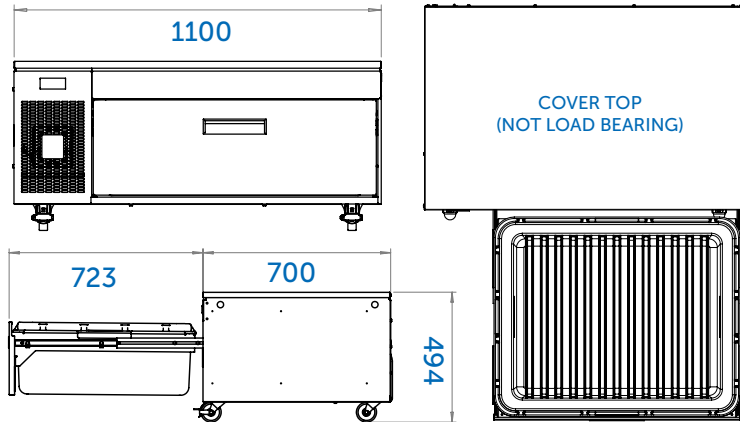


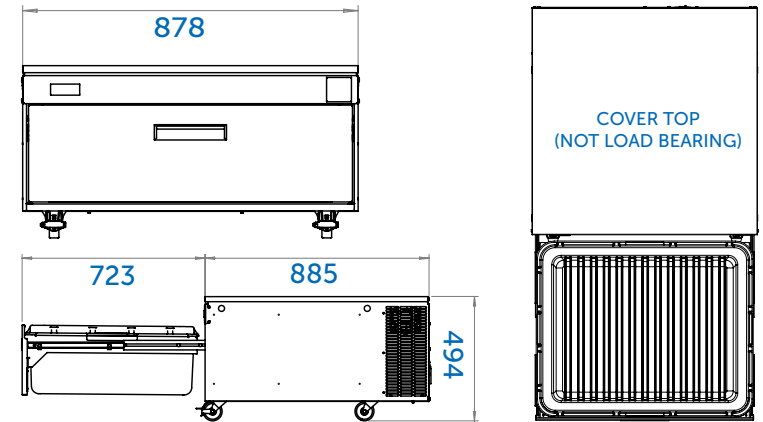
## Dimensions | Elevation & Plan View

### Side Engine (HCS1)



Storage Capacity Per Drawer  
4 x 1/1 GN Pans  
100 mm Deep or equivalent

### Rear Engine (HCR1)

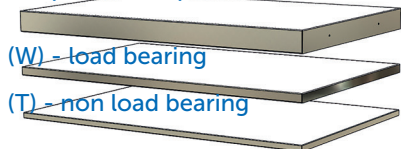


**Adande Drawers are Modular!**  
Both HCS & HCR units can be stacked 2 or even 3 high  
(Contact us to find out more)

## OPTIONS

### Top and Base | Worktops and Castors

(HS) - protects unit tops exposed to temperatures up to 200°C



- Side Engine (HCS1)  
- Rear Engine (HCR1)

	High Castors	Standard Castors	Small Castors	Locking Roller Base	Small Locking Rollers
Finished Height & Load Bearing Weight with Heat Shield (HS)	616 mm 235 kg	545 mm 300 kg	n/a n/a	501 mm 285 kg	491 mm 285 kg
Finished Height & Load Bearing Weight with Worktop (W)	574 mm 235 kg	503 mm 300 kg	482 mm 50 kg	459 mm 285 kg	449 mm 285 kg
Finished Height & Load Bearing Weight with Cover Top (T)	565 mm 0 kg	494 mm 0 kg	473 mm 0 kg	450 mm 0 kg	440 mm 0 kg

(R2) REFRIGERANT R600a

## Applications

- Meat and fish prep and storage
- Deli and larder prep and storage
- Pastry and pasta prep and storage
- Dessert prep and storage
- Point of use bulk storage
- Mise en Place prep and garnish storage

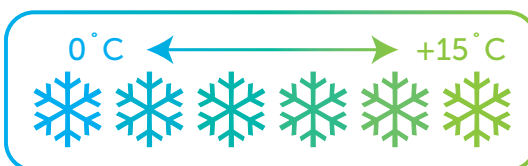
## Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
  - Food does not dehydrate
  - No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the market toward sourcing more energy efficient products

**Energy efficiency class A+**

# ADANDE® A+ FRIDGE (Hydrocarbon)



Also available as rear engine

### Hold the Cold

Upon opening, cold air remains with the food for unrivalled temperature control

Saves Energy

### Efficient & Sustainable

Less temperature recovery as cold air remains with the food

Saves Energy

Suitable for refurbishment

### Less Waste

Superior temperature control keeps food fresher for longer

Easy access simplifies inventory management

