



## Bulk storage – fridge only

Standard drawers + cover top



## Applications

- Provides back up storage, close to the point of use, for maximum efficiency during busy service periods.
- With our Low Velocity Cooling system, food can be packed into the drawer without leaving any air gaps – there are no ‘hot-spots’ in an Adande Drawer.
- On request, Adande units can be arranged in mixed configurations, combining Multi-Temperature with Fridge Only Drawer.

### Storage Capacity

**Gastronorm (GN) Pans**  
4 x 1/1 GN  
100 mm Deep  
or equivalent (per Drawer)

**Maximum Weight**  
40 kg of Food (per Drawer)

**Volume**  
86 Litres (per Drawer)

### Climate Testing

Tested to **Climate Class 4**  
(30°C & 55% relative humidity)  
for temperature and energy  
consumption and to **Climate  
Class 5** (40°C & 40% relative  
humidity) for temperature

### Electrical

**Mains Supply**  
230 Vac 50 Hz

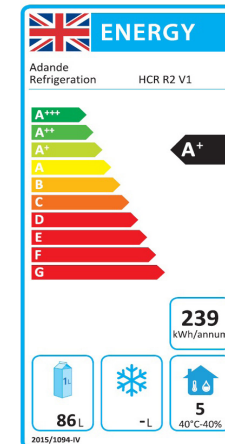
**Power Socket** (included)  
Correct 2 or 3 Pin Plug  
fitted for each country

**Mains Lead** (included)  
2 Metre Coiled Lead

### Hydrocarbon R600a Refrigerant

**A+ Fridge  
Drawer**

**‘A+’ Energy Rating**  
(Consumption 239  
kWh/annum)





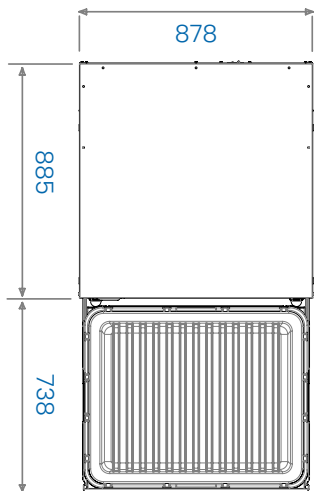
## Options

STANDARD DEPTH DRAWER UNITS + COVER TOP (T)		Standard castor base (C)		STANDARD DEPTH DRAWER UNITS + SOLID WORKTOP (W)		Standard castor base (C)	
Finished height	1288 mm	HCR3/CT		Finished height	1297 mm	HCR3/CW	
Load-bearing capacity	0 kg			Load-bearing capacity	162 kg		

For full options please see our [Drawer Customising and Accessories](#) pages

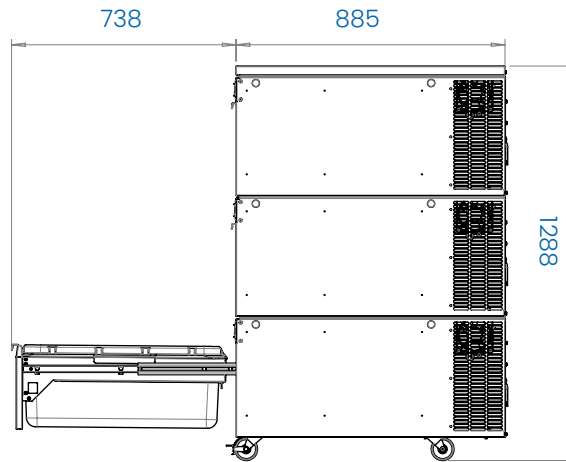
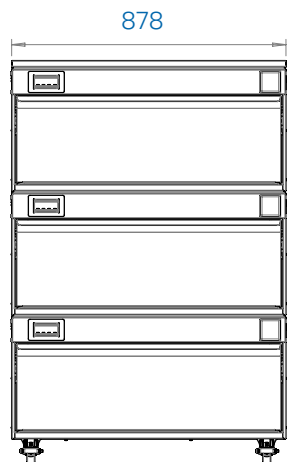
## Plan View

Bulk storage units  
Standard depth drawers (HCR3)  
With open drawer



## Elevation

Bulk store - standard depth 3 drawer  
Fridge only unit (HCR3)  
Standard castors (C)  
Cover top (T)  
HCR3/CT



## Tops



## Three Drawer Module



## Base

