

ADANDE Compact Unit

An Adande Compact unit provides convenient storage right where you need it, next to griddle and fry stations. Compacts have many other uses, from refrigerated vegetable and salad storage to delicate frozen desserts. Being small and easy to use, they are ideal for outside catering. Compacts have the same chill to frozen flexibility as standard Adande Drawers.

Applications

- At the griddle for burgers etc.
- At the fry station for fries etc.
- Ice cream and icers
- Upright bottle storage
- Mobile catering

Operational Benefits

- Flexibility: works as a fridge or freezer
- Blast chiller option also available
- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage

Food does not dehydrate No freezer burn or ice crystals No condensation on the food

- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable







Capacity

 $1 \times 1/1$ GN 200mm deep at the bottom of the drawer $1 \times 1/1$ GN 100mm deep on the top

Internal Drawer Size Approx 310w x 550d x 380h

Code	Type	Height	Width	Depth
VCC.HCW	High castors	948	450	800
VCC/CW	Standard castors	900	450	800
VCC/SCT	Small castors	845	450	800

Cooler by Design

Ph: 1300 79 1954 Fax: 07 3345 6403 Email: adande@stoddart.com.au www.stoddart.com.au