



Product Guide



CONTENTS

Brand Information	3
What makes Adande Different?	
Traditional Vs Adande Technology	4
Unrivalled Temperature Stability	6
Fundamentals	7
Adande Units	
Side Engine Unit (VCS)	9
Slimline Side Engine Unit (VLS)	10
Rear Engine Unit (VCR)	11
Compact Unit (VCC)	12
Matchbox System Unit (VCM)	12
Accessories	13
Technical Data	14
Stoddart's Brand Range	15



ADANDE REFRIGERATED DRAWERS

Adande's patented refrigerated drawers are unique to the marketplace, making sure the cold air is retained when you open a drawer, allowing your food to stay fresher for longer.



WHAT MAKES ADANDE DIFFERENT?

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

When Adande developed their patented 'hold the cold' technology, it was the first significant innovation in refrigeration for over 70 years. Adande are not the same as other drawer units; they're not the same as door operated ones either.

You can't compare a Combi with a Standard Oven, neither can you compare an Adande® with any traditionally made unit, and here's why....

Traditional Design

Traditional Drawer Seal



- ✗ Expensive to maintain due to the high cost of having to replace them often
- ✗ Even with doors or drawers shut, any small cuts, tears, or food deposits on the seals can cause bacterial infiltration and continuous loss of cold air
- ✗ Danger of cross contamination from fingers & food debris - Seals have the highest bacterial count in a kitchen environment!

Traditional Condensers



- ✗ Condensers are typically located at a low level and exposed, which is a prime area for dirt & grime - blocking condensers, disrupting airflow & using more energy!
- ✗ Unless brush cleaned often, airborne contaminants, such as fat & flour, clog up the condenser, burning out fan motors and even compressors
- ✗ Partially blocked condensers make the compressor work harder, resulting in higher power consumption

Adande® Technology

Adande® Drawer Seal



- ✓ Adande magnetic heated seals are hidden and out of harm's way, reducing wear and tear and protecting them from accidental damage
- ✓ Easy to clean
- ✓ Guaranteed for 2 years

Adande® Condensers



- ✓ Housed internally affording protection
- ✓ Cleaning is less frequent and much easier because fats and cooking oils present in kitchens do not reach the condenser
- ✓ Low chance of condenser blocking reduces incidence of compressor failure

WHAT MAKES ADANDE DIFFERENT?

Traditional Drawer



As the whole internal cabinet is cooled, when the drawer is opened the cold air 'drops out'



Thin, brittle uninsulated plastic containers, metal containers or drawers just do not 'hold the cold'



Stable temperatures are critical to prolonging the shelf life of food, however, the design of traditional cabinets does not allow stable temperatures

Traditional Runner



Drawer runners must be fixed into the insulated cabinet wall, making them inherently weak, and in need of frequent replacement



Exposed to freezing temperatures, they accumulate ice, seize up & performance is hindered



Runners inside the insulated cabinet with the food is unhygienic

Back of Traditional Drawer Unit



Key components vulnerable to damage



Not easily situated into most kitchen environments

Adande® Insulated Container



ONLY the rigid insulated container is cooled within the cabinet & when the drawer is opened it 'holds the cold' within; saving significant energy when compared to traditional refrigeration drawers



Large storage capacity with food accessible in full plan view when open



Grooves help cold air circulation - no need to leave air gaps between items of food



Easy to lift out for deep cleaning, or to wipe clean while remaining in situ



No need to tilt - easy to lift out and back in

Adande® Drawer Runner



Hygienic because food cannot come into contact with the runners as these are external to the insulated container

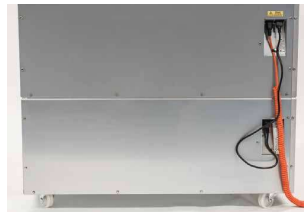


Do not ice up allowing flexible operation as BOTH fridge & freezer



Runners are incredibly strong and robust, having been tested to 200,000 openings

Adande® Back of Unit



Smooth and flush - No tangling of wires



No unnecessary obstructions



No dirt traps, easier cleaning, less snags



Fully modular - drawer units can be removed or added

ADANDE UNRIVALLED TEMPERATURE STABILITY

Results from respected test facilities show that Adande has clear performance advantages over traditional refrigeration drawers

