



UK Showcase Brochure





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A little bit about us

Founded in 1984 in the UK by design engineers George Young and Ian Wood, Adande quickly gained recognition as a leading engineering consultancy specialising in industrial ventilation, refrigeration, and air conditioning for the oil and gas industry.

During this time, chefs working offshore faced significant challenges with refrigeration, struggling to keep food fresh. Catering for rotating shift patterns meant kitchen refrigeration was in constant use, with doors being opened around the clock. This frequent opening caused cold air to escape, humidity to build up inside, and food to spoil—a costly and frustrating issue for operators.

Eager to solve the problem, George and Ian started with a blank slate, designing a refrigeration system that could effectively “Hold the Cold.” Their efforts led to the creation of the revolutionary Adande Refrigerated Drawer.

Since its inception, the Adande drawer has become an essential piece of equipment for chefs in commercial kitchens worldwide. It has won numerous awards, including Best Industrial Refrigeration Engineering Company in 2017 and Refrigeration Product of the Year at the National ACR Awards in 2016.

In recent years, the hospitality industry has faced its share of challenges. Throughout it all, Adande Refrigeration has remained steadfast in supporting the industry—offering extended warranties and convenient purchasing options for equipment that saves money year after year.

Today, Adande is trusted by chefs around the globe. Whether in bustling restaurant kitchens or fine-dining establishments, our award-winning drawers are built in Britain with chefs in mind, delivering unparalleled quality and reliability every single day.

Trusted by Chefs for over 25 years

We understand the demands of a professional kitchen, which is why we've put chefs' needs at the heart of our design. Our award-winning drawers keep food fresher for longer, offers unrivaled temperature stability, and is ergonomically crafted to streamline your workflow. That's why professionals in the know choose Adande Refrigeration.



GN pan racks & GN pans inside VCS Adande drawer



Our Products: A world class line-up

Adande's modular units have a very simple and patented design difference – insulated containers. This unique feature enables them to perform better than any other drawer in practically any location, in any kitchen. Proven and reliable, they excel in the most demanding environments and are trusted by discerning chefs and operators in all sectors.

In addition to providing the most stable holding temperature and humidity, which reduces food waste, the design ensures that minimal cold air is lost, keeping running costs low. Adande's unrivalled seal warranties increase the savings further.

Whether freestanding, under counter, used as an equipment stand, or built into a range, with several different sizes and formats, Adande's units can be relied upon in every kitchen section.



Learn more about our drawers by watching our brand film.

Scan the QR code here to play.

What makes Adande drawers different?

Insulated container



- The patented 'hold the cold' insulated Adande container saves significant energy compared to traditional refrigerated drawers.
- Large storage capacity, with food accessible in full plan view when open.
- Easy to lift out for deep cleaning.

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 two years.

Drawer runners



- Hygienic because food cannot come into contact with the runners, as they are external to the insulated container.
- Do not ice up, allowing flexible operation as BOTH fridge and freezer.
- Runners are incredibly strong and robust, having been tested to 500,000 openings.

Condensers



- Housed internally for protection.
- Cleaning is less frequent and much easier because fats and cooking oils do not reach the condenser.
- Low chance of condenser blockage reduces incidence of compressor failure.
- No filter required

Temperature flexibility

Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You are able also to change the temperature, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for your diners.

+15 °C

+12 °C



| Chocolate

This most prized of ingredients demands to be stored properly, in a way that alleviates the risk of chocolate sweat developing. Adande delivers perfect chocolate every time.

+2 °C



| Meat

Adande fridges store expensive proteins in the best way possible. Consistent 2 °C temperature and consistent humidity, means Adande stores all types of fresh meat to retain natural flavour and texture. Low velocity cooling means that all types of produce are preserved optimally, ready for prepping when needed.

+1 °C



| Fish

Fish is a more delicate protein than meat but it will also lose moisture and flavour, and indeed vital nutrients, if not held in a microclimate of both consistent temperature and humidity. With an easy-to-set temperature, chefs can store fish in an Adande at 1 °C. This keeps fish fresh and hydrated, delivering great quality, succulent produce ready for cooking.

