



Bora
Powered by
Aircell®



Meet the Adande Bora The new refrigerated, open-display cabinet powered by Aircell®



Introducing the new Bora cabinet from Adande

Borne of Adande DNA, the Bora cabinet truly holds-the-cold. This open-display retail unit, which stops cold air falling out, has an energy efficiency rating only seen with cabinets that have glass doors.

Unlike other units, its high B-grade rating means that not only will it keep electricity bills low but will help reduce your carbon footprint. The unmatched temperature stability throughout the cabinet also helps maintain food quality improving the customer experience and reducing waste.

Combining this with the use of a natural refrigerant, means the Bora has one of the lowest impacts on the environment of any modern refrigerated cabinet.



Powered by Aircell technology, Adande's patented airflow management system, any produce stored in the Bora retains its flavour and texture. This is because Aircell enables both stable temperature and humidity meaning your produce is kept in perfect conditions for optimum freshness.

The Bora with glass side walls has a large 2.71 m² display area and delivers flexibility to the retailer in that there are no barriers to sale and customers can access produce unhindered. This helps to drive sales. The large capacity will also allow less frequent stocking and reduce associated costs.

During the selling window, as the cabinet empties, you can cover bare shelving using a merchandise board. This can be furnished with your messages allowing you to speak directly to your customer. You also have a night blind which can be pulled down covering individual shelves or the closing off the cabinet completely.

Refrigeration that delivers, day in, day out

Using less energy, and keeping food fresher means you [spend less, waste less and earn more](#).

BORA
Leading the way for hospitality & food service retail

Aircell: The power behind Bora



Aircell is revolutionary. It replaces a traditional cabinet's single air curtain with several individual short air curtains to divide the merchandising area into separate horizontal "air cells". Cold air is channelled through guide vanes fitted within the Aircell shelf before dropping a short distance from the underside of the front edge of the shelf to be collected by the Aircell shelf below.

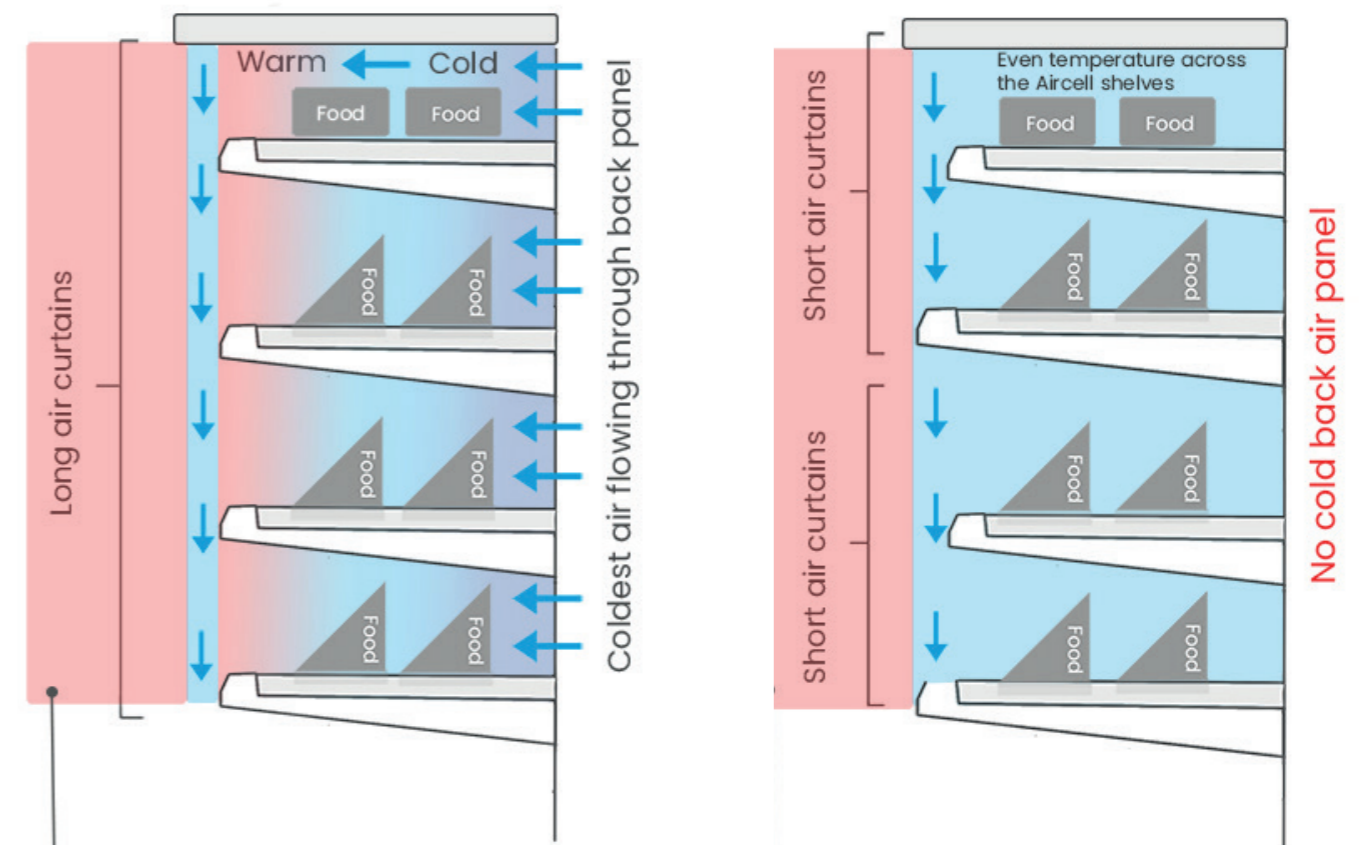
Aircell's proprietary guide vanes are critical to the cabinet performance as they distribute the cold air evenly across the full shelf width to ensure that a strong and effective air curtain is maintained.

