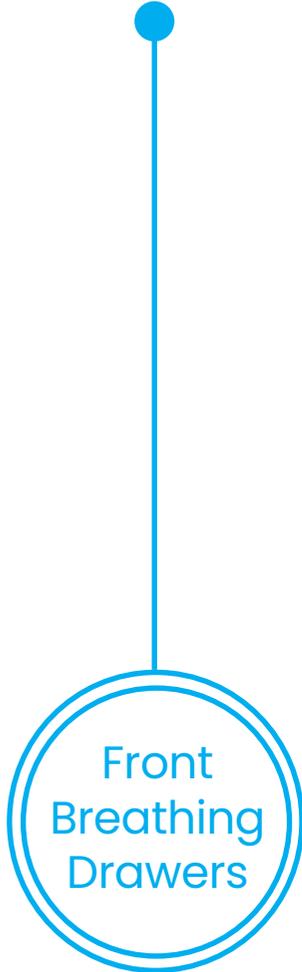


Condenser
Blocking



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.



Front
Breathing
Drawers

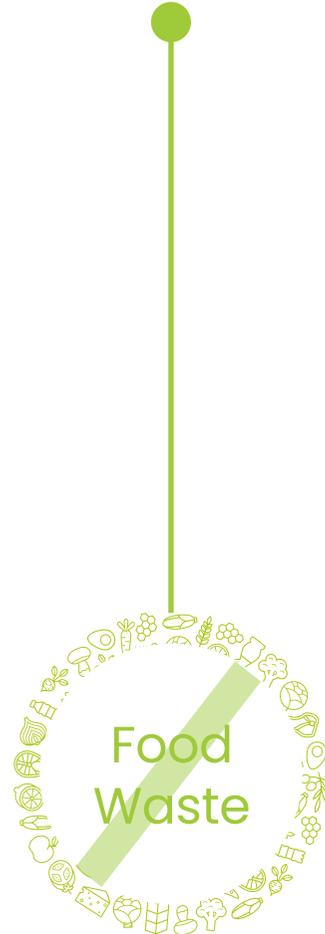


Warranty



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.



Food
Waste



Energy
Usage



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.



Our products

Adande's modular units have a very simple and patented design difference – insulated drawers. This unique feature enables them to perform better than any other design 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 losses due to food waste, the design ensures that minimal cold air is lost, keeping running costs low. Adande's unrivalled gasket 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 used and trusted 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 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.

[If you care about food you should choose and use Adande throughout your kitchen.](#)

The Range

Cassette	Units to be built into workstations or ranges	17
Chef Base	Fitted with either heat-shield or solid tops for hot or cool cooklines	23
Under Counter	Non-load-bearing under counter units	29
Prep Station	Solid worktop, ideal for food prep	37



Cassette

Cassette Units to be built into workstations or ranges

VCS Side engine drawer unit	W43.3" x D27.6" (1100mm x 700mm)	18
VCM - Matchbox Pass through unit	W44.1" x D28.0" (1120mm x 710mm)	20



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)		STANDARD DRAWER CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	16.2" (411 mm)	VCSI/FBT	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		Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



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
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	

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	



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	

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	



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)		DOUBLE MATCHBOX CASSETTE + SOLID WORKTOP (W)	Flat Base (FB)	
Finished Height	31.6" (801 mm)	VCM2/FBT	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		Load Bearing Capacity	Check weight capacity of cook range or other fabricated housing of the Adande Cassette unit	



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)

24

VCR

Rear engine drawer unit

W34.6" x D34.8"

(878 mm x 885 mm)

26



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)	



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)	VCSI/HCHS	21.5" (547 mm)	VCSI/CHS	20.2" (514 mm)	VCSI/SCHS
Load Bearing Capacity	650 lbs (300 kg)		500 lbs (230 kg)		650 lbs (300 kg)	



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)	



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)	



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)	30
VCR Rear engine drawer unit	W34.6" x D34.8" (878 mm x 885 mm)	32
VCM - Matchbox Pass through unit	W44.1" x D28.0" (1120 mm x 710 mm)	34



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

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	



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	360 lbs (163 kg)
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	



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

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	



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

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	



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	



→ LIFT HERE WHEN EMPTY ←



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)

38

VCR

Rear engine drawer unit

W34.6" x D34.8"
(878 mm x 885 mm)

39

VCM - Matchbox

Pass through unit

W44.1" x D28.0"
(1120 mm x 710 mm)

40



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)	



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)	



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)	





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

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

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



Hotel Pan Storage (GN pans)

Adande Drawers cater for all sizes of Hotel Pan. When storing different foods in smaller Hotel Pans we recommend holding back-up stock of each food type in the same size pan, stacked one on top of the other. Alternatively, use deeper Hotel Pans (8" max depth) fitted side by side.

