Cooking Performance Group 84" 4 Drawer Refrigerated Chef Base with 48" Gas Radiant Charbroiler and 36" Griddle - 250,000 BTU









## Certifications





Field Convertible (Gas)

ETL, US & Canada

tem #:	3518R48T36NL	Qty:
Project:		
Approva	l:	Date:

### **Features**

- Provides convenient cold food storage for up to 1100lbs.
- · Continuous and standing pilots for instant ignition
- · Features reversible, cast iron top grates on charbroiler
- Made of durable, easy-to-clean stainless steel
- Field convertible to liquid propane; includes orifice for connection

### Technical Data

Width	84 Inches	
Depth	32 1/8 Inches	
Cooking Surface Width	84 Inches	
Griddle Width	36 Inches	
Interior Width	72 5/16 Inches	
Nominal Width	84 Inches	
Cooking Surface Depth	20 Inches	
Interior Depth	27 9/16 Inches	
Base Height	25 3/16 Inches	
Interior Height	16 9/16 Inches	

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# Technical Data

Amps	6.8 Amps	
Phase	1 Phase	
Voltage	115 Volts	
Wattage	582 Watts	
Access Type	Drawers	
Base Power Type	Electric	
Base Style	Refrigerator	
Burner BTU	30000 - 40000 BTU	
	U-Shaped	
Burner Style Charbroiler BTU	40000 BTU	
	48 Inches	
Charbroiler Size		
Compressor Location	Side Mounted	
Construction	Stainless Steel	
Control Type	Modulating Thermostatic	
Cooking Surface Material	Polished Steel Steel	
Features	Field-Convertible (Gas) With Griddle	
Gas Connection Size	3/4 Inches	
Heating Source	Radiant	
Horsepower	2/5 hp	
Installation Type	Freestanding	
Kit Type	Chef Base / Cooking Equipment	
Number of Burners	7 Burners	
Number of Controls	7 Controls	
Number of Drawers	4 Drawers	
Number of Ovens	None	
Plate Thickness	3/4 Inch	
Plug Type	NEMA 5-15P	
Power Type	Natural Gas	
Refrigerant Type	R-290	
Refrigerator BTU	974 BTU	
Starting Amps	20.5 Amps	
Starting Wattage	1746 Watts	
Top Capacity	1320 lb.	
Top Style	Marine Edge	
Total BTU	250000 BTU	
Total Charbroiler BTU	160000	
Total Griddle BTU	90000	
Туре	Combinations Griddles Radiant Charbroilers	

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#### Notes & Details

Provide a convenient place to hold, store, and prepare foods by adding this Cooking Performance Group 84" 4 drawer refrigerated chef base with 48" gas radiant charbroiler and 36" griddle to your kitchen! As a space and productivity solution for your kitchen, this unit makes it easy to increase efficiency by placing the charbroiler and griddle right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top and is equipped with a marine edge to contain drips and spills for easy cleanup. Each drawer in this unit can hold up to 3 full size food pans (sold separately), totaling a 1100 lb. weight capacity. 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.

The charbroiler boasts 4 powerful 40,000 BTU stainless steel U-shaped burners with cast iron grates to provide even broiling, which also catch juices from your flavorful meats to produce searing flames and smoke for a great-tasting product. To prevent clogging, the angled sides help direct oil to the drip tray. The reversible cast iron top grates give your meats tantalizing grill marks, sporting a thin side that's perfect for searing and a thick side that's great for your more delicate foods. They can also be used in a flat or sloped position so that you can simultaneously cook various foods to the desired level of doneness! Thanks to its stainless steel construction, a full width waste tray, and the ability to remove the cast iron grates, radiant covers, and stainless steel burners without tools, the 48" charbroiler is both durable and extremely easy to clean!

The griddle features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, making it an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats! It boasts three powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition that work in perfect harmony with the thermostats to maintain your selected griddle temperature during peak cooking periods. Its flame failure protection system guarantees safety and peace of mind. The 3/4" thick, 36" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed. It is made of stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even has a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance!

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, which is a safe and environmentally-responsible choice for your business. The unit offers a conveniently located, 3/4" rear gas connection and ships ready to connect to a natural gas supply. The charbroiler and griddle include a liquid propane orifice kit for quick and easy field conversion. 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 <a href="https://www.p65warnings.ca.gov">www.p65warnings.ca.gov</a>.