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FUNDAMENTALS

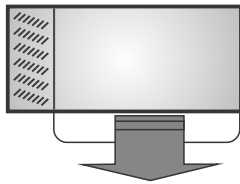
Adande is an award winning and innovative refrigerated drawer system which overcomes many of the shortcomings of traditional refrigerated drawer designs. The system is modular and extremely flexible, allowing you to bring refrigeration to the point of use, for example as a chef base, a preparation station, or as bulk storage.

The Adande system can be configured to suit any application:

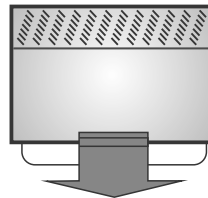
- Drawer modules are available in 2 footprints (side or rear engines), and can be configured 1-3 high
- Drawer modules can be finished with a variety of top and base options to suit your application
- Each drawer is capable of storing 4 x 1/1 GN pans at 100mm deep or 6 x 1/1 GN pans at 65mm deep. Accessories are available to make your drawers even more space efficient
- Each drawer is capable of being individually set as a **fridge** OR **freezer** at temperatures between -22°C to +15°C. Side engine models can even be optioned to operate as a blast chiller

FOOTPRINT - Select for your application

Side Engine VCS
1100W x 700D



Rear Engine VCR
878W x 885D



CONFIGURATIONS & GASTRONORM CAPACITIES



12 x 1/1 GN (100mm Deep)
18 x 1/1 GN (65mm Deep)



8 x 1/1 GN (100mm Deep)
12 x 1/1 GN (65mm Deep)



4 x 1/1 GN (100mm Deep)
6 x 1/1 GN (65mm Deep)

NOTE: Blast chill option is available on side engine models only and can be added to any drawer within a multiple or single drawer unit. Blast chiller drawers retain full flexible temperature functionality (-22°C to +15°C) with the added capacity to blast chill 5kg of food from +70°C to +3°C in 90 minutes



FUNDAMENTALS

DESIGN CONSIDERATIONS

Please discuss the following design considerations and appropriate applications with your Stoddart representative.

1. Different base and top configurations will create different finished working heights. See price guide for details.
2. Different base and top configurations will create different maximum weight loadings to the top surface. See price guide for details.
3. Kitchen aisle space should allow for drawer units to be rolled out for cleaning and maintenance. Note: Side units can be accessed from the front for maintenance, while rear units cannot.
4. Kitchen aisle space should allow for drawers to be opened fully and worked around. Drawers extend 725mm in the fully open position.

BASE & TOP CONFIGURATIONS AND SUGGESTED APPLICATIONS

Code	Description	Construction	Correct Application
Base			
HC	High Castor	176mm castor with regular weight load	Best for single drawer units being used as chef bases
C	Standard Castor	97mm castor with regular weight load	Best for free standing double drawer units used as prep stations or triple drawer units
R	Roller	52mm roller with regular weight load	Best for undercounter units
Tops			
T	Cover Top	1mm stainless steel single skin cover	Not a working surface, not load bearing, not heat resistant to units placed above, ideal for undercounter applications. Always allow a 50mm air gap if designing a heat source above.
W	Solid Work Top	10mm timber backed stainless steel	Good working surface, load bearing, medium heat resistance to units placed above to 70°C. Ideal for free standing applications as a prep station or as a chef base with medium heat environment over (eg. induction units).
HS	Heat Shield Top	52mm insulation backed stainless steel	Good working surface, load bearing, high heat resistance to units placed above to 200°C. Ideal as a free standing chef base with a high heat environment over (eg. grills).



