

Two hands are shown from the front, with fingers curled to form a heart shape. The hands are light-skinned and the background is white. The text is centered within the heart shape.

Only Adande has
Hold the Cold™
Technology

USA Service & Warranty

2 Years Parts & Labor Warranty
Including the Seals/Gasket

+ 5 Years on Compressors

Full limited warranty conditions available on request







Thinking Outside the Refrigerated Box

Its an Adande™ it works like no other Fridge or Freezer...

When we developed our patented refrigeration technology 10 years ago, it was the first major and significant innovation in refrigeration in over 70 years.

Our units are not the same as other drawer units; they're not the same as door operated units either. It's an Adande™, it works in a completely different way to other fridges or freezers, and it is totally unique. You can't compare a Combi with a Standard Oven; nor can you compare an Adande™ with any other conventionally made unit.

How is Adande™ Different?

It's not rocket science, but cold air is denser than warm air, so every time you open the door, or a conventional drawer, the cold air literally falls out. So, Adande™ designed a fridge and freezer system that holds the cold air in, and keeps it in, thanks to its specially designed patented insulated drawers.

Other traditional door or drawer units force the cold air around the cabinet in order to keep the contents cool. An Adande™ gently drops cooled air onto the contents when the drawers are closed.

These simple differences in approach mean that an Adande™ is totally different as it provides consistent storage temperatures and a stable humidity controlled environment. Even when subjected to frequent or prolonged drawer openings, the attack from high temperature ambient air is minimal.

Used as a freezer the Adande™ is totally unique. It is a high capacity freezer drawer that will operate reliably over a long lifetime, providing chefs with bulk frozen storage where they need it most, right at the point of use.

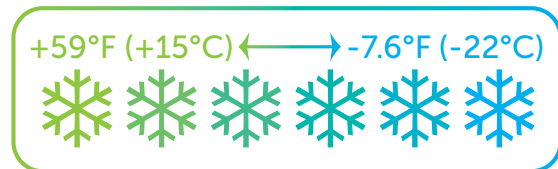


Some Other Important Differences...

- ▶ The food stays at the correct temperature. If it's meant to be 33.8°F (1°C), it will be. If it's meant to be below -0.4°F (-18°C) it is. Temperature stability gives more consistent serving and cooking results. It also increases storage life and reduces hugely profit-hitting food wastage
- ▶ The risk of bacterial attack is significantly reduced
- ▶ Constant temperatures mean lower energy bills, cooler kitchens, longer lasting fridge motors and compressors. Reduced bacterial attack means less food spoilage and wastage

Compared to other refrigerated units, energy savings of 40 - 60% and even more are routinely achieved. This clearly demonstrates not only an Adande's ability to reduce your utility bills, but also its environmentally friendly credentials and the reduced impact the units will have on your carbon footprint.

An Adande™ will save you so much more in the long term





Only Adande™ Has the Patented Insulated Container with Unique 'Hold the Cold™' Technology

- ▶ Cold air is more dense than warm air so Adande™ designed a fridge and freezer system that **Holds the Cold** air in insulated drawers
- ▶ Adande™ Drawers, by design, are at least 40% more **energy efficient** than conventional refrigeration cabinets
- ▶ With the removable insulated container, cleaning/hygiene maintenance is **quick and easy**
- ▶ Drawer Runners are external to the insulation, giving incredible **strength** which allows up to 88 lb (40 kg) of storage per drawer
- ▶ Adande™ gives you storage **flexibility**. Each drawer is switchable from **Fridge to Freezer** in minutes. Accurate and stable at any temperature

So Why are Adande™ Units the Most Sustainable Fridge and Freezer Solution?



- ▶ **Cold air stays with the food** in an Adande™. In conventional cabinets the cold air falls out at every opening; that lost cold air is replaced by hot moist kitchen air that then has to be cooled down again
- ▶ An Adande™ delivers **savings of 40 - 60%** and even more on energy bills. In working kitchens, side by side metered energy tests demonstrate significant savings over conventional cabinets
- ▶ The insulated parts on an Adande™ are replaceable and the other parts are recyclable. Because of the integrated construction of the foamed insulated parts on a typical conventional cabinet, as produced by all other manufacturers, the whole cabinet sadly must go to landfill when it fails
- ▶ Access to food in an Adande™ is **simple, quick and easy**. Conventional cabinets need to be much larger to provide a comparable ease of access and storage capacity
- ▶ An Adande™ **doesn't need ice** for fish storage, eliminating the need to purchase or make your own flaked ice
- ▶ Food spoilage is reduced, **wastage is minimized**, and storage times can be increased without affecting quality. Food simply lasts longer and in a superior condition, helping the bottom line as a result

The Ultimate Flexible Kitchen Solution

Is it a fridge? Is it a freezer?

