



Product Guide



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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?

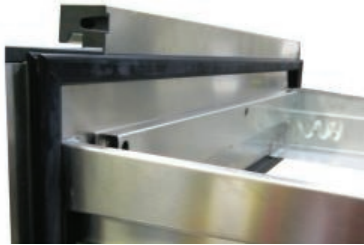
It's an Adande®; it works like no other fridge or freezer!

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!

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

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® 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, how-ever, 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

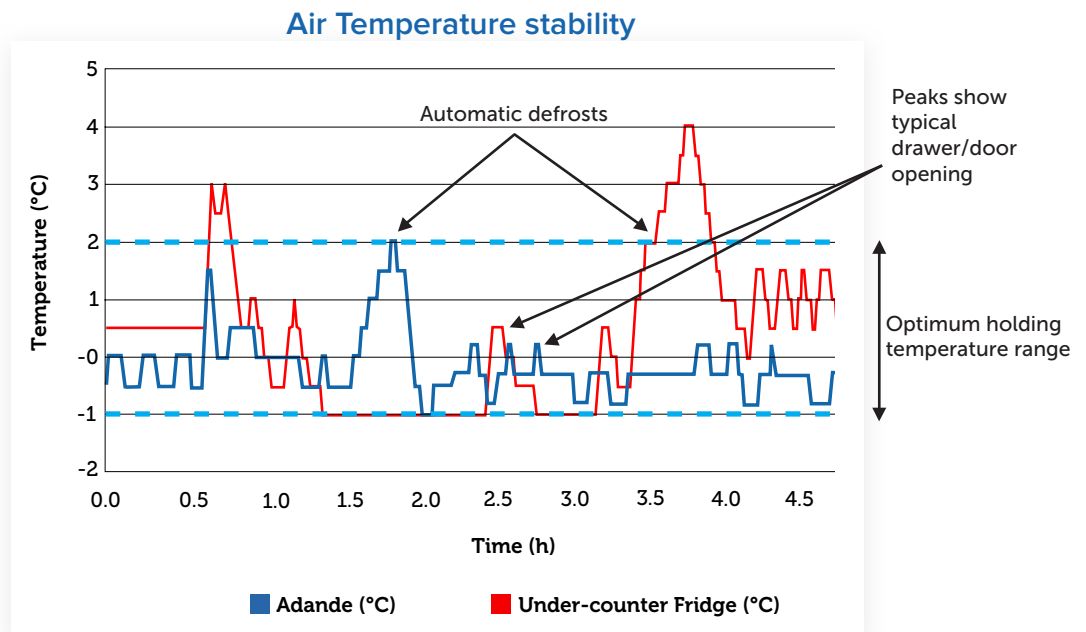
Fresh food storage temperature

- 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.

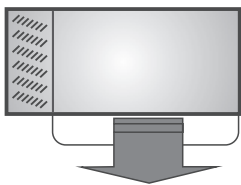
The Adande system can be configured to suit any application:

- 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

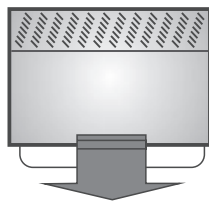


FOOTPRINT - SELECT FOR YOUR APPLICATION

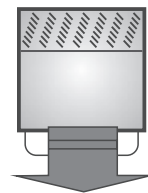
Side Engine VCS/VLS
1100W x 700D



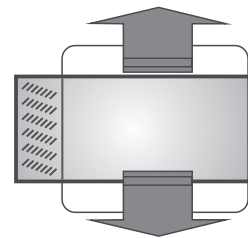
Rear Engine VCR
878W x 885D



Compact VCC
450W x 800D



Matchbox Side Engine VCM
1100W x 700D



Code Explanation

Footprint	Quantity	Base Configuration	Top Configuration
VCS (Side Engine)	1	Roller (R)	Cover Top (T)
VLS (Slimline Side Engine)	2	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 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

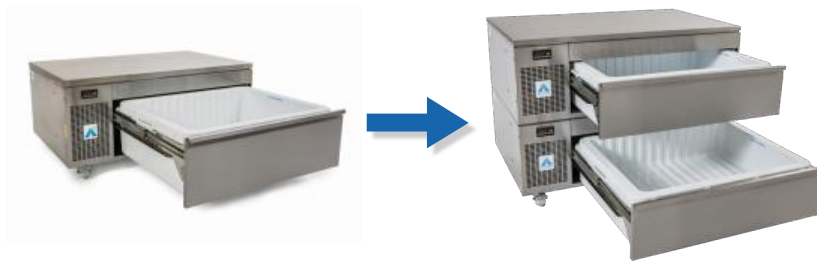
2 Available in configurations from single drawer units up to double drawer units all with independently controlled temperatures from freezer to fridge. Utilise one as a chiller, and the other as a freezer.