SINGLE DRAWER REFRIGERATION SYSTEM

SINGLE DRAWER UNIT - SIDE ENGINE

*Storage Capacity - 4 x 1/1 GN (100mm deep), 6 x 1/1 GN (65mm deep)
Dimensions - 1100w x 700d x xh (finished surface height depends on base and top - see below)*



Product Code	Base and Top Configuration		Height to top of surface (mm)	Max Equipment Loading	RRP Ex GST
	Base	Top			
VCS1.HCHS	High Castor	Heatshield Top	624	235kg	\$4,630
VCS1.CHS	Standard Castor	Heatshield Top	545	300kg	\$4,590
VCS1.RHS	Roller	Heatshield Top	500	285kg	\$4,660
VCS1.HCW	High Castor	Solid Work Top	582	235kg	\$4,575
VCS1.CW	Standard Castor	Solid Work Top	502	300kg	\$4,530
VCS1.RW	Roller	Solid Work Top	457	285kg	\$4,605

NOTE: Blast chiller drawers available at an extra cost of \$1,470 per drawer. Just add B1 to end of code when ordering

SINGLE DRAWER UNIT - REAR ENGINE

*Storage Capacity - 4 x 1/1 GN (100mm deep), 6 x 1/1 GN (65mm deep)
Dimensions - 878w x 885d x xh (finished surface height depends on base and top - see below)*



Product Code	Base and Top Configuration		Height to top of surface (mm)	Max Equipment Loading	RRP Ex GST
	Base	Top			
VCR1.HCHS	High Castor	Heatshield Top	624	235kg	\$4,920
VCR1.CHS	Standard Castor	Heatshield Top	545	300kg	\$4,880
VCR1.RHS	Roller	Heatshield Top	500	285kg	\$4,955
VCR1.HCW	High Castor	Solid Work Top	582	235kg	\$4,865
VCR1.CW	Standard Castor	Solid Work Top	502	300kg	\$4,825
VCR1.RW	Roller	Solid Work Top	457	285kg	\$4,900

NOTE: Blast chiller drawers not available with rear engine models

DOUBLE DRAWER REFRIGERATION SYSTEM

DOUBLE DRAWER UNIT - SIDE ENGINE

*Storage Capacity - 8 x 1/1 GN (100mm deep), 12 x 1/1 GN (65mm deep)
Dimensions - 1100w x 700d x xh (finished surface height depends on base and top - see below)*



Product Code	Base and Top Configuration		Height to top of surface (mm)	Max Equipment Loading	RRP Ex GST
	Base	Top			
VCS2.CHS	Standard Castor	Heatshield Top	943	230kg	\$8,450
VCS2.RHS	Roller	Heatshield Top	900	225kg	\$8,525
VCS2.CW	Standard Castor	Solid Work Top	900	230kg	\$8,395
VCS2.RW	Roller	Solid Work Top	855	225kg	\$8,470
VCS2.CT	Standard Castor	Cover Top	891	0kg	\$8,240
VCS2.RT	Roller	Cover Top	846	0kg	\$8,315

NOTE: Blast chiller drawers available at an extra cost of \$1,470 per drawer. Just add B1 or B2 to end of code when ordering to indicate 1 or 2 drawers and nominate the blast chiller drawer position (top or bottom).

DOUBLE DRAWER UNIT - REAR ENGINE

*Storage Capacity - 8 x 1/1 GN (100mm deep), 12 x 1/1 GN (65mm deep)
Dimensions - 878w x 885d x xh (finished surface height depends on base and top - see below)*



Product Code	Base and Top Configuration		Height to top of surface (mm)	Max Equipment Loading	RRP Ex GST
	Base	Top			
VCR2.CHS	Standard Castor	Heatshield Top	943	230kg	\$9,025
VCR2.RHS	Roller	Heatshield Top	898	225kg	\$9,100
VCR2.CW	Standard Castor	Solid Work Top	900	230kg	\$8,970
VCR2.RW	Roller	Solid Work Top	855	225kg	\$9,045
VCR2.CT	Standard Castor	Cover Top	891	0kg	\$8,810
VCR2.RT	Roller	Cover Top	846	0kg	\$8,885

