



2023

Showcase brochure

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A little bit about us

Founded in 1984 by design engineers George Young and Ian Wood, Adande soon became regarded as a leading engineering consultancy for industrial ventilation, refrigeration and air conditioning for the oil and gas industry.

Chefs working offshore were experiencing significant problems with their refrigeration and keeping food fresh. Catering for staff that were working rotating shift patterns meant kitchen refrigeration was used around the clock with the fridges continually being opened. This frequency of opening caused the cold refrigerated air to fall out and humidity to build up inside the units. The food inevitably spoiled causing the operators to ask Adande for help. So, George and Ian, loving a challenge and starting with a 'blank sheet' of paper, began work on a new refrigeration design that would essentially 'Hold the Cold'. Soon after, the Adande Refrigerated drawer was born.

A globally patented design, it was immediately recognised as a unique and ground-breaking product that brought significant benefits to anyone working in the foodservice industry.

Thanks to its innovative 'Hold the Cold' design and the team's commitment to food quality, energy and waste reduction, Adande was pleased to win FCSI's Worldwide 2010 Award for 'Manufacturer of the Year'.

Since then, Adande has expanded its range and grown its brand internationally with sales in over 50 countries. With innovation at the very heart of the organisation, in 2018 the company introduced its first open-display retail cabinets, powered by Aircell technology.

Aircell technology saves over 30% energy, and is much more efficient than other cabinets on the market today, delivering a consistent and stable storage temperature, more so than any other chiller design.

2023 and beyond..

Hospitality has, like many industries experienced significant challenges over the past few years. Throughout this, Adande Refrigeration has continued to support the industry by freezing prices, offering extended warranty and delivering easy ways to purchase new refrigeration equipment, equipment that saves you money year-on-year.

As we journey through 2023 and beyond Adande continues its commitment to assisting hospitality businesses become more efficient by using Adande throughout their kitchens and front of house. Whether buying a grab-and-go open-display cabinet, or Adande's modular fridges – the Adande badge assures you that this refrigeration delivers low energy use, saving you money whilst giving you greater storage for a smaller footprint.

With efficiency at the heart of Adande, the company continues to develop yet more innovative designs that meet real customer needs in food storage, display and service.

Whatever your refrigeration needs, talk to Adande today, and let us show you the benefits of buying Adande.



Our Products: A world class line-up

Adande's modular units have a very simple and patented design difference – insulated containers. This unique feature enables them to perform better than any other drawer in practically any location, in any kitchen. Proven and reliable, they excel in the most demanding environments and are trusted by discerning chefs and operators in all sectors.

In addition to providing the most stable holding temperature and humidity, which reduces food waste, the design ensures that minimal cold air is lost, keeping running costs low. Adande's unrivalled seal warranties increase the savings further.

Whether freestanding, under counter, used as an equipment stand, or built into a range, with several different sizes and formats, Adande's units can be relied upon in every kitchen section.

An increasing number of leading restaurants and hotels rely exclusively on Adande's patented refrigeration in their kitchens. Precise, temperature control at incremental settings from fridge (+15 °C) to freezer (-22 °C) set Adande units apart. Fish held at precisely +1 °C without the need for ice stays fresher for longer, and is easier to fillet. Fresh meat stored in an Adande set at exactly +2 °C suffers less from dehydration and drip loss. Ice creams and sorbets held at -15 °C stay at the ideal serving temperature without any ice crystals forming. Fries spit less when cooked, take up less oil and are cooked to a consistent standard when they have been stored in an Adande. Seafood, pasta, pastries, salad and garnishes are amongst the many other different food types that keep better in a such a stable and precisely controlled environment.

If you care about food, you should choose and use Adande throughout your kitchen.

What makes Adande drawers different?

When Adande developed their patented 'Hold the Cold' technology, it was the first significant innovation in refrigeration for over 70 years. Adandes are not the same as other drawer units; they're not the same as door operated ones either.

You can't compare a combi-oven with a standard oven, nor can you compare an Adande with any traditionally made unit, and here's why...

Insulated container



- Only the rigid insulated container is cooled within the cabinet, and when the drawer is opened it 'holds the cold' within. This saves significant energy compared to traditional refrigerated drawers.
- Large storage capacity, with food accessible in full plan view when open.
- Grooves help cold air circulation - no need to leave air gaps between food items.
- Easy to lift out for deep cleaning.

Drawer runners



- Hygienic because food cannot come into contact with the runners, as they are external to the insulated container.
- Do not ice up, allowing flexible operation as BOTH fridge and freezer.
- Runners are incredibly strong and robust, having been tested to 200,000 openings.

6

" Incremental control of temperature and optimum humidity mean that we can store ingredients at perfect conditions over extended periods for reduced waste. The ability to switch between chiller and freezer modes is a particularly useful function, providing us with greater cold storage versatility. "

Peter Jin
Executive Chef, Wild Ink

Drawer seal



- Adande magnetic, heated seals are hidden and out of harm's way, reducing wear and tear and protecting them from accidental damage.
- Easy to clean.
- Guaranteed for two years.

Condensers

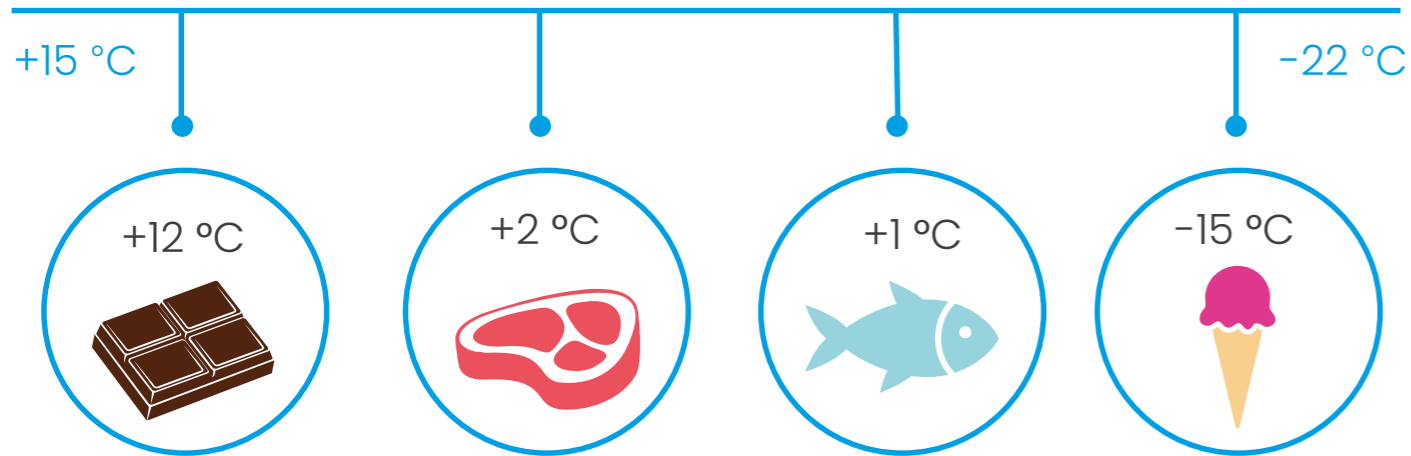


- Housed internally for protection.
- Cleaning is less frequent and much easier because fats and cooking oils do not reach the condenser.
- Low chance of condenser blocking reduces incidence of compressor failure.
- No filter required

7

Let's talk temperature

Temperature flexibility



Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You are able also to change the temperature, from fridge to freezer and back again, as you need. This ensures that Adande refrigeration actively assists in delivering the best quality food for your diners.

An Adande fridge keeps a stable temperature which means food is kept fresher for longer. This helps in the reduction of food waste and also the meeting of sustainability objectives. It also maximizes your bottom line.