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

Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	Stainless Steel, Polycarbonate or Polypropylene Hotel Pans available		

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.



Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	DD	DD	DD

Drawer Container

Adande insulated drawer containers can be replaced.



Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	DX	DX	DX



Extended worktops



VCR1/EXT38W



VCR1/EXT38HS

VCR1/EXT38W	38" solid worktop, extended equally to the left and right
VCR1/EXT38HS	38" heatshield worktop, extended equally to the left and right



VCR2/EXT38W



VCR2/EXT38HS

VCR2/EXT38W	38" solid worktop, extended equally to the left and right
VCR2/EXT38HS	38" heatshield worktop, extended equally to the left and right

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



VCS1/C/EXT48W



VCR1/C/EXT48W

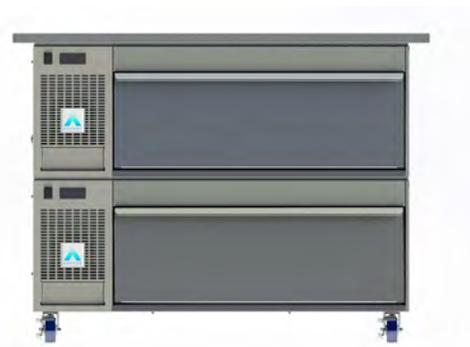


VCS1/HC/EXT48HS



VCR1/C/EXT48HS

VCS1/C/EXT48W	48" solid worktop, extended equally to the left and right	
VCR1/C/EXT48W		
VCR1/HC/EXT48HS	48" heatshield worktop, extended equally to the left and right	
VCS1/C/EXT48HS		



VCS2/C/EXT48W



VCR2/C/EXT48W



VCS2/C/EXT48HS



VCR2/C/EXT48HS

VCS2/C/EXT48W	48" solid worktop, extended equally to the left and right	
VCR2/C/EXT48W		
VCR2/C/EXT48HS	48" heatshield worktop, extended equally to the left and right	
VCS2/C/EXT48HS		



VCS1/C/EXT60W



VCR1/C/EXT60W

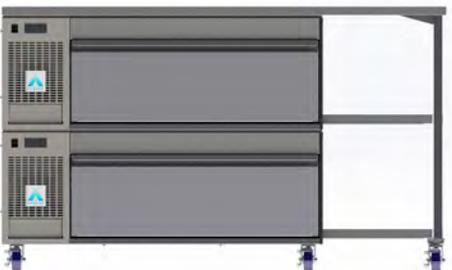


VCS1/C/EXT60HS

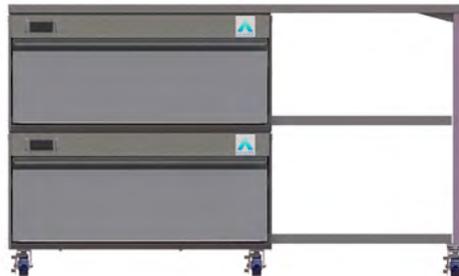


VCR1/C/EXT60HS

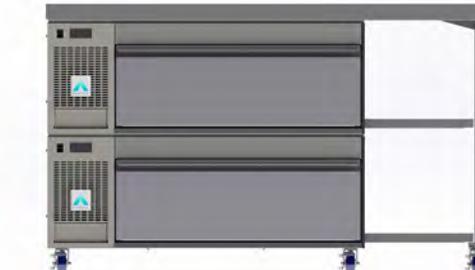
VCS1/C/EXT60W	60" solid worktop, extended to the left or right with a single supporting shelf	
VCR1/C/EXT60W		
VCR1/C/EXT60HS	60" heatshield worktop, extended to the left or right with a single supporting shelf	
VCS1/C/EXT60HS		



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



CS



CR

Combi Oven Stands

Combi Oven Stand - with adjustable platform height, void space to fit an Adande VCS1/VCRI drawer underneath.

Unit Code	Side Engine		Rear Engine
	VCS	VCM	VCR
Accessories Code	CS	-	CR

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.