NOTE: Blast chiller drawers not available with rear engine models



TRIPLE DRAWER REFRIGERATION SYSTEM



TRIPLE DRAWER UNITS - SIDE ENGINE

*Storage Capacity - 12 x 1/1 GN (100mm deep), 18 x 1/1 GN (65mm deep)
Dimensions - 1100w x 700d x xh (finished surface height depends on base and top - see below)*



Product Code	Base and Top Configuration		Height to top of surface (mm)	Max Equipment Loading	RRP Ex GST
	Base	Top			
VCS3.CW	Standard Castor	Solid Work Top	1298	180kg	\$12,260
VCS3.CT	Standard Castor	Cover Top	1289	0kg	\$12,105

NOTE: Blast chiller drawers available at an extra cost of \$1,470 per drawer. Just add B1, B2 or B3 to end of code when ordering to indicate 1, 2 or 3 drawers and nominate the blast chiller drawer position (top, middle or bottom)

TRIPLE DRAWER UNITS - REAR ENGINE


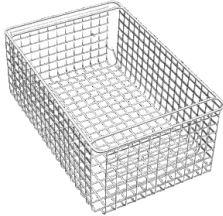
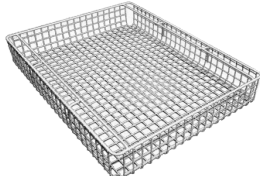

*Storage Capacity - 12 x 1/1 GN (100mm deep), 18 x 1/1 GN (65mm deep)
Dimensions - 878w x 885d x xh (finished surface height depends on base and top - see below)*



Product Code	Base and Top Configuration		Height to top of surface (mm)	Max Equipment Loading	RRP Ex GST
	Base	Top			
VCR3.CW	Standard Castor	Solid Work Top	1298	180kg	\$13,110
VCR3.CT	Standard Castor	Cover Top	1289	0kg	\$12,950

NOTE: Blast chiller drawers not available with rear engine models

ACCESSORIES

Description	Model		RRP ex GST
<p>Drawer Divider</p>  <p>Simply slot into the insulated bin grooves Ideal for separating loose product</p>	SPAE.103437		\$55
<p>Wire baskets, full depth half area</p>  <p>Help organise your chilled or frozen bulk storage 1/1 GN x 200mm</p>	SPAE.102382		\$80
<p>Wire baskets, half depth half area</p>  <p>Help organise your chilled or frozen bulk storage 1/1 GN x 100mm</p>	SPAE.102381		\$75
<p>GN Pan racks</p>  <p>Helps chefs organise, stack and store ingredient pans to suit their menu and operational requirements. 1 GN pan rack fills half a drawer</p>	SPAE.RG		\$150



TECHNICAL DATA



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
Supply Cord	1 x 10 Amp for either 1, 2 or 3 drawers
Casing Material	Foodservice grade stainless steel
Drawer Material	ABS plastic, zero ODP PU foam
Max Drawer Loading	40kg
Average Unit Weights	115kg Single drawer 175kg Two drawer 235kg Three drawer

PERFORMANCE DATA

Refrigerant Type	Max Power Use (W)	kW / hr / 24hrs		Max Heat Output (W)	Heat Output (W) / 24hrs		Running Current - Amps		
		Chiller	Freezer		Chiller	Freezer	Blast Chill		

Standard Unit - Single Drawer

HFC R404a	280	1.61	3.86	560	67	161	1.97	1.82	-
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Standard Unit - Two Drawer

HFC R404a	560	3.22	7.72	1,120	134	322	3.94	3.64	-
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Standard Unit - Three Drawer

HFC R404a	840	4.83	11.58	1,680	201	483	5.91	5.46	-
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Blast Chill Unit - Single Drawer

HFC R404a	320	3.01	5.51	640	126	230	2.31	2.31	2.61
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Blast Chill Unit - Two Drawer

HFC R404a	640	6.02	11.02	1,280	250	460	4.62	4.62	5.22
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Blast Chill Unit - Three Drawer

HFC R404a	960	9.03	16.53	1,920	378	690	6.93	6.93	7.83
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