Temperature stability

Precise, temperature control at incremental settings from fridge (+15 °C) to freezer (-22 °C) set Adande units apart. Fish held at precisely +1 °C without the need for ice stays fresher for longer, and is easier to filet. Fresh meat stored in an Adande set at exactly +2 °C suffers less from dehydration or drip loss. Ice creams and sorbets held at -15 °C stay at the ideal serving temperature without any ice crystals forming. Fries spit less when cooked, take up less oil and are cooked to a consistent standard when they have been stored in an Adande. Seafood, pasta, pastries, salad and garnishes are amongst the many other different food types that are better kept in a such a stable and precisely controlled environment.





Turn up the heat

Adande heatshields give unparalleled protection allowing you to position your Adande fridge safely beneath cooking equipment with temperatures of up to 400 degrees Fahrenheit/200 degrees Celsius.

The heatshield protects the fridge housing ensuring that even if positioned under the most intense temperature, your Adande fridge will perform consistently and reliably without issue, even when in freezer mode.

Operators find this particularly useful; some use their Adande under frying stations, some under induction grills, or even under hot coals.

Adande heatshields come as standard with an Adande unit.

Cool it down

An ever-popular option of an Adande drawer, is the addition of the blast-chill functionality.

Blast-chillers allow operators to work a Cook/Chill system, where food can be cooked, chilled and then re-thermalised as required without the loss of nutrition, quality or taste. It is a preferred process that helps maximise kitchen efficiency during busy service periods.

Traditionally, blast chillers have taken up a large footprint in the kitchen, which has meant that smaller operations have often been excluded from enjoying the advantages of the Cook/Chill process.

Now, the capability to Cook/Chill via the blast-chill function can be included in the Adande fridge unit. The flexibility this gives means that chefs can blast-chill as needed before returning the Adande unit to its usual fridge or freezer temperature. The Adande drawer with blast-chill option is especially popular in the pastry sections of kitchens for the preparation of unique and exquisite chocolate and mousse-based desserts.





| Preserving food quality

| Meat

Adande fridges store expensive proteins in the best way possible. Consistent 2 °C temperature and consistent humidity, means Adande stores all types of fresh meat to retain natural flavour and texture. Low velocity cooling means that all types of produce are preserved optimally, ready for prepping when needed.

| Ice cream

Temperature stability ensures no freezer burn or ice crystals, keeping ice cream and sorbets smooth, full of flavour and at their very best.



| Fish

Fish is a more delicate protein than meat but it will also lose moisture and flavour, and indeed vital nutrients, if not held in a microclimate of both consistent temperature and humidity. With an easy-to-set temperature, chefs can store fish in an Adande at 1 °C. This keeps fish fresh and hydrated, delivering great quality, succulent produce ready for cooking.



| Chocolate

This most prized of ingredients demands to be stored properly, in a way that alleviates the risk of chocolate sweat developing. Adande delivers perfect chocolate every time.



Energy Use



Adande can save you money right from purchase and help you protect the environment.

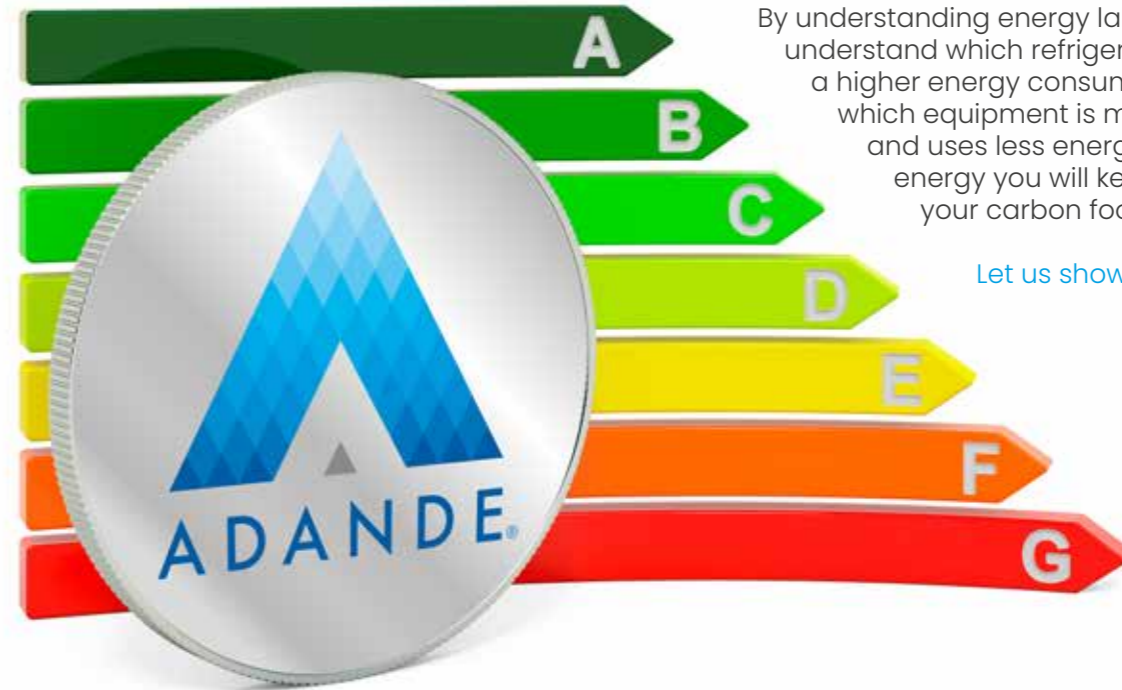
*based on a Williams VSW-CD1 chef drawer, compared to an Adande VLSI variable temperature drawer.

With refrigeration one of the largest energy users in the kitchen, you'll be pleased to know Adande is a much lower energy user than other refrigeration brands available.

Using up to **50%* less energy** in some cases, Adande drawers can significantly reduce energy bills. Additionally, up to 3 drawers can be run from a single 3-pin plug regardless of whether you are using as a fridge or a freezer.