Each Adande™ is both and it can be a blast chiller too!

An Adande™ is totally unique. There is no other fridge or freezer solution like it. At the push of a button you can change your Adande™ in 1°F increments, to whatever temperature you need, from +59°F (+15°C) to -7.6°F (-22°C). An Adande™ can change to suit the menu, it can change to suit the season, it can change to suit all your needs.

Right where you need it...

Most chefs want their fridges and freezers as close to the cookline as possible. They want to avoid pacing the length and breadth of the kitchen, fetching ingredients.

Easier access to contents and greater capacity, right at the point of use are two of the genuine ergonomic benefits that Adande™ users enjoy.

Clearly, with conventional cooling solutions this is not possible. The blasting heat from the charcoal grill, the burst of heat from the oven range, and the intensity of heat from the induction hob replaces the cold air in the conventional unit every time it is opened. Not with the modular Adande™. Our units will still maintain their temperatures, they will not lose cold air, they will not suffer condensation or freezer burn no matter where they are placed. And that includes being situated directly underneath the heat source.



An Adande™ Means Less Work and More Space...

With products stored in plan view and in bulk, you make far fewer trips away from your Adande™ workstation to replenish stocks and stock-checks take far less time. This speeds up meal service and helps drive profitability.

As well as going anywhere, or having the flexibility to be a fridge or a freezer, an Adande™ makes an ideal prep station, allowing the chef to have bulk chilled or frozen storage right at the point of use, under a worktop.

There's no doubt, when kitchen space is at a premium, an Adande™ is the ultimate storage solution. Adande™ units increase storage capacity, on a minimal footprint. An Adande™ creates space.

One, Two...

Adande™ Modular Drawers can be installed single or stacked two high, requiring only a single 15 amp plug to power up to 2 drawers, providing reliable and energy efficient commercial refrigeration.



Built to Last, Inexpensive to Maintain



Designed to perform in demanding environments, all components are built to last.

Adande's unique design features - the insulated drawer bin, protected and warranted seals, robust construction and low velocity cooling, all reduce the strain on the compressor, making the Adande™ reliable and requiring little maintenance.

The unit casing is constructed using food grade stainless steel. The drawer runners, being external to the insulated drawer bin, are immensely strong, having been tested to 200,000 movements. Caterers know that their Adande™ will not fail, even in the hottest and busiest kitchen, and in the hottest countries and climates too.

The condenser air intake grill is located inside the cabinet, and owing to Adande's ingenious airflow system, airborne contaminants drop out before reaching the air intake grill. Breakdowns from blocked condensers are something you will never experience with your Adande™.

Like all our customers, once you've used an Adande™, you'll wonder why fridges and freezers weren't always made this way.

Adande™, Seen in the Best Kitchens Around the World...

Customers are continually turning to Adande™ in a wide variety of kitchens and retail outlets, including fine dining, pubs, restaurants, hotels, colleges, supermarkets, butchers and international fast food chains.

From Michelin Stars to the most popular Quick Service Restaurants...

With superior performance and lower running costs, Adande™ Drawers are valued in all sectors of the catering market; they are in use in a fast growing number of sites, many of them household names.





'Hold the Cold
Technology'

Modular



Satisfaction Guaranteed... Customer Feedback

87%

Agreeing they would recommend Adande™ Refrigerated drawers to others

91%

Saying food stored in an Adande™ is easier to access than from the shelves of conventional cabinet refrigerators

80%

Agreeing that the inherently stable temperature of Adande™ prolongs the shelf life of perishable merchandise

90%

Confirming the ability to precisely control the temperature set point is important

