



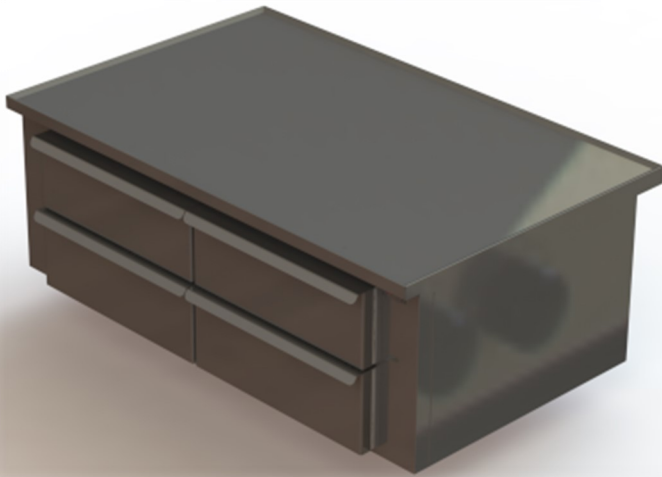
Remote Refrigerated Chef Base

PROJECT NAME: _____

ITEM No: _____

MODEL No: _____

LOCATION: _____



PRODUCT DESCRIPTION

Heavy duty low ergonomic-height low profile refrigerator designed to support to support heavy countertop cooking equipment with integrated transition base, 304 stainless steel front, sides, top, bottom and back, digital thermostat, Turbo Coil evaporator coils, Heavy duty, full extension ventilated drawer system, with 2" thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" high stainless steel adjustable legs standard, plus all the features listed and options / accessories.

OPTIONS AND ACCESSORIES

Remote Models:

- Fully assembled evaporator coil, expansion valve, solenoid, and thermostat
- Coated evaporator coil with One-year warranty
- Digital Thermostat temperature control
- 6' power leads with field access junction box
- Refrigeration, drains lines and electrical connections will be stubbed out as specified: LE-left-end, RE-right-end, BL-back left, BR-back right
- One-year standard parts and labor warranty

DRAWER SYSTEM FEATURES

- Full extension, 250 lbs. individual drawer weight capacity
- Can accommodate up 6" deep pans, 12" x 20" pans in top drawer and 4" in the bottom drawer.
- Heavy duty 14-gauge stainless steel track system.
- Removable magnetic gaskets
- Self-closing drawer are easily removed

STANDARD BASE CONSTRUCTION

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 stainless steel front, top & sides, back & bottom
- Digital thermometer
- Interior liner is stainless steel with 1/4" radius corners
- 2" thick environment friendly, non Ozone depletion Potential, Non Global Warming Potential, High Density polyurethane foam insulation.
- 6" height-adjustable stainless steel legs Standard

Self-Contained Model Guide

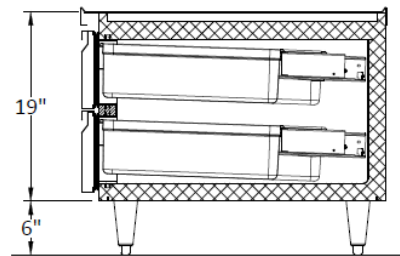
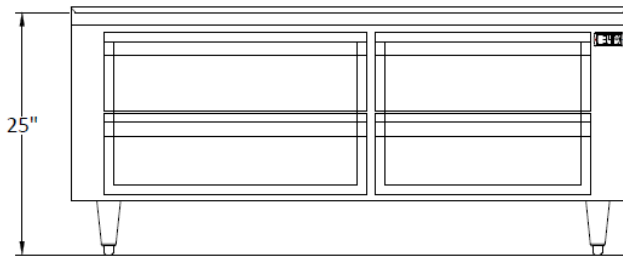
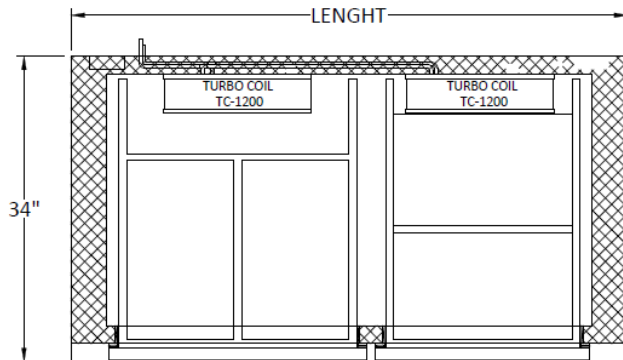
Model Number	Drawers: Size & Pan Count			Total Full Size Pans
	14-3/8"	22-3/8"	27-1/4"	
TCRB-36-R			2	4
TCRB-48-R	2	2		6
TCRB-60-R	2	2		8
TCRB-72-R		2	2	8
TCRB-84-R			4	12
TCRB-96-R		4	2	12
TCRB-108-R			6	16

Minimum Clearances	Always follow clearances of Top mounted equipment
From Back of Wall	2"
Right Side - SC Models	0"

** Consult Factory for custom Installations and specific models configuration

OPTION GUIDE:

- 6" Casters
- 4" Casters
- Curb Mounting (consult Factory)
- Plate Shelf
- Custom Sizes & Configurations



INSTALLATION REQUIREMENTS

1. Refrigerated bases are designed and sized for use with cooking equipment .
2. Follow installation, ventilation and wall clearance requirements for the countertop cooking equipment mounted on the base.
3. Unit to be leveled and plumbed at installation for proper drain function

Electrical Requirements

Model No.	Length Inches	Horse Power	Voltage	Phase	Amps	NEMA Plug	BTU'S
TCRB-36-R	36"	-	115	1 Φ	1.8	N/A	1200
TCRB-48-R	48"	-	115	1 Φ	1.8	N/A	1200
TCRB-60-R	60"	-	115	1 Φ	2.4	N/A	1200
TCRB-72-R	72"	-	115	1 Φ	2.4	N/A	2400
TCRB-84-R	84"	-	115	1 Φ	3.0	N/A	2400
TCRB-96-R	96"	-	115	1 Φ	3.0	N/A	3600
TCRB-108-R	108"	-	115	1 Φ	3.96	N/A	3600