

3518R60T24NL

Cooking Performance Group 84" 4 Drawer Refrigerated Chef Base with 60" Gas Radiant Charbroiler and 24" Griddle - 260,000 BTU



Item #: 3518R60T24NL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Provides convenient cold food storage with a 1100 lb. weight capacity
- Features reversible, cast iron top grates
- Made of durable, easy-to-clean stainless steel
- Field convertible to liquid propane; includes orifice for connection
- Total unit BTU: 260,000 BTU



Technical Data

| | |
|-------------------|----------------|
| Width | 84 Inches |
| Depth | 32 1/8 Inches |
| Charbroiler Width | 20 Inches |
| Griddle Width | 24 Inches |
| Interior Width | 72 5/16 Inches |
| Charbroiler Depth | 60 Inches |
| Griddle Depth | 20 Inches |
| Interior Depth | 27 9/16 Inches |
| Interior Height | 16 9/16 Inches |
| Amps | 6.8 Amps |

Certifications



ETL Sanitation



3/4" Gas Connection



5-15P



Field Convertible (Gas)



ETL, US & Canada

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Technical Data

| | |
|--------------------------|---|
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 582 Watts |
| Base Power Type | Electric |
| Base Style | Refrigerator |
| Burner BTU | 30000 - 40000 BTU |
| Burner Style | U-Shaped |
| Charbroiler BTU | 200000 |
| Control Type | Manual Thermostatic |
| Cooking Surface Material | Steel |
| Features | With Griddle |
| Griddle BTU | 60000 |
| Griddle Temperature | 200 - 575 Degrees F |
| Installation Type | Freestanding |
| Kit Type | Chef Base / Cooking Equipment |
| Number of Burners | 7 Burners |
| Number of Controls | 7 Controls |
| Number of Ovens | None |
| Power Type | Natural Gas |
| Refrigerant Type | R-290 |
| Starting Amps | 20.5 Amps |
| Starting Wattage | 1746 Watts |
| Temperature Range | 33 - 40 Degrees F |
| Total BTU | 250000 BTU |
| Type | Combinations Radiant Charbroilers Thermostatic Griddles |

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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 60" gas radiant charbroiler and 24" 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). 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 5 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 60" 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 two 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, 24" 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 1/5 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 www.p65warnings.ca.gov.