87%

Consider Adande™ as superior to other refrigeration solutions

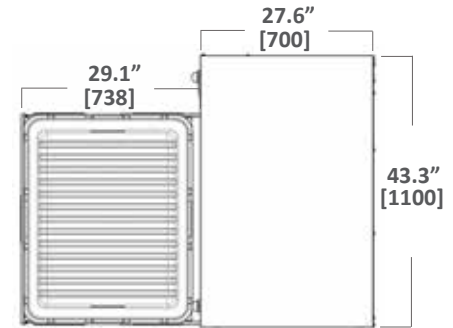


ADANDE™ SINGLE DRAWER - Built in Flat Base Unit



Information

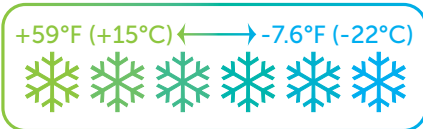
Single Drawer Units with Flat Bases (FB) are available for built-in custom fab applications



Side Engine Flat Base units can be fitted, cassette style, into a cook range or under-counter, to suit those designs where the kitchen equipment is mounted on a plinth, raising everything above floor level

These units are available with either solid worktops (W) or cover tops (T) providing a choice of finished heights, to best suit the design

Fridge or Freezer
Each drawer is switchable in minutes
Accurate and stable at any temperature
-7.6°F (-22°C) to +59°F (+15°C)
R404a Refrigerant



List Prices

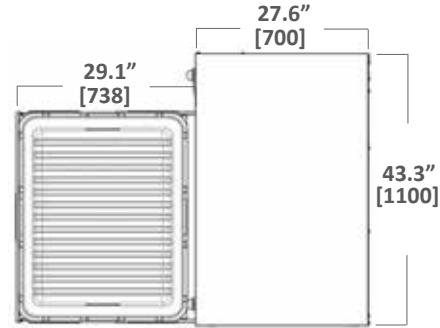
Code	Type	Finished Height	Weight Loading	List Price
VCS1/FBT	FLAT BASE & COVER TOP	16.1" (411 mm)	0 lb (0 kg)	\$4,200
VCS1/FBW	FLAT BASE & SOLID TOP	16.5" (421 mm)	441 lb (200 kg)	\$4,200
VCS2/FBT	FLAT BASE & COVER TOP	31.5" (801 mm)	0 lb (0 kg)	\$4,200

Maximise Your Adande!
See the Drawer Management range on Page 18

ADANDE™ SINGLE DRAWER - Under Counter Unit



Information

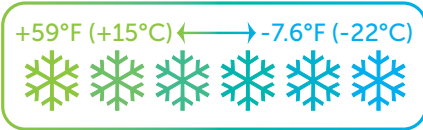


Single Drawer Units for non load-bearing under-counter and cookline applications.

Drawer units can be supplied with a variety of casters to achieve specific heights to roll under existing counters or ranges.

For very hot applications, an air gap of at least 1.96" (50 mm) is required between the Adande™ top and the underside of the counter or range.

Fridge or Freezer
Each drawer is switchable in minutes
Accurate and stable at any temperature
-7.6°F (-22°C) to +59°F (+15°C)
R404a Refrigerant



List Prices

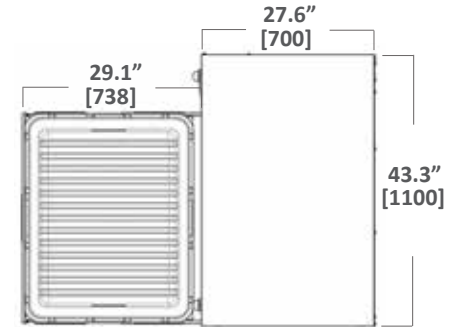
Code	Type	Finished Height	Weight Loading	List Price
VCS1/HCT	HIGH CASTERS	21.6" (548 mm)	0 lb (0 kg)	\$4,300
VCS1/CT	STANDARD CASTERS	19.7" (501 mm)	0 lb (0 kg)	\$4,300
VCS1/SCT	SMALL CASTERS	18.4" (468 mm)	0 lb (0 kg)	\$4,300

2 Years Parts & Labor Warranty
Including the Seals!
+ 5 Years on Compressors ✓



Information

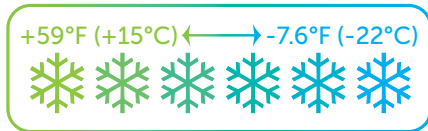
Solid Worktops (W) can be extended, to accommodate larger items of equipment, and/or to provide a storage void under the worktop - **see page 19** for information on extended worktops



Single Drawer Units with Solid Worktops (W) to accommodate cooking equipment, such as induction hobs and griddles.

Solid Worktop Units can be supplied with a variety of casters to achieve specific worktop heights and cooking equipment weight loadings.