-22 °C

-15 °C



| Ice cream

Temperature stability ensures no freezer burn or ice crystals, keeping ice cream and sorbets smooth, full of flavour and at their very best.

Temperature stability

Precise, temperature control at incremental settings from fridge (+15 °C) to freezer (-22 °C) set Adande units apart. Fish held at precisely +1 °C without the need for ice stays fresher for longer, and is easier to filet. Fresh meat stored in an Adande set at exactly +2 °C suffers less from dehydration or drip loss. Ice creams and sorbets held at -15 °C stay at the ideal serving temperature without any ice crystals forming. Fries spit less when cooked, take up less oil and are cooked to a consistent standard when they have been stored in an Adande. Seafood, pasta, pastries, salad and garnishes are amongst the many other different food types that are better kept in a such a stable and precisely controlled environment.

“You do feel as if there is a risk of a temperature increase with all of your ingredients exposed by having the drawer open. But the Adande technology ensures the patented insulated container, holds the cold, so the temperature is retained. It’s great when constantly grabbing ingredients in a hot kitchen.”

Head Chef at Claro Restaurant, Shadi Issawy

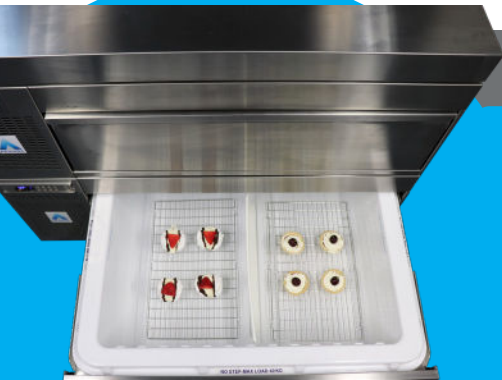


Turn up the heat

With Adande Heat Shields

Adande heatshields give unparalleled protection allowing you to position your Adande drawer safely beneath cooking equipment with temperatures of 200 °C

The heatshield protects the fridge housing ensuring that even if positioned under the most intense temperature, your Adande drawer will perform consistently and reliably. Operators find this particularly useful; some use their Adande under frying stations, some under induction grills, or even under hot coals.



Blast it down

With Adande Blast Chill

Blast-chillers allow operators to work a Cook/Chill system, where food can be cooked, chilled and then re-thermalised as required without the loss of nutrition, quality or taste. It is a preferred process that helps maximise kitchen efficiency during busy service periods. Add to any of our VCS units, including single, double or triple stack units for flexibility.

✓
Saves time
for chefs in
the kitchen

✓
Easier to
comply with
food safety
regulations

✓
Prep without
compromise
to taste or
nutritional
values

✓
Saves space
in the kitchen
with flexibility
to switch to
standard

| Energy Use

Up to

50%
Less energy

Adande can save you money right from purchase and help you protect the environment.

With refrigeration one of the largest energy users in the kitchen, you'll be pleased to know Adande is a much lower energy user than other refrigeration brands available.

Using up to **50%* less energy** in some cases, Adande drawers can significantly reduce energy bills. Additionally, up to 3 drawers can be run from a single 3-pin plug regardless of whether you are using as a fridge or a freezer.



*Energy savings based against industry competitor

Understanding the label

The energy label helps operators select the right equipment. See example below of a variable temperature Adande unit.

B

This is the energy efficiency rating for the most demanding operation, in this case as a freezer.

VCS R2 V1

Our code & refrigerant type. VCS - side engine unit. R2 - Hydrocarbon refrigerant.



This is the effective storage capacity – when tested as a freezer.



