

Cooking Performance Group 84" 4 Drawer Refrigerated Chef Base with 48" Gas Radiant Charbroiler and 36" Griddle - 250,000 BTU



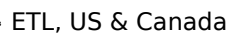
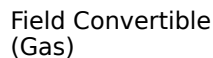
Approval: _____ Date: _____

- Provides convenient cold food storage for up to 1100lbs.
- Continuous and standing pilots for instant ignition
- Features reversible, cast iron top grates on charbroiler
- Made of durable, easy-to-clean stainless steel
- Field convertible to liquid propane; includes orifice for connection

Width	84 Inches
Depth	32 1/8 Inches
Cooking Surface Width	84 Inches
Griddle Width	36 Inches
Interior Width	72 5/16 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Base Height	25 3/16 Inches
Interior Height	16 9/16 Inches
Amps	6.8 Amps



3/4" Gas Connection



Cooking Performance Group 84" 4 Drawer Refrigerated Chef Base with 48" Gas Radiant Charbroiler and 36" Griddle - 250,000 BTU



Technical Data

Phase	1 Phase
Voltage	115 Volts
Wattage	582 Watts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 - 40000 BTU
Burner Style	U-Shaped
Charbroiler BTU	40000
Charbroiler Size	48 Inches
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Manual Thermostatic
Cooking Surface Material	Steel
Features	With Griddle
Heating Source	Radiant
Horsepower	2/5 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	7 Burners
Number of Controls	7 Controls
Number of Drawers	4 Drawers
Number of Ovens	None
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	974 BTU
Starting Amps	20.5 Amps
Starting Wattage	1746 Watts
Top Capacity	1320 lb.
Top Style	Marine Edge
Total BTU	250974 BTU
Total Charbroiler BTU	160000
Total Griddle BTU	90000
Type	Combinations Radiant Charbroilers Thermostatic Griddles

Cooking Performance Group 84" 4 Drawer Refrigerated Chef Base with 48" Gas Radiant Charbroiler and 36" Griddle - 250,000 BTU



Notes & Details

Provide a convenient place to hold, store, and prepare foods by adding this Cooking Performance Group 84" 4 drawer refrigerated chef base with 48" gas radiant charbroiler and 36" griddle to your kitchen! As a space and productivity solution for your kitchen, this unit makes it easy to increase efficiency by placing the charbroiler and griddle right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top and is equipped with a marine edge to contain drips and spills for easy cleanup. Each drawer in this unit can hold up to 3 full size food pans (sold separately), totaling a 1100 lb. weight capacity. 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.

The charbroiler boasts 4 powerful 40,000 BTU stainless steel U-shaped burners with cast iron grates to provide even broiling, which also catch juices from your flavorful meats to produce searing flames and smoke for a great-tasting product. To prevent clogging, the angled sides help direct oil to the drip tray. The reversible cast iron top grates give your meats tantalizing grill marks, sporting a thin side that's perfect for searing and a thick side that's great for your more delicate foods. They can also be used in a flat or sloped position so that you can simultaneously cook various foods to the desired level of doneness! Thanks to its stainless steel construction, a full width waste tray, and the ability to remove the cast iron grates, radiant covers, and stainless steel burners without tools, the 48" charbroiler is both durable and extremely easy to clean!

The griddle features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, making it an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats! It boasts three powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition that work in perfect harmony with the thermostats to maintain your selected griddle temperature during peak cooking periods. Its flame failure protection system guarantees safety and peace of mind. The 3/4" thick, 36" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed. It is made of stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even has a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance!

For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/5 hp compressor and R290 refrigerant, which is a safe and environmentally-responsible choice for your business. The unit offers a conveniently located, 3/4" rear gas connection and ships ready to connect to a natural gas supply. The charbroiler and griddle include a liquid propane orifice kit for quick and easy field conversion. 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.