



ADANDE®

Cooler by Design

Product Guide



Exclusively imported by:



STODDART
MANUFACTURING
FOOD SERVICE EQUIPMENT



Save Food



Save Labour



Save Space



Save Energy



Save Money

ADANDE REFRIGERATED DRAWERS

Store your food at exactly the right temperature to maximise food storage life and quality



15°C
(for serving)



12°C



4°C



2°C



-1°C



-15°C



Unit above displayed with optional GN Pan Racks. Sold separately

Some of our worldwide clientele:



A brief introduction

We don't like to boast, but our patented refrigeration technology is the first major significant innovation in refrigeration in over 70 years.

Our units aren't 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 unique way to other fridges or freezers, it is completely different.



"It's an Adande; it works like no other fridge or freezer..."

How is an Adande different?

It's not rocket science, but cold air is denser than warm air, so every time you open the door, or the drawer, the cold air literally falls out. So, Adande designed a fridge and freezer system that holds the cold air in, and it keeps it in, with its specially designed insulated drawers. Other traditional door or drawer units force the cold air around the cabinet in order to keep the contents cool. Whereas, an Adande gently drops cooled air onto the contents when the drawers are closed.

This simple difference in approach means that an Adande is the only refrigeration that provides stable storage temperatures and a humidity controlled environment. Even during frequent or prolonged drawer openings, the attack from high temperature ambient air is minimal.

"An Adande gently drops cooled air onto the contents..."

Some other important differences...

The food stays at the correct temperature. If it's meant to be 1–4°C, it will be. If it's meant to be below – 18°C it is. Temperature stability gives more consistent serving and cooking results as well as increased storage life. 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.

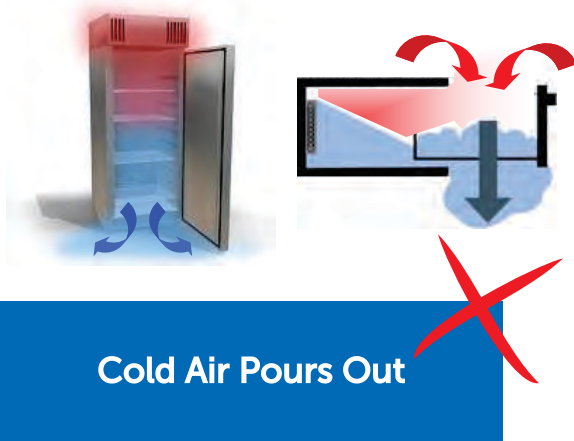


Adande Refrigeration

The perfect design

Adande's insulated drawer design is effective because the cold air is retained when the drawer is pulled open - the cold air simply has nowhere to go! Even during prolonged drawer openings, high ambient air attack is minimal. This also means that food spoilage is reduced, wastage is minimalised, and storage times are increased. Food simply lasts longer and is kept in a far superior condition.