Fridge or Freezer
Each drawer is switchable in minutes
Accurate and stable at any temperature
-7.6°F (-22°C) to +59°F (+15°C)
R404a Refrigerant



List Prices

Code	Type	Finished Height	Weight Loading	List Price
VCS1/HCW	HIGH CASTERS	22" (558 mm)	518 lb (235 kg)	\$4,500
VCS1/CW	STANDARD CASTERS	20" (510 mm)	661 lb (300 kg)	\$4,500
VCS1/SCW	SMALL CASTERS	18.8" (478 mm)	110 lb (50 kg)	\$4,500

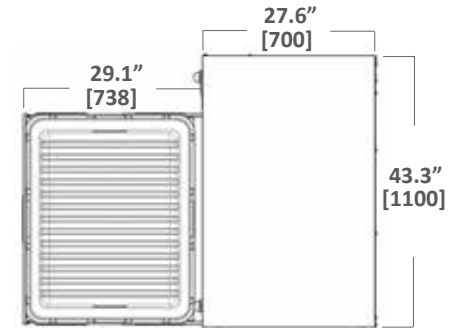
Maximise Your Adande!
See the **Drawer Management Range** on **Page 18**

ADANDE™ CHEF BASE UNIT - Heat Shield Top



Information

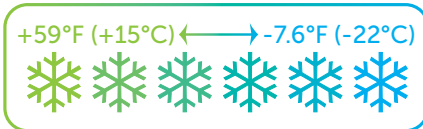
Heat Shield (HS) Worktops can be extended, to accommodate larger items of cooking equipment, and/or to provide a storage void under the worktop - see page 19 for information on extended worktops



Adande™ Chef Bases with Heat Shield (HS) Worktops are designed to accommodate hot cooking equipment, and withstand temperatures up to 392°F (200°C)

Chef Bases can be supplied with a variety of casters to achieve specific worktop heights and cooking equipment weight loadings.

Fridge or Freezer
Each drawer is switchable in minutes
Accurate and stable at any temperature
-7.6°F (-22°C) to +59°F (+15°C)
R404a Refrigerant



List Prices

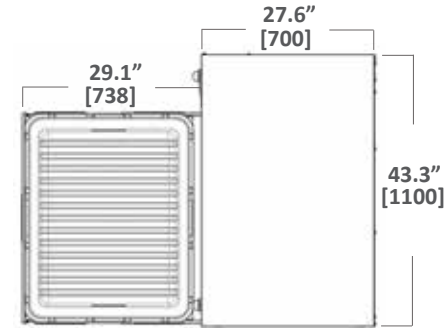
Code	Type	Finished Height	Weight Loading	List Price
VCS1/HCHS	HIGH CASTERS	23.6" (600 mm)	518 lb (235 kg)	\$4,700
VCS1/CHS	STANDARD CASTERS	21.7" (552 mm)	661 lb (300 kg)	\$4,700

2 Years Parts & Labor Warranty
Including the Seals!
+ 5 Years on Compressors ✓

ADANDE™ DOUBLE DRAWER - Under Counter Unit



Information

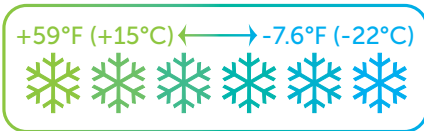


Two Drawer Units for non load bearing under counter and cookline applications.

Drawer units can be supplied with a variety of casters to achieve specific heights to roll under existing counters or ranges.

For very hot applications, an air gap of at least 1.96" (50 mm) is required between the Adande™ top and the underside of the counter or range.

Fridge or Freezer
Each drawer is switchable in minutes
Accurate and stable at any temperature
-7.6°F (-22°C) to +59°F (+15°C)
R404a Refrigerant



List Prices

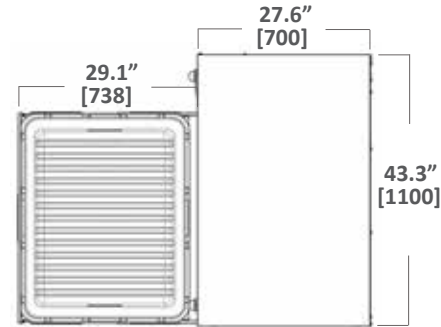
Code	Type	Finished Height	Weight Loading	List Price
VCS2/CT	STANDARD CASTERS	35" (891 mm)	0 lb (0 kg)	\$8,500
VCS2/SCT	SMALL CASTERS	33.8" (858 mm)	0 lb (0 kg)	\$8,500