Understanding Energy Labelling

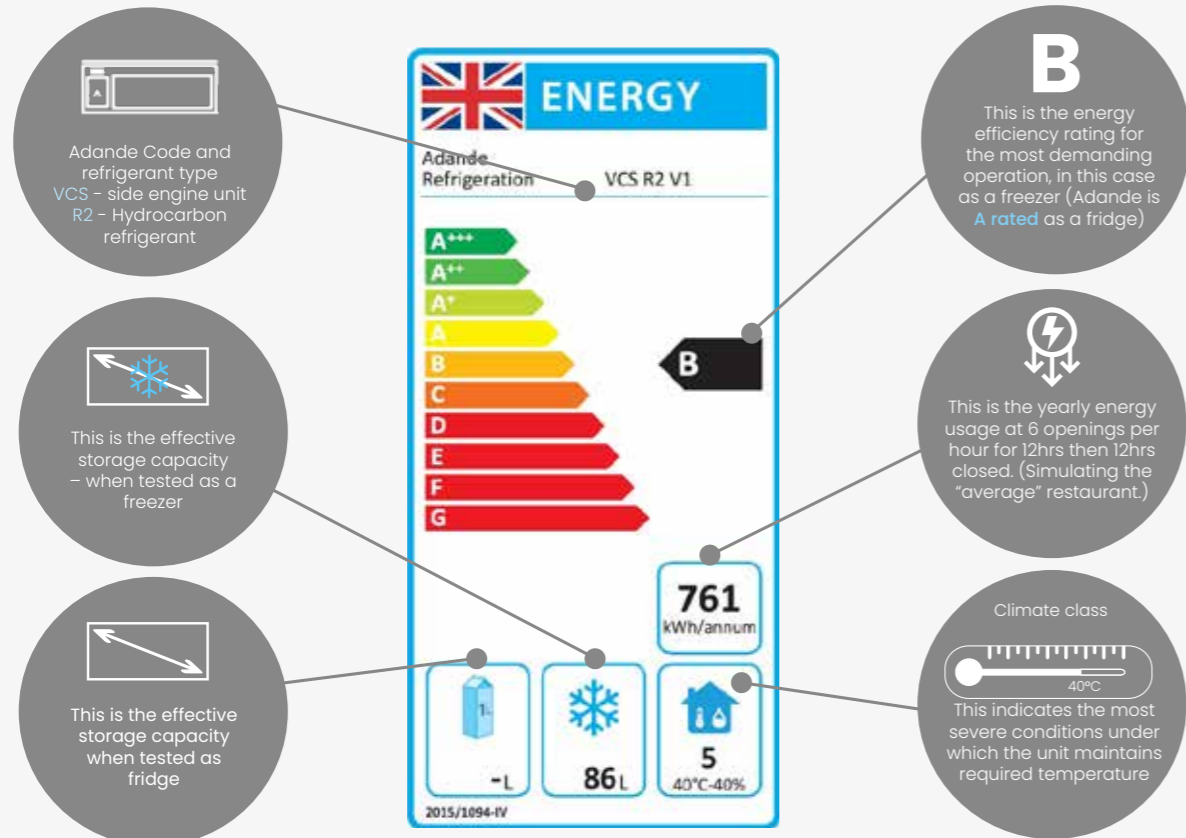


By understanding energy labelling you can soon understand which refrigeration products have a higher energy consumption as well as which equipment is much more efficient and uses less energy. By using less energy you will keep your bills low and your carbon footprint minimal.

Let us show you how.

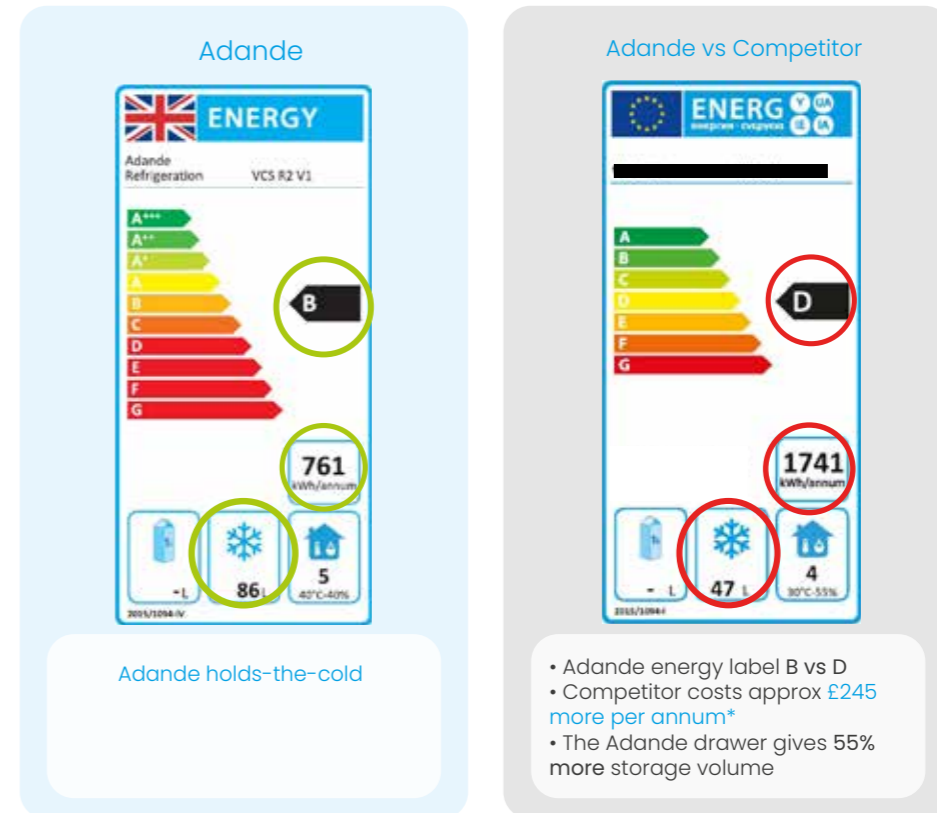
Understanding the label

The energy label is intended to help operators select the right products. See this example below of an Adande fridge, with freezer functionality.

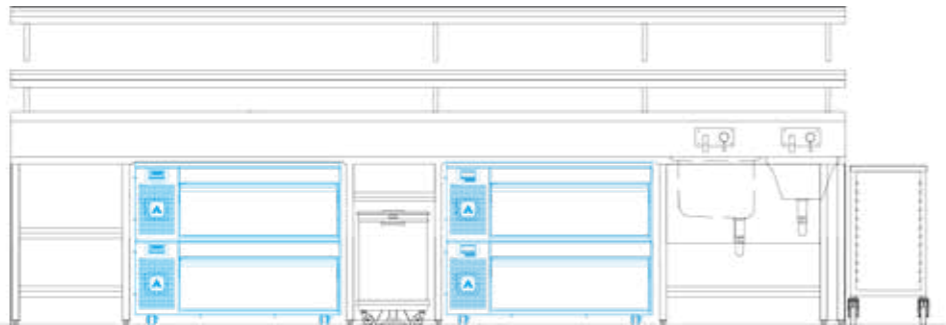


See how you can compare units:

A comparison of the labels from two single fridge/freezer drawers is shown below. A two drawer unit would have twice the volume and use twice the energy.

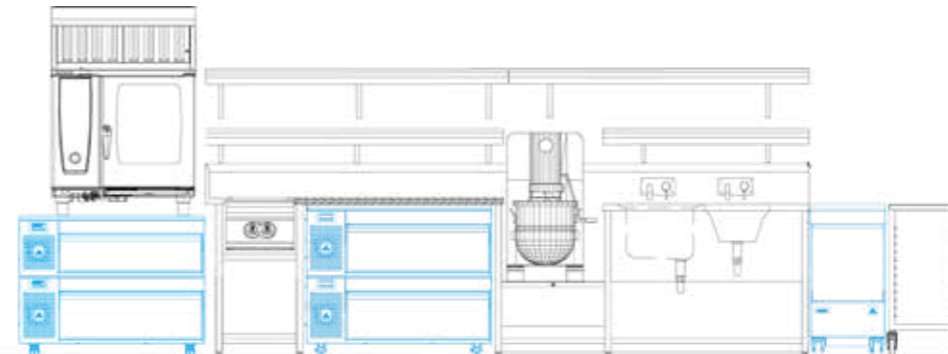


Adande can be used **anywhere and everywhere** in the kitchen



General Prep

Units used in the Prep section
VCS2 double drawer x2

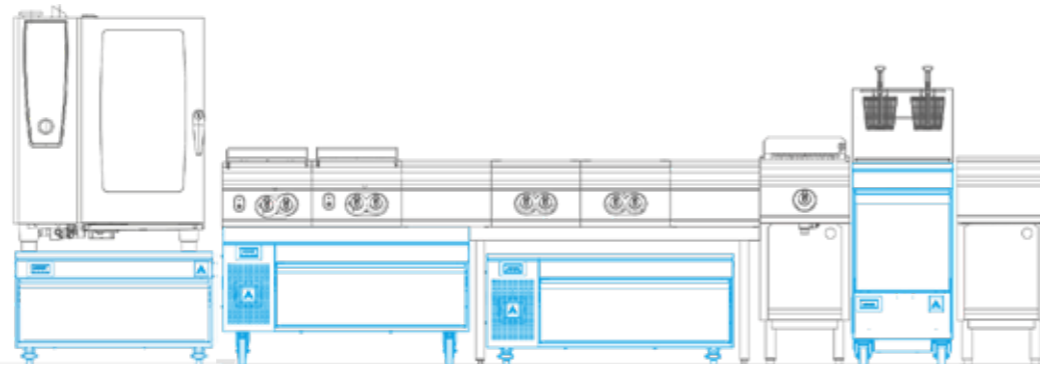


Pastry

Units used in the Pastry section
VCS2 double drawer x2
VCC compact drawer

Cookline

Units used in the Cookline section
VCRI single drawer
2x VCS1 single drawer
VCC Compact drawer