The short air curtains produced by the Aircell shelves are robust and are not distorted by changes in ambient air temperature or air turbulence in front of the unit. Importantly, and in contrast to other designs cold air does not need to be introduced through the back panel.

Bora can reduce food waste

The combination of high and fluctuating storage temperatures, together with high humidity, can cause food waste. Tight product temperature and humidity control conserves food quality and extends shelf life leading to a reduction in food waste. Aircell technology provides tight temperature bands throughout the cabinet.

Traditional Refrigerated Display



Aircell technology delivers a unique way of chilling and preserving food in retail cabinets. The image above left, shows a section of shelving from a traditional cabinet, it has a perforated back panel to allow air to pass through, when compared to the image on the right, this is a section of shelving from a cabinet powered by Aircell. There are no perforations here, and no air passes through. This means an even temperature throughout not cold to warm from back to front.

Energy Usage Reduction

Refrigeration is a major source of energy use and governments are introducing legislation to ensure that inefficient chilled cabinets cannot be sold in markets like the UK.

Eco-design regulations and associated energy labels for cabinets provide a tool to identify high energy refrigeration and prevent it from being sold.

Under the 2021 EU energy labelling scheme, most existing open cabinets are rated Class 'E' or 'F'. Using cabinets at the mid-point of Class 'B' could reduce open cabinet energy consumption from 25 kWh/day, at the upper end of Class 'F', to 7 kWh/day. An annual reduction of 6,570 kWh per cabinet – saving 1.68 Tonnes of CO2 per annum at test conditions.

