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Project:		
Model #:		
Item #:		
Available W/H:		Qty:
Approval:		
AIA#:	SIS #:	
CSI Section 11400		

Chef Base Freezer

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



— FEATURES & BENEFITS —

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Digital temperature display on front panel

- Strong body and durable construction Built with heavy duty 16 ga. stainless steel, Chef Base top is manufactured of one-piece reinforced stainless steel to ensure durability.
- Countertops PRCBE-36/48/60F-N supports up to 788 pounds of equipment. PRCBE-72/84/96F-N supports up to 1,192 pounds of equipment.
- Each drawer accommodates up to 6" deep one (1) full size and three (3) 1/6 size pans (drawer pans not included)

- Top is insulated to eliminate heat transfer to the interior of cabinet
- Side mount compressor unit Compressors positioned on the side of the units makes servicing our units easy. Our front air intake feature also allows this model to be highly efficient in narrow spaces.
- High-density polyurethane insulation The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- Durable stainless steel drawers
- Stainless steel top with Drip Guard (marine) edge
- Hot gas condensate system
- Full length drawer with gasket guard
- Drawer slider load capacity up to 180 lbs
- Magnetic snap-in gasket
- Freezer holds -10°F ~ 0°F for the best in frozen food preservation

					rigerant IS09001:200	Intertek Intertek Styles Styles WARRANTY
Model	Drawers	CU./FT.	HP	AMPS	Crated Weight (lbs.)	$L \ge D \ge H^*$ (inches)
PRCBE-36F-N	2	4.6	3/8	5.5	311	36 x 331/2 x 213/8

Ver 20230612 Printed in U.S.A.

* Height does not include 5" for caster height



Chef Bases

PRO Series

Chef Base Freezer

Model : PRCBE-36F-N

ELECTRICAL DATA				
Voltage	115/60/1			
Plug Type	NEMA 5-15P			
Full Load Amperes	5.5			
Compressor HP	3/8			
Cord Length (ft.)	9			
Refrigerant	R-290			
DIMENSIONAL DATA				
Ext. Length Overall (in.)	36 (914mm)			
Ext. Depth Overall (in.)	331/2 (852mm)			
Ext. Height Overall (in.)*	213/8 (542mm)			
# of Drawers	2			
Net Capacity (cu. ft.)	4.6			
Net Weight (lbs.)	251			
Gross Weight (lbs.)	311			

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Height does not include 5" for caster height.

• WARRANTY : 5 Year Parts and Labor Warranty 7 Year Compressor Warranty

STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- 4" dia. swivel casters

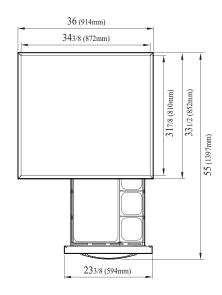
OPTIONAL ACCESSORIES

- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Condensing unit on the right: extra lead time applies. Please contact your sales representative for more details to order.

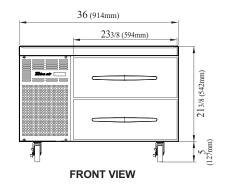
PLAN VIEW

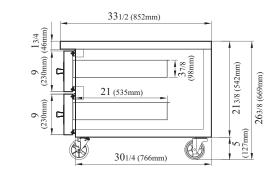
(unit : inch)

* Each drawer accommodates up to 6" deep sixth (1/6) size pans (drawer pans not included)



TOP VIEW





SIDE VIEW

Ver.20230612

NATURAL

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(GEAMAN) KNIFE

- **Turbo Air** : 800-627-0032 **GK** : 800-500-3519
- Warranty : 800-381-7770 AC : 888-900-1002

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Turbo air

Continued product development may necessitate specification changes without notice.