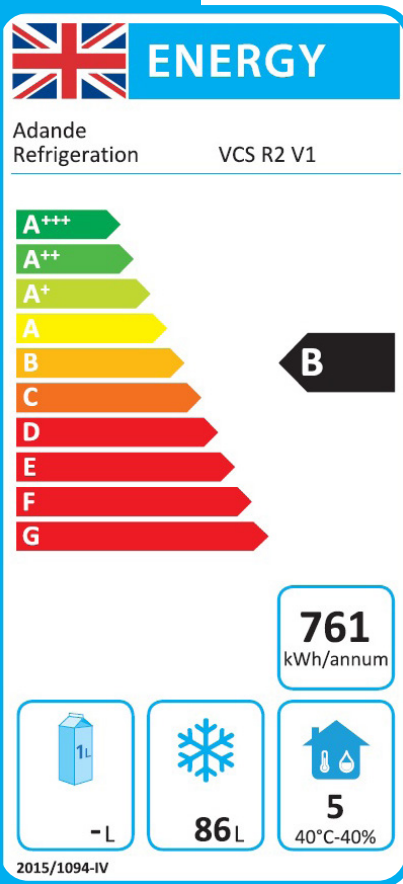
This is the effective storage capacity when tested as a fridge.



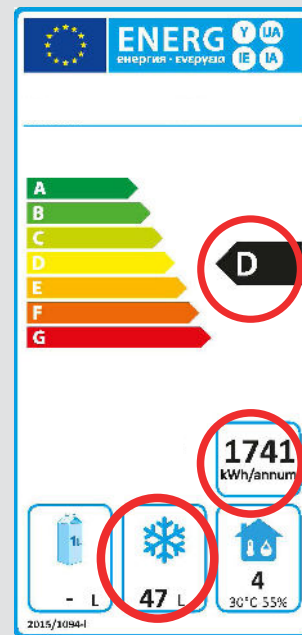
This indicates the most severe conditions under which the unit maintains required temperature.

761

This is the yearly energy usage at 6 openings per hour for 12hrs then 12hrs closed.



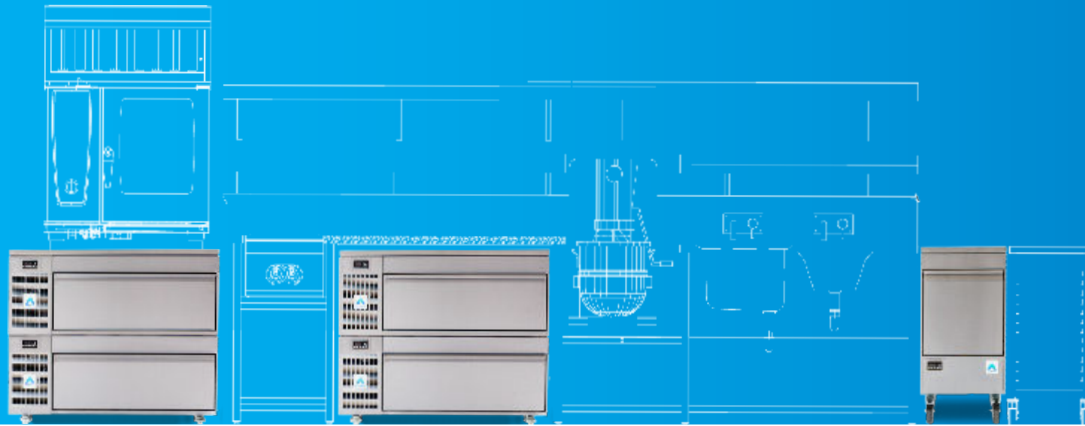
Competitor label



- Adande energy label B vs D
- Competitor costs approx **£245 more per annum***
- The Adande drawer gives 83% more storage volume in comparison to this other market leader

Our variable drawers, as a fridge, are **A+** energy rated.