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 under counter 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

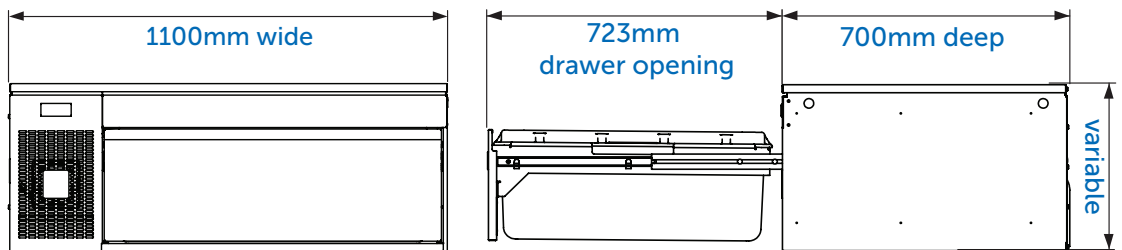
Standard Height (VCS) Single Drawer Side Engine Units



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



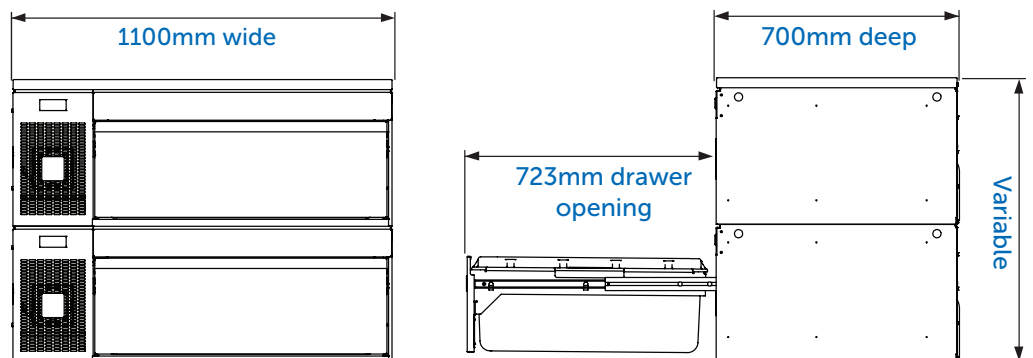
Double Drawer Units - Side Engine



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



ADANDE SLIMLINE SIDE ENGINE UNIT (VLS)

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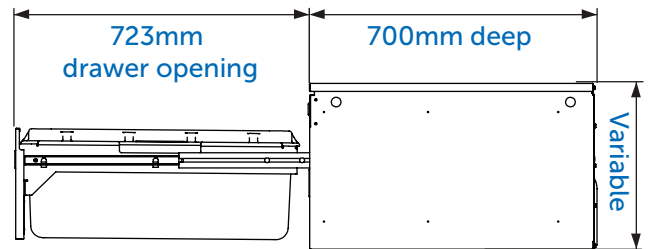
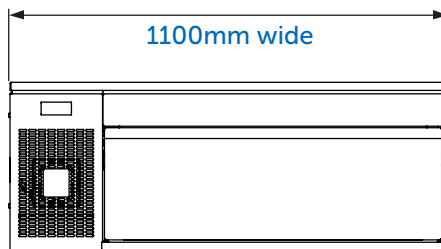
Slimline Height (VLS) Single Drawer Side Engine Units



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 (VLS1)

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

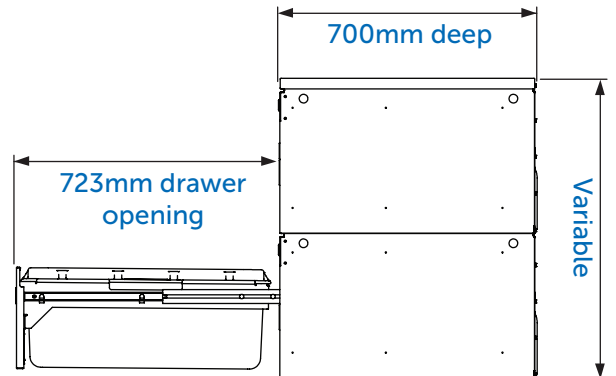
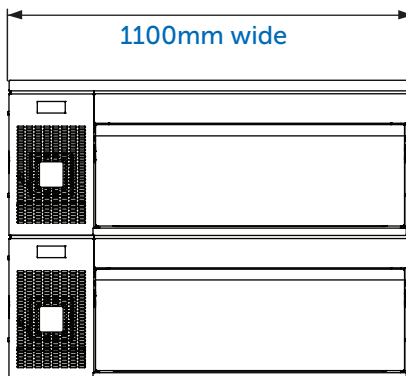