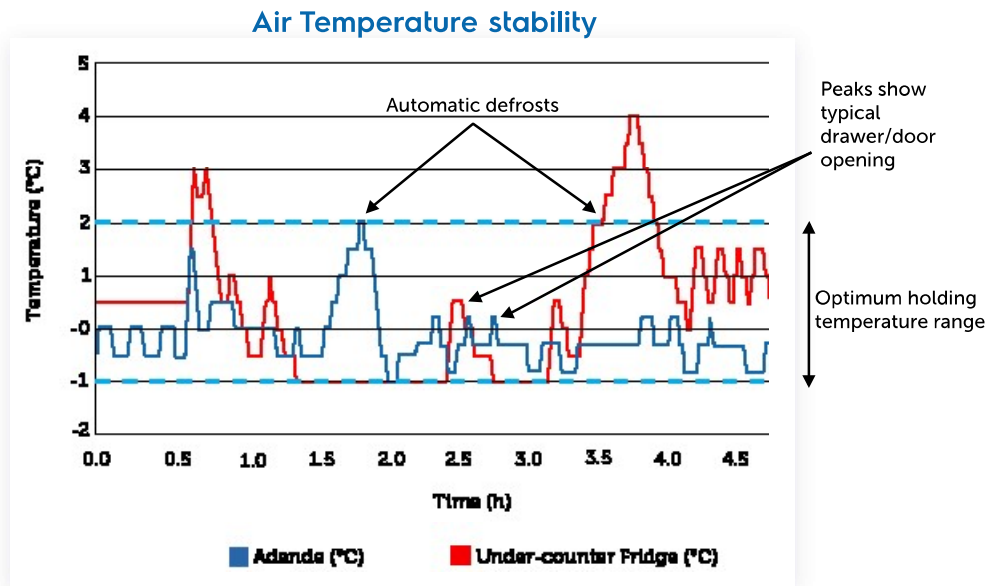
Fresh food storage temperature

- Starting set point temperature in both appliances: 5 °C
- Under-counter fridge air temperature above 8 °C for more than 4 hours on three occasions - outside Food Safety regulation
- Adande drawer temperature very stable

Adande®
Vs.
Under-counter chiller



5 Hour Sample



What this means for food held in a restaurant fridge

Trials simulating restaurant conditions were done to compare Adande with traditional units; the results were dramatic!

Traditional

Visibly Shrunk & Mouldy



Adande®

Fresh



Frozen food quality is also preserved better in freezer mode

REFRIGERATED DRAWER SYSTEMS FUNDAMENTALS

Adande is an award winning and innovative refrigerated drawer system which overcomes many of the short-comings 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.

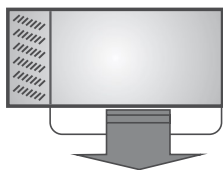
The Adande system can be configured to suit any application:

- Each drawer is capable of being individually set as a fridge OR freezer at temperatures between +15°C to -22°C
- The system offers dramatic improvements in energy efficiency and food holding quality due to its unique design, which holds the cold air in when the drawer is opened
- Drawer modules are available in 4 footprints (side, rear engines, compact or matchbox), and can be configured 1-2 drawers high (excluding compact)
- Side engine drawer modules are now available in two heights allowing a wider range of overall finished heights. These are the standard VCS height and the new slimline VLS heights
- Drawer modules can be finished with a variety of top and base options to suit your application
- Heat shield top can with stand temperature upto 200°C
- Side engine standard height models can even be optioned to operate as a blast chiller. Blast chiller drawers retain full flexible temperature functionality (+15°C to -22°C) with the added capacity to blast chill 5kg of food from +70°C to +3°C in 90 minutes

