

It's an Adande®; it works like no other fridge or freezer...

ADANDE® in the Cookline



Applications

- Point of use bulk storage
- Chef base plus a heat shield
- Robust equipment drawers
- In-range cassette drawer
- Holds set point in hot kitchens
- Bespoke units are also available



Operational Benefits

- Flexibility - works as fridge or freezer
- Blast chiller option also available
- 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



Top: Chef Base & Griddle Centre: 2 Stack Adande® in the Cookline
Bottom Left: Cassette Drawer Incorporated in Cooker Range
Bottom Right: Adande® under Griddle