Chef Base Refrigerator











HDSCB-52-2

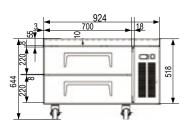


PERFORMANCE. DURABILITY. VALUE.

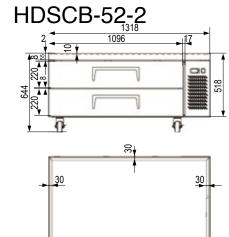
STANDARD FEATURES

- Stainless steel interior and exterior retains attractive finish longer.
- · Matching aluminum finished back.
- · Stainless steel top equipped with a marine edge enables the unit's top to contain drips and spills for easy cleanup.
- Refrigeration system keeps food at safe temperatures between 33°F and 41°F (0.5°C to 5°C).
- Preinstalled 4" heavy-duty casters with brakes.
- Electronic control system makes it easy to adjust temperature set point and defrost frequency.
- Slide out refrigeration condensing unit makes it easy to access condenser for cleaning and service.
- · Heavy-duty pull handles.
- · These units use HYDRO-CARBON R290 refrigerant, