



Adande
REFRIGERATION

V1.01

.....cooler by design

UK Product List 2011-2012

(Un-Priced. Effective 1st October 2011)

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

Insist on Adande

FCSI Worldwide 'Manufacturer of The Year' Award
"for bringing innovative products to the foodservice market that add real value" Awarded March 2010



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Use the page colour coding to quickly find the Adande product that best suits your application

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Blast Chilling & Essential Information - Page 4



Cookline & General Storage Units - 1 Drawer

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3 Drawer Uprights, Built-In Cassettes, & Compact Units

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Optional Extras for Added Functionality

Drawer Storage & Management Systems - Page 14
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New Products for 2012

GN Pan Racking System - for easy access & service (page 14)



Gastronorm (GN) Pans are more accessible and easy to organise using our new **Racking System** - with each rack covering half the volumetric capacity of the drawer

Saladettes for the Adande VCS Range (page 9)



Saladettes will be available (from Dec 2011) on our Side Engine VCS range, mounted on Adande two drawer or fixed frame or mobile frame single drawer units. Saladettes can also be fitted with a Plating Gantry and Worktops can be extended to provide additional preparation and plating-up space

Single Deep Drawer Compact Unit - only 450mm Wide (page 12)



The **Adande Compact Drawer** unit provides bulk storage adjacent to fryers and griddles, to hold frozen or chilled foods. Compacts are also useful for storing (upright) bottles and ice creams. Compacts can be moved around the kitchen easily, to provide cold storage as and where needed, making them ideal for mobile catering. The flexibility to switch between fridge and freezer mode (from +15°C to -22°C) is an added benefit

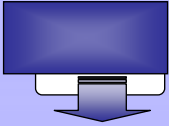
VCS Remote Condensing Units (page 16)

Adande VCS - Side Engine units can be supplied for use with **Remote Condensing** plant, operating on refrigerant R404a

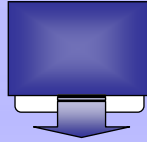
Adande Fundamentals

Footprints - select for application

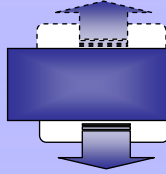
Side Engine VCS
1100W x 700D



Rear Engine VCR
878W x 885D



'Pass Thro' VCM
1120W x 710D



Modular Drawers with
Variable Set Point
Temperature Control
on Every Drawer

Configurations & Gastronorm Capacities

Storage Temperatures



12 x 1/1 GN
100 Deep



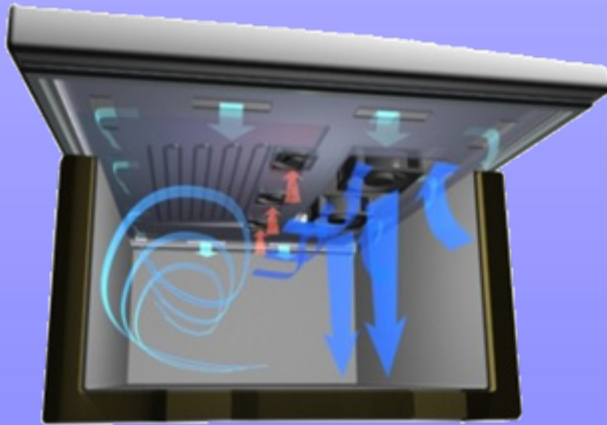
8 x 1/1 GN
100 Deep



4 x 1/1 GN
100 Deep

- Chilled, or change to
- Frozen, or change to
- Any setting you want between -22°C and +15°C

Adande Blast Chill Drawers



Adande Blast Chill Drawers - a refrigeration industry first, in that Adande VCS & VCM side engine drawers can be adapted to perform as a Blast Chiller, while still retaining fridge to freezer functionality. This flexibility makes Adande Drawers ideal for the Cook / Chill system of food preparation, increasing the productivity of any foodservice operation. The Blast Chill option must be specified at time of order

Capacity: 5 kg from +70°C to +3°C in 90 minutes



Blast Chill Controller

Typical product code for an Adande unit with Blast Chill on one drawer - **VCS2/CW/BCx1**