Conventional Units

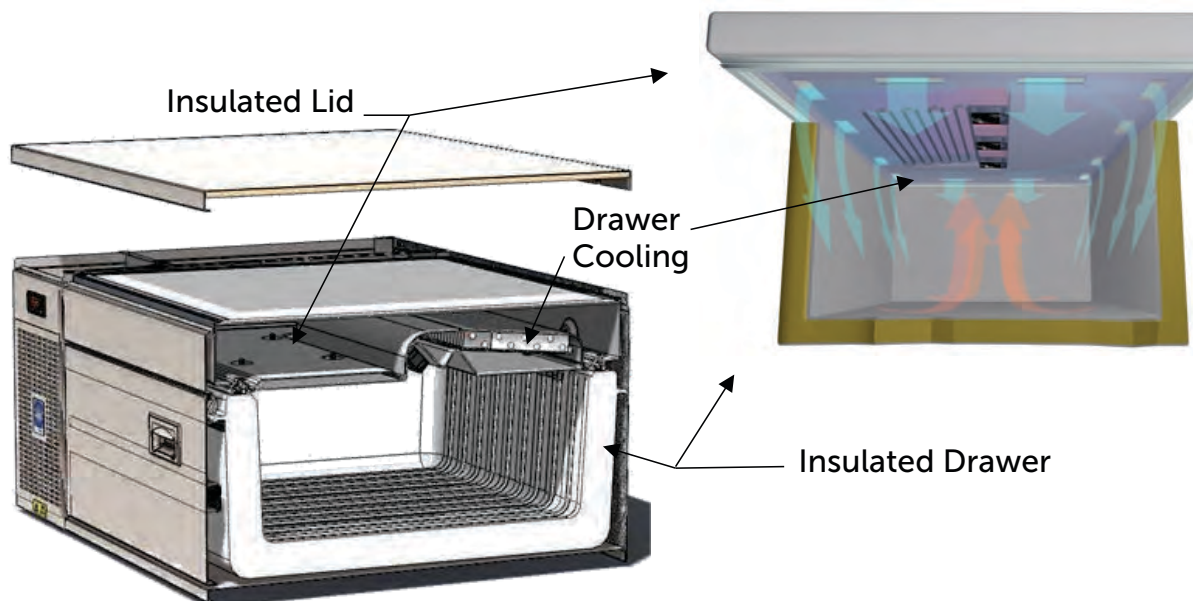


Adande Drawer



"Low velocity cooling for the best food storage..."

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. The Adande system is much more efficient - Cold air stays with the food in an Adande with temperature stability and no additional moisture providing the perfect storage.



"Stable temperature = Consistent food quality..."

Broad range with simple controls

Adande's modular design uses independently controlled drawers that can each be set to operate at temperatures ranging (in 1°C increments) from -20°C up to +15°C, offering the user total flexibility between frozen and chilled storage.

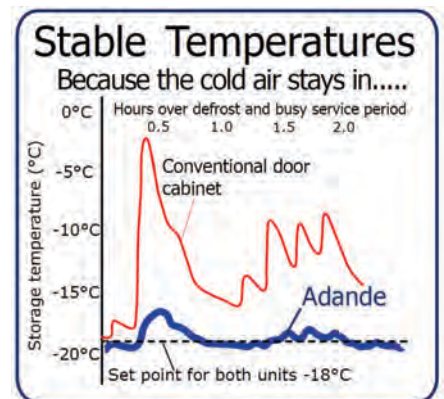


This feature comes into its own in aiding facilities adapt to the changing needs of their kitchen. Whether it be adapting to menu changes or aiding in coping with seasonal ambient temperature variations, with Adande, you're in control.

Advantages

Given that the only true measure of cost is over the life cycle of the product, Adande drawers are highly economic - the low cost of ownership being due to:

- Energy savings of 40% plus - a like for like metered energy test at a QSR outlet over a 4 week period showed a 57% saving on an Adande double stack drawer unit against a competitor's upright workout freezer
- Unrivalled temperature stability helps maintain food quality, thereby minimising losses from food wastage
- The easiness of cleaning Adande drawers represents not only a more hygienic storage solution but also cuts the time spent on basic cleaning, leaving staff with more time for profit related activities
- The basic flexibility of Adande drawers allow a single unit to operate as either a fridge, freezer or blast chiller that can fit into almost any kitchen footprint.
- The reliability and robust design of Adande drawers results in very low annual running costs
- The insulated parts on an Adande are replaceable. When the foamed insulated parts on a conventional cabinet fail, it sadly goes to the landfill.
- By design, Adande drawer seals, being located out of harm's way, are included in the overall warranty, unlike conventional refrigeration equipment



Adande Refrigeration

Innovative design

The modular design of the Adande Drawer provides Chefs with the ultimate in flexibility - popular uses for the product being:



1 Chef Base

Single drawers set on high castors with heat shield tops are the perfect solution for the cookline and are able to withstand cooking temperatures up to 230°C



Rear Engine
Double Drawer Unit

2 Adande 2 Stack

Boosts productivity by placing storage at the heart of the operation - allows kitchen staff to spend more time working as they waste less time walking! Side or rear engine options available, to suit all kitchen footprints

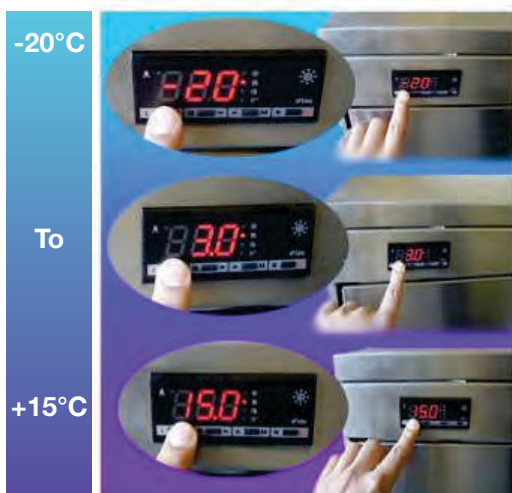
3 Blast Chill

Dual function drawers are available by including the Blast Chill option, while still retaining flexibility to operate in fridge or freezer mode. Utilising the Blast Chiller, it takes just 90 minutes for 5kg of produce to reach 2°C from 72°C



