

CCB36R REFRIGERATED CHEF BASE

Heavy duty stainless steel top is insulated with ceramic fabric layer over the foam to prohibit heat transfer to interior cabinet.

Top comes with standard marine edge on all sides and has a 1" (2" overall) extension on each side to allow cooking equipment to sit flat.

Exterior cabinet construction consists of full stainless front, sides and top.

Full extension drawers allow for loading and unloading of pans without tipping them.

All products are pressurized with environmentally friendly and more efficient Hydrocarbon gas

Environmentally friendly R290 Hydrocarbon gas.

Electronic thermostat with external digital LED display for accurate control and easy reading.

Heavy duty, reinforced mounting points.



Stainless steel drawer facings, linings and frames. Top drawer holds 6" deep pans and bottom drawer holds 6" deep pans.

Each drawer is equipped with s/s hooked adapter bars and magnetioc gaskets that are removable for cleaning.

Heavy duty Fulterer telescoping cartridge drawer system.

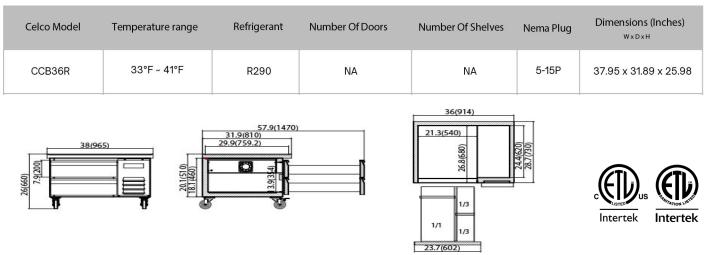
Environmentally friendly R290 Hydrocarbon gas.

Front accessible condensing unit for easy cleaning and maintenance.

Easy to mount plate casters (two lockable) are standard with all units.

Tested to NSF Standard 7 requirements for food storage.

Standard with full two-year parts and labour warranties and a five-year compressor warranty.





In the interest of continuous improvement, specifications are subject to change.

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