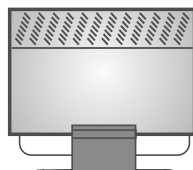


FOOTPRINT - SELECT FOR YOUR APPLICATION

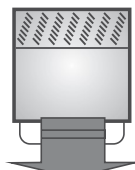
Side Engine VCS/VLS
1100W x 700D



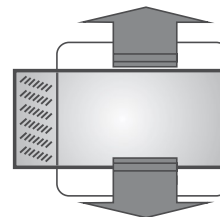
Rear Engine VCR
878W x 885D



Compact VCC
450W x 800D



Matchbox Side Engine VCM
1100W x 700D



Code Explanation

Footprint	Quantity	Blast Chill Option	Base Configuration	Top Configuration
VCS (Side Engine)	1	One Drawer (B1)	Roller (R)	Cover Top (T)
VLS (Slimline Side Engine)	2	Both Drawer (B2)	Standard Castors (C)	Solid Work Top (W)
VCR (Rear Engine)			High Castors (HC)	Heatshield Top (HS)
VCC (Compact)			Adjustable Legs (L)	
VCM (Matchbox)			Plinth Slides (P)	

Eg. VCS 2 B2 C W

REFRIGERATED DRAWER SYSTEMS FUNDAMENTALS

CUSTOMISING 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.

- Different base and top configurations will create different finished working heights and will create different maximum weight loadings to the top surface
- Kitchen aisle space should allow for drawer units to be rolled out for cleaning and maintenance (up to 900mm for rear engine units). Units must be installed so they are removable and should not be built in.
- Kitchen aisle space should allow for drawers to be opened fully and worked around. Drawers extend out 725mm in the fully open position.
- Hard-wired, gas and plumbed equipment cannot be directly installed onto the Adande unit. This equipment must be installed above the Adande unit using an independent equipment stand






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




VCS2.CW model shown


1 Available in 4 different configurations:


HS  Heat Shield Top
W  Work Top
T  Cover Top


2 Available in configurations from single drawer units up to double drawer units all with independently controlled temperatures from freezer to fridge. Utilise one as a chiller, and the other as a freezer. Option one up as a blast chiller as well.

3 Available in 4 different configurations:

 **Standard Castor** - best for free standing double drawer units.

 **High Castor** - best for single drawer units.

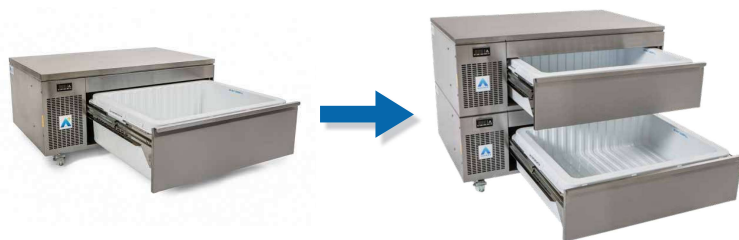
 **Roller** - best for undercounter units

 **Plinth** - Slides; best for plinth mount 2 drawer setups

 **Legs** - Adjustable; best for slimline single drawer units

4 Drawer setups will suit any given application with a range of accessories available.

ADANDE SIDE ENGINE UNIT (VCS)



Model Base Configuration Top Configuration Surface Height Max Weight Loading

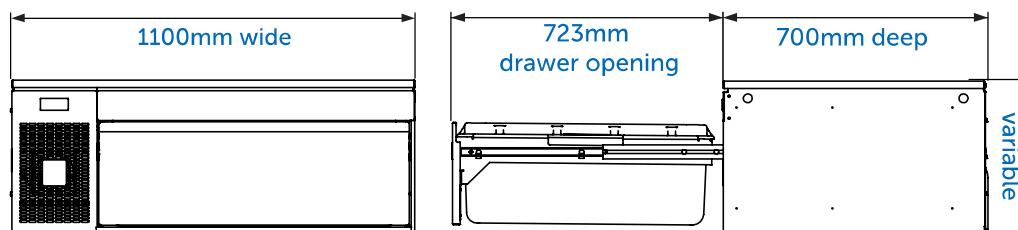
Standard Height (VCS) Single Drawer Side Engine Units