Maximise Your Adande!
See the Drawer Management Range on Page 18

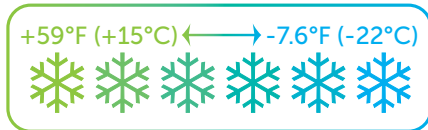
ADANDE™ DOUBLE DRAWER - Counter Unit



Information



Fridge or Freezer
 Each drawer is switchable
 in minutes
 Accurate and stable at
 any temperature
 -7.6°F (-22°C) to +59°F (+15°C)
 R404a Refrigerant



Solid Worktops on units can be extended, to accommodate larger items of equipment, and/or to provide a storage void under the worktop - **see page 19** for information on extended worktops.

List Prices

Code	Type	Finished Height	Weight Loading	List Price
VCS2/CW	STANDARD CASTERS	35.4" (900 mm)	507 lb (230 kg)	\$8,800
VCS2/SCW	SMALL CASTERS	34.2" (868 mm)	0 lb (0 kg)	\$8,800

Visit Our Website!
www.adandeuusa.com

DRAWER MANAGEMENT SYSTEMS



HP



HP



DD



DT



PR

Hotel Pan Racking System

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

One Hotel Pan Rack (HP) caters for half the drawer - adequate for most organisational 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.

Drawer Dividers

Drawer Dividers (DD) simply slot into the grooves in the plastic insulated drawer bin, and can be moved easily to compartmentalise the drawer for more efficient use.

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

Drawer Container

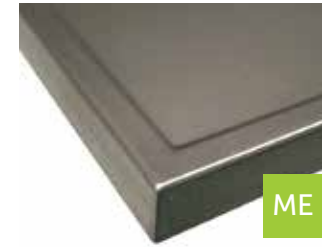
Spare or replacement insulated plastic Drawer Bins (DT) are available, on request.

With internal dimensions of 27.5" w (700 mm w) x 21.26" d (540 mm d) x 8.66" h (220 mm h) the Adande™ Drawer is designed to hold a wide variety of Hotel Pan combinations.

List Prices

Code	Type	List Price
HP	HOTEL PAN RACKING SYSTEM - HALF DRAWER	\$145
DD	DRAWER DIVIDER	\$29
DT	INSULATED DRAWER CONTAINER	\$295
PR	PACOJET RACK	\$69

DRAWER CUSTOMISING OPTIONS

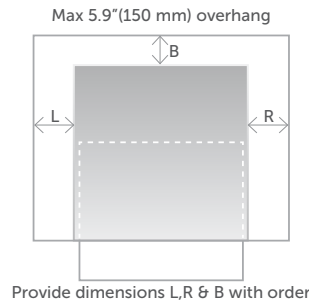


Extended Worktops

To create larger work surfaces or provide additional space on which to mount kitchen equipment, Adande™ worktops can be extended up to 7.87" (200 mm) to the left and right, and to a maximum of 5.9" (150 mm) at the back of the unit - as shown in the adjacent illustration.

Extended solid (W) or Heat Shield (HS) worktops can be requested for all units.

Worktop extensions to the front are not possible.



Worktop Upstands

1.97" (50 mm) high stainless steel Upstands (US) can be fixed to the back of any standard VCS unit

Longer (1.97" high) Upstands (EW/US) can be fitted to units with extended solid (W) and heat shield (HS) worktops.

The price of Adande™ Upstands is the same for solid (W) and Heat Shield (HS) worktops.

List Prices

Code	Type	List Price
EW	EXTENDED SOLID WORKTOPS	POA
HS/EW	EXTENDED HEAT SHIELD TOPS	POA
US	STANDARD WORKTOP UPSTANDS	POA
EW/US	EXTENDED WORKTOP UPSTANDS	POA
ME	MARINE EDGE	POA

KEY TO PRODUCT CODE ABBREVIATIONS



Unit Type

VC - Variable Temperature Control - Adande™ product codes have the VC pre-fix, to denote the fact that, on all drawers in the range, users can set the temperature between -7.6°F (-22°C) to +59°F (+15°C) in order to best conserve the quality of the food items being stored

VCS - Side Engine Drawer Unit (rectangular footprint)

