

Chef Base



FEATURES:

- Automatic defrost
- Internal material: 304/201 Stainless steel
- External material: 304/201 Stainless steel
- Digital temperature control features a digital display for easy monitoring of interior temperatures
- Foamed-in-place insulation keeps the interior cold and adds structural strength
- Stainless steel interior with rounded corners for easy cleaning
- Meets and exceeds sanitation standards
- Durable and high weight bearing rails for drawers
- Heavy-duty casters with brakes provide convenient mobility, making cleaning and servicing easy
- Ergonomic and modern recess door handles
- Removable drawer gaskets for easy cleaning and maintenance
- R290 natural refrigerant
- 2 year parts & labour warranty
- 5 year compressor warranty

Options



MAIN DATA

MODEL	Product Size (in) (W*D*H)	Net Weight	Gross Weight	1/6 Pan Count	Temp.Range (°F)	Refrigerant	Drawers	40FT (PCS)	NEMA Config.
GCB-36	36*32*25	176	209	2*9	34~38	R290a	2	78	5-15P
GCB-48	48*32*25	180	247	2*15	34~38			66	
GCB-52	52*32*25	242	265	2*18	34~38			63	
GCB-60	60*32*25	246	270		34~38			45	
GCB-72	72*32*25	308	357	4*12	34~38		4	39	

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Model: GCB-36 / GCB-48 / GCB-52 / GCB-60 / GCB-72



Description

The Glacier chef base keeps ingredients or prepared meals close to your cooking station, making food prep more efficient and hassle-free.

PLAN VIEW