Pass

Units used in the Pass section
VCS2 double drawer x2



Adande is perfect for smaller spaces

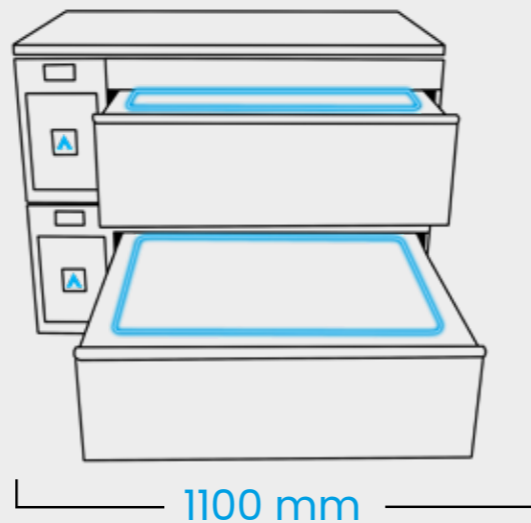
Intelligent design delivers ergonomic benefits

More storage volume

Adande provides the greatest storage (86L) per standard drawer compared to any drawer unit with the same footprint.

“Pub kitchens are notoriously tight for work space. The large capacity of the Adande drawers, relative to their compact footprint, helps us make the best use of the available floor area.”

Chris Knights
Executive Chef, Young's Brewery



Adande is perfect for dark kitchens

See how this dark kitchen has been set up with Adande drawers, refrigeration is right at the point of use, (1) both for convenience and to speed the operation. See how the addition of a heat shield (2) allows for the addition of a grill. (3). Finally by installing an Adande saladette the garnishing options are taken care of easily. (4)



1

Adande VCC1/GCW/FR2 - 450mm wide single drawer unit with basket rack providing convenient storage adjacent to the fryer.

2

Adande VCS1/HCHS - 1100mm wide single drawer chef base unit with heat shield (HS) worktop. Designed to accommodate hot cooking equipment, and withstand temperatures up to 200 °C.

3

Adande VCR2/CW - 878mm wide double drawer unit with solid worktop designed to take the weight of heavy equipment such as combination ovens. The drawers can operate from +15 °C to -22 °C.

4

Adande VCS2/CW/S2 - 1100mm wide two drawer unit with raised saladette top providing convenient storage for dispensing ingredients for salads and garnishes.

It pays to buy Adande



Energy efficiency

Compared to other brands on the market, an Adande is a lower energy user, saving you £s.

5-year warranty

All new Adande drawer units come with 5-year UK warranty on all major parts and 2-year warranty on seals and labour, giving you peace of mind.

5
YEARS

WARRANTY



Less Food Waste

Stable temperature and controlled humidity means less food wastage and more profit. Adande preserves food in its optimum state, for longer.

Low Maintenance

Thanks to its clever design, robust condenser and horizontal seals, Adande is 100% reliable and low maintenance, saving in annual maintenance costs.



Ergonomic Footprint

Greater bulk storage capacity on a small footprint saves operator time and increases efficiency.

Increases food profits

Adande gives you the flexibility to set the temperature to within 0.1 °C to suit the food you are holding. You can change the temperature from fridge to freezer and back again. This ensures that Adande actively assists in delivering the best quality food for your diners, keeping them coming back for more.



Adande range

Cassette

Units to be built into workstations



Chef base

Fitted with either heat-shield or solid tops for hot or cool cooklines



Under counter

Non-load-bearing under counter units



Prep counter

Solid worktop, ideal for food prep



Saladette

Adande integrated saladette combo



Compact

Compact deep one drawer unit



Bulk storage

Three-drawer bulk storage unit



Available as:

VCS | VCR | VCM
VLS | HCS | Combo

VCS | VCR | VLS
HCS | HCR

VCS | VCR | VCM
VLS | HCS | HCR
COMBO

VCS | VCR | VCM
VLS | HCS | HCR
COMBO

Available as:

VCS

VCC

VCS | VCR | VLS
HCS | HCR

VCS

Side engine drawer units
W1100 mm x D700 mm

VCR

Rear engine drawer units
W878 mm x D885 mm

VCM

Pass through units
W1120 mm x D710 mm

VLS

Shallow drawer units
W1100 mm x D700 mm

VCC

Compact drawer unit
W450 mm x D800 mm

HCS

Fridge-only side engine
drawer units
W1100 mm x D700 mm

HCR

Fridge-only rear engine
drawer units
W878 mm x D885 mm

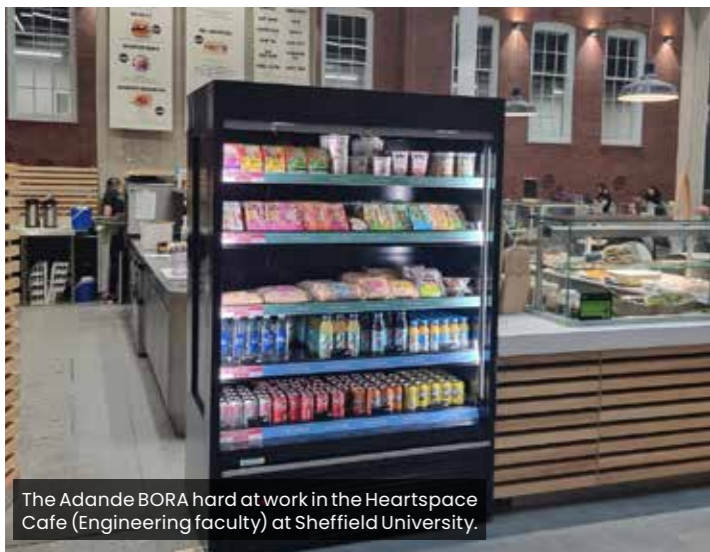
COMBO

Two-drawer units, combining
variable temperature, standard
and shallow drawers with
fridge-only standard depth
drawers in both side and rear
engine configurations.

Adande retail range

BORA open-display retail cabinets, powered by Aircell

Adande are proud to introduce the new range of BORA open-display cabinets. The BORA has a B-class energy rating, making it one of the most efficient open-display cabinets on the market today. Like all Adande refrigeration, the BORA truly holds-the-cold, thanks to the cutting-edge technology it is powered by: Aircell.

