

Case Study: Riverside Cantonese



Riverside Cantonese is a mainstay of Cardiff cuisine. With over 40 years of experience, delivering excellence in Asian cooking, Riverside Cantonese has followed up years of distinction by expanding into a purpose built space that suits the restaurants stature and status in the city. With chefs trained in Hong Kong and keeping up to date with new trends, you can be sure of an authentic meal with genuine Asian provenance.

A Cardiff culinary institution, The Riverside Cantonese, has recently undergone an 18 month planned refurbishment. A revamped interior matches the high quality authentic food, all overseen by the experienced restaurateur, Nicholas Chan.

With a glass fronted theatre kitchen, designed to allow customers to 'see how it's done', Nicholas needed a refrigeration drawer that could cope with the demands of a busy kitchen. After spending time online, trawling through videos and trade feedback, Nicholas knew that the ease of access and temperature range of the Adande® drawer would relieve the stresses on his team.

Using three Adande drawers as the main source of refrigeration in his kitchen, Nicholas has found that:

"The food is always fresh, with a big improvement in the quality of the fish stored in the drawers".

With Adande's *Hold the Cold*® technology, the cold air stays in the drawer despite frequent openings. This helps keep temperatures stable, thereby preserving the freshness of food for longer.

Nicholas has also found that his Chefs are commenting on the improved colour retention of the food.

Many restaurateurs, when buying refrigeration equipment, consider the energy efficiency of the drawer or cabinet. When doing his research, Nicholas found that Adande drawer units offer great energy savings compared to other manufacturers, resulting in various running cost savings.



“My chefs have commented on the freshness of the food”



With a continuously evolving menu, the Riverside Cantonese offers an extensive menu, from delicious morsels of Dim Sum to an impressive Imperial Banquet.

Having such a wide range of food highlights the need for efficiency within a kitchen.

"All my staff are happy with the Adande drawers as they have been able to position them near cooking lines which has reduced the time wasted walking around the kitchen.

We have also found that access to the food is much better using drawers than traditional door cabinets."

All units supplied by Fridge Freezer Direct Ltd.

“ The improved food quality and ease of use has outweighed any cost increase that would have been involved by going for other products on the market ”

Nicholas Chan - Owner Operator