B3 - Half Area Blast Chill Rack

Blast Chill Code BC	
VCS Blast Chill	
VCM Blast Chill	

BC Pan Racks Code B3	

A pair of B3 Half Area Racks are supplied with every Blast Chill drawer - additional racks can be ordered when required

Chef Base Units for Hot Cookline Applications

Refrigerated Chef Bases with Heat Shield (HS) worktops, designed to accommodate hot cooking equipment, and withstand temperatures up to 200°C

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



**4 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D		Rear Engine VCR 878W x 885D		Top Surface Height & Max Equipment Loadings	
	Base Type	Product Code	Product Code	Height to Top Surface mm	Max Equipment Loading kg	
High Castors	VCS1/HCHS	VCR1/HCHS	612 mm	235 kg		
Standard Castors	VCS1/CHS	VCR1/CHS	545 mm	300 kg		
Rollers & Feet	VCS1/RHS	VCR1/RHS	501 mm	285 kg		
Small Rollers & Feet	VCS1/SRHS	VCR1/SRHS	491 mm	285 kg		
Fixed Frame	VCS1/FFHS	VCR1/FFHS	590-900*	235 kg		
Mobile Frame	VCS1/MFHS	VCR1/MFHS	590-900*	300 kg		



VCS1/HCHS



VCR1/HCHS/EW



VCS1/CHS

Free standing Side Engine Chef Base with cooking equipment mounted directly on the Heat Shield (HS) worktop

Free standing Rear Engine Chef Base with cooking equipment mounted directly on the heat shield Extended Worktop (EW)

Custom fabrication heat shield, with Charbroiler mounted on extended worktop - for large chain customer



* Mobile and Fixed Frame units can be specified with finished heights between 590 and 900mm

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	✓
Standard Upstand	✓
Worktop Can Opener	x
Levelling Castors	✓
Worktop Grab Handles	✓
Drawer Locks	✓

Bases for Cool Cookline Applications

Refrigerated Bases with solid Worktops (W) to accommodate cooking equipment, such as induction hobs, operating up to 70°C. Adande Chef Bases can be supplied with a variety of castors and rollers to achieve specific worktop heights and cooking equipment weight loadings



**4 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D	Rear Engine VCR 878W x 885D	Pass Thro' VCM 1120W x 710D	Top Surface Height & Max Equipment Loadings	
	Product Code	Product Code	Product Code	Height to Top Surface mm	Max Equipment Loading kg
High Castors	VCS1/HCW	VCR1/HCW	VCM1/HCW	570 mm	235 kg
Standard Castors	VCS1/CW	VCR1/CW	VCM1/CW	503 mm	300 kg
Small Casrors	VCS1/SCW	VCR1/SCW	VCM1/SCW	482 mm	50 kg
Rollers & Feet	VCS1/RW	VCR1/RW	VCM1/RW	459 mm	285 kg
Small Rollers & Feet	VCS1/SRW	VCR1/SRW	VCM1/SRW	449 mm	285 kg
Fixed Frame	VCS1/FFW	VCR1/FFW	VCM1/FFW	590-900*	235 kg
Mobile Frame	VCS1/MFW	VCR1/MFW	VCM1/MFW	590-900*	300 kg



Rear Engine single drawer unit, on high castors with solid worktop, creating the ideal Chef Base for cool cooking equipment, such as Induction Hobs



Single Drawer with Solid Worktop and six ring Induction Hob

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	✓
Extended Worktop	✓
Standard Upstand	✓
Worktop Can Opener	x
Levelling Castors	✓
Worktop Grab Handles	✓
Drawer Locks	✓

* Mobile and Fixed Frame units can be specified with finished heights between 590 and 900mm



Under Counter and Cook Range Applications

Refrigerated Drawers for non-load bearing under counter and cookline applications. Drawers can be supplied with a variety of castors and rollers to achieve specific heights to roll under existing counters or ranges. An air gap of at least 50mm is required, between the Adande top and the counter or range, for hot applications