VCS1.RW	Roller	Solid Work Top	458mm	300kg
VCS1.RHS	Roller	Heatshield Top	500mm	285kg
VCS1.CW	Standard Castor	Solid Work Top	502mm	300kg
VCS1.CHS	Standard Castor	Heatshield Top	545mm	300kg
VCS1.HCHS	High Castor	Heatshield Top	624mm	235kg

Storage Capacity Per Unit

4 x 100mm deep
6 x 65mm deep
1/1 GN Pans



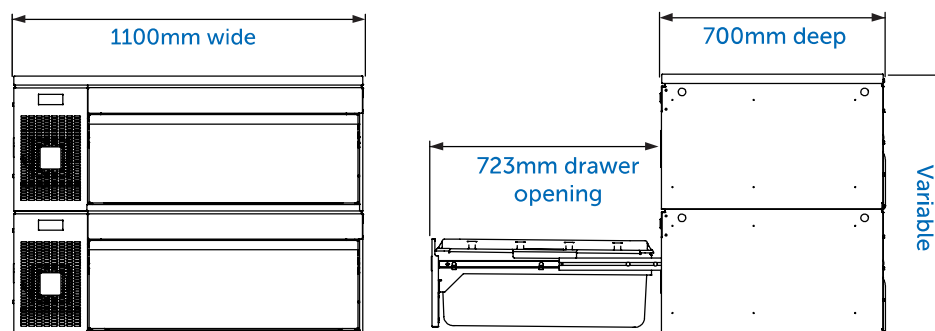
Double Drawer Units - Side Engine



VCS2.PT	Plinth Slides	Cover Top	816mm	0kg
VCS2.RT	Roller	Cover Top	846mm	0kg
VCS2.RW	Roller	Solid Work Top	854mm	230kg
VCS2.CT	Standard Castor	Cover Top	890mm	0kg
VCS2.RHS	Roller	Heatshield Top	895mm	230kg
VCS2.CW	Standard Castor	Solid Work Top	900mm	230kg

Storage Capacity Per Unit

8 x 100mm deep
12 x 65mm deep
1/1 GN Pans



NOTE: Blast chiller drawers available on standard VCS height drawers at an extra cost of RRP \$1,800 per drawer. Just add .B1 or .B2 when ordering to indicate 1 or 2 drawers and nominate the blast chiller drawer position (top or bottom). eg. VCS2.B2.CW

ADANDE SLIMLINE SIDE ENGINE UNIT (VLS)

Model	Base Configuration	Top Configuration	Surface Height	Max Weight Loading
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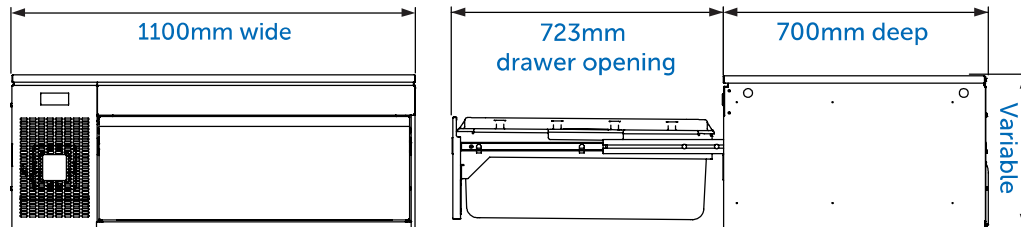
Slimline Height (VLS) Single Drawer Side Engine Units



VLS1.CHS	Standard Castor	Heatshield Top	487mm	300kg
VLS1.HCHS	High Castor	Heatshield Top	567mm	235kg
VLS1.LHS	Adjustable Leg	Heatshield Top	540mm	300kg