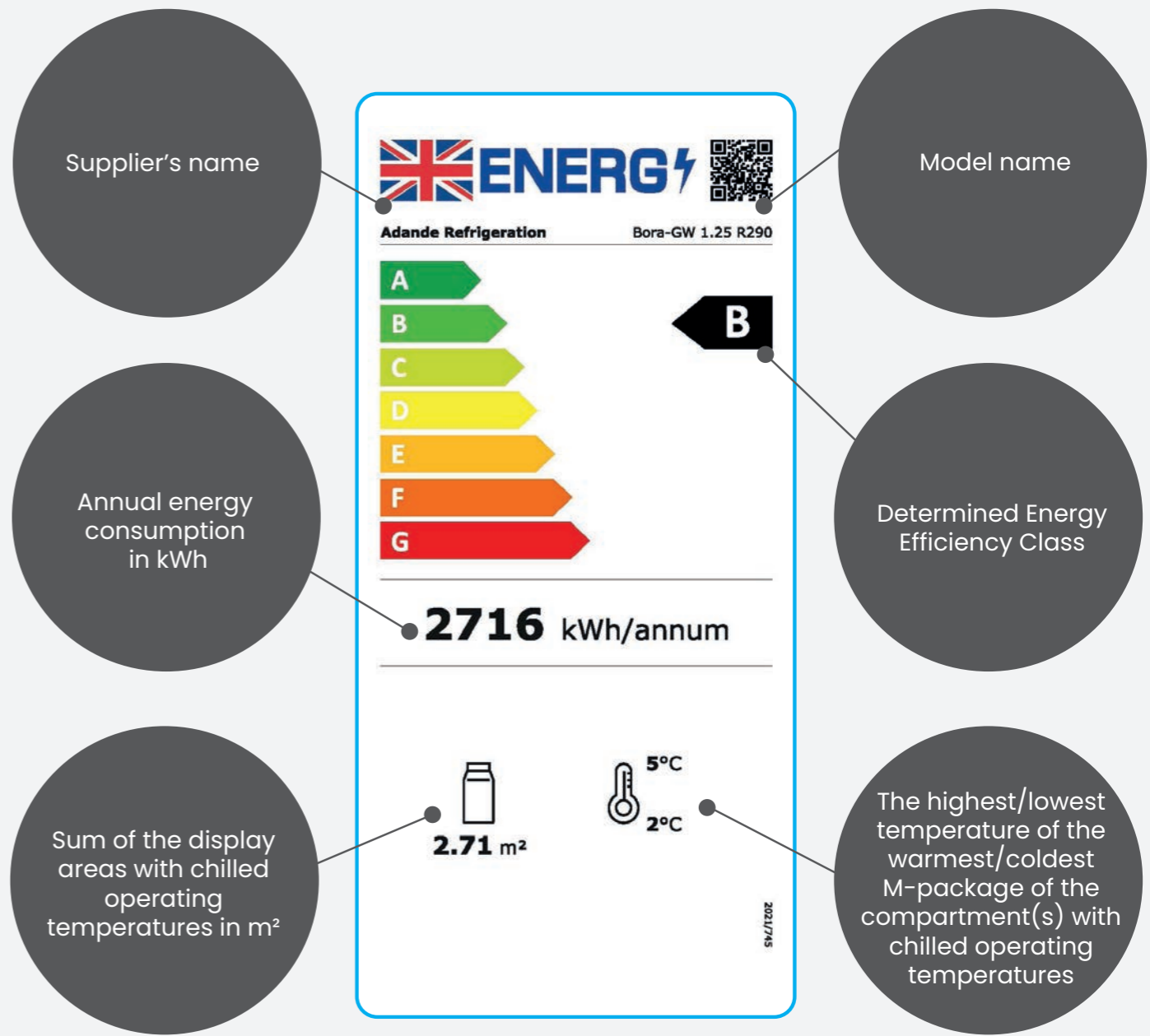
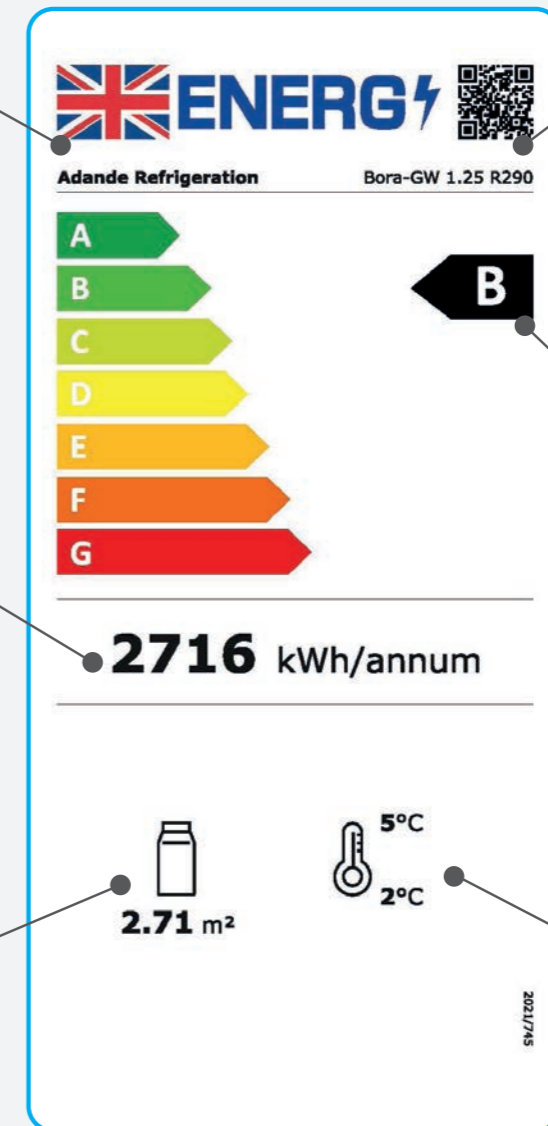
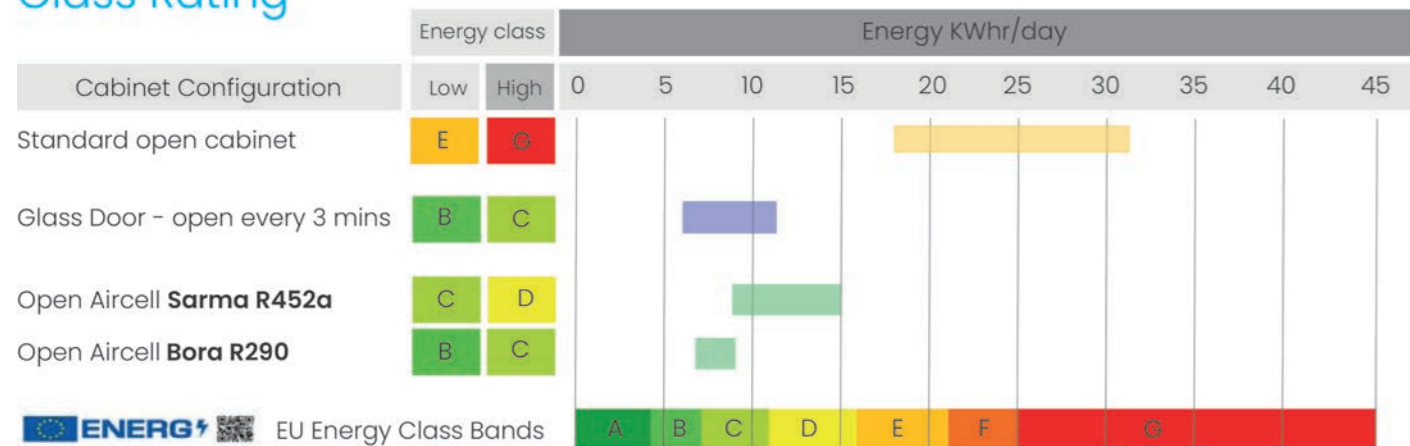
That would be the equivalent to removing one car off the road in the UK or the amount of CO2 absorbed by almost 100 trees for each cabinet.