**4 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D		Rear Engine VCR 878W x 885D		Pass Thro' VCM 1120W x 710D		Top Surface Height & Max Equipment Loadings	
	Base Type	Product Code	Product Code	Product Code	Height to Top Surface mm	Max Equipment Loading kg		
High Castors	VCS1/HCT	VCR1/HCT	VCM1/HCT	561 mm	0 kg			
Standard Castors	VCS1/CT	VCR1/CT	VCM1/CT	494 mm	0 kg			
Small Castors	VCS1/SCT	VCR1/SCT	VCM1/SCT	473 mm	0 kg			
Rollers & Feet	VCS1/RT	VCR1/RT	VCM1/RT	450 mm	0 kg			
Small Rollers & Feet	VCS1/SRT	VCR1/SRT	VCM1/SRT	440 mm	0 kg			
Fixed Frame	VCS1/FFT	VCR1/FFT	VCM1/FFT	590-900*	0 kg			
Mobile Frame	VCS1/MFT	VCR1/MFT	VCM1/MFT	590-900*	0 kg			



VCS1/CW

Side Engine unit, with open drawer, under Griddle, with required air gap



VCS1/CT

Side Engine Adande Drawer, under Charbroiler, with required air gap above the cover top



VCS1/MFT

Rear Engine single drawer unit, on Mobile Frame, under hot cabinet servery

* Mobile and Fixed Frame units can be specified with finished heights between 590 and 900mm



Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	x
Standard Upstand	x
Worktop Can Opener	x
Levelling Castors	x
Worktop Grab Handles	x
Drawer Locks	✓

Prep Counters with Solid Worktops

Two Stack Adande Drawer units are often used in preparation areas, and even the cookline. All Adande Counters can be supplied with a variety of castors and rollers to achieve specific worktop heights and cooking equipment weight loadings



**8 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D	Rear Engine VCR 878W x 885D	Pass Thro' VCM 1120W x 710D	Top Surface Height & Max Equipment Loadings	
	Base Type	Product Code	Product Code	Product Code	Height to Top Surface mm
Standard Castors	VCS2/CW	VCR2/CW	VCM2/CW	900 mm	230 kg
Small Castors	VCS2/SCW	VCR2/SCW	VCM2/SCW	879 mm	0 kg
Rollers & Feet	VCS2/RW	VCR2/RW	VCM2/RW	856 mm	225 kg
Small Rollers & Feet	VCS2/SRW	VCR2/SRW	VCM2/SRW	846 mm	225 kg



2 x VCS2/SCW

Adande 2 Stack Drawer units bring bulk storage to the point of use in hot busy kitchens, improving efficiency and speed of service

2 x Two Drawer units, side by side, maximising worktop preparation space



VCS2/CW

Two Drawer side engine with Combi Oven on solid worktop

Available Options - see page 15	
Blast Chilling - see page 4	✓
Saladette - see page 9	✓
Extended Worktop	✓
Standard Upstand	✓
Worktop Can Opener	✓
Levelling Castors	✓
Worktop Grab Handles	✓
Drawer Locks	✓



VCM2/CW

3 x Two Drawer side engine 'Matchbox' units with granite worktop - granite top supplied by others



VCM2/CW



'Matchbox' Prep Counters

Adande Pass Through 'Matchbox' (VCM) units provide useful access from both sides of an island unit or at the Pass, making them ideal for small busy kitchens

Counters with Saladettes

New

Available from
1 Dec 2011

Saladettes provide counter convenience for dispensing ingredients for pizzas, salads and garnishes. The cooling for the Adande Saladette comes directly from the refrigeration circuit feeding the drawer on which the Saladette is located (the 'host' drawer). Adande Saladettes are available in two sizes, to suit different GN Pan configuration requirements





