

Item #: 178CBE72HC Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CBE-72-HC 72" 4 Drawer Refrigerated Chef Base

Item #178CBE72HC



Technical Data

| | |
|-------------------|---------------|
| Width | 72 3/8 Inches |
| Depth | 32 1/8 Inches |
| Height | 25 7/8 Inches |
| Power Cord Length | 84 Inches |
| Interior Width | 60 5/8 Inches |
| Packaging Width | 75 Inches |
| Interior Depth | 27 1/2 Inches |
| Packaging Depth | 35 Inches |
| Interior Height | 16 1/2 Inches |
| Packaging Height | 28 1/2 Inches |

Features

- 1,100 lb. weight capacity; 1 3/4" stainless steel top with marine edge
- Each drawer holds 2 full size food pans, 4" deep
- Stainless steel exterior for durability
- R290 refrigerant
- 2/5 hp; 2.63 Amps; 115V

Certifications



5-15P



ETL, US & Canada

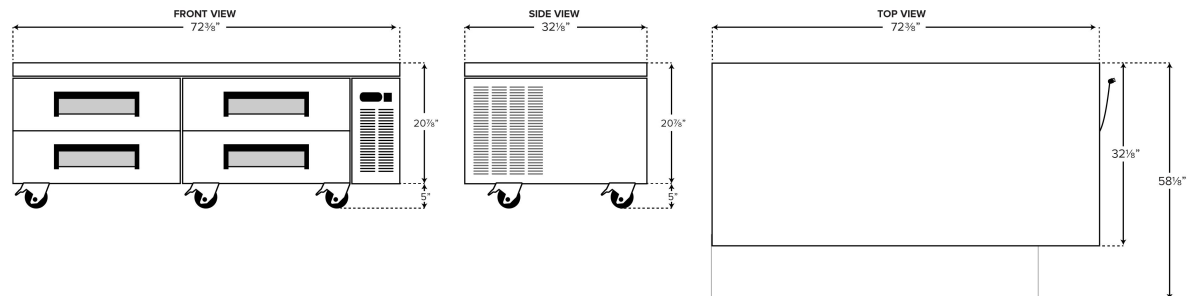


ETL Sanitation

Technical Data

| | |
|-----------------------------|---|
| Amps | 2.63 Amps |
| Hertz | 60 Hertz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Access Type | Drawers |
| Base Style | Refrigerator |
| BTU (LBP) | 974 BTU |
| Capacity | 16 cu. ft. |
| Compressor Location | Side Mounted |
| Drawer Capacity | 132 lb. |
| Features | Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Drawer Gaskets |
| Horsepower | 2/5 HP |
| Insulation Material | Polyurethane Foam |
| Material | Stainless Steel |
| Maximum Ambient Temperature | 90 Degrees F |
| Net Weight | 275 lb. |
| Number of Drawers | 4 Drawers |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 3.9 oz. |
| Refrigerant Type | R-290 |
| Temperature Range | 33 - 40 Degrees F |
| Top Capacity | 882 lb. |
| Top Material | Stainless Steel |
| Top Style | Marine Edge |
| Top Thickness | 1.75 |
| Type | Chef Bases |
| Weight Capacity | 1100 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-72-HC 72" 4 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 882 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 2 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 2/5 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.