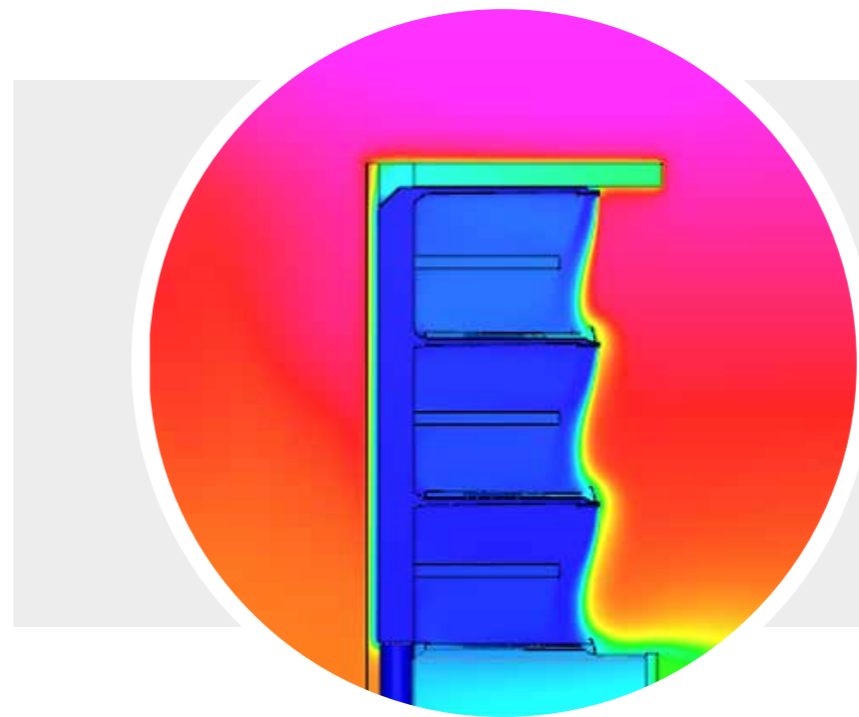


Aircell's patented airflow management system literally prevents the cold air falling out of the cabinet. Instead it retains the cold, and keeps a tight temperature band. The unmatched temperature stability throughout the cabinet helps maintain food quality and reduces waste. Aircell has enabled BORA to deliver an energy efficiency rating only seen with cabinets that have glass doors. Unlike other units, its high **B-class energy rating** means that not only will it keep electricity bills low but will help reduce your carbon footprint. Combine this with the use of a natural refrigerant, and the Bora has one of the lowest impacts on the environment of any modern refrigerated cabinet.

Used by supermarkets, and convenience stores, as well as restaurants and take-aways, the Bora is a cabinet that makes a significant difference when compared to all other open chillers.

Available in white, stainless steel, or black and with a variety of shelving configurations to suit, the Adande Bora makes a stylish and efficient cabinet for grab-n-go sales.

Like all Adande refrigeration BORA truly holds-the-cold



This thermodynamic image shows just how consistently the cold air is held within the Bora cabinet, it is this precise temperature and humidity control that means food is held in best condition for longer, with less food spoiled.

If you would like to know more about Aircell technology please visit www.aircelltech.co.uk/technology/

Case study: Whitbread PLC

Oxford Beefeater, Oxford Tech Park

Casual Dining



In 2020, Whitbread Plc created an efficiency test kitchen at their Oxford Beefeater site, in Oxford Park. This all electric kitchen was geared around ergonomic efficiency and meticulously planned to deliver every saving possible, from the best equipment available. Under the helm of Kitchen Platforms Manager, Michael Jessop, the project has yielded brilliant results. The kitchen used Adande refrigerated drawers throughout. Here, Global Sales Director Karl Hodgson discusses the new approach with Michael and what it will mean for one of the nation's favourite brands.

Global sales director for Adande refrigeration, Karl Hodgson talks with Whitbread's Kitchen Platform Manager, Michael Jessop on creating the ideal kitchen set up at Oxford Beefeater, in the Oxford Technology Park.



Congratulations Michael on what is a fantastic example of the best kitchen efficiency.

Thank you, yes, we are really proud of it, we have had some great results with it.

How did you design a kitchen like this? In terms of refrigeration?

Having a planogram/template and comparing Adande vs other brands meant I could reduce the overall space required for the kitchen & ensure we give back more space for valuable diners, which allows increased revenues. We used Adande throughout the kitchen.

Has using Adande in Whitbread kitchens helped make an impact with kitchen flow (ergonomics)?

Yes, using Adande offers users a much reduced step process in food production, for example - opening a drawer is a lot quicker and easier than opening a door on an undercounter unit, thus reducing access time and speeding up the task.

What is the key benefit of having an Adande unit which can work at both fridge and freezer temperatures within the kitchen cookline?

Having both fridge and freezer offers a vast range of opportunity with produce. It also allows chefs direct access to products within a short reach reducing the need for more steps, speeding up service. At Beefeater we are known for our steaks & holding these prime cuts of meat in Adande drawers means a more consistent temperature where the meat does not shrink & lose its moisture.

“ Using all Adande, at various stations in the kitchen, we are saving on average **46%** energy use. In essence our energy use has basically halved...the saving is huge.”

Michael Jessop
Kitchen Platform
Manager,
Whitbread PLC



Have you seen a difference in food quality by holding food in the Adande units compared to other refrigeration?

Adande makes a significant impact, for example - using Adande on the dessert section to store ice creams maintains the product at perfect serving temperature resulting in better quality & less wastage.

What feedback do you commonly receive from kitchen staff across the estate?

All sites feedback to me the ease of use & access. Additionally the Adande units are a lot easier to maintain & clean due to the drawer design & the insulated container. The staff love the Adande units 100%.

We have tested Adande in your kitchen & the results are fantastic.

Yes they are, it's staggering. Using all Adande, at each of the various stations in the kitchen we are saving on average **46%** of energy use. In essence, our energy use has basically halved. Quantify that into £s and you can imagine, the saving is huge. Not only that, but using less energy helps reduce our carbon footprint in line with our company goals.

We have delivered other efficiencies for you too though, haven't we.

Yes, absolutely. We moved away from standard, undercounter door cabinets because when a site needs to access these some 2000 times a day, you need to do it in the quickest time possible. We found we can save **7 seconds** using Adande drawers, per opening. That equates to **4 hours** of saved time, more or less, per day, per kitchen. Again, multiply that across our estate, & the impact is enormous. I'd also like to point out that despite a smaller footprint, we saw increased capacity. We had **13%** additional gastrorm capacity on average, using all Adande, throughout the kitchen.

Being modular units, it means we can also up-cycle some of the parts at their lives end. ie worktops & heat shields can be retained from existing units and fitted easily onto new units reducing waste & replacement costs.

How do you rate Adande, overall?

We are really happy with Adande and the support given from the company. Adande refrigeration is a clear game changer, and now with 5-year UK warranty, it's an easy decision for us.

Case study: Gilpin Hotel & Lake House

Lake District



The Gilpin is a friendly, family-run hotel with a long-standing team. 'Hrish', is the renamed Michelin starred restaurant where, Executive Chef Hrishikesh Desai's imaginative dishes combine Lake District produce and classic methods to deliver modern British dishes with a twist of Asia.

Michelin Star Gilpin Hotel & Lake house had Adande units delivered to two main kitchens within the Hotel in October 2016.

Adande spoke with the former National Chef of the Year, Roux Scholar, and Michelin star Executive Chef, Hrishikesh Desai, to see what benefits Adande refrigeration is bringing to this fine long-standing establishment consisting of two luxurious hotels on two separate estates with two significant restaurant offerings .



Did you experience any benefits from using the Adande units?

Very much so, particularly with organisation, and ease of service. Hygiene is important, of course, and Adande are really so very easy to clean. But, most importantly, they maintain the temperature at all times; especially when we are in full service.

Did you find any improvement in the food quality?

Freshness of the food is paramount and Adande aids longevity of the product. I trust its holding abilities.

Have you noticed reduction in food waste?

Yes! Prep food is not squandered or spoiled; I have really seen a lot less waste from my Adande units.

Have you noticed or experienced seal breakage?

I have been using Adande for around 10 years and have never had that problem.

“ The Adande helps in organising the sections, so less movements, less work and my chefs can easily see what they need, so it’s great!”



In using the Adande, have you noticed less obstruction or traffic in the kitchen?

Yes - the Adande helps in organising the sections, so less movements, less work and my chefs can easily see what they need, so it's great!

Has it helped during food audits?

If the Environmental Health Officers drop in, they can witness the modern Adande system, and can be assured we are looking after the products we hold - the displays are so clear!

How did you find support information and Customer Service at Adande?

To be honest I have never had to use Customer Service for problem solving, but when I have spoken with the Adande team they are really very helpful.

