

Avantco CBE-84-HC 84" 4 Drawer Refrigerated Chef Base

Item #178CBE84HC



Technical Data

| | |
|-------------------|-----------------|
| Width | 84 Inches |
| Depth | 32 1/8 Inches |
| Height | 25 13/16 Inches |
| Power Cord Length | 84 Inches |
| Interior Width | 72 5/16 Inches |
| Packaging Width | 86 5/8 Inches |
| Interior Depth | 27 9/16 Inches |
| Packaging Depth | 34 7/8 Inches |
| Interior Height | 16 9/16 Inches |
| Packaging Height | 25 9/16 Inches |

Features

- 1,320 lb. weight capacity; 1 3/4" stainless steel top with marine edge
- Left drawers (3) full-size, 4" deep food pans; right drawers (2) full-size, 4" deep food pans
- Stainless steel exterior for durability
- Digital temperature controls for intuitive and simple operation
- 2/5 hp; 115V; R290 refrigerant

Certifications



5-15P



ETL Sanitation

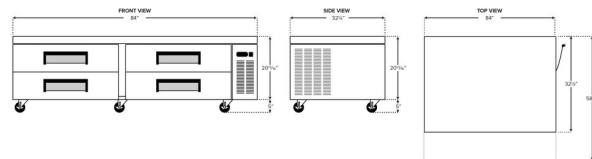


ETL, US & Canada

Technical Data

| | |
|-----------------------------|---|
| Amps | 6.84 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 582 Watts |
| Access Type | Drawers |
| Base Style | Refrigerator |
| BTU (LBP) | 974 BTU |
| Capacity | 1/6 Size Food Pans 19.1 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 | 10 Pans |
| Horsepower | 2/5 hp |
| Insulation Material | Polyurethane Foam |
| Material | Stainless Steel |
| Maximum Ambient Temperature | 90 Degrees F |
| Net Weight | 331 lb. |
| Number of Drawers | 4 Drawers |
| Plug Type | NEMA 5-15P |
| Refrigerant Capacity | 3.9 oz. |
| Refrigerant Type | R-290 |
| Starting Amps | 20.52 Amps |
| Starting Wattage | 1746 Watts |
| 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 | 1320 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-84-HC 84" 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.

The left drawers in this unit can hold 3 full-size food pans and the right drawers can hold 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 and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.