

Avantco CBE-36-HC 36" 2 Drawer Refrigerated Chef Base

Item #178CBE36HC



Technical Data

Width	36 3/8 Inches
Depth	32 1/8 Inches
Height	25 7/8 Inches
Power Cord Length	84 Inches
Interior Width	24 5/8 Inches
Packaging Width	39 Inches
Interior Depth	27 1/2 Inches
Packaging Depth	35 Inches
Interior Height	16 1/2 Inches
Packaging Height	28 1/2 Inches

Features

- 880 lb. weight capacity; 1 3/4" stainless steel top with marine edge,
- Each drawer holds 1 full size and (3) 1/6 size food pans, 4" deep
- Stainless steel exterior for durability
- R290 refrigerant
- 1/3 hp; 115V

Certifications



5-15P



ETL, US & Canada

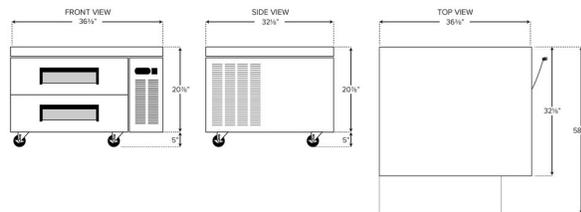


ETL Sanitation

Technical Data

Amps	4 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	287 Watts
Access Type	Drawers
Base Style	Refrigerator
BTU (LBP)	786 BTU
Capacity	6.5 cu. ft.
Compressor Location	Side Mounted
Compressor Style	Side / Rear Breathing
Drawer Capacity	132 lb.
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Drawer Gaskets
Full Size Food Pan Capacity	2 Pans
Horsepower	1/3 hp
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	174 lb.
Number of Drawers	2 Drawers
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.1 oz.
Refrigerant Type	R-290
Starting Amps	12 Amps
Starting Wattage	861 Watts
Temperature Range	33 - 40 Degrees F
Top Capacity	617 lb.
Top Material	Stainless Steel
Top Style	Marine Edge
Top Thickness	1.75
Type	Chef Bases
Weight Capacity	880 lb.

Plan View





Notes & Details

Provide a convenient place to hold and store cold foods right where they are needed by adding this Avantco CBE-36-HC 36" 2 drawer refrigerated chef base to your kitchen! As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing countertop cooking equipment right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 617 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 1 full size food pan and (3) 1/6 size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit.

The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/3 hp compressor and R290 refrigerant. This unit requires a 115V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.