

Refrigerated Chef Bases



- Heavy duty stainless top is insulated with ceramic fabric layer to eliminate heat transfer to interior of cabinet.
- Top comes with standard marine edge on all sides and has a 1" extension on each side to allow cooking equipment to sit flat.
- Exterior cabinet construction consists of full stainless front, sidesand top.
- Easy to mount casters (two lockable) are standard with all units.
- VCBR72-D-HC comes standard with (6) casters.
- Front breathing.
- Stainless steel drawer facings, linings and frames. Top drawer holds 4" deep pans and bottom drawer holds 6" deep pans.
- Each drawer is equipped with s/s hooked adaptor bars and magnetic gaskets that are removable for cleaning.
- Heavy duty Fulterer telescoping cartridge drawer system.
- Self-contained capillary tube system using environmentally friendly CFC free refrigerant (R290).
- Full extension drawers allow for loading and unloading of pans without tipping them.
- Electronic thermostat with external digital LED display for accurate control and easy reading.
- Front accessible condensing unit for easy cleaning and maintenance.
- Tested to NSF Standard 7 requirements for open food storage.
- Full two year parts, labor warranty and 5 year compressor warranty included.

Recommended Operating Conditions

- Installation of a heat shield is recommended for optimum performance (supplied by others).
- Counter top cooking equipment should be used in conjunction with the manufacturer supplied legs.
- Minimum clearance of 4" required between bottom of cooking equipment heating element and unit top. Failure to provide clearance voids manufacturer warranty.

Model Number	Exter Width	rnal Dimei Depth	nsions Height*	Drawers	Full Size Pan Capacity	Temperature Range	Cord Length	Amps	ΗP	NEMA Plug	Crated Weight (lbs.)
VCBR48-D-HC	50.0"	32.0"	26.0"	2	4**	35°F to 41°F	6'	6	1/3	5-15P	250
VCBR60-D-HC	62.0"	32.0"	26.0"	2	6**	35°F to 41°F	6'	6	1/3	5-15P	270
VCBR72-D-HC	74.0"	32.0"	26.0"	4	6**	35°F to 41°F	6'	6	1/3	5-15P	355

*Height includes 5" for casters

** Additional 1/3 size pans will also fit in these models









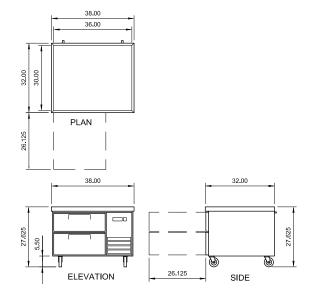
REFRIGERATION

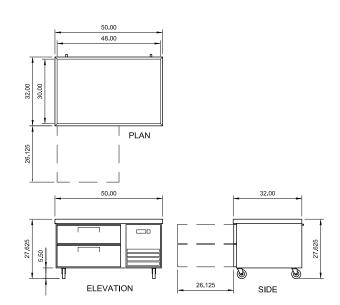


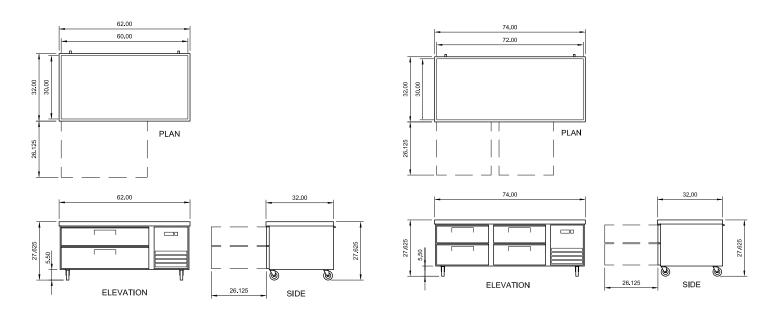


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DIMENSIONAL DRAWINGS







Specifications subject to change without notice.

As continued product improvement is a policy of Vionet, specifications are subject to change.