*Based on 0.25p per kWh

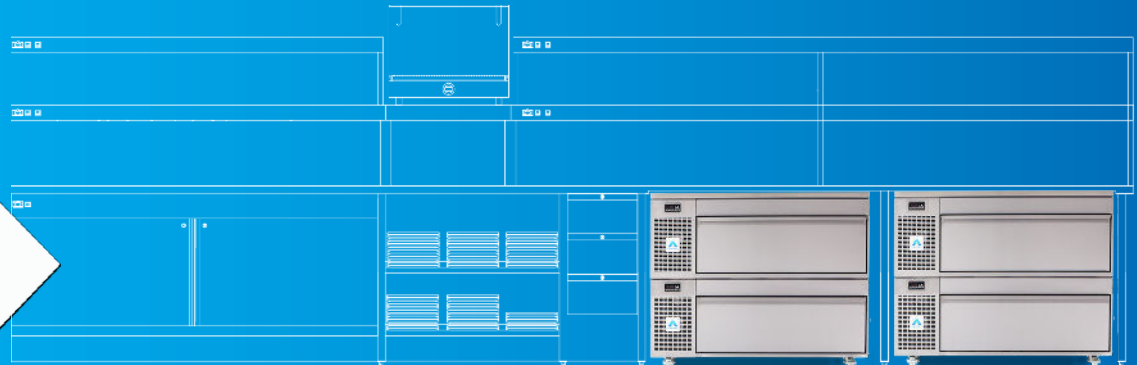


Pastry

Units used in the Pastry section
VCS2 double drawer x2
VCC compact drawer

Pass

Units used in the Pass section
VCS2 double drawer x2



Adande is perfect for smaller spaces

- ✔ Large capacity for produce storage
- ✔ Robust, long lasting design
- ✔ Efficient for work flow as units can hold heavy cooking equipment above
- ✔ Frying baskets above units for efficient workflow in one small footprint

find out about our
fryer basket options

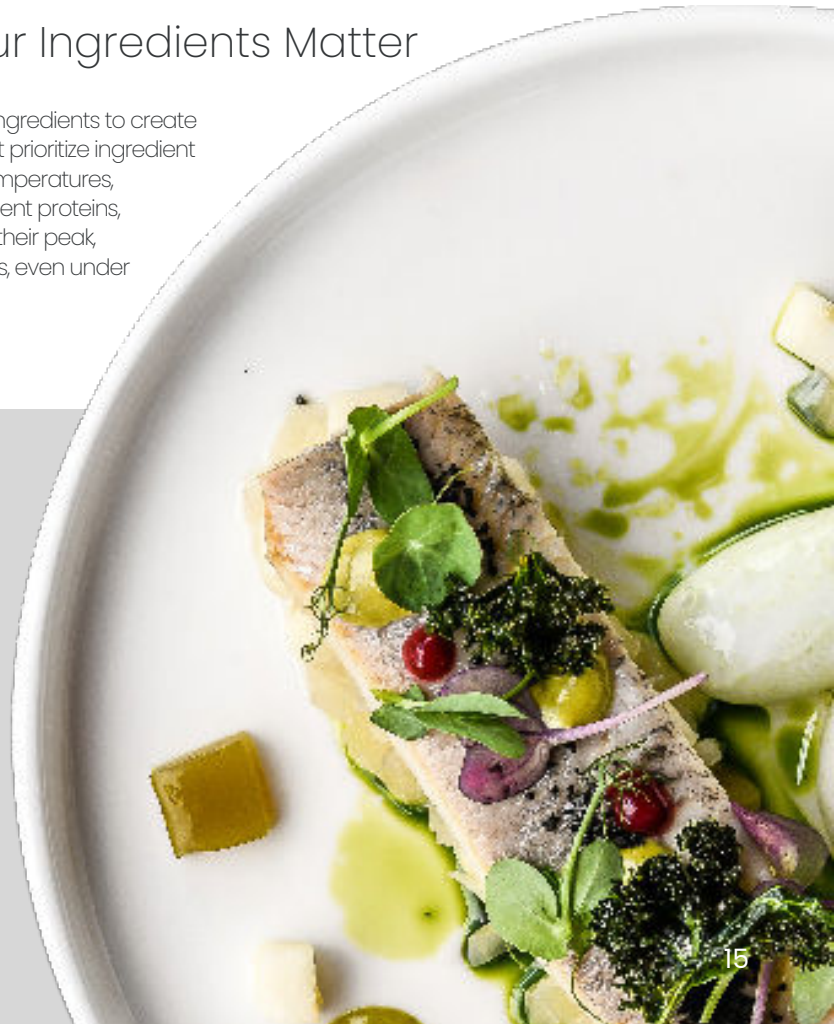


Trusted and approved by the prestigious
Craft Guild of Chefs'



Preserving Quality, Because Your Ingredients Matter

Adande understands that chefs rely on the freshest, highest-quality ingredients to create exceptional dishes, which is why we design refrigeration solutions that prioritize ingredient care. Our patented technology maintains precise and consistent temperatures, preserving the flavour, texture, and nutritional value of delicate succulent proteins, smooth ice cream and perishable greens. By keeping ingredients at their peak, Adande empowers chefs to deliver outstanding culinary experiences, even under the pressures of a busy kitchen.



