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| Project: | Quantity: | |
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| Model #: | Approval: | |

For Commercial Use Only

CB72 72" 4 Drawer Refrigerated Chef Base

FEATURES

- ▶ Holds temperature between 33°F to 41°F
- Stainless steel interior and exterior
- Aluminum finished back
- Stainless steel top equipped with a marine edge
- Preinstalled heavy-duty casters with brakes
- (4) Drawer capacity
- Heavy-duty pull handles
- Electronic control system
- Removable installation board
- HYDRO-CARBON R290 refrigerant

This Coldline chef base refrigerator is ideal for restaurants, bakeries, and cafes assorted refrigerated goods. Coldline chef base refrigerators are equipped with electronic temperature control to keep the product at the perfect refrigeration point. Heavy-duty pull handles, stainless steel top, stainless steel interior, and exterior all make this unit a reliable commercial refrigerator for any food service locale.

cETLus Listed
ETL Sanitation Listed
Conforms to UL & NSF Standards
Intertek



US Restaurant Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.



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TECHNICALDATA

DIMENSIONS

| Exterior Dimensions | 72.4"W x 32.1"D x 25.4"H |
|----------------------|--------------------------|
| Interior Dimensions | 60.6"W x 27.5"D x 16.5"H |
| Packaging Dimensions | 75"W x 35"D x 28.5"H |
| Number of Drawers | 4 |
| 4" Deep Pan Capacity | (2) Full-Size |
| Top Thickness |] 3⁄4" |
| Net Volume | 16 cu. ft. |
| Unit Weight | 275 lb. |
| Shipping Weight | 321 lb. |

ELECTRICAL

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|---------------------------------------|------------|
| Voltage | 115 |
| Hertz | 60 |
| Phase | 1 |
| Amps | 4.68 |
| Plug Type | NEMA 5-15P |
| Power Cord Length | 84" |

COOLING

| Temperature Range | 33°F to 41°F |
|------------------------|--------------|
| Refrigerant | R290 |
| Max. Ambient Temp | 90°F |
| Defrosting | Automatic |
| Temperature Controller | Digital |
| Horsepower | 1/5 |

CONSTRUCTION

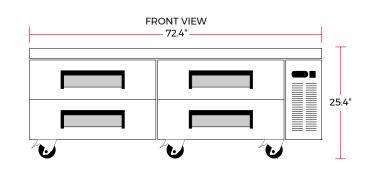
| Exterior Material | Stainless Steel |
|-------------------------|-----------------------------------|
| Interior Material | Stainless Steel |
| Insulation Material | Foamed-in-Place Polyurethane |
| Top Edge Style | Marine |
| Top Weight Capacity | 1100 lb. |
| Mobility Wheels/Casters | (4) Qty: 2 with brakes, 2 without |

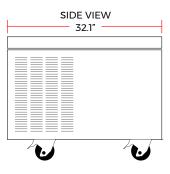
DIAGRAM

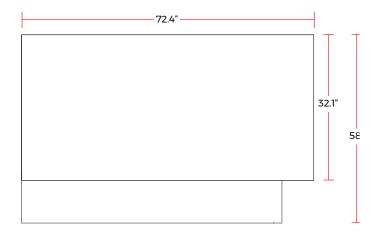
MODEL:CB72











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