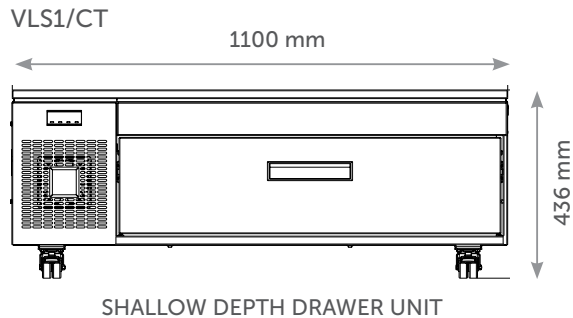


# All the performance of Standard Drawers but priced lower to reflect capacity

## VLS RANGE of SHALLOW DEPTH DRAWER UNITS

To provide caterers with more choice, Adande has developed a Shallow Depth Drawer unit. These can be installed as single units or stacked, two and even three drawers high, to suit a variety of applications. Adande Shallow Drawers may be combined with Standard Depth Drawers, to offer a wide variety of finished height options.



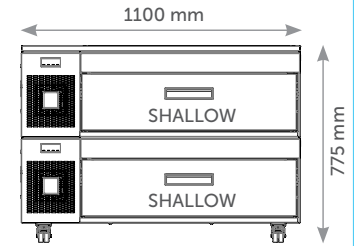
Shallow Drawer Side Engine units have the same 1100w x 700d mm footprint as Standard Drawers - it is just the insulated food storage container that is reduced in height, to create the new Adande Shallow Depth Drawer.

The storage capacity of each Shallow Drawer is 4 x 1/1 Gastronorm Pans, configured 2 x 100 mm & 2 x 50 mm Deep.

In all other respects Shallow Drawer units operate in exactly the same way as the Standard Depth Adande Drawer, bringing the same benefits to operators of commercial kitchens everywhere.

### VLS2/CT - TWO STACK SHALLOW DEPTH DRAWER UNIT

Where space is limited under-counter, Adande 2 Stack Shallow Drawer units fit perfectly. Depending on the base required, designers can now find an Adande unit to fill the void - *specs available in the range 699 to 784 mm finished height.*

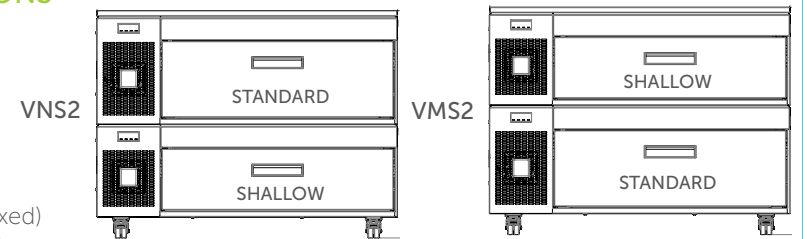


### VMS2 & VNS2 - DRAWER COMBINATIONS

Shallow Depth Drawer units can be combined with Standard Depth Drawers in 2 Stack configurations, with the Shallow Drawer positioned on top or underneath, as required by the user.

#### 3 DRAWER COMBINATIONS ALSO AVAILABLE

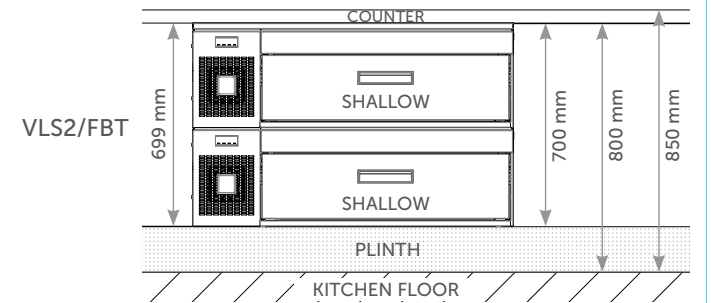
Prices for all 3 Stack units (shallow drawer or mixed) are exactly the same as for Standard 3 Stack units



### VLS2/FBT - FLAT BASE AND COVER TOP

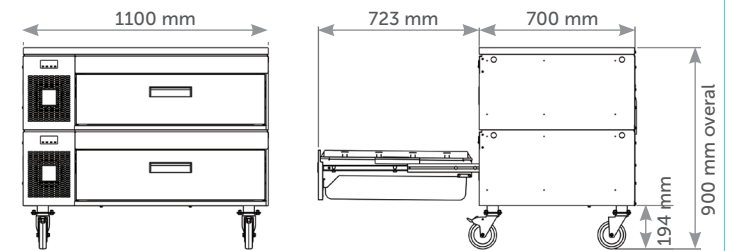
Using a 2 Stack Shallow Drawer unit with flat base & cover top (VLS2/FBT - 699 mm finished height) designers can now specify Adande where under-counter space is limited, as in the illustration.

#### SHALLOW DRAWERS ON A PLINTH AND UNDER-COUNTER



### VLS2/HCW - 2 STACK HIGH CASTORS SOLID WORKTOP

Using two shallow drawers with a solid worktop on high castors brings the worktop to a standard 900mm height. This provides a working surface that can take 230kg load, lifts the access to the lower drawer and provides both very easy movement of the unit and ease of cleaning underneath.



## Applications

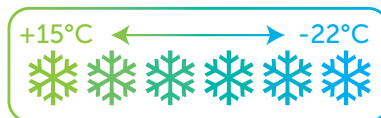
- Multi purpose prep station providing point of use bulk for
  - Meats & Seafoods
  - Pasta & Deli Foods
  - Pastries & Desserts
  - Frozen Storage next to Deep Fryer
  - General 'Mise en place'
  - Garnish storage at the Pass

## Operational Benefits

- Reliable: amazing temperature stability
- Green: extremely energy efficient
- Cuts food waste
  - 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

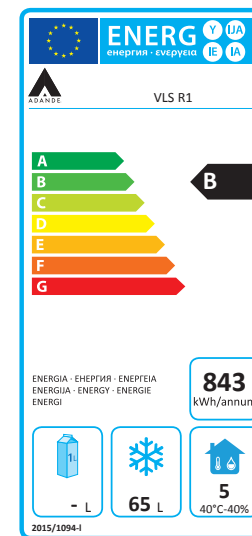
The new EU Eco Design regulation will ensure that newly produced professional refrigerators and freezers will have to fulfil minimum energy efficiency requirements as of 1st July 2016. This will make understanding energy efficiency much simpler for consumers and will accelerate the growing shift in the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

# ADANDE® SHALLOW DEPTH DRAWER (VLS)

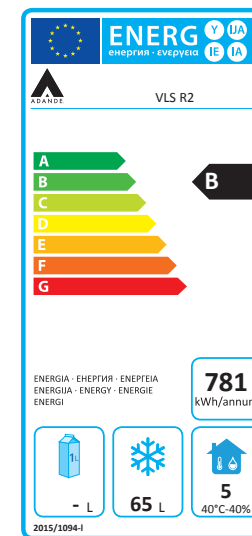


Top - Adande Shallow Drawer  
Bottom - Adande Standard Drawer

VLS R1  
R404A



VLS R2  
R600a



Energy Labels for Shallow Depth Drawer shown above  
Energy ratings for Standard Drawer Module will differ  
(see website or contact us for details)

### VLS2 - 2 Stack Shallow Drawer Unit

1100w x 700d mm footprint

Will fit any void space under-counter from 700 to 785 mm

### VMS2 - 2 Drawer Unit

Shallow Drawer on top

Standard Depth Drawer underneath

### VNS2 - 2 Drawer Unit

Standard Drawer on top

Shallow Drawer underneath