It pays to buy Adande



Energy efficiency

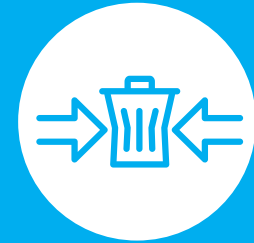
Compared to other brands on the market, an Adande is a lower energy user, saving you £s.

“Whitbread’s Beefeater have saved 46% on energy costs by switching to Adande drawers. “In essence, our energy use has basically halved... The saving is huge.”



5-year warranty

All new Adande drawer units come with 5-year UK warranty on all major parts and 2-year warranty on seals and labour, giving you peace of mind.



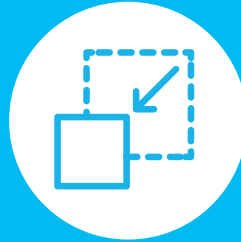
Less Food Waste

Stable temperature and controlled humidity means less food wastage and more profit. Adande preserves food in its optimum state, for longer.



Low Maintenance

Thanks to its clever design, robust condenser and horizontal seals, Adande is 100% reliable and low maintenance, saving in annual maintenance costs.



Ergonomic Footprint

Greater bulk storage capacity on a small footprint saves operator time and increases efficiency.
Our VCS2 units hold 8 x GN pans (1/1) 100 mm depth with each drawer functioning as either a fridge, freezer, or even a blast chill* when the function is added; saving chefs from buying extra unnecessary equipment.

*For more information on the blast chill unit, please head to **page 98**.



Increases food profits

Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You can change the temperature from fridge to freezer and back again. This ensures that Adande actively assists in delivering the best quality food for your diners, keeping them coming back for more.



Watch our Blast chill video for more information

Adande drawer range

Cassette

Units to be built into workstations



Chef base

Fitted with either heat-shield or solid tops for hot or cool cooklines



Under counter

Non-load-bearing under counter units



Prep counter

Solid worktop, ideal for food prep



Available as:

VCS | VCR | VCM
VLS | HCS | Combo

VCS | VCR | VLS
HCS | HCR

VCS | VCR | VCM
VLS | HCS | HCR
COMBO

VCS | VCR | VCM
VLS | HCS | HCR
COMBO

Saladette

Adande integrated saladette combo



VCS

Compact

Compact deep one drawer unit



VCC

Bulk storage

Three-drawer bulk storage unit



VCS | VCR | VLS
HCS | HCR

Available as:

VCS

Side engine drawer units
W1100 mm x D700 mm

VCR

Rear engine drawer units
W878 mm x D885 mm

VCM

Pass through units
W1120 mm x D710 mm

VLS

Shallow drawer units
W1100 mm x D700 mm

VCC

Compact drawer unit
W450 mm x D800 mm

HCS

Fridge-only side engine
drawer units
W1100 mm x D700 mm

HCR

Fridge-only rear engine
drawer units
W878 mm x D885 mm

COMBO

Two-drawer units, combining
variable temperature, standard
and shallow drawers with fridge-
only standard depth drawers in
side engine configurations.

Organising inside your drawer

Adande is here to help you make the most of your drawer's full capacity. With our drawer management solutions, you can customise inside your unit to fit your ingredients perfectly. Choose from a range of options, including GN pan racks and dividers, designed to keep you organised and efficient.