DTS

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

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
	VCS	VCM	VCR
Accessories Code	FR4S	-	FR4R



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	12

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, Executive Head Chef, Waldorf Hilton



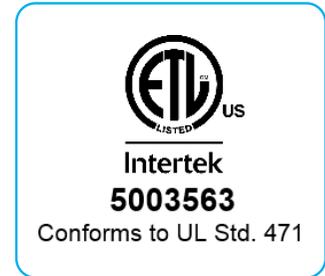
| Tested, **Regulated** & Approved

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.

Adande is an approved product of the Craft Guild of 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

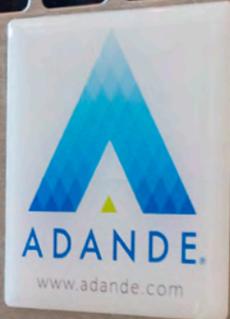
Freight & Shipping

- 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.

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.



Why our customers love us!



“ Incremental control of temperature and optimum humidity mean that we can store ingredients at perfect conditions over extended periods for reduced waste. The ability to switch between chiller and freezer modes is a particularly useful function, providing us with greater cold storage versatility ”

Peter Jin
Executive Chef, Wild Ink

“ 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



“ Through their energy efficiency the Adandes pay for themselves. They make it easier for chefs to cook better food, so we are only limited by our imagination”

Joshua Goetz

Executive Chef, American Club, Hong Kong



“ With fish storage no ice is needed to store seafood in Adande drawer units, because the cold air is moving slowly and not blown over the food by fans – seafood keeps perfectly fresh and moist, unlike conventional refrigeration where ice is essential to avoid dehydration. ”

Naomi Tashiro

Director, Yoshino

“ The Adande holds the ice cream at its optimum temperature, meaning our valued customers can experience superb quality ice cream every time ”

Toney Minchella

Founder of Toney Minchella



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
- 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

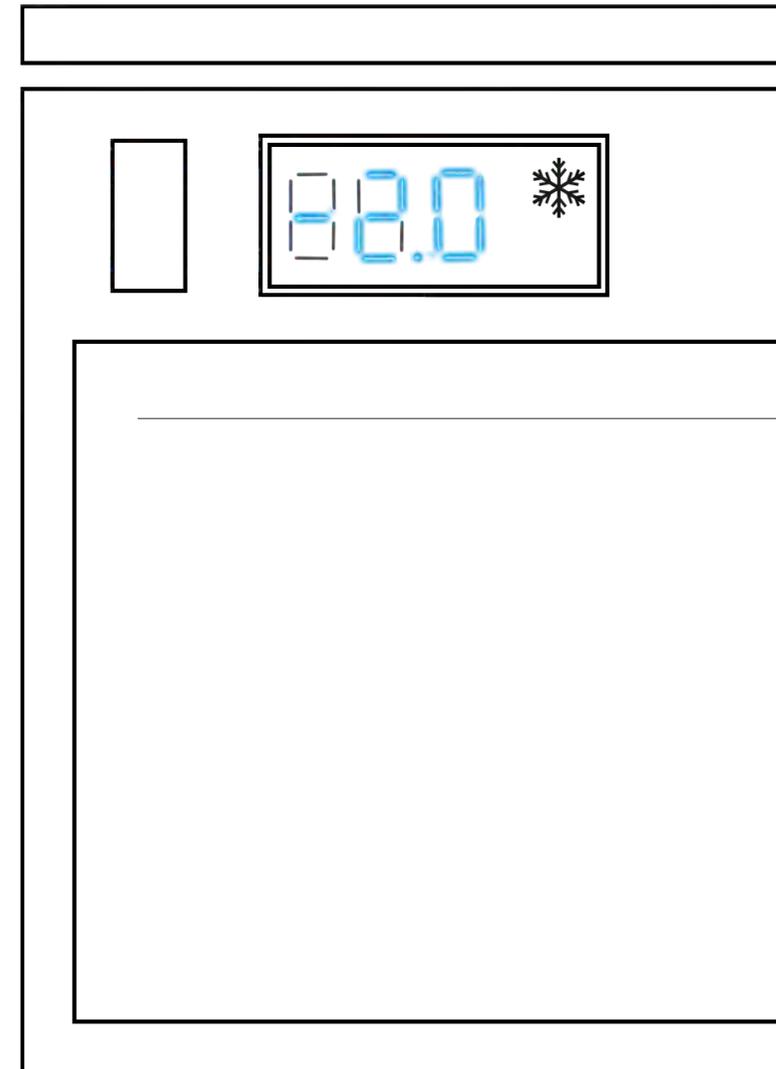
- T** Cover Top for non load bearing surface
- W** Solid Worktop for load bearing surface
- HS** Heat Shield Top protects worktops exposed to temperatures up to (392 °F) 200 °C

