



Bulk storage

Standard drawers + Solid Worktop



Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps - there are no 'hot-spots' in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

Storage Capacity

Gastronorm (GN) Pans
4 x 1/1 GN
100 mm Deep
or equivalent (per Drawer)

Maximum Weight
40 kg of Food (per Drawer)

Volume
86 Litres (per Drawer)

Climate Testing

Tested to **Climate Class 4**
(30°C & 55% relative humidity)
for temperature and energy consumption and to **Climate Class 5** (40°C & 40% relative humidity) for temperature

Electrical

Mains Supply
230 Vac 50 Hz

Power Socket (included)
Correct 2 or 3 Pin Plug fitted for each country

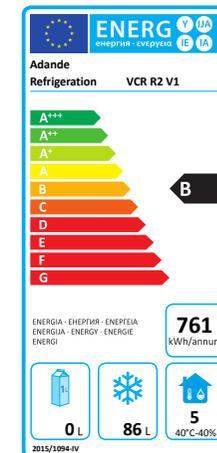
Mains Lead (included)
2 Metre Coiled Lead

Hydrocarbon R600a Refrigerant

Standard drawer

'B' Energy Rating in Freezer Mode

'A' Energy Rating in Fridge Mode
(Consumption 307 kWh/annum)



+15°C ↔ -22°C





Options

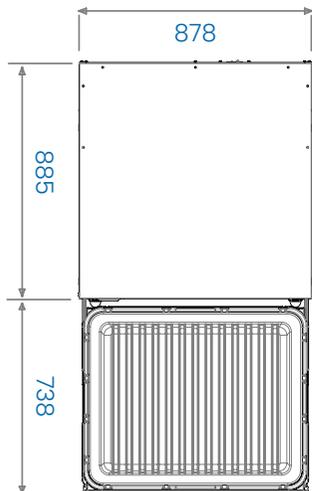
STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard castor base (C)	
Finished height	1288 mm	VCR3/CT
Load-bearing capacity	0 kg	

STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard castor base (C)	
Finished height	1297 mm	VCR3/CW
Load-bearing capacity	162 kg	

For full options please see our [Drawer Customising and Accessories](#) pages

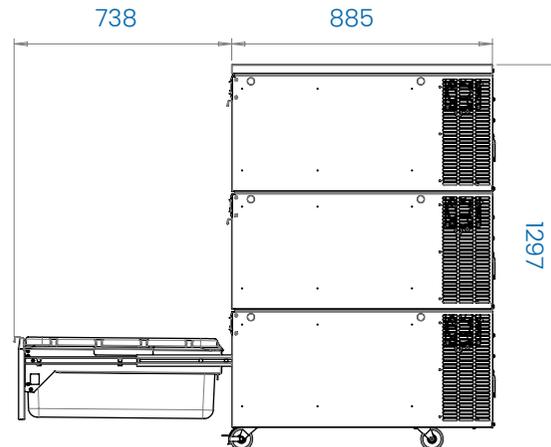
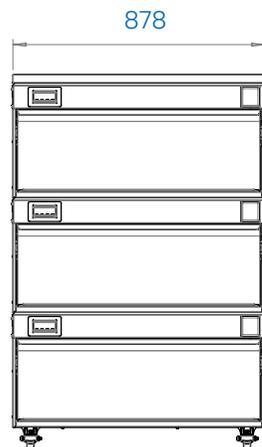
Plan View

Bulk storage units
Standard depth drawers (VCR3)
With open drawer



Elevation

Bulk store - standard depth 3 drawer
Fridge to freezer unit (VCR3)
Standard castors (C)
Solid worktop (W)
VCR3/CW



Tops



Three Drawer Module



Base