Gastronorm pan storage & GN Pan racks

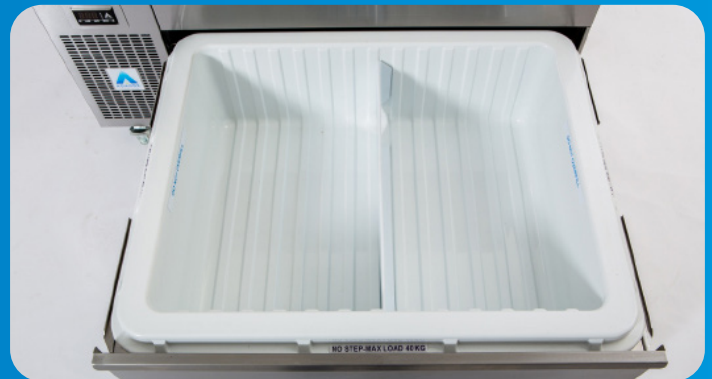
Adande drawers cater for all sizes of GN pan. When storing different foods in smaller GN pans we recommend holding back-up stock of each food type in the same size GN pan, stacked one on top of the other. Alternatively, use deeper GN pans (200 mm max depth) fitted side by side.

Adande drawers hold a deceptively large volume of product because, unlike conventional cabinets, air gaps are not needed between the items. As a result, there is no food waste caused by 'hot spots' in Adande drawers.

Drawer dividers

Drawer dividers slot into the grooves in the plastic insulated drawer container. Dividers can be moved easily to compartmentalise the drawer for more efficient use.

Drawer dividers can be supplied with new drawer units or ordered separately at a later date.



Tip:

Use 12 1/6 200 mm depth GN pans in a VCS drawer to utilise 36 Litres of capacity!



30.



→ LIFT HERE WHEN EMPTY ←

NO STEP

Case study: Crow Wood Hotel & Spa

Lancashire

Spa &
Resort



Nestled in the heart of Lancashire, Crow Wood Hotel, Spa & Resort is a stunning modern retreat for relaxation and fine dining since opening in 2019. Set within 40 acres of beautiful woodland, this luxurious hotel offers gorgeous spa facilities and exquisite culinary experiences at its on-site restaurants. Guests can dine at the critically acclaimed Bertram's Restaurant, Wilfred's Italian Restaurant, The Woodland Spa or The Lounge Bar.

We interviewed Head Chef Gary Entwistle to see what he thinks of the many Adande drawers in his kitchen.



“ For me, the drawers for service are fantastic! The efficiency of them & easy access is great.”

Gary Entwistle
Head Chef
Bertram's Restaurant
& Spa Restaurant

How easy is it to clean your Adande drawers?

So easy! You take out the insulated container, you wipe down, rinse it out, sanitise it and just drop it back in and it's clean.

How many drawers do you have?

We've had the newest drawers for 6 months now, but we had the previous set for 9 years. Bertrams kitchen has 31 units plus others across the site, making 50 in total. We're a bit Adande mad to be honest!

What temperature do you set your units too?

I use my freezer drawers for ice cream and set at -17 °C, because it gives you a really good soft scoop texture and the benefit of no ice crystals.

Have Adande drawers sped up your team workflow?

I'm not just saying it, because it's true... When we got Adande drawers it was a game-changer in Bertram's because we only had a small kitchen at the time. The way you can stack your produce and to have back-up stock underneath. So during service, you don't have to keep running to the walk-in fridge to get prep. It's right where you need it.

How do you think Adande units stand out from the rest?

The Adande technology doesn't blow cold air like the competitor fridges, so this means my ingredients aren't dehydrating meaning we maintain the quality of our great produce and I'm saving money on energy in the kitchen.



What about our service team?

We have such a good relationship with certain people in the company. I feel like we can make a phone call and the engineers are on site.

“How would I rate Adande overall? 10 out of 10.”

Gary Entwistle
Head Chef
Bertram's Restaurant & Spa
Restaurant



Case study: Olympus Restaurant

Bolton

Fish & Chips
Restaurant



If you live in or near Bolton, Lancashire, Cheshire or the surrounding areas, chances are you will have heard of, or just as likely will have been to, the Olympus Restaurant. A little gem in Bolton's town centre, this go-to lunch stop is a perfect drop-in for families, tourists and day-trippers. They come for the award-winning fish and chips, as much as the warmest of welcomes from the restaurant owner, Tasos Pattichis. Over a plate of the finest cod, chips and mushy peas, we ask Tasos about the Adande refrigeration he uses in his kitchen.

