



Adande Chef Bases

Improve Kitchen Efficiency

- ✓ Save Food
- ✓ Save Labour
- ✓ Save Space
- ✓ Save Energy
- ✓ Save Money



It's All About the Food
That's Why Chefs Love Adande Drawers



878 x 885 footprint



1100 x 700 footprint



- Maintains set point temperature
- Fridge to freezer flexibility
- Up to 200kg loading
- Two footprints to suit all kitchens
- Blast chill option

As well as fridge to freezer storage

Description

Adande Chef Bases with high castors and heat shield worktops now allow the installation of world-beating refrigeration performance under cooking equipment. Adande's unique technology has a fully insulated drawer, keeping the cold air in when opened. This guarantees unmatched temperature stability in hot busy kitchens and much lower energy consumption than conventional refrigeration equipment.

The set-point for each drawer can be set from -22°C to +15°C as desired. Drawer runners are located outside the cold for perfect freezer operation.

For the first time energy efficient, variable temperature chilled and frozen chef base drawers can be placed in the cookline.

Adande Drawers –
Making Sense of
Refrigeration

