



Project Name: _____

Location: _____

Item #: _____

Qty: _____

U-Star Refrigerated Chef Base, 4 Drawers - 84"

USCB-84



Enhance your commercial kitchen with the U-Star Refrigerated Chef Base, designed for reliability and efficiency. Made with a stainless steel exterior, this 4 drawer refrigerated chef base provides a 19.1 cubic foot capacity for ample storage. It maintains a temperature range of 33° to 40°F, ensuring food freshness. The fully automatic controller and R290 refrigerant optimize performance. Easy-to-clean surfaces and slide-out compressor facilitate hassle-free maintenance.

FEATURES AND CONSTRUCTION

- Boasts a 19.1 cu ft capacity for ample storage needs
- Equipped with a 1/5 horsepower compressor for efficient cooling
- Constructed with durable stainless steel material
- Maintains a temperature range of 33° to 40°F
- Utilizes R290 refrigerant for eco-friendly operation
- 115V NEMA-5-15P plug for standard electrical compatibility
- Four drawers provide ample organized storage
- Equipped with four 4-inch casters for easy mobility
- Slide-out compressor allows easy maintenance
- Foamed-in-place polyurethane insulation enhances efficiency

ELECTRIC

115V / 60Hz / 1Ph
Cord Length (Inches): 98.40"
Plug Type: NEMA 5-15P
Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

2 Year Warranty on Parts & Labor,
5 Years on Compressor

Contact Admiral Craft Equipment
for details at 1-877-672-7740



NOMINAL STORAGE CAPACITY

- Cubic Feet: 19.1 cu. ft.
- 10 Full Size Pans

TEMPERATURE

- Holding Temperature (Fahrenheit): 33° - 40°

These models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity

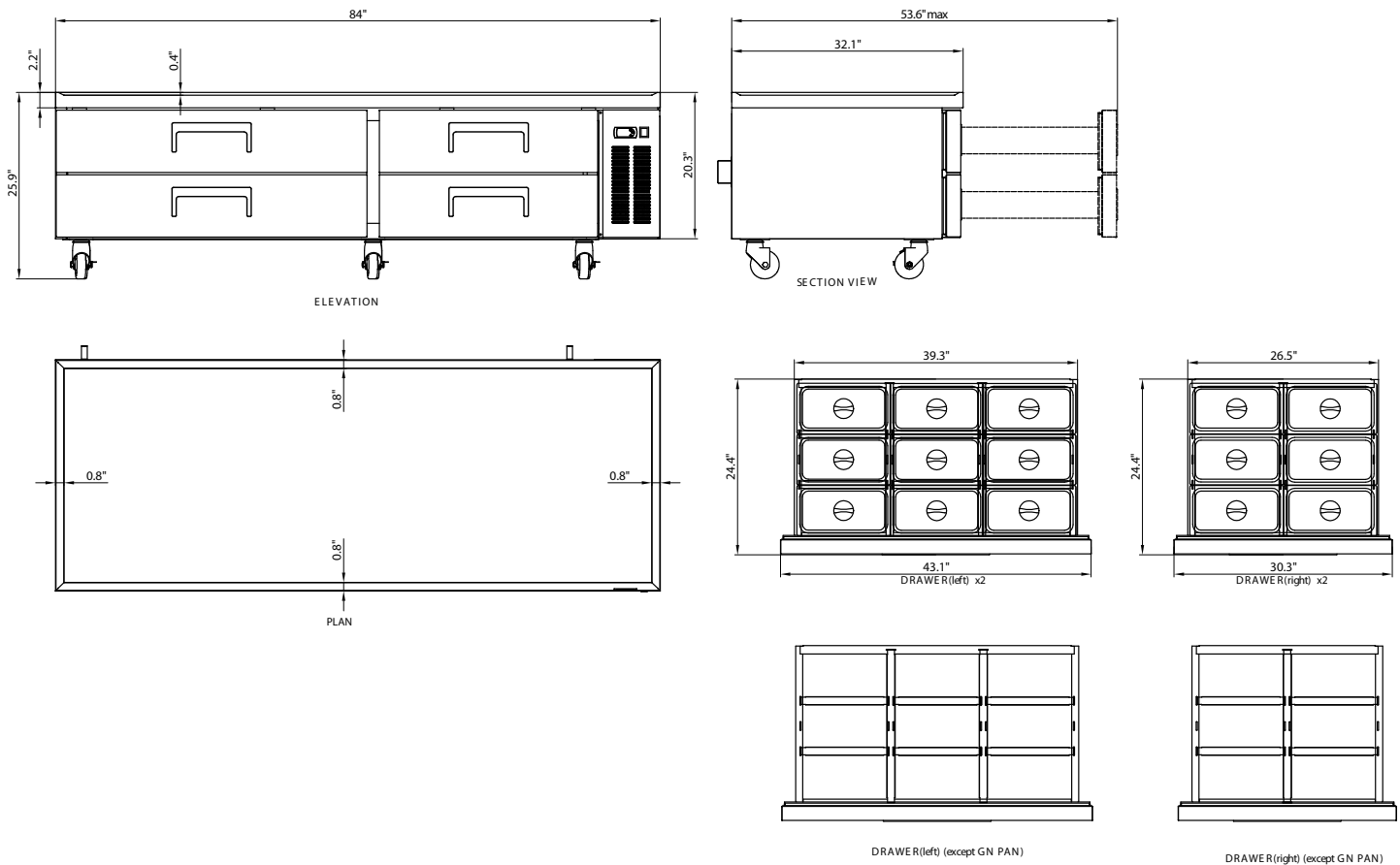


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FRONT

SIDE



TOP

Chef Base

Drawers	Top Weight Limit (lbs)	Amps	HP	Refrigerant Type / Oz.	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
4	1212.54 lbs	6.84A	1/5	R290 3.88 oz	84.00" x 32.13" x 25.91"	330.0	376.0

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.