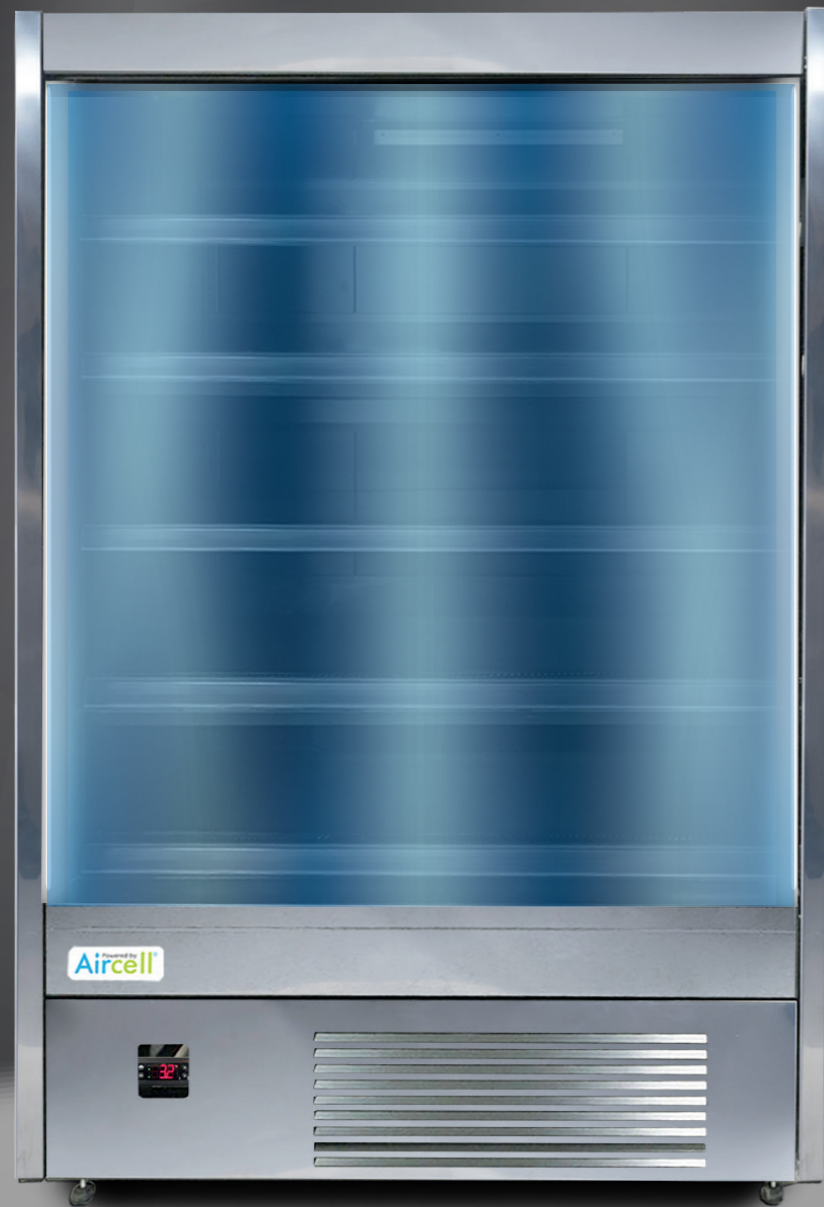
Bora reduces energy use

Being an Aircell powered cabinet, the Bora drives energy use down and achieves an energy label similar to cabinets with doors, whilst retaining the benefits of open access to the shelves. These cabinets help address concerns over sustainability and provide positive messaging for retailers whilst reducing operating costs and improving the customer experience.

How cabinets powered by Aircell compare when you look at the EU energy label.

EU Energy Class Rating





The Bora also available in stainless steel, as standard

Bora delivers profit

Bora will reduce your operating costs

- Bora reduces food waste and improves customer experience.
- Lowering energy use, saves money. The Bora cabinet can save up to £990* per year in energy use per 4ft cabinet, compared to a standard E rated model, and £1,280* compared to an F rated unit. That can easily double with older cabinets.
- * Based on electricity cost of 20 pence per kWh.
- Reversible condenser fans come as standard meaning cleaner condensers which retain cabinet performance, meaning less maintenance.
- In addition, with no need for glass doors retailers and food service providers save on the inevitable maintenance and cleaning costs glass doors require.



This thermodynamic image (left) 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 the best condition for longer, with less food spoiled.

Bora will enhance your revenue

- An open cabinet allows faster access to displayed products and is always favoured in food-to-go situations because slow access reduces additional purchases.
- Large storage capacity (shelf area & volume) and a small footprint, reduces the number of integral cabinets required for food service operations - increasing revenue per square metre of floor space.
- Stock control / marketing boards placed at the rear of each shelf can be used to reduce shelf capacity or close shelves completely in a way that allows controlled product display and avoids a perception of empty and untidy shelves. This will avoid loss of sales and wastage. The boards also allow for marketing messages to encourage sales or drive specific offers and/or environmental action.

Colour Choice

Wanting something that visually stands out? Why not customise your Bora cabinet in a colour to suit? In your brand colours perhaps?

See below some popular choices, alternatively please talk to us about your requirements, should you have a particular brand colour or promotion in mind.



Blinds

The Bora cabinet comes with a night blind as standard, however if you are looking for something a little more secure, then why not add our lockable shutter instead. This can also be customised with messaging if needed.

Side Panels

Wanting maximum visual impact? Why not opt for our glass side walls, or our reflective stainless mirrored side panels. Both give the spotlight to your merchandise and are designed to drive sales.

For more information or to order:

The Bora cabinet is made within the UK, and delivery can be arranged to suit.
(subject to availability)

For a full range of accessories, and if you would like more information about our sustainable Bora open-display cabinet, please email the Adande customer service team cst@adande.com

Refrigeration powered by Aircell



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, 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 Aircell 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 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 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 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 Aircell cabinet.

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

"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 Aircell 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 Aircell cabinet's large display area as a specific operational advantage:

The 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."

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 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 Aircell 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 Aircell 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 open-display cabinet, powered by Aircell to five YO! outlets in the UK. Two multi-deck, grab

& go Adande 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 food service and food retailing operators will adopt the Adande cabinet powered by Aircell technology: "Aircell 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 Aircell cabinets, recognising their 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."

Aircell 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.





