CHEF BASE (FOUR DRAWER) SIDE MOUNTED CONDENSING UNIT



ECB96D4





Refrigeration System

- · Side mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
- · Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
- · Full-length air duct ensures optimal cold air circulation.
- · Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
- · Large capacity, corrosion-resistant condenser and evaporator coils.
- Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
- · High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning.
- · Pressure relief devices allow rapid cabinet re-entry.
- · Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P

Cabinet Construction

- · Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
- · Open spaced interior with no walls between compartments.
- · Galvanized steel bottom and rear.
- \cdot 2.5" thick high density polyurethane insulation.
- · 16-gauge stainless steel worktop has extra layer of high-grade insulation material and integrated air chamber/vents to redirect and mitigate heat. Prevents heat-induced warping of the worktop while keeping the cabinet cold and energy cost low.
- Thick gauge stainless steel corner guards keep mounted cooking equipment from sliding off the worktop.
- · Heavy duty stainless steel grips offer secure maneuverability.
- ·12-gauge metal caster brackets support additional weight of mounted cooking equipment.
- · Six 5" swivel casters with locks on front set. Three front leg stabilizers standard.

Recommended Operating Conditions

· A minimum clearance of 6" is required between the cooking equipment's heating element and the Chef Base worktop.

Drawers

- · Heavy duty stainless steel interior / exterior.
- · 2.5" thick high density polyurethane insulation.
- · Thick gauge, stainless steel drawer frames with low-friction ball bearings.
- · Snap-in, heat resistant, magnetic drawer gaskets make cleaning and replacement an easy
- · High strength, recessed drawer handles.
- · NSF certified polycarbonate 4" deep pans (refer to the website for pan configurations).

Temperature Control

- · Multi-function digital controller with easy to read LED display.
- · Factory preset temperature, 35°F. Temperature setting range from 33°F to 54°F.
- · Audible overheat protection alarm for compressor and condenser coil.

Options

- · 3" swivel casters with locks.
- \cdot 3.5" 6" height-adjustable and interchangeable legs.











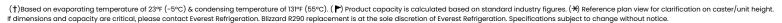








Туре	Doors	Max Weight Support (Lbs.)	# of Pans	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exte	rior Dimens	ions H*
REF	4	1434	1x12	R-290	1/3	115-60-1	2	580 lbs	95.5"	32.125"	20"





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ECB Series

DIMENSIONAL DATA

	L	95.5 in.	
External Dims.	D	32.125 in.	
	H*	20 in.	
Crated Weight	580 lbs.		
Doors/Drawers/	4		
Max Weight Sup	1434		

STORAGE DATA

Net Capacity Cu. Ft. 🕈	
Shelves	-
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	lx12
Dividers	-
Trays	_

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	2A
Feed Wires w/ Ground	3
Cord Length	9ft
NEMA Plug Type	(1) NEMA 5-15P

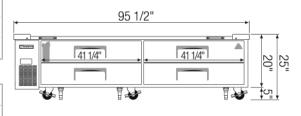
REFRIGERATION DATA

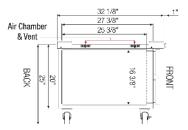
Side		
R-290		
1/3		
2311		

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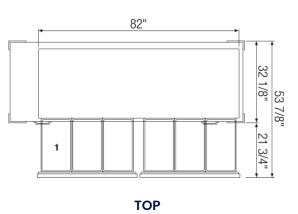
ombo)
3D	Back

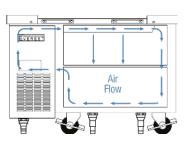
PLAN VIEW





FRONT





SIDE

AIRFLOW

ACCESSORIES & OPTIONS

- AJL03-00
- Interchangeable Leg for Caster (Optional)
- CASA3-02
- 3" Overall Height Caster Assembly (3) Front (3) Rear