CBE Series



Refrigerated Chef Bases





178CBE36 - 36" Refrigerated Chef Base with 2 Drawers

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Product Features





- 13/4" stainless steel top with marine edge
- Stainless steel interior and exterior with a matching aluminum back
- 730 lb. weight capacity
- (2) Slide out drawers each drawer holds (1) full size food pan and (3) 1/6 size food pans
- · Electronic temperature controls hold at 33-41°F
- (4) 4" Casters for added mobility and easy cleaning
- 1/5 HP compressor
- · ETL Safety Listed

Technical Data

Dimensions

Exterior Dimensions	36 ³ / ₈ "W x 32 ¹ / ₈ "D x 24 ¹ / ₂ "H
Interior Dimensions	25"W x 25"D x 15"H
Number of Drawers	2
Drawer Capacity (4" deep)	(1) Full size + (3) 1/6 size
Net Volume (internal)	6.5 cu. ft.
Net Weight	255 lbs.
Packaging Dimensions	39"W x 35"D x 24 ½"H

Cooling

Temperature Range	33° - 41°F
Refrigerant	R-134a
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Display	Yes
Temperature Controller	Digital
Horsepower	1/5

Construction

Top Edge	Marine
Top Material	430 Series stainless steel
Interior Material	430 Series stainless steel
Insulation Material	Foamed in place polyurethane
Weight Capacity	730 lbs.

Electrical

Voltage	120
Amps	1.9
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

Provide a convenient place to hold and store cold foods right where they are needed by adding this Avantco CBE-36 36" 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 730 lb. 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 1 full size food pan and (3) 1/6 size food pans (sold separately). The electronic temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 41 degrees Fahrenheit.

The cabinet is made of 20 gauge stainless steel inside and out for added durability, and it has a matching aluminum back. For greater ease of cleaning, the cabinet rests on (4) 4" casters so that you can move it away from the wall and drawer gaskets are removable. The refrigeration system uses a 1/5 hp compressor and R-134a refrigerant. This unit requires a 115V electrical connection.

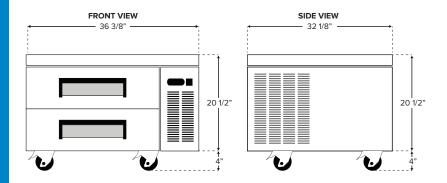
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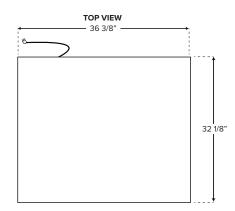




Plan View

NEMA 5-15P





Warranty Information

This item is backed by a 1 year parts and labor warranty with 5 year warranty on the compressor, unless otherwise stated. For warranty inquiries or service, first locate the model number (located on the front of the unit, or inside the door jamb) and the bold number on the service plate (located on the front of the unit). Next, call 1-800-678-5517. You must have the model number and service plate number when contacting service technicians.





Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.

Avantco Refrigeration will not warrant coverage for component failure or other damages that arise under the following conditions:

- -Failure to install and/or use unit within proper operating conditions specified by Avantco Refrigeration
- -Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance such as cleaning the condenser coil.
- -Installation in a non-commercial or residential application
- -Products sold or used outside of the United States

Additionally, no claims can be made against this warranty for spoilage of product, loss of sales or profits, or any other consequential damages.

Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.