“ If I could sum up in one word - Amazing! I would thoroughly recommend Adande to anyone”

Hrishikesh Desai
Executive Chef, Gilpin

Any other comments you would like to add?

I trust the Adande refrigeration system - it has never let me down, and I have 10 drawers set over two kitchens: six in the Michelin star Hrish restaurant, and 4 drawers in the new Gilpin Spice. I love them!

Case study: Carpigiani

Gelato University

Specialist



Carpigiani was founded in 1946 by the brothers Bruto and Poerio Carlo Carpigiani, after the success of the first automatic gelato machine, the Autogelatiera, in 1944. Carpigiani Gelato University is the education division of Carpigiani Group.

Carpigiani® UK Ltd is the direct trading subsidiary of its parent company, Carpigiani Ali Spa, the undisputed leading manufacturer in the ice cream equipment world for over 60 years.

Carpigiani UK boasts staff with a vast amount of experience and with access to world-renowned 'Ice Cream Masters' and technical experts.

Carpigiani Gelato University's mission is to lay the basis for a world-wide gelato culture. Gelato and ice cream are NOT the same thing. Carpigiani Gelato University teaches how to make true Italian gelato. Gelato is less fat than ice cream, contains less air, and is served at a higher temperature.

Gary Ingram, Carpigiani's Artisan Ice Cream & Gelato Consultant, heads up the UK Gelato University Team:

"Gelato and Sorbet is best held at -12°C to -14°C; often it is mistakenly held at -18°C meaning the first sensation on the palate is cold - Carpigiani promote a warmer temperature where the initial perception is flavour."

"What we are looking for is an even holding temperature, and, of course, something that's easy for service within the restaurant environment."

Adande facilitates temperature stability with its unique Hold the Cold® technology.

Adande's low velocity cooling is unlike any other refrigeration on the market. The gravity fed air gently lowers into the patented insulated container, maintaining an even

temperature within - eliminating the formation of ice crystals for perfect product quality.



The Adande units are castor mounted, allowing them to be moved easily for cleaning regimes. The drawers and the gelato equipment each operate on a 13 amp power supply, and with no plumbing or water supply required, the installation is simple.

Karl Hodgson, Sales Director, Adande, added: "Carpigiani's position as a world market leader is helping us to introduce the Adande brand to new market sectors in the UK and on an international level."

"The flexibility of Adande's temperature range +15°C to -22°C allows operators to store creams, chocolate, sorbet and gelato. Adande is the ideal solution for the Carpigiani Maestro system", says Karl Hodgson, Adande's Sales Director.

Adande, has teamed up with Carpigiani, to offer a range of dedicated dessert workstations.

Designed as complete solutions for the preparation, production, storage and plating of professional artisan gelato product, the units are suitable for restaurants, hotels, fine dining, delicatessen and ice cream parlours.

With a compact footprint of just 1100mm width by 700mm depth, the dessert stations are ideal for kitchens with limited floor space.

"The best and most versatile product for storing gelato or sorbet in a professional kitchen, in my opinion, would be the Adande® drawer system. From the point of view of service, it's perfect - and, of course, above all we are looking for even overall temperature. For me the Adande offers both."

Gary Ingram, Carpigiani's Artisan Ice Cream & Gelato Consultant (UK)

Case study: HKS Retail's Forecourt Food-to-Go Outlet

Convenience



In a joint venture, Adande and Gamble Retail Solutions have supplied a hot foodservice 'profit pod' to HKS Retail Ltd's forecourt store at a BP filling station in Leicester. The installation is part of the retailer's new concept aimed at delivering fast service for hot food to go, including freshly baked pizzas, hot filled rolls, pastries, muffins, bagels, breakfast items and chips, as well as hot and cold drinks.

34

HKS Retail Ltd is a specialist convenience retailer, partnering leading brands in the forecourt, convenience and food to go sectors. The company currently has 34 outlets located in the M1 corridor and around the M25.

The development of HKS Retail's new foodservice concept was driven by a desire to present a different style of freshly prepared hot food offer without the need for major investment in equipment or taking up a significant amount of floor space within the forecourt store. At the Leicester site the foodservice area occupies only a 3 x 2.5 m footprint and represents an investment of less than £18,000, including ancillary foodservice equipment, hot drink machines and shop fitting.

The 'profit pod' comprises a Gamble Ovention Matchbox 1313 oven, conveniently mounted on an Adande two drawer refrigerator. With a footprint of just 1100 mm width by 700 mm depth, the unit provides a compact and complete solution for the storage, cooking and service of hot food to go.



"We have been very pleased with the success of the initiative at our Leicester site and have plans to roll out the concept at suitable outlets across our estate."

Shane Thakrar,
Sales Director, HKS Retail Ltd

"The combination of the Adande drawer unit and the Gamble Ovention Matchbox oven is an excellent fit with our hot food to go offer. It provides a compact solution for the storage, cooking and preparation of freshly prepared fast food throughout the day. The simplicity of the 'profit pod' also offers significant advantages for our business, as unskilled operators may be trained in two hours, eliminating the need for experienced foodservice professionals."

The large capacity of the Adande refrigerated drawers allows greater volumes of food to be stored conveniently at the point of preparation, eliminating the need for operators to leave their workstation to fetch merchandise. The unique 'hold the cold' technology of the Adande units means that food may be held over extended periods, without compromise to product quality or appearance.

The Ovention Matchbox 1313 oven uses precision impingement technology, delivering over twice the volume of hot air and better concentration than conventional conveyor ovens for speed and cooked food quality. The oven features two cooking surfaces, which load at the top of a touchpad, allowing the preloading of one batch, whilst the other is cooking.



35

Retail case study: Adande passes the test in Sheffield

Head of Retail at UNICUS, at the University of Sheffield, Peter Anstess puts Adande's Aircell powered open-display retail cabinets to the test.

As part of Sheffield University's work to lower their carbon footprint and reduce energy consumption - key metrics in the University's sustainability strategy, in January 2022, Peter Anstess, Head of Retail at UNICUS, at the University of Sheffield, took delivery of his first Aircell powered, open-display cabinet from Adande. The Sarma unit was there initially as part of a trial, with the aim to record its energy usage and monitor its temperature stability, comparing its performance with the University's existing chilled cabinets, those already being used around the campus.

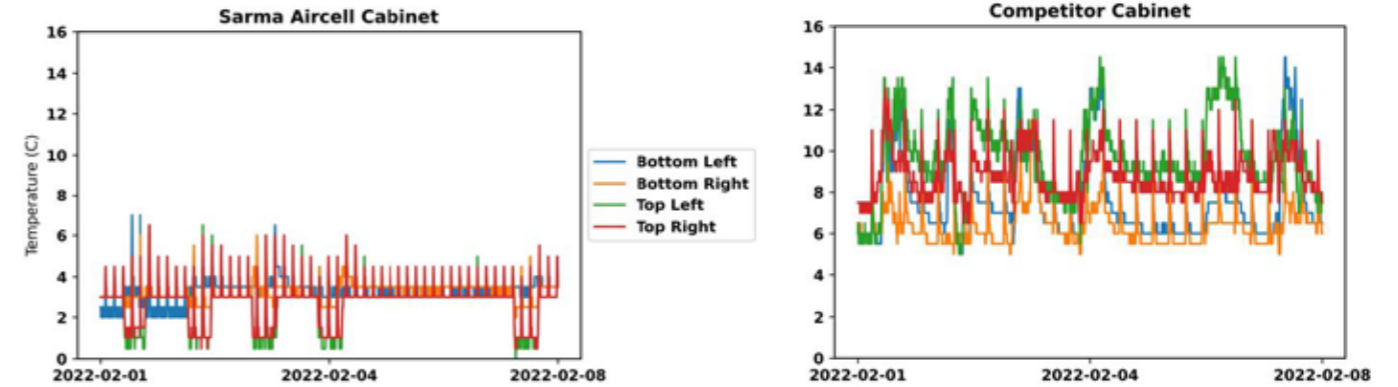
For the purpose of the trial the Adande cabinet was positioned in the same room as a standard multideck cabinet. Both units were fitted with four probes to track the temperature of the storage space, and energy meters were fitted so that the total direct electrical energy consumption could be compared.