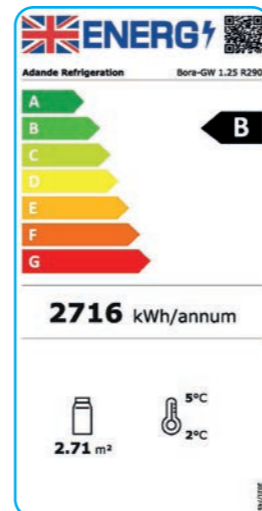
BORA Integral Refrigerated Grab & Go Powered by Aircell®

BORA Refrigerated Grab & Go Cabinet

Powered by **Aircell®**



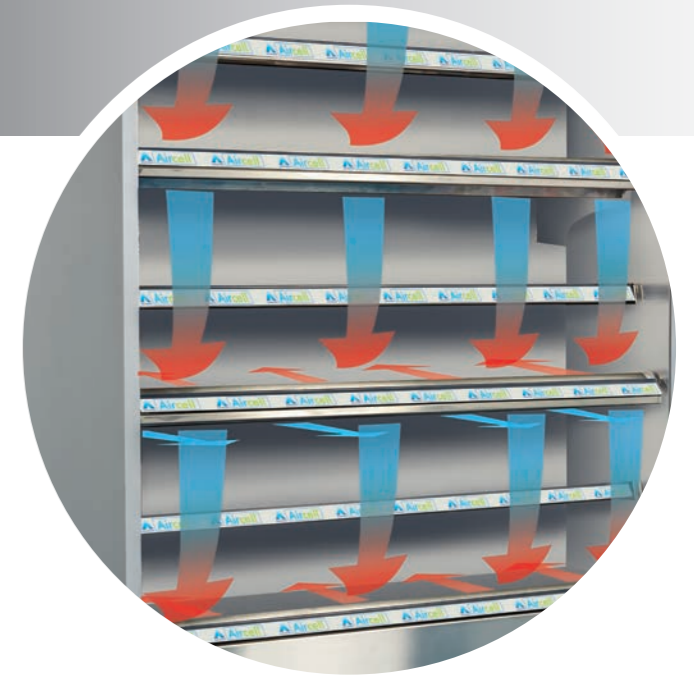
- Significant reduction in energy costs
- Food stays fresher for longer
- Easy access for Grab and Go sales
- Large merchandising capacity on a small footprint
- A warmer shopping experience



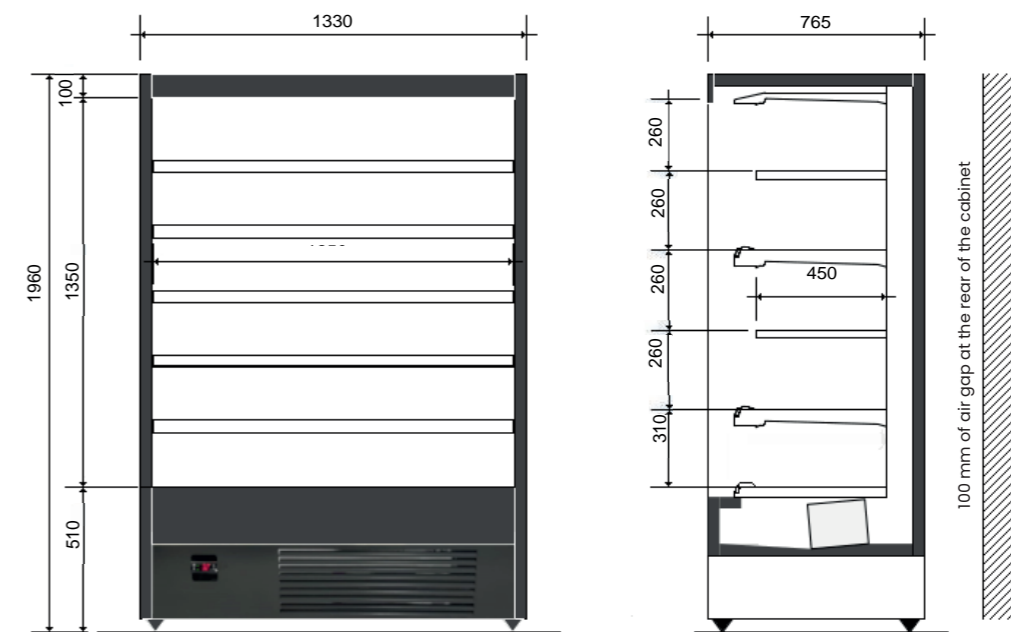
How it Works

Aircell® is a unique and patented air flow management technology, which divides the merchandising envelope into separate cells between shelves. The smaller cells have a shorter air column, resulting in less pressure on the inside of the air curtain of each cell and a substantial reduction in cold air spillage.

