

INTERNAL VIEW OF DRAWER SHOWING BLAST CHILL AIRFLOW

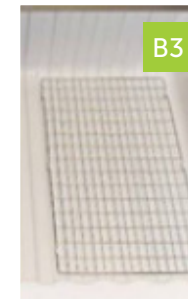
Information



**A refrigeration industry first** - if specified at purchase, both Adande® Side Engine (VCS) and Matchbox (VCM) units can be built with Blast Chilling added to their fridge to freezer functionality.

Each drawer will have a blast chilling capacity of 5 to 7 kgs.

This flexibility makes Adande® Drawers ideal for the Cook-Chill system of food preparation, increasing the productivity of any foodservice operation.



Code	Type
VCS/BC	BLAST CHILL OPERATION - SIDE ENGINE UNITS
VCM/BC	BLAST CHILL OPERATION - MATCHBOX UNITS
2 x B3	2 WIRE RACKS SUPPLIED WITH EACH BLAST CHILL DRAWER
B3	ADDITIONAL BLAST CHILL WIRE RACKS - HALF DRAWER SIZE

## Applications

- Flexible:
  - » Blast chill option fits all drawers
  - » 4 cycles from soft to hard chill
  - » 4-in-1 fridge/freezer blast chiller prep station
- 5 to 7kg capacity per cycle
- 90 to 120 minute cycles
- Suits all food types
- No extra space required
- Inexpensive optional extra

## Operational Benefits

- Flexibility:
  - fridge + freezer + blast-chiller
- At the end of the blast chill cycle the drawer is held at 3°C
- Ergonomically efficient
- Food safety regulation compliant
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable
- Green: extremely energy efficient

**Standard Temperature Cycle:** Foodstuffs cooled from 70°C to 3°C in 90 minutes

**Energy Consumption:** 0.15kwh/kg/standard temperature cycle

## ADANDE® Blast Chill Drawer



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