



## Bulk storage – fridge only

Standard drawers + cover top



## 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

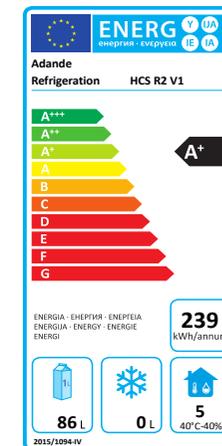
**Power Socket** (included)  
Correct 2 or 3 Pin Plug  
fitted for each country

**Mains Lead** (included)  
2 Metre Coiled Lead

## Hydrocarbon R600a Refrigerant

**A+ Fridge  
Drawer**

'A+' Energy Rating  
(Consumption 239  
kWh/annum)





## Options

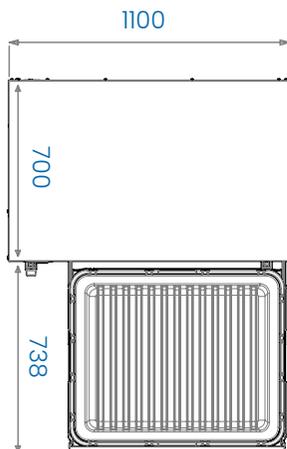
STANDARD DEPTH DRAWER UNITS + COVER TOP (T)	Standard castor base (C)	
Finished height	1288 mm	HCS3/CT
Load-bearing capacity	0 kg	

STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)	Standard castor base (C)	
Finished Height	1297 mm	HCS3/CW
Load-bearing capacity	155 kg	

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

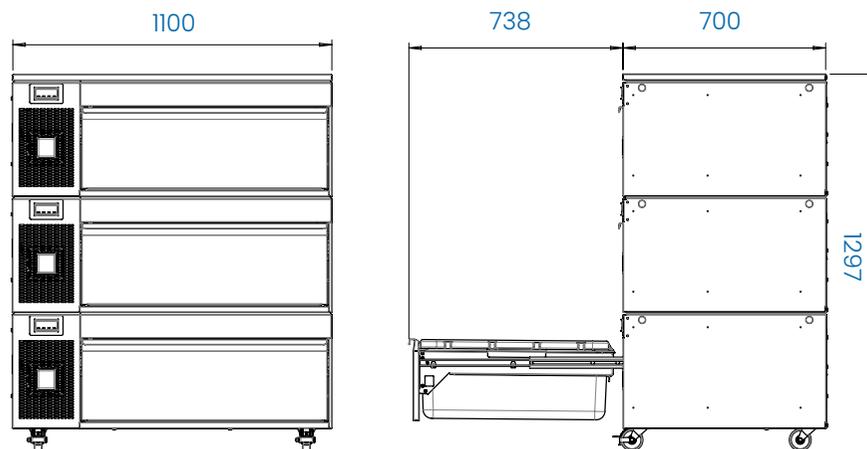
## Plan View

Bulk storage units  
Standard depth drawers (HCS3)  
With open drawer



## Elevation

Bulk store - standard depth 3 drawer  
Fridge only unit (HCS3)  
Standard castors (C)  
Solid worktop (W)  
HCS3/CW



## Tops



## Three Drawer Module



## Base