S2 - Standard Saladette
GN Pan Configurations
W945 x D389 x H230mm



S3 - Large Saladette
GN Pan Configurations
W945 x D552 x H240mm



Product Selection Table & List Prices	 VCS1/MFW Single Drawer on Mobile Frame	 VCS2/CW Double Drawer Unit on Castors	Choice of Three Standard Worktop Depths		
			740mm	800mm	850mm
Saladette Type	Product Code	Product Code	Worktop Plating-Up Depths		
1100 Wide - Standard Worktop					
S2 Saladette	VCS1/MFW/S2/EW1100	VCS2/CW/S2/EW1100	350 mm	410 mm	460 mm
S3 Saladette	VCS1/MFW/S3/EW1100	VCS2/CW/S3/EW1100	185 mm	245 mm	295 mm
1400 Wide - Extended Worktop					
S2 Saladette	VCS1/MFW/S2/EW1400	VCS2/CW/S2/EW1400	350 mm	410 mm	460 mm
S3 Saladette	VCS1/MFW/S3/EW1400	VCS2/CW/S3/EW1400	185 mm	245 mm	295 mm

Please Note -

- Saladettes can be mounted on single drawers (VCS1) with mobile or fixed frames, or on double drawer (VCS2) units
- Saladette Worktops can be extended to the side and rear, to maximise preparation and plating-up space, as shown in the table above. Deeper worktops, up to 925mm, and non-standard widths, between 1100-1400 mm, are also available, on a price on application basis
- Saladette Drawers can only be used as chiller drawers when the Saladette is running, but may be switched to freezer mode when the Saladette is turned off
- The Blast Chill option is not available on Saladette 'host' drawers, but can be provided on the bottom drawer of a VCS2 Two Stack Drawer unit, such as those in the pictures opposite



VCS1/MFW/S2/EW



VCS2/CW/S3/EW



VCS2/CW/S2/G1

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	✓
Standard Upstand	x
Worktop Can Opener	x
Levelling Castors	✓
Worktop Grab Handles	x
Drawer Locks	✓

Plate Gantry

Code **G1**

Double Shelf 1100mm width Plate Gantries can be fitted to Saladette units for additional efficiency and service convenience. See page 10 for dimensions. Gantry requirements must be confirmed with order

Prep Counters with Gantries

Adande Gantries can be used to support cooking equipment such as microwaves, and for convenient storage of plates and ingredients, and so on. These counter units can be supplied with a range of gantries to suit particular applications and cooking equipment weight loadings



**8 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D		Rear Engine VCR 878W x 885D		Pass Thro' VCM 1120W x 710D		Top Surface Height & Max Equipment Loadings	
	Base Type	Product Code	Product Code	Product Code	Product Code	Height to Top Surface mm	Max Equipment Loading kg	
	Double Microwave	VCS2/CM2			VCM2/CM2	900 mm	230 kg	
	RH Triple Microwave	VCS2/CM3			VCM2/CM3	900 mm	230 kg	
	LH Triple Microwave	VCS2/CM5			VCM2/CM5	900 mm	230 kg	
	2 Shelf Plate Gantry	VCS2/CG1	VCR2/CG1		VCM2/CG1	900 mm	230 kg	



VCS2/CM5/CO

Left hand extended two drawer unit, with Triple Microwave Gantry - VCS2/CM5 - a versatile prep station with chilled and frozen storage drawers plus Can Opener



VCS2/CM2 with Double Microwave Stand (M2)



2 x VCS2/CM2



VCS2/CM3 Right Hand Triple Microwave Stand (M3)

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	✓
Standard Upstand	✓
Worktop Can Opener	✓
Levelling Castors	✓
Worktop Grab Handles	x
Drawer Locks	✓



Plate Gantry Code G1

Double Shelf 1100mm width Plate Gantries can be added to any solid worktop to improve service efficiency. Shelves are 250mm deep. Gantry requirements must be confirmed with order

Under Counter Prep Stations

Two Stack Drawer units for use under tables in preparation areas, and even in the cookline. Adande under counter units can be supplied with a variety of castors and rollers to achieve specific finished heights, designed to roll under existing worktops