The Olympus restaurant has been running for over 35 years. A family business built on tradition and family values coupled with a passion for producing quality, affordable food that people love, has meant Olympus has flourished over the years. We catch up with its owner Tasos Pattichis and find out more.



“ Serving quality food is essential and Adande helps us do that. It is so important. Quality food is after all, what keeps our customers returning.”

Tasos Pattichis,
Restaurant Owner

Hi Tasos, great to see you again. You use Adande in your kitchens, can you tell us why?

Yes, we use Adande throughout our kitchens, they are extremely good. I chose Adande because they are modular, independent units, on wheels. It's very convenient because you can use Adande drawers as either fridges or freezers. The units save time and make processes much more efficient because the ingredients we need are all in one place, ready to use. We use the worktops for plating up, that works great for us and I have fitted a gantry on top - which holds all the utensils and crockery. Our chefs love this as everything is then on hand, conveniently placed for them. It's the icing on the cake!

As a brand that cares about the quality of the food you serve, was this a consideration when buying Adande?

Absolutely. We are an award winning fish and chip restaurant. We have built our reputation on serving the best fish and chip dinner for miles around. This is what has helped us grow - from originally 60 covers, to the 170 covers we do today. The Adande drawers are well known for their ability to 'hold-the-cold' holding a stable and consistent temperature to preserve delicate



proteins such as fish in the best way. The fish is then succulent and tasty, it has a great texture and is full of flavour. Serving quality food is essential for us and Adande helps us do that. It is so important. Quality food is after all, what keeps our customers returning.

If you were talking Adande to another restaurateur, what would you share?

Well, given the state of the economy right now and how everyone is concerned with their energy bills I would want people to understand that Adande is a low-energy user. We definitely have saved money using Adande over traditional under-counter refrigeration. Plus of course, we are spared the inconvenience of traditional under-counter refrigeration. Besides the energy-efficiency and the fact Adande preserves food quality, Adande units are really easy to clean, and you can move them around as

you need. They are also not difficult to maintain and are low cost. That is also another big plus point for us, and the fact all UK units have a 5-year warranty, - well it's just a bonus really, isn't it.

How robust do you find Adande units?

The Adande units are very well-built, made of stainless steel, and are incredibly strong. They also look the part in the kitchen.

Would you buy Adande again?

I would have no hesitation in buying Adande again. I already have multiple double drawer units on my premises and I would be happy to have more. They really are the best refrigeration, and what is really great is our chefs love to use them too. They make their working day easier, and are just a really convenient fridge.

Case study: Buoy and Oyster Margate

Seafood
Restaurant



Buoy & Oyster was founded by husband & wife team Nadine & Simon Morriss in Nadine's hometown of Margate in 2015. Head Chef, Craig Edgell joined the team in 2019 & shares their passion for local produce, seafood, honest ingredients & creating a relaxed, welcoming & family friendly dining environment....& Buoy does he cook an epic roast too!



Do Adande drawers have any impact on your ingredients/ produce?

Massively due to the size of the drawer, we keep all of our prep in smaller tubs, organised in the large flat drum of the fridge. Where the refrigeration is so compact it allows for a direct chill in the drawer area, keeping ingredients chilled to a desired temperature.

Have you noticed a reduction in food waste?

Yes, the chill on the Adande fridges are so efficient, much better than a free-standing fridge as the cold air stays in the drawer area, keeping produce, chilled and fresh.

Refrigeration is known for consuming a lot of energy - Can you tell us less energy with Adande drawers?

Yes, we are a fully induction kitchen with Adande drawer built into our cooking suite. We also have 2 other double-stacked fridges with one set to freezer mode. This not only allows for energy saving, but less foot work as everything is to hand.

Do the Adande drawers improve team workflow in your kitchen?

Most definitely! Buoy and Oyster kitchen, is a compact kitchen with 6 sections operated by 5 chefs and a kitchen porter. We have a small working space, and can do 350 covers+. But, with the help of Adande refrigeration it allows us to be clean tidy and efficient.