4 Fish Keep

Adande Drawers store seafood perfectly, with no need for an ice bed - in every way a more economical and temperature stable solution than the traditional upright single function options where fish & ice melt, leading to a large scale clean up. Adande Drawers extend the storage life of wet fish significantly



5 Target Temperatures

By design, the flexibility of the Adande Drawer stands out where food needs to be stored at temperatures outside the usual range of conventional equipment - Two examples being:

- At -13°C to hold particular types of cold dessert, just prior to serving
- At +15°C being the ideal temperature for the storage of quality cheeses just before serving

Adande Refrigeration

AWARD WINNING ADANDE



The award winning Adande drawers now has its first recognized award in the Australian market, winning the Best New Hospitality Equipment Product Award at Fine Foods Australia 2011.



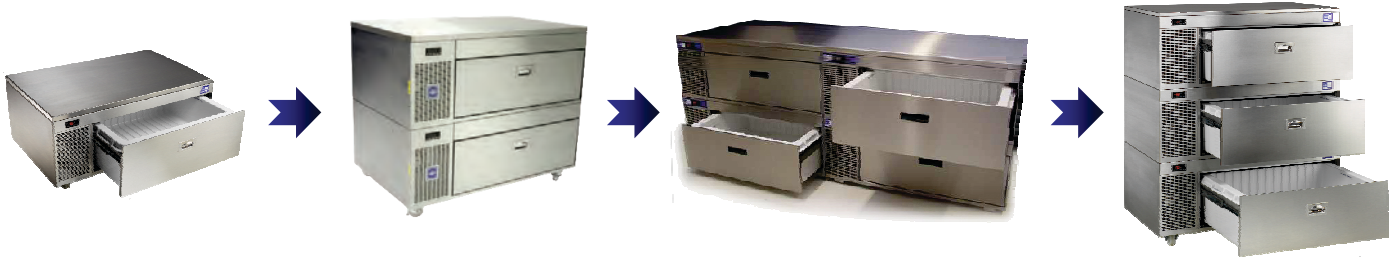
This can be added to the growing list of prestigious accolades already collected worldwide, including:

- FCSI/CESA Sustainability Award 2008
- "Best New Catering Equipment" award at Gulfood 2012
- "Refrigeration Product of the Year 2012"
 - Refrigeration, Air Conditioning & Cooling Magazine UK

Adande Refrigeration

SIDE ENGINE DRAWERS

Point of use Storage - Refrigeration Where You Need It Most



Single Drawer Unit VCS1 series

Dimensions (WxDxH):	1100 x 700 x 457-624* mm
Capacity:	4x 1/1 GN 100mm deep / 86 litres
Temperature flexibility:	-22°C to + 15°C
Normal operating range:	15°C to 43°C ambient
Weight:	111kg
Refrigerant:	R404a
Defrost:	Automatic



Double Drawer Unit VCS2 series

Dimensions (WxDxH):	1100 x 700 x 846-943* mm
Capacity:	8x 1/1 GN 100mm deep / 172 litres
Temperature flexibility:	-22°C to + 15°C (each drawer)
Normal operating range:	15°C to 43°C ambient
Weight:	175kg
Refrigerant:	R404a
Defrost:	Automatic



Triple Drawer Unit VCS3 series

Dimensions (WxDxH):	1100 x 700 x 1289-1298* mm
Capacity:	12x 1/1 GN 100mm deep / 258 litres
Temperature flexibility:	-22°C to + 15°C (each drawer)
Normal operating range:	15°C to 43°C ambient
Weight:	229kg
Refrigerant:	R404a
Defrost:	Automatic

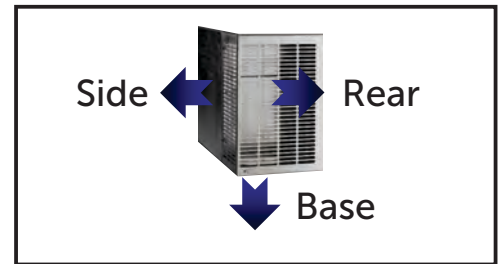
Chef base - 230Kg Loading



REAR ENGINE DRAWERS



Condenser discharge air can use any one of 3 possible vent paths



Single Drawer Unit VCR1 series

Dimensions (WxDxH):	878 x 885 x 457-624* mm
Capacity:	4 x 1/1 GN 100mm deep / 86 litres
Temperature flexibility:	-22°C to + 15°C
Normal operating range:	15°C to 43°C ambient
Weight:	111kg
Refrigerant:	R404a
Defrost:	Automatic