**8 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D	Rear Engine VCR 878W x 885D	Pass Thro' VCM 1120W x 710D	Top Surface Height & Max Equipment Loadings	
	Product Code	Product Code	Product Code	Height to Top Surface mm	Max Equipment Loading kg
Standard Castors	VCS2/CT	VCR2/CT	VCM2/CT	891 mm	0 kg
Small Castors	VCS2/SCT	VCR2/SCT	VCM2/SCT	870 mm	0 kg
Rollers & Feet	VCS2/RT	VCR2/RT	VCM2/RT	847 mm	0 kg
Small Rollers & Feet	VCS2/SRT	VCR2/SRT	VCM2/SRT	837 mm	0 kg



VCS2/RT

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	x
Standard Upstand	x
Worktop Can Opener	x
Levelling Castors	x
Worktop Grab Handles	x
Drawer Locks	✓



Adande Drawer filled with over 30 small garnish pots



VCS2/CT



VCS2/SCT

Under Counter 2 Stack Adande Drawer units for bulk storage and point-of-use applications

Upright (Wall) Bulk Storage

Adande 3 Drawer units are an excellent alternative to the traditional Upright or Wall Cabinet, for chilled or frozen bulk food storage - available with cover tops or solid worktops



**12 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D		Rear Engine VCR 878W x 885D		Top Surface Height & Max Equipment Loadings	
	Base Type	Product Code	Product Code		Height to Top Surface mm	Max Equipment Loading kg
Cover Top Standard Castors	VCS3/CT	VCR3/CT			1288 mm	0 kg
Solid Worktop Standard Castors	VCS3/CW	VCR3/CW			1297 mm	180 kg



VCS3/CT

Convenient and highly accessible drawers, for chilled & frozen bulk storage

The insulated drawers can be easily lifted out for stock replenishment and cleaning



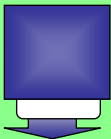
VCS3/CW

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	x
Standard Upstand	x
Worktop Can Opener	x
Levelling Castors	✓
Worktop Grab Handles	x
Drawer Locks	✓

Compact Single Drawer Unit

Footprint



Compact Unit VCC
450W x 800D



Internal Drawer Size Approx
310W x 550D x 380H

Capacity

1 x 1/1 GN 200mm Deep at the bottom of the drawer, with
1 x 1/1 GN 100mm Deep on top

Adande Compact units provide convenient storage next to griddle and fry stations, having a width of just 450mm. Compacts have many other uses, from refrigerated upright bottle storage to frozen ices and, being small and easy to move, are ideal for outside catering. Compacts have the same chill to frozen flexibility as standard Adande Drawers

Built-In Applications

Single and 2 Stack Adande Drawers supplied on a flat base for sliding into built-in custom fab applications

Available with cover tops or solid worktops for convenient placement of kitchen and service items



**4 x 1/1 GN
100 Deep**



**8 x 1/1 GN
100 Deep**

Product Selection Table & List Prices	Side Engine VCS 1100W x 700D		Pass Thro' VCM 1120W x 710D		Top Surface Height & Max Equipment Loadings	
	Base Type	Product Code	Product Code	Height to Top Surface mm	Max Equipment Loading kg	
Cover Top 1 Drawer Flat Base 2 Drawer Flat Base	VCS1/FBT VCS2/FBT	VCM1/FBT VCM2/FBT	419 mm 816 mm	0 kg 0 kg		
Solid Worktop 1 Drawer Flat Base 2 Drawer Flat Base	VCS1/FBW VCS2/FBW	VCM1/FBW VCM2/FBW	428 mm 825 mm	285 kg 225 kg		



VCS1/FBT

Adande built-in units can be suited into a cook range or installed on plinths, under custom made counter tops



VCS1/FBT



2 x VCS2/FBT

Available Options - see page 15

Blast Chilling - see page 4	✓
Saladette - see page 9	x
Extended Worktop	x
Standard Upstand	x
Worktop Can Opener	x
Levelling Castors	x
Worktop Grab Handles	x
Drawer Locks	✓

Compact Single Drawer Unit

Available Options

There are no options available for compact units

New

Available from
Q1 2012

Base Type	Product Code	Top Surface Height & Max Equipment Loadings	
		Height to Top Surface mm	Max Equipment Weight kg
Under Counter Cover Top			
Double Castors	VCC1/DCT	845 mm	0 kg
Solid Worktop Counter Unit			
General Castors	VCC1/GCW	900 mm	300 kg