How do you rate Adande, overall? Would you recommend them to other chefs?

Adande is the future of refrigeration. They have listened to chefs needs and manufactured a product that not only aids us but allows us to keep our standards high with cleanliness and efficiency. Seriously treat yourself you won't go wrong.

Inside their drawers



“ Adande is the future of refrigeration. They have listened to chefs needs and manufactured a product that not only aids us but allows us to keep our standards high with cleanliness and efficiency. Seriously treat yourself you won't go wrong.”

Craig Edgell
Head Chef at Buoy & Oyster

“ These Adande fridges can be built into the suites to allow more space and for more efficiency. Without a doubt some of the best equipment I have used and proud to be able to work with these companies to be able to put the best food on the plate. Also they are Craft Guild of Chefs approve!.”

Craig Edgell
Head Chef at Buoy & Oyster

Valued and Trusted



"Adunde units are really easy to clean, and you can move them around as you need. They are also not difficult to maintain and are low cost. That is also another big plus point for us, and the fact all UK units have a 5-year warranty."

Tasos Pattichis,
Restaurant Owner

Olympus
fish & chip restaurant

"I look out for the best. I'm a big believer in you buy it once. You might pay more for it. But if it's the best, it will last a lot longer. You can always go cheap, but you're guaranteed to be replacing it within a few months. So, it's always the best".

Gareth Ward,
Ynyshir hall

Ynyshir





"These Adande fridges can be built into the suites to allow more space and for more efficiency. Without a doubt some of the best equipment I have used, i am proud to be able to work with these companies that able us to put the best food on our plates. Also Adande is Craft Guild of Chefs approved!"

Craig Edgell
Head Chef, Buoy & Oyster



"When we got Adande drawers it was a game-changer in Bertram's because we only had a small kitchen at the time. The way you can stack your produce and to have back-up stock underneath. So during service, you don't have to keep running to the walk-in fridge to get prep. It's right where you need it."

Gary Entwistle
Head Chef, Bertram's Restaurant

CROW WOOD
HOTEL & SPA RESORT



Build your own Adande

1 Choose your top Different tops depending on your kitchen preference. For example, using the top of your Adande as a prep station or stacking combi ovens on top.

Covertop (T)

H1 mm

Worktop (W)

H10.2 mm

Heat shield (HS)

H52.1 mm

2 Choose your module/ drawer All heights below are per single drawer. All drawers can be stacked in configurations of 1, 2 or 3 high vertically apart from VCC units. VCS and VLS units can be combined.

VCS

H396.7 mm

VCR

H396.7 mm

VCC

H775 mm

VCM

H396.7 mm

VLS

H338.7 mm

3 Choose your base Choose from a selection of bases to allow you to control the height of the units. The VCC has different castors available including general and double castors (high castors available.)

SC

75.5 mm

C

96.5 mm

HC

167.5 mm

FB
(For Cassette)

20.5 mm



Join the professionals in the know



Yaron Shalev



Simon Morriss



Gary Entwistle

Follow us on social media to see more Adande loving Chefs



@adanderefrigeration



@adande refrigeration



@adandecoolerbydesign

How to buy

Contact us today

Email your PO to our Adande team, sales@adande.com or call us on 01502 537135

Contact your local sales representative

For the full list, please see the Adande website www.adande.co.uk

EasyBuy an Adande

Adande drawers and chillers are now available on an EasyBuy finance plan, ask for details

UK delivery

The Adande customer experience team will advise you of your delivery cost on receipt of your order.

Calculations will be based on quantity of units ordered, delivery distance and any additional logistical requirements.

UK service & warranty

Adande drawer units come with 5-year UK warranty on all major parts and 2-year warranty on labour and seals.

Our service support line is open seven days a week, 24 hours a day. Call the team on 01502 537135

Training

Adande is happy to quote for training on-site, if requested. Please mention this when placing your order.



AutoQuotes is a web-based equipment catalogue and estimating service for the catering industry. see the complete Adande range at www.autoquotes.com



Specifi is a global equipment specification platform connecting dealers, designers and manufacturers. It contains all Adande's CAD blocks, now available for download at www.specifiglobal.com



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