Double Drawer Unit VCR2 series

Dimensions (WxDxH):	878 x 885 x 846-943* mm
Capacity:	8 x 1/1 GN 100mm deep / 172 litres
Temperature flexibility:	-22°C to + 15°C (each drawer)
Normal operating range:	15°C to 43°C ambient
Weight:	171kg
Refrigerant:	R404a
Defrost:	Automatic



Triple Drawer Unit VCR3 series

Dimensions (WxDxH):	878 x 885 x 1289-1298* mm
Capacity:	12 x 1/1 GN 100mm deep / 258 litres
Temperature flexibility:	-22°C to + 15°C (each drawer)
Normal operating range:	15°C to 43°C ambient
Weight:	230kg
Refrigerant:	R404a
Defrost:	Automatic



Compact Unit VCC series

Dimensions (WxDxH):	450 x 800 x 845 mm
Capacity:	65 litres
Temperature flexibility:	-22°C to + 15°C (each drawer)
Normal operating range:	15°C to 43°C ambient
Weight:	113kg
Refrigerant:	R404a
Defrost:	Automatic



* - Height varies depending on choice of base and top. See accessories page for more detail

Adande Refrigeration

Customise your kitchen

The Adande Drawer system provides Chefs with an incredible amount of flexibility. Part of this flexibility comes from being able to customise your unit with different base and top options to create different working heights, weight loadings, and manoeuvrability.



Above: VCS2.CW model

- 1** Available in 3 different configurations:
Cover Top - 1mm stainless steel single skin cover; ideal for undercounter use
Solid Work Top - 10mm timber backed stainless steel; good working surface
Heat Shield Top - 52mm insulation backed stainless steel; good working surface with heat resistance to units placed above up to 200°C

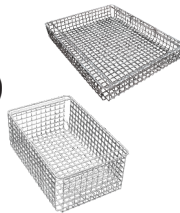
- 2** Available in configurations from single drawer units to triple drawer units all with independently controlled temperatures. Utilise one as a blast chiller, one as a standard freezer and the other as a serving drawer.

We know how temperature affects your food. With Adande, you're in control.

- 3** Available in 3 different configurations:
High Castor - 176mm castor; best for single drawer units
Standard Castor - 97mm castor; best for free standing double drawer units
Roller - 52mm roller; Best for undercounter units

Other accessories available include:

- ◆ Wire baskets
(Both full depth and half depth sizes)



- ◆ Drawer dividers



- ◆ GN Pan racks



Cooler by Design...



Adande is just one of the many food equipment brands imported or manufactured by Stoddart Food Service Equipment.

Contact your local dealer for information on the complete product range:



woodson

Since 1954, Australia's best brand of counter-top and takeaway food equipment



Culinaire

The most versatile range of Australian made products for your commercial kitchen



Electrolux

The world's most innovative kitchen technology - ovens, modular cooking equipment, refrigeration and more



Halton
FOODSERVICE

Kitchen exhaust systems that reduce costs, save energy and help the environment



ADANDE
Cooler by design

Unique drawers that double as refrigerators and freezers. Incredibly efficient, fully modular and so versatile



SIMPLY
STAINLESS

Modular stainless steel benching and shelving - built to the highest specification



METRO

Shelving and materials handling with unrivalled qualities and warranty



Power Soak

Take the elbow grease out of potwashing with PowerSoak's continuous motion system



STODDART
MANUFACTURING
STAINLESS PLUMBING PRODUCTS

Stainless steel plumbing products that stand the test of time - Stoddart - since 1959



Visualine

Maximise your coolroom product sales with Visualine cool-room doors and inserts



KOLDTECH

Australia's most popular range of refrigerated and heated food displays



RAM

Control the quality and portioning of fried food with Ram's famous dispensers



ANETS

Superior fryers at a great price - American built quality and strength since 1937



CookTek

Unique induction cooking and delivery technology that gives incredible advantages



Adande Products are
exclusively imported by



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FOOD SERVICE EQUIPMENT

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