The results showed that over a 4-week period, total energy consumption of the standard cabinet was **897.22 kWh**. The Adande Sarma cabinet, thanks to its Aircell technology used far less energy, consuming just **254.16 kWh**, - a **72% reduction in energy use**.

Cabinet	Aircell Cabinet				Competitor cabinet			
Probe ID	Aircell top left	Aircell top right	Aircell bottom left	Aircell bottom right	Comp top left	Comp top right	Comp bottom left	Comp bottom right
Min (°C)	0.0	0.5	2.0	2.0	5.0	6.5	5.0	5.0
Max (°C)	6.5	6.5	7.0	6.0	14.5	13.0	14.5	11.5
Average (°C)	2.7	2.8	3.3	3.3	9.7	8.9	7.7	6.4
Total Energy Consumption (kWh)	254.16				897.22			
Aircell Energy Savings (%)	71.7							

The measurements taken for temperature stability were equally impressive, over an 8-day period, as shown below.

Adande Sarma cabinet vs baseline cabinet temperature reading



You can see the tight temperature band the Aircell powered cabinet maintained compared to the standard cabinet.

Instead of large fluctuations in temperature, the Aircell powered cabinet stays true to the Adande DNA, and 'holds-the-cold' when compared to the standard cabinet which saw its temperatures reach, at one point, 14.5 °C. On average, the temperature in the standard cabinet over the testing period was 8.2 °C, whereas the Adande Sarma cabinet was 3.0 °C

The results of this test show not only how efficient the Adande multideck cabinet is, in terms of its energy consumption, but its steady temperature illustrates how it can protect the food it holds. Temperature stability preserves food quality and ultimately stops food from spoiling too early, improving the customer experience and reducing waste.

More recently, Adande have launched an improved open-display model - the BORA. Replacing the Sarma, it too is powered by Aircell, uses natural refrigerants and delivers even better performance than its predecessor. In fact, the improvements on the new Adande BORA cabinet means that, with glass walls, the cabinet has a **B grade energy rating, and uses 38% less energy than the Sarma**. The BORA unit is now also installed at the University of Sheffield, see overleaf.



Sheffield University is looking at even more ways to improve sustainability within its cafes and bars



Above: The Bora cabinet generating revenue and delivering savings for the Sheffield campus.

Adande has made a huge leap forward in retail refrigeration providing next generation solutions that actively support the achievement of long-term sustainability goals. Adande's Aircell powered multidecks have proven again they are hard to beat. The tests have once more shown large energy savings and food quality benefits as Peter Anstess explains, below.

Peter Anstess: *UNICUS operates a wide range of hospitality services and venues under the brand 'WithUS,' providing healthy and sustainable food and drink options for students, staff and the wider community. We invested in our first BORA display cabinet in May 2022, following a field trial with its predecessor, the Sarma. Both Adande cabinets powered by Aircell retain a consistent temperature so effectively that we can guarantee the same temperatures across all the shelves, maximising food preservation in the process and assuring top F&B quality for our customers.*

*Arguably, even more important is the contribution Adande's technology makes to the University of Sheffield's sustainability goals. The BORA is the world's first 'B' energy rated open-display cabinet, consuming just 2716 kWh per annum. For us, over a full year of operation it would cost us a lot less than what our current cabinets cost to run. In fact, we believe, based on our paying 15p per kWh we can **save around £1400 per cabinet**, in energy alone. For a university that has pledged to deliver a net-zero campus by 2030, this is a significant contribution and one we expect to sustain, by replacing older display cabinets with the new BORA over the months and years ahead.*

Overall, Adande Aircell powered units show that innovative thinking applied to refrigeration can help reduce energy, reduce waste and reduce cost, and for those with large estates, and multiple sites, like universities, the savings made and efficiencies gained can be nothing short of transformational.

Retail case study: YO!

Retail



YO! takes a fresh approach to refrigerated display

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YO! is an iconic foodservice brand, specialising in Japanese inspired cuisine, including sushi, ramens, katsu curries and traditional street food. In the UK alone, the company has 50 restaurants, two food-to-go stores and kiosks in Tesco supermarkets. The YO! ethos is to deliver high quality food, maintained at optimum freshness, for an authentic Japanese dining experience. The company is committed to sustainability, not only in the sourcing of its seafood, but also in terms of its business strategy throughout its global operations.

The original YO! concept was based on a dine-in experience, with food prepared in theatre style kitchens, before being served via a Japanese 'kaiten' style conveyor belt, allowing customers to select their preferred dish. In recent years, changes in consumer dining habits have increased demand for food-to-go, as YO! Property Development Manager, Mike Bonaker, explained:

"There has been an increase in demand for food-to-go, not only from customers wanting to eat on the move, but also those seeking a dine-out experience within the comfort of their own homes. This has led us to display pre-prepared dishes within self-service display cabinets, for the takeaway market, at our restaurants and kiosks. The evolution of click and collect and an increase in home delivery partners has also bolstered the potential for us to grow our food-to-go sales."

Seeking alternative refrigerated display solutions

YO! was seeking a solution to the operational issues arising from the change in retailing model. Mike Bonaker was very familiar with

Adande's refrigeration expertise and recognised the Sarma cabinet's accurate and stable holding temperatures as potential benefits for the display of sushi.

Narrow temperature bandwidth

To assess the suitability of the Adande Sarma cabinet, extensive in-store trials were conducted at the YO! outlet in Norwich. First, readings were taken from the existing YO! cabinet before it was replaced by an Aircell powered Sarma cabinet which was then tested under the same operating conditions. The air temperature was measured and compared in each of the two units. During trading hours, the readings taken in the Sarma cabinet with Aircell had a bandwidth of just 3°C and at all times remained within the specified operating temperature range of 3MI (-1°C to +5°C). By contrast, the restaurant's existing cabinet had a broader average temperature bandwidth and the air temperature was warmer than that in the Sarma cabinet.

Mike Bonaker stressed the significance of this data and its importance for the display of sushi product:



YO! Bath

"Food quality and safety are fundamental to our business. Accurate food temperatures within narrow bandwidths are critically important for the display of sushi, due to its pronounced sensitivity to temperature fluctuation and its relatively short shelf life. The performance of the Sarma cabinet means that we can pre-prepare dishes and stock the cabinet at the start of the day, with complete confidence that the product will remain at optimum quality, freshness and food safety throughout a full day of service."

Mike Bonaker also commented on the Sarma cabinet's large display area of 2.785 m² (721 litres) as a specific operational advantage:

"The Sarma's large capacity, relative to footprint, allows us to stock more product in the cabinet. This reduces the chance of stock being exhausted, especially during busy trading periods, which can result in lost sales."

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Energy savings

The cabinet's inherent energy savings are essential to the sustainability policy to which YO! is passionately committed. During the in-store trial conducted at YO! Norwich, energy consumption of the Sarma Grab & Go cabinet powered by Aircell was measured as 36% less than the outlet's existing, smaller, open front multi-deck display. On a like-for-like basis the reduction in energy consumption would have been 68%, representing an annual saving of almost £850, based on a tariff of 17.5p per kWh (a typical rate used by businesses for planning). The fact that less cold air spills from the Sarma cabinet means that cold aisle syndrome is virtually eliminated, creating a more comfortable store environment for shoppers and staff.