Storage Capacity Per Unit

2 x 100mm deep
4 x 65mm deep
1/1 GN Pans



Double Drawer Units - Side Engine

Available in 3 different configurations, Adande double drawer units can utilise either 2 slimline drawers (VLS), 2 x Standard height drawers (VCS) or a combination of 1 of each drawer (VNS), providing a wider variety of finished heights



VLS2.PT	Plinth slides	Cover Top	699mm	0kg
VLS2.CT	Standard Castor	Cover Top	772mm	0kg
VLS2.CW	Standard Castor	Solid Work Top	784mm	230kg

VNS2.PT	Plinth Slides	Cover Top	757mm	0kg
VNS2.CT	Standard Castor	Cover Top	833mm	0kg

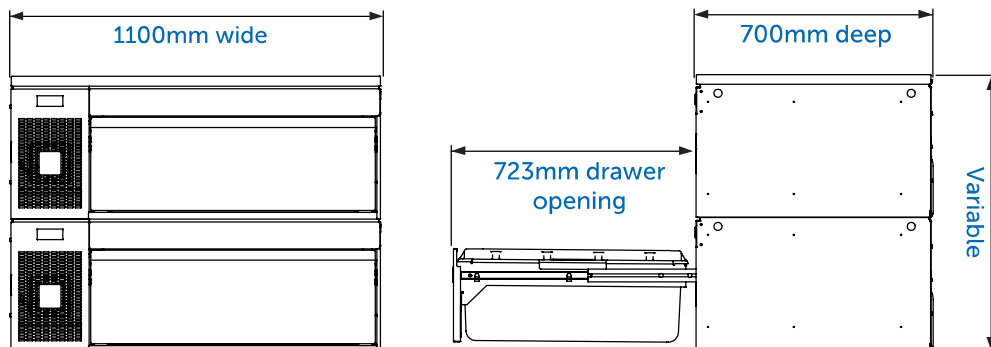
Storage Capacity Per Unit (VLS)

4 x 100mm deep
8 x 65mm deep
1/1 GN Pans

Storage Capacity Per Unit (VNS)

Slimline: 4 x 65mm deep
1/1 GN Pans

Standard: 4 x 100mm deep
6 x 65mm deep
1/1GN Pans



ADANDE REAR ENGINE UNIT (VCR)

Model	Base Configuration	Top Configuration	Surface Height	Max Weight Loading
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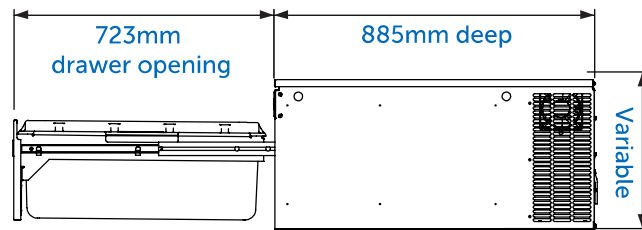
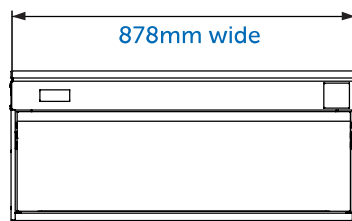
Single Drawer Units - Rear Engine



VCR1.RW	Roller	Solid Work Top	458mm	285kg
VCR1.RHS	Roller	Heatshield Top	500mm	285kg
VCR1.CW	Standard Castor	Solid Work Top	502mm	300kg
VCR1.CHS	Standard Castor	Heatshield Top	545mm	300kg
VCR1.HCHS	High Castor	Heatshield Top	624mm	235kg

