



- **Stainless steel interior and exterior, aluminum back.**
- **Stainless steel top equipped with a marine edge** enables the units top to contain drips and spills for easy cleaning.
- **Refrigeration system** keep food at safe temperatures between 33°F and 41°F
- **Pre-installed heavy duty casters with brakes.**
- **Heavy duty pull handles** for durability.
- **Electronic control system** makes it easy to adjust temperature set point and defrost frequency.
- **Removable installation board** makes it easy to access condenser coil for cleaning and service.
- **These units use HYDRO-CARBON R290 refrigerant,** which is environmentally friendly and more efficient than R134a/R404a refrigerant.

Chef Base Refrigerators - CB Series



CB-36-HC



CB-52-HC



CB-72-HC

MODEL	DRAWERS	PANS	DIMENSIONS - WxDxH inches	CAPACITY cu.ft.	HP	AMPS	VOLTAGE	PLUG TYPE
CB-36-HC	2	2-FULL 6-1/6	36 3/8 X 32 1/8 X 25 3/8	5.9	1/6	2.52	115/60/1	NEMA 5-15P
CB-52-HC	2	6-FULL	51 7/8 X 32 1/8 X 25 3/8	9.9	1/6	3.48	115/60/1	NEMA 5-15P
CB-72-HC	4	8-FULL	72 3/8 X 32 1/8 X 25 3/8	15	1/5	4.68	115/60/1	NEMA 5-15P