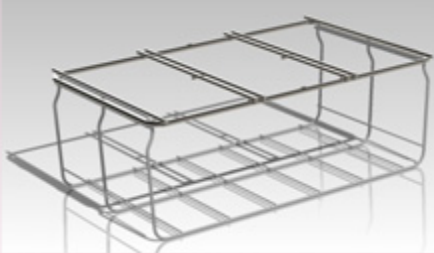
Drawer Management & Storage Systems

Select from the storage management products below for the most efficient use of the drawer space provided - please call our sales team for full information on these items

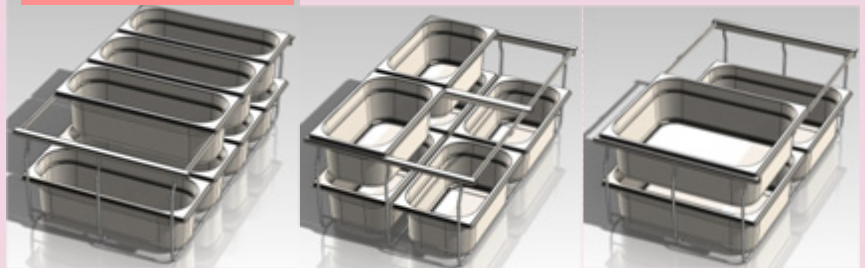
GN Pan Racks

New
Available from Q4 2011

Code **RG**



The GN Rack holds a range of different pan sizes



Two GN Pan Racks + GN pans



One GN Pan Rack + GN Pans

GN Pan Racks help chefs organise and store ingredients to suit their menu and operational requirements.

One GN Pan Rack fills half the drawer and is usually sufficient for most organisational needs, leaving space in the other half of the drawer to store additional ingredients.

GN Pans not included - see below for pricing info on GN Pans

Drawer Dividers

Code **DD**



Drawer Dividers simply slot into the grooves within the plastic Drawer storage tray. Dividers can easily be moved to compartmentalise the drawer for more convenient use

Wire Baskets

Code **B1 & B2**



B2 - 2 Wire Baskets
Full Depth, Half Area

Wire Baskets are yet another way to help organise your chilled or frozen bulk storage. Two depth sizes of Baskets are available and can be used side by side

Code	Description	
B1	Wire Basket - half depth, half area	
B2	Wire Basket - full depth, half area	

Full Range of GN Pans



Order your **Gastronorm Pans** from Adande at competitive rates. Full range and sizes available in Stainless Steel, Polycarbonate & Polypropylene. GN Pan prices available on request

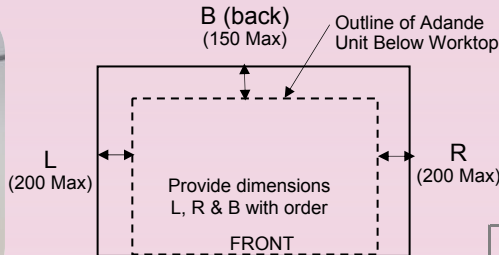
New Available from Q4 2011

Standard Customising Options

Improve operational efficiency and functionality using the Customising Options below & overleaf

Extended Worktops (VCS & VCR Series Only)

Code **EW**



Extend standard Worktops (W) and Heat Shield tops (HS) on 3 sides (but not the front) for larger work surfaces or to provide enough space to mount cooking equipment

Extended Standard Worktops	
Extended Heat Shield Worktops	

Standard Upstand Code **US**



50mm stainless steel Upstands can be fixed to any worktop

Standard Worktops & Heat Shields	£35
Extended Worktops & Heat Shields	£85

Drawer Locks Code **DL**



Locks can be fitted to each drawer - must be confirmed with order

Can Opener Code **CO**

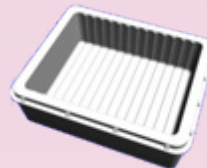
Code **CO**



Can Opener fixed to worktop, positioned on left or right side, and should be confirmed at time of ordering drawer units

