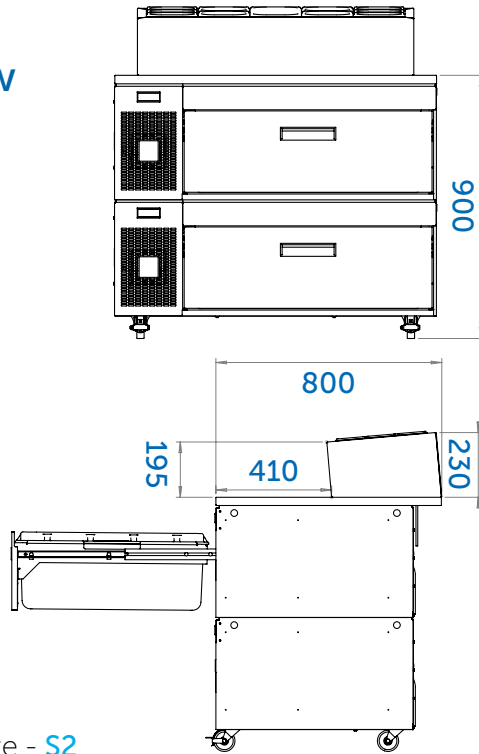
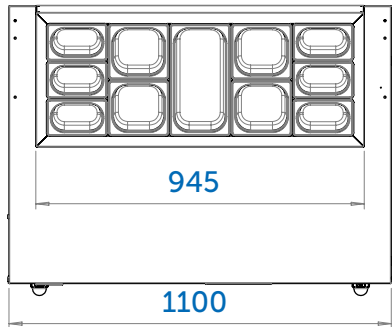


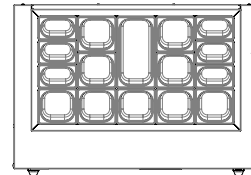
## Dimensions | Elevation & Plan View

**S2 - Standard Saladette**  
GN Pan Configurations  
W945 x D389 x H230 mm



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

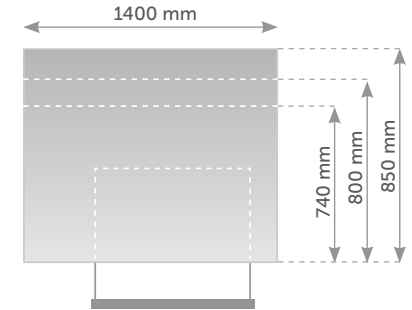
**S3 - Large Saladette**  
GN Pan Configurations  
W945 x D552 x H240 mm



Saladettes provide counter convenience for dispensing ingredients for pizzas, salads and garnishes.

Cooling for each Saladette unit comes directly from the refrigeration circuit feeding the 'host' drawer on which the Saladette is fitted. Adande® Saladettes are available in two sizes (S2 & S3) to suit different Gastronorm Pan configurations.

Saladette worktops are either standard 1100 mm or extended 1400 mm wide. Additionally, to create larger plating-up areas, there is a choice of 3 worktop depths - 740, 800, & 850 mm. There is no difference in price between these 3 worktop depths.



Mobile Frame (MF) and Fixed Frame (FF) units available, with choice of finished height between 590 and 900 mm.

Standard VCS unit with Saladette - S2

## OPTIONS

### Top and Base | Worktops and Castors

Code	Type	Worktop plating up depths
VCS2/CW/S2	S2 STANDARD WORKTOP	350 mm / 410 mm / 460 mm
VCS2/CW/S3	S3 STANDARD WORKTOP	185 mm / 245 mm / 295 mm
VCS2/CW/S2/EW1400	S2 EXTENDED WORKTOP	350 mm / 410 mm / 460 mm
VCS2/CW/S3/EW1400	S3 EXTENDED WORKTOP	185 mm / 245 mm / 295 mm
BC	BLAST CHILL OPTION - BOTTOM DRAWER ONLY	
R2	HYDROCARBON OPTION - BOTTOM DRAWER ONLY	

Code	Type	Worktop plating up depth
VCS1/MFW/S2	MOBILE FRAME - STD W/TOP	350 mm / 410 mm / 460 mm
VCS1/FFW/S2	FIXED FRAME - STD W/TOP	350 mm / 410 mm / 460 mm
VCS1/MFW/S2/EW1400	MOBILE FRAME - EXT W/TOP	350 mm / 410 mm / 460 mm
VCS1/FFW/S2/EW1400	FIXED FRAME - EXT W/TOP	350 mm / 410 mm / 460 mm
VCS1/MFW/S3	MOBILE FRAME - STD W/TOP	185 mm / 245 mm / 295 mm
VCS1/FFW/S3	FIXED FRAME - STD W/TOP	185 mm / 245 mm / 295 mm
VCS1/MFW/S3/1400	MOBILE FRAME - EXT W/TOP	185 mm / 245 mm / 295 mm
VCS1/FFW/S3/EW1400	FIXED FRAME - EXT W/TOP	185 mm / 245 mm / 295 mm

## Applications

- Pizza preparation
- Salad and garnish stations
- Sauté stations
- Sushi storage and preparation
- Drawer Management System  
(available as an optional extra)

## Operational Benefits

- Flexibility
  - » The Saladette unit is independently switched
  - » Blast chill option (bottom drawer only)
- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food wastage
  - » Food does not dehydrate
  - » No freezer burn or ice crystals
  - » No condensation on the food
- Ergonomically efficient
- Minimal maintenance costs
- Quick and easy to clean
- Robust and reliable

## ADANDE® Saladette Drawer (VCS)

