

Typical Applications

- Multi purpose prep station providing
- point of use bulk storage for -
 - » Meats & Seafoods
 - » Pasta & Deli Foods
 - » Pastries & Desserts
 - » Frozen Storage next to the Deep Fryer
 - » General 'mise en place'
 - » Garnish storage at the Pass

Features

- Works as a Fridge or Freezer
- Cold air does not fall out every time the drawer is opened
- Unrivalled temperature stability
- Low Velocity Cooling system
- Negligible ambient air attack
- Bulk storage at the point of use
- Removable insulated storage container
- Seals hidden from view
- Unique airflow design
- Robust and reliable

Benefits

- Complete flexibility
- Extremely energy efficient
- Prolongs shelf life
- Prevents dehydration
- No condensation or freezer burn
- Ergonomically highly efficient
- Quick and easy to clean
- Seals included in 2 Year Warranty
- No Condenser blockage breakdowns
- Minimal maintenance costs

ADANDE® Slimline Drawer Units

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



VMS2 - 2 Drawer Unit

VLS2 - 2 Stack Shallow Drawer Unit

- » 1100w x 700d mm Footprint
- » Will fit any void space under-counter from 700 to 785 mm

VMS2 - 2 Drawer Unit

- » Slimline Drawer on top or bottom
- » Standard Depth Drawer on top or bottom



Adande Slimline Drawers can be installed as single units or in stacks, 2 and even 3 Drawers high, to suit the application.

Slimline Drawers can also be combined with Standard Depth Drawers to create 2 and 3 stack units, giving designers a far wider range of finished height options.

All Slimline & Standard Drawer units can be fitted with solid worktops for use as a prep station, or with cover tops when required under-counter.

The storage capacity of each Slimline Drawer is 4 x 1/1 Gastronorm Pans, configured 2 x 100 mm & 2 x 50 mm Deep.