

Item #: 178CBE60HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CBE-60-HC 60" 2 Drawer Refrigerated Chef Base

Item #178CBE60HC



Technical Data

Width	60 Inches
Depth	32 1/8 Inches
Height	25 13/16 Inches
Power Cord Length	84 Inches
Interior Width	48 1/4 Inches
Packaging Width	62 5/8 Inches
Interior Depth	27 9/16 Inches
Packaging Depth	34 7/8 Inches
Interior Height	16 9/16 Inches
Packaging Height	28 1/2 Inches

Features

- 990 lb. weight capacity; 1 3/4" stainless steel top with marine edge
- Each drawer holds 3 full size food pans, 4" deep
- Stainless steel exterior for durability
- Digital temperature controls for intuitive and simple operation
- 1/3 hp; 115V; R290 refrigerant

Certifications



5-15P



ETL Sanitation

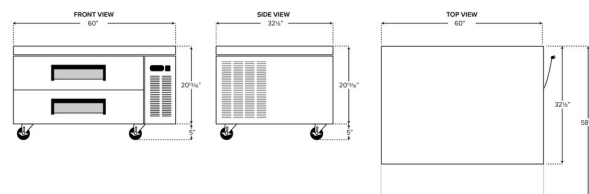


ETL, US & Canada

Technical Data

Amps	5.04 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	444 Watts
Access Type	Drawers
Base Style	Refrigerator
BTU (LBP)	786 BTU
Capacity	1/6 Size Food Pans 12.7 cu. ft. Half Size Food Pans lb.
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	6 Pans
Horsepower	1/3 HP
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	231 lb.
Number of Drawers	2 Drawers
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.2 oz.
Refrigerant Type	R-290
Starting Amps	15.12 Amps
Starting Wattage	1332 Watts
Temperature Range	33 - 40 Degrees F
Top Capacity	706 lb.
Top Material	Stainless Steel
Top Style	Marine Edge
Top Thickness	1.75
Type	Chef Bases
Weight Capacity	990 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-60-HC 60" 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 706 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 3 full 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.