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

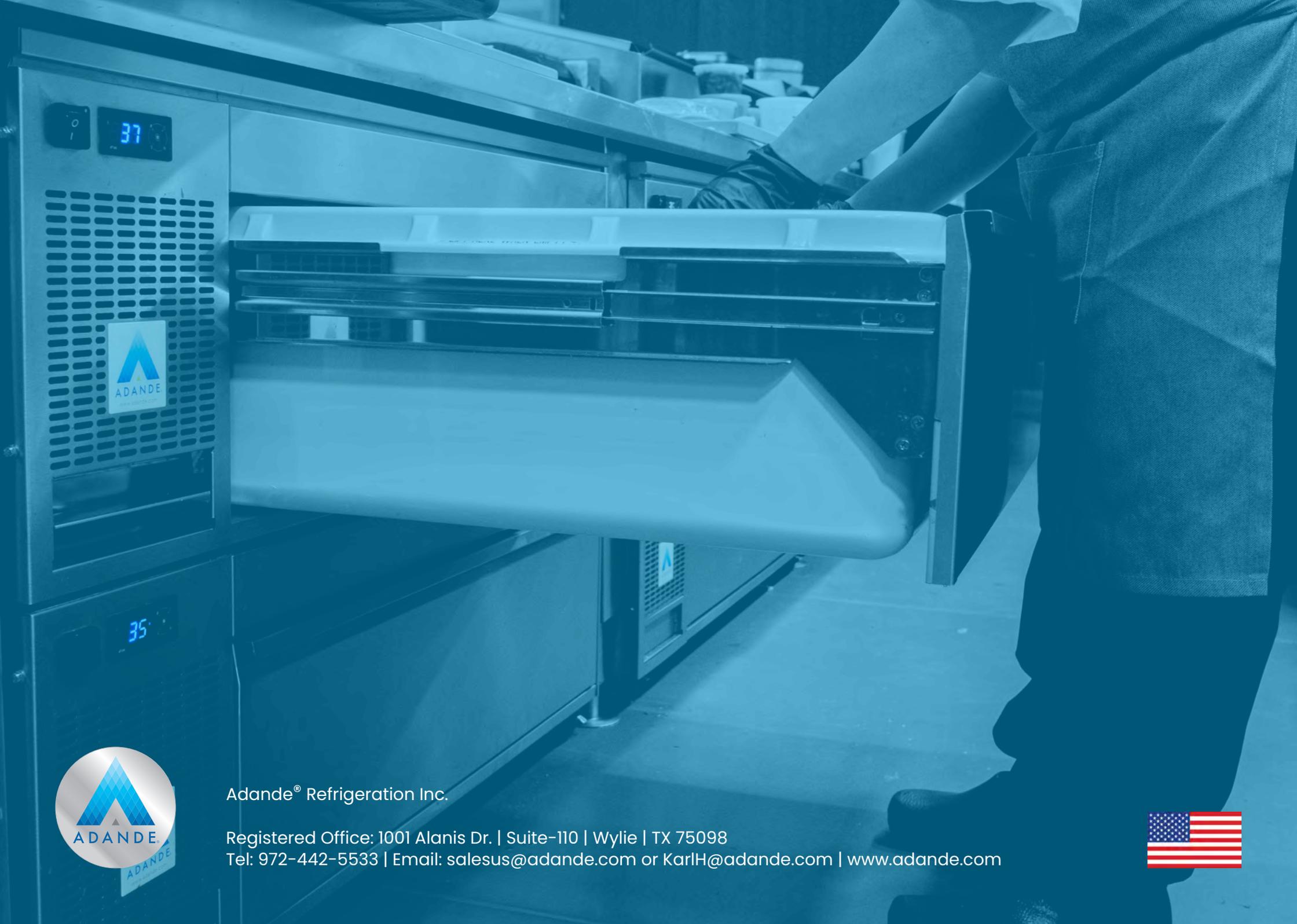


Notes



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