Storage Capacity Per Unit

4 x 100mm deep
6 x 65mm deep
1/1 GN Pans



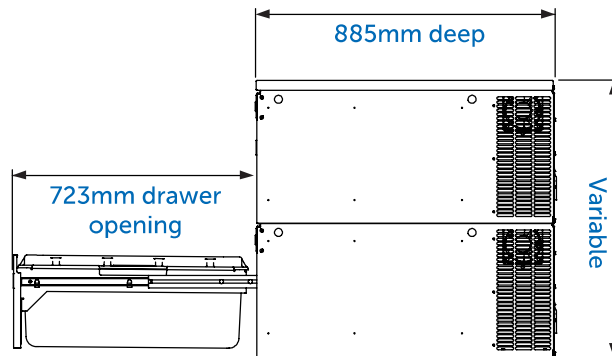
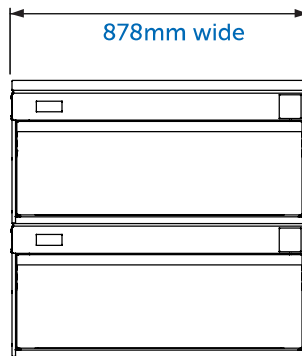
Double Drawer Units - Rear Engine



VCR2.PT	Plinth Slides	Cover Top	815mm	0kg
VCR2.RT	Roller	Cover Top	846mm	0kg
VCR2.CW	Standard Castor	Solid Work Top	900mm	230kg

Storage Capacity Per Unit

8 x 100mm deep
12 x 65mm deep
1/1 GN Pans



ADANDE

COMPACT UNIT (VCC) MATCHBOX SYSTEM UNIT (VCM)

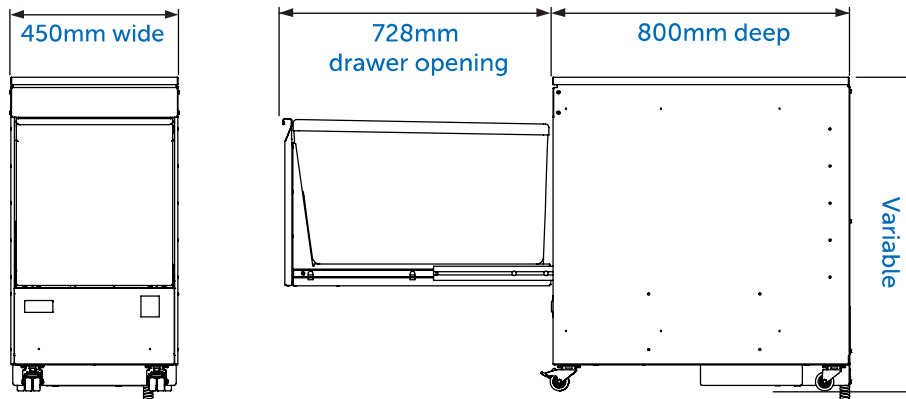
	Model	Base Configuration	Top Configuration	Surface Height	Max Weight Loading
Compact Single Drawer Unit					



VCC1.SCW	Small Castor	Solid Work Top	845mm	200kg
VCC1.GCW	Standard Castor	Solid Work Top	900mm	200kg

NOTE: Not suitable for Plinth Mounting

**Storage Capacity
Per Unit**
60 Litres



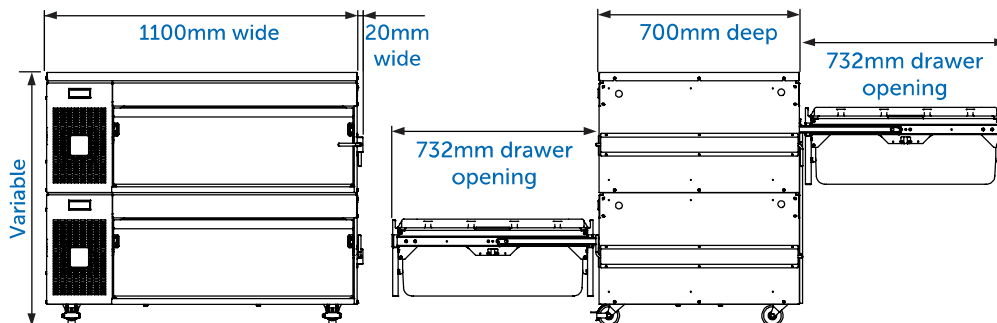
Matchbox System - Double Drawer Unit

Storage Capacity - 8 x 1/1 GN (100mm deep) or 12 x 1/1 GN (65mm deep)