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Technical Specifications



Specifications shown are for a 5-shelf unit with glass side walls, also available as 6-shelf unit. Please ask for details

*Supplied on castors

Dimensions	1960 mm (H) x 1330 mm (W) x 765 mm (D) (805mm with bump rail)
Weight	300 kg
Total display area / volume	2.71m² (4 shelves plus base)/762 litres
Operating temperature	2°C to 5°C at a maximum ambient of 25°C/60%RH CC3 (tested to EN ISO 23953)
Electricity Supply	220-240V/50 Hz
Daily energy consumption (kWh)	7.43kWh/24h
Running Amps	2.0A (without lights), 2.17A (with lights)
Defrost	Automatic

Bora cabinet features

Performance

- Food stays fresher for longer
- No doors required
- Stable holding temperatures for greater efficiency
- Narrow operating temperature
- Typical payback of less than two years

Retailing

- Easy access for grab & go sales
- A warmer shopping experience
- Large merchandising capacity and small footprint
- Versatile shelving configurations (5 or 6 shelves)
- EPOS ticket strip
- Range of LED lighting options

Operations

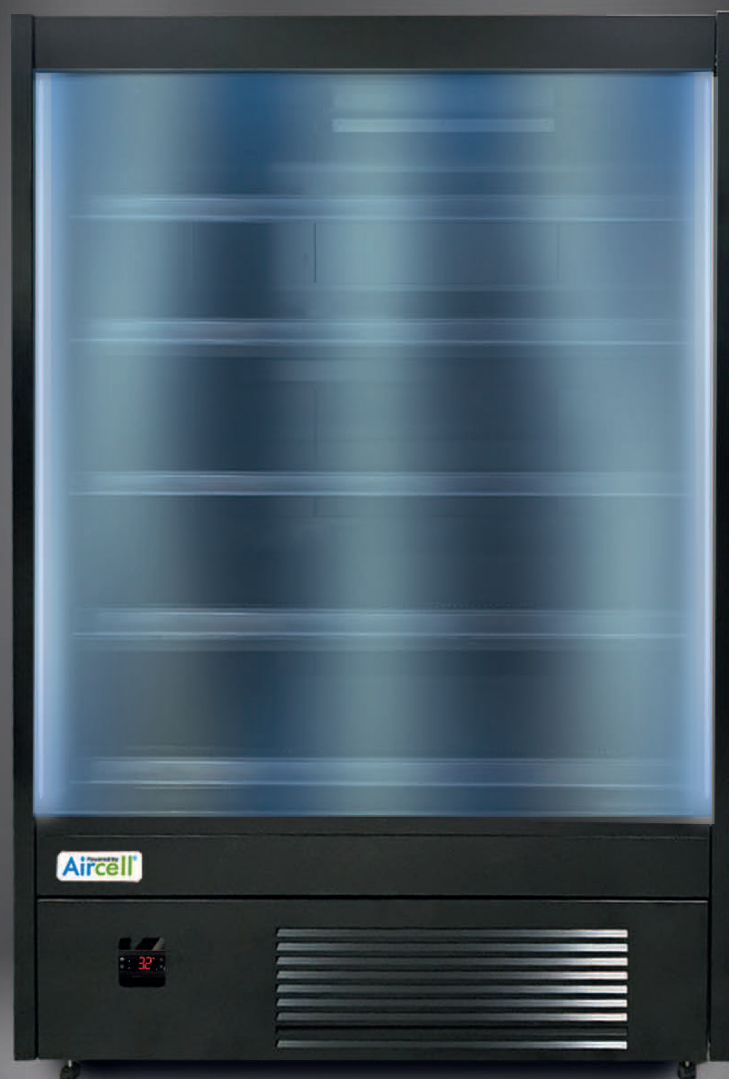
- Simple restocking
- Easy cleaning
- Low maintenance
- Plug and go 13 Amp electrical supply

Engineering

- Integral refrigeration
- Digital electronic controls for accurate set-up and temperature control
- Removable front grille for ease of access during maintenance operations
- Self-evaporating condensate water tray
- R290 refrigerant

Bora

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Adande® Refrigeration

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