Drawer Trays Code **DT**

Code **DT**



Spare or replacement insulated Drawer Trays

Grab Handles Code **H1**

Code **H1**



A pair of Grab Handles welded to a solid or heat shield worktop makes for easier movement of the unit

Double Worktop Code **DW**

Code **DW**



Double Worktops provide a seamless work surface over a pair of VCS counter units. Apply price as an extra to a cover Top (T)

Levelling Castors

Code **LC**



Levelling Castors for uneven or sloping floors. Access is required to all 4 castors to adjust the height - see pricing note above *

Finished Work Surface Heights & Loadings	Height to Solid Worktop (W)	Height to Cover Top (No Equip Loading)	Height to Heat Shield Worktop (HS)	Equip Loading (W & HS only)
1 Drawer Unit	490 to 500 mm	481 to 491 mm	532 to 542 mm	300 kg
2 Drawer Unit	887 to 897 mm	878 to 888 mm	929 to 939 mm	240 kg
3 Drawer Unit	1284 to 1294 mm	1275 to 1285 mm	1326 to 1336 mm	180 kg

Maximum 10mm Unit Height adjustment on each Castor



Adande Drawers - designed for health, hygiene and ease of cleaning



UK Service & Warranty

2 Years Parts & Labour Warranty, including the Seals - full warranty conditions available on request.
7 days a week **Service Support** line on
Tel: **0844 376 0023**

UK Delivery

Minimum delivery charges apply per order. Sales office to advise exact charge, based on quantity of units ordered, distance and logistical issues at point of delivery

UK Training

Adande Drawer units are delivered with full operating instructions. On the rare occasions when training is requested, as this usually involves a special trip, a charge will need to be levied for this service

It's all about the food - that's why chefs love Adande

Technical Data

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

Performance Data (*HC = Hydrocarbon)

Refrigerant Type*	Max Power Use (W)	kW/hr / 24 hrs		Max Heat Output (W)	Heat Output (W) / 24 hrs		Running Current - Amps		
		Chiller	Freezer		Chiller	Freezer	Chiller	Freezer	Blast Chill
Standard Unit - Single Drawer									
HFC R404a	280	1.61	3.86	560	67	161	1.97	1.82	-
HC R600a	170	1.03	2.59	340	43	108	1.30	1.00	-
Standard Unit - Two Drawer									
HFC R404a	560	3.22	7.72	1,120	134	322	3.94	3.64	-
HC R600a	340	2.06	5.18	680	86	216	2.60	2.00	-
Standard Unit - Three Drawer									
HFC R404a	840	4.83	11.58	1,680	201	483	5.91	5.46	-
HC R600a	510	3.09	7.77	1,020	129	324	3.90	3.00	-
Standard Unit - Single Drawer									
HFC R404a	320	3.01	5.51	640	125	230	2.31	2.31	2.61
Blast Chill - Two Drawer									
HFC R404a	640	6.02	11.02	1280	250	460	4.62	4.62	5.22

Hydrocarbon Code R2

Up to 20% Energy Savings with R600a
Hydrocarbon Refrigerant is available on all Adande units except Blast Chiller drawers - confirm HC requirement at time of order please

Remote Units Code R6

Remote Condensing will soon be available, for VCS units only - supplied complete with controller, on / off solenoid valve and R404a thermostatic expansion valve **New Available Q4 2011**

Remote Monitoring

Remote Temperature Monitoring devices can be incorporated at time of ordering - prices dependent on specification required

Equipment Leasing

To help protect cashflow, Adande Drawers are now available on a **Lease Plan**, from as little as £4.50 a day - payments may qualify for tax relief



CaterQuotes

Adande will be on-line with **CaterQuotes** from Q4 2011 - Caterquotes is a web based equipment catalogue and estimating service for caterers. The complete Adande Drawer range can be found on Caterquotes at www.caterquotes.co.uk

Adande Website

Visit the **Adande Website** for information on the suitability of our range for a wide variety of applications, together with many testimonials from a broad range of satisfied users