VCM2.RT	Roller	Cover Top	846mm	0kg
VCM2.CW	Standard Castor	Solid Work Top	900mm	200kg

**Storage Capacity
Per Unit**
8 x 100mm deep
12 x 65mm deep
1/1 GN Pans



ADANDE ACCESSORIES



Model

Description

Drawer Divider

- Simply slot into the insulated bin grooves
- Ideal for separating loose product



SPAE.103437

To suit VCS/VCR Drawers only

SPAE.106122

To suit VLS Slimline Drawers only

SPAE.104043

To suit VCC Drawers only

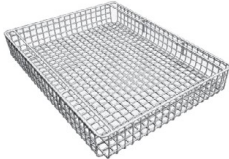
Wire baskets, full depth half area



SPAE.102382

To suit VCS/VCR Drawers only
Help organise your chilled or frozen bulk storage
1/1 GN x 200mm

Wire baskets, half depth half area



SPAE.102381

To suit VCS/VCR/VLS/VNS Drawers only
Help organise your chilled or frozen bulk storage
1/1 GN x 100mm

GN Pan Racks



SPAE.RG

To suit VCS/VCR Drawers only
Helps chefs organise, stack and store GN ingredient pans
to suit their menu and operational requirements.
1 GN pan rack fills half a drawer

Equipment Stands



SPAE.ST.1200*

To suit VCS/VLS Drawers only
Multipurpose equipment stand



SPEL.GS.700

To suit Electrolux 700XP series equipment

SPEL.GS.800

To suit Electrolux Compact series equipment

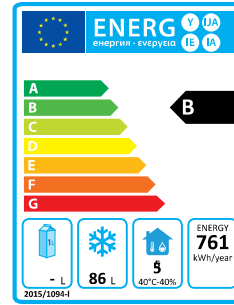
SPEL.GS.900

To suit Electrolux 900XP series equipment

REFRIGERATED DRAWER SYSTEMS

TECHNICAL DATA

Technical Data	
Temperature Flexibility	+15°C to - 22°C set point by user. Each drawer independently controlled
Operating Temperature	Tested to Climate Standard #5
Defrost	Automatic Electric (No drainage required)
Mains	230V AC 50 Hz
Supply Cord	1 x 10 Amp power supply for 1, 2 and 3 drawers
Casing Material	Foodservice grade stainless steel
Drawer Material	ABS plastic, zero ODP PU foam
Max Drawer Loading	40kg
Average Unit Weights	113kg Compact drawer 115kg Single drawer 175kg Two drawer



WARRANTY

2 Years
All Parts & Labour
incl. Seals

5 Years Extended
Parts Only *

Register your Adande within 90 days of Purchase to extend your standard 2 year warranty to 5 years*, free of charge.

*Terms & Conditions Apply

Adande Refrigerated Drawers come with a 2 year manufacturer's Parts and Labour warranty from the date of purchase. You simply need to register within 90 days of purchase and Stoddart will extend the manufacturer's warranty to 5 years on all parts except Seals, Displays and Container, free of charge. For all purchases after 1 October 2018.

If you do not register, your manufacturer's warranty will be 2 years Parts and Labour from the date of purchase.

To register go to, <http://www.stoddart.com.au/warranty-registration/Adande>

Contact your local dealer for information on the complete Food Service Equipment range imported or manufactured exclusively by Stoddart



Leader in the design, management & construction of all types of transport infrastructure across Australasia



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



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



Sophisticated furniture solutions for urban and landscape projects



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



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



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



Shelving and materials handling with unrivalled qualities and warranty



Natural wood charcoal cooking with a modern twist - The Asado Parrilla Grill



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



Stainless steel plumbing products that stand the test of time

Stoddart - since 1959



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



A complete range of conveyor toasters & ovens to provide solutions to every requirement.



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



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



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



Specifically designed from the ground up, heavy duty, commercial range of cooking equipment for the Australian Commercial Kitchen environment.



Unique induction cooking and delivery technology that gives incredible advantages

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