1 or 2 - Number of Drawers (in a stack, eg: VCS2 side engine two drawer unit)

Bases for Adande™ Drawer Units

C - Caster Base (Standard)

SC - Small Caster Base

HC - High Caster Base

FB - Flat Base (for siting units into a range or counter, cassette style)

Tops for Adande™ Drawer Units

T - Cover Top or Tin Lid (non load bearing surface)

W - Solid Worktop

HS - Heat Shield Top (protects unit tops exposed to temperatures up to 392°F (200°C))

EW - Extended Worktop ('W' and 'HS' tops can be extended)

HS/EW - Heat Shield Extended Worktop

Miscellaneous Options

HP - Hotel Pan Racks (makes food storage easier in Adande™ Drawers)

DD - Drawer Divider

ME - Marine Edge

DT - Drawer Container

US - Upstand

PR - PacoJet Rack



VCS2/CW

Performance Data

Single Drawer

L	D	H	No. of Drawers	Storage (Cubic feet)	Comp. Size	Amp Draw (actual)	Refrig. Power Usage (per day)	Freezer Power Usage (per day)	Volt	NEMA	Ship Weight (lbs)
43.3"	27.6"	16.5"	1	28	54cc	5A	1.29 kw	3.43 kw	120	5-15p	

Two Drawer

L	D	H	No. of Drawers	Storage (Cubic feet)	Comp. Size	Amp Draw (actual)	Refrig. Power Usage (per day)	Freezer Power Usage (per day)	Volt	NEMA	Ship Weight (lbs)
43.3"	27.6"	31.9"	2	56	54cc each	10A	2.58 kw	6.86 kw	120	5-15p	

Technical Data

Temp Flexibility	-7.6°F (-22°C) to +59°F (+15°C) set point by user
Operating Temp	+59°F (+15°C) to +109.4°F (+43°C)
Defrost	Automatic Electric
Mains	120 Vac 60 Hz
Supply Cord	NEMA 5-15 3 pin socket 2m length.
Casing Material	Foodservice grade S/S
Drawer Material	ABS plastic, Zero ODP PU foam
Max Drawer Loading	88 lb (40 kg)
Average Unit Weights	253 lb (115 kg) Single Drawer / 386 lb (175 kg) Two Drawers
Refrigerant Type	R404a

Terms & Conditions

All prices are quoted in \$ US dollars and are subject to change without notice. State sales tax will be added to invoice if resale tax certificate is not on file.

Terms are net 30-days upon approved and established credit. Prices are quoted F.O.B. our warehouse in Lewisville, TX. ARI reserves the right to review, accept or reject all purchase orders. Purchase orders are only considered valid after written acknowledgement is received by customer.

ARI reserves the right to change or modify the design, specification or substitute materials in construction of any product manufactured without notice. All product dimensions are nominal and are subject to change.

Returns Policy

Products may not be returned by purchaser for credit without prior written approval by ARI. All returned goods are subject to a minimum 25% restocking fee, plus transportation costs. Custom-made products cannot be cancelled or returned.

Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return. All returns are subject to inspection, and ARI reserves the sole right to determine the amount of credit. Request for return must be submitted within 90 days of original shipment.





Freight & Shipping

ARI recommends that customers arrange shipping with the carrier of their choice and have freight charges billed direct. This provides our customers with optimum control over their shipments. ARI will, however, arrange shipping as a courtesy to our customers with third party billing or prepay and added to invoice.

ARI will ship orders by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Lift gate deliveries are an additional charge. Any shortage, loss or damage in shipment must be reported to ARI and the delivering common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected and any concealed damage should be reported by consignee to the common carrier within 10 days. Freight claims are the responsibility of the consignor.

Warranty

ARI warrants the Adande™ refrigerator/freezer drawer for a period of two (2) years from installation, including seals, for parts and pre-approved labor.

The ARI warranty covers the compressor, under the same terms and conditions, for a period of five (5) years. The limited written warranty excludes user abuse as defined, and excludes ordinary wear and tear among other conditions described more fully in the "Limited Product Warranty" agreement.

Please see the Adande™ Refrigeration Inc. "Terms & Conditions of Sale" and the "Limited Product Warranty" for further details.

Adande™ technology is available throughout the world via appointed partners... see the Adande website for more details



FCSI Worldwide Winner of the
'Manufacturer of the Year Award'



Adande™ Refrigeration USA

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