VLS2.PT	Plinth slides	Cover Top	699mm	0kg
VLS2.CT	Standard Castor	Cover Top	772mm	0kg
VLS2.CW	Standard Castor	Solid Work Top	784mm	230kg

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

Storage Capacity Per Unit (VLS2)

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



Storage Capacity Per Unit (VNS2)

Slimline: 2 x 100mm deep
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)

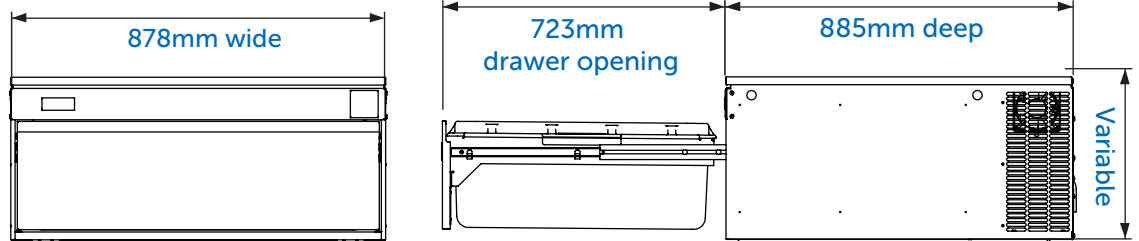
Single Drawer Units - Rear Engine



Model	Base Configuration	Top Configuration	Surface Height	Max Weight Loading
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



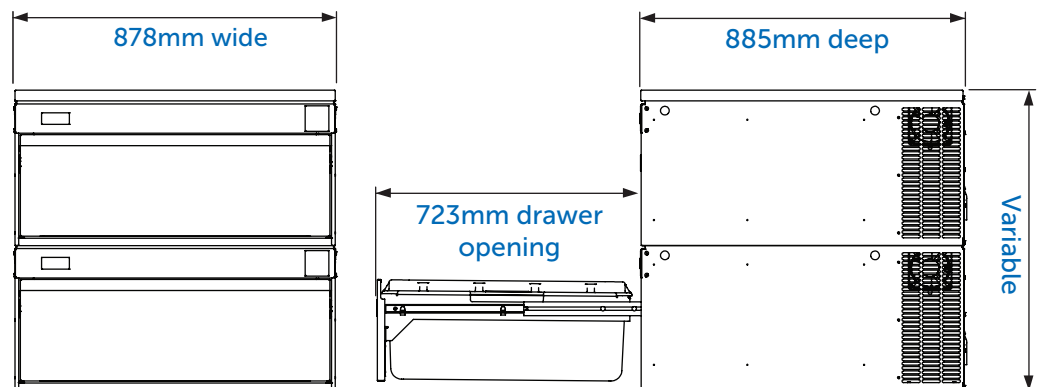
Double Drawer Units - Rear Engine



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)

Compact Single Drawer Unit



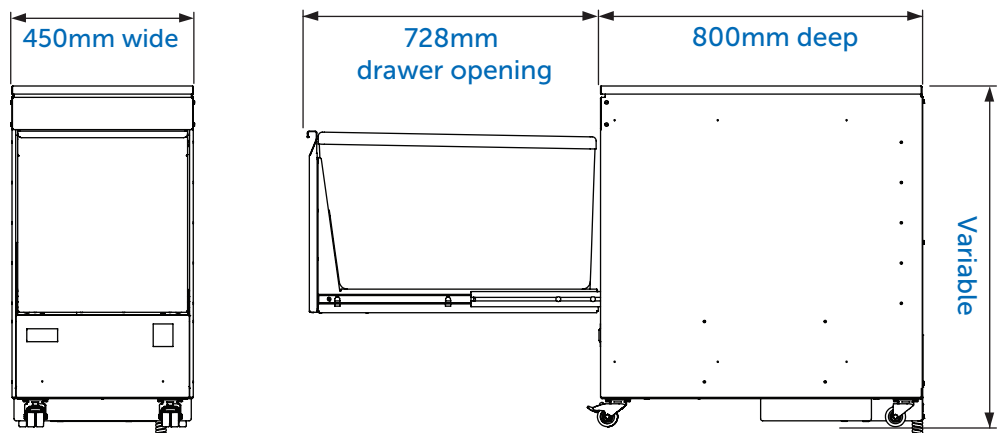
Model	Base Configuration	Top Configuration	Surface Height	Max Weight Loading
VCC1.SCW	Small Castor	Solid Work Top	845mm	200kg
VCC1.GCW	Standard Castor	Solid Work Top	900mm	200kg

NOTE: Not suitable for Plinth Mounting

Storage Capacity Per Unit

60 Litres

Not GN Compatible



Matchbox System - Double Drawer Unit

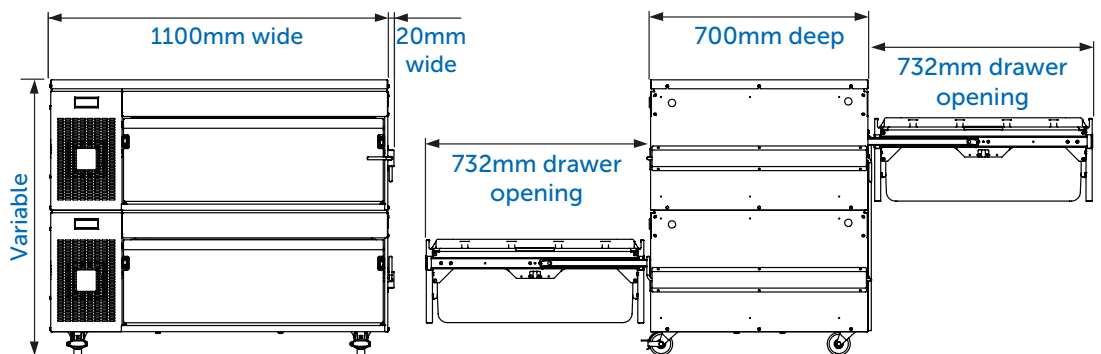
Storage Capacity - 8 x 1/1 GN (100mm deep) or 12 x 1/1 GN (65mm deep)



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



Drawer Dividers

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



Model	Details	Dimensions W x D x H (mm)
SPAE.103437	To suit VCS / VCR / VCM drawers only	
SPAE.106122	To suit VLS Slimline drawers only	
SPAE.104043	To suit VCC drawers only	

GN Pan Racks

- Helps chefs organise, stack and store GN ingredient pans to suit their menu and operational requirements
- 1 x GN pan rack fills half a drawer



SPAE.RG	To suit VCS / VCR / VCM drawers only	
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Equipment Stands

- Stand to suit modular equipment installed above an Adande refrigerated drawer, ensuring the drawer can be moved independently of the equipment above for servicing and running of services
- Stand incorporates insulation to protect Adande below
- Designed to suit a variety of modular equipment - installed on legs
- **NOTE:** Stoddart does not recommend installing modular equipment directly on top of an Adande drawer



SPAE.ST.1200.850.600	Multi-purpose Equipment Stand To suit VCS1.RT (450mm) / VCS1.CT (494mm) Suits most 900mm deep European modular equipment, including Giorik	1200 x 850 x 600 (height +/- 15mm)
SPAE.ST.1200.750.600	Multi-purpose Equipment Stand To suit VCS1.RT (450mm) / VCS1.CT (494mm) Suits most 700mm deep European modular equipment, including Giorik, American Range, Truheat & B&S	1200 x 750 x 600 (height +/- 15mm)
SPAE.ST.1200.750.505	Multi-purpose Equipment Stand To suit VCS1.RT (450mm) Suits Waldorf, Blueseal, Garland, Cobra, Goldstein & Luus equipment	1200 x 750 x 505 (height +/- 15mm)
SPAE.ST.1305SG	Synergy Equipment Stand To suit VCS1.RT (450mm) / VCS1.CT (494mm) Suits Synergy Grill	1305 x 742 x 570 (height +/- 15mm)

Levelling Wedges

SPAE.HAW	Pack of 4 wedges for levelling of unit	95 x 50 x 3
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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	Food service grade stainless steel
Drawer Material	ABS plastic, zero ODP PU foam
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>

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