Mike Bonaker is very enthusiastic about the product:

"We have been impressed by the performance of the cabinets at the five restaurants in which they have been installed. I will have no hesitation in specifying Adande's Sarma cabinet for all new and refurbished sites, where they can be accommodated."

Adande Refrigeration, a leader in refrigeration innovation, already known for its best-in-class refrigerated drawers, has already supplied its Sarma open-display cabinet, powered by Aircell to five YO! outlets in the UK. Two multi-deck, grab & go Sarma cabinets have been installed at the YO! in Bath, with one unit supplied at each of the operator's restaurants in Belfast, Cardiff, Norwich and Plymouth.

A refrigeration game changer

Adande's Global Sales Director, Karl Hodgson, expects that other forward-thinking foodservice and food retailing operators will adopt the Sarma cabinet powered by Aircell technology: "Sarma is a game-changer for the display of chilled food in the grab-and-go sector. We are delighted that a leading brand like YO! has embraced Sarma, recognising its benefits for energy savings, narrower temperature bandwidths, improved food quality and safety, longer shelf life, increased display capacity and a more comfortable store environment. That all translates into operational cost savings and increased sales revenues."

The Sarma cabinet is powered by Aircell, which is a unique and patented air flow management technology, dividing the merchandising envelope into separate cells between shelves. The smaller cells have a shorter air curtain, resulting in less pressure on the inside of the air curtain of each cell and a substantial reduction in cold air spillage. Aircell does not require back panel flow, ensuring that a consistent temperature is maintained throughout the cabinet. It is particularly suited to harsh environments, such as stores with cross draughts and higher ambient conditions, which have a detrimental effect on the performance of conventional cabinets. Most recently, the Sarma cabinet has been rated with a C grade energy label under the 2021 energy labelling regulations, which is similar to closed cabinets with glass doors.



Valued and trusted



"I trust the Adande refrigeration system – it has never let me down, and I have 10 drawers set over two kitchens: six in the Michelin star Hrish restaurant, and four drawers in Gilpin Spice."

Hrishikesh Desai
Executive Chef, Gilpin

"It's a fantastic product, we use Adande at BRAT, and we're using it here at Climpson's Arch too. They are very easy to use and very practical, in fact you can build a kitchen around them. Here, we've developed the pass around the fridges and at BRAT too."

Tomos Parry
Michelin star Chef, and Founder of BRAT Restaurant



"The Adande holds the ice cream at its optimum temperature, meaning our valued customers can experience superb quality ice cream every time."

Toney Minchella
Founder of Toney Minchella

"For us, over a full year of operation it (the Bora) would cost us a lot less than what our current cabinets cost to run. In fact, we believe, based on us paying 15p per kWh we can save around £1400 per cabinet, in energy alone."

Peter Anstess
Head of Retail Operations at Sheffield University



How to buy

Contact us today

Email your PO to our Adande team, sales@adande.com or call us on 01502 537135

Contact your local sales representative

For the full list, please see the Adande website www.adande.co.uk

EasyBuy an Adande

Adande drawers and chillers are now available on an EasyBuy finance plan, ask for details

UK delivery

The Adande customer experience team will advise you of your delivery cost on receipt of your order. Calculations will be based on quantity of units ordered, delivery distance and any additional logistical requirements.

UK service & warranty

Adande drawer units come with 5-year UK warranty on all major parts and 2-year warranty on labour and seals. Our service support line is open seven days a week, 24 hours a day. Call the team on 01502 537135

Training

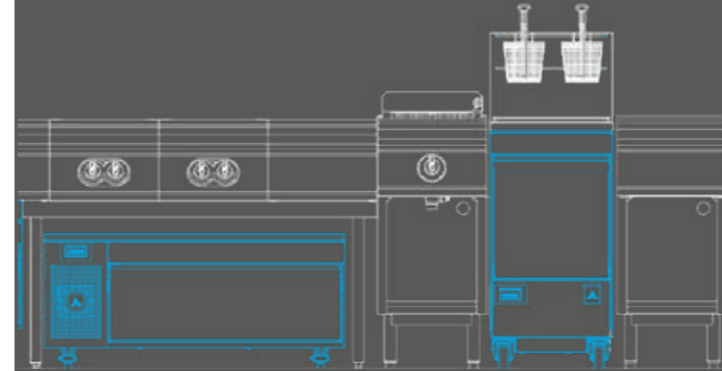
Adande is happy to quote for training on-site, if requested. Please mention this when placing your order.



AutoQuotes is a web-based equipment catalogue and estimating service for the catering industry. see the complete Adande range at www.autoquotes.com



Specifi is a global equipment specification platform connecting dealers, designers and manufacturers. It contains all Adande's CAD blocks, now available for download at www.specifiglobal.com



Plus..

Adande drawer units come with 5-year UK warranty on all major parts and 2-year warranty on labour.

One world-class line up
EasyBuy an Adande drawer
now from **just £69 a month***

* Terms and condition apply, ask for details

In case you need another reason...



Temperature flexibility

+15 °C

-22 °C

User selects preferred set point, anywhere from -22 °C up to +15 °C, to suit the food. For fast service, ideal ice cream setting is -15 °C.

86 litres standard depth drawer
65 Litres shallow drawer

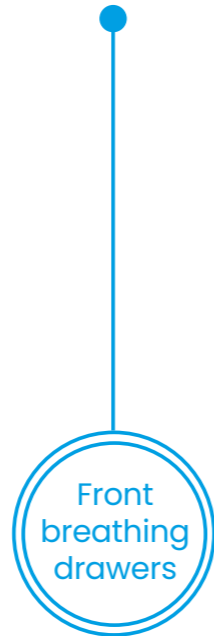


Storage capacity

Horizontal seals

Easy-clean seals are fitted under the lid and out of harms way.

Our front-breathing design allows units to be against a wall and/or right next to other equipment, including ovens and deep-fat fryers.



Front breathing drawers



No chance of debris blocking the internal condenser air intake grill.

Independent trials demonstrate that units with Adande technology outperform conventionally made fridge and freezer cabinets. Adande's low velocity cooling prolongs shelf life by significantly reducing dehydration and freezer burn. Adande drawers provide unrivalled temperature stability, reducing food waste by at least 70% (in value) compared with traditional refrigeration.



Food waste



Adande units come with 5-year UK warranty on all major parts and 2-year warranty on labour.

Adande's patented insulated drawer container and horizontal seal technology minimises the loss of cold air on every drawer opening. Containers are easy to remove for cleaning. Drawer runners are fixed metal to metal making the units robust. Runners, being external to the food storage container, cannot ice up.



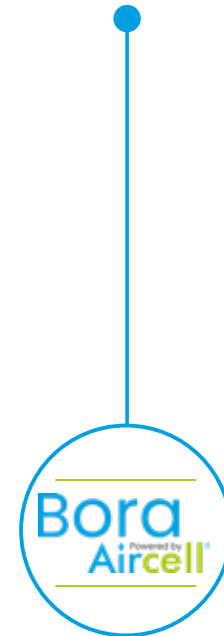
Insulated drawer



Energy usage

Up to three drawers can be daisy-chained together and powered by one 13-amp plug.
Energy use (kWhr per year)
Standard drawer - fridge - 307
Standard drawer - freezer - 761
A+ standard drawer fridge - 239.

Bora has a B grade energy label (with glass walls) Saves £££s compared to other units (see p117) Can significantly reduce your carbon footprint



Bora Aircell



Adande Refrigeration

Registered Office: 45 Pinbush Road | South Lowestoft Industrial Estate | Suffolk | NR33 7NL | UK
Tel: +44 (0) 1502 537135 | Fax: +44 (0) 1502 533794 | Email: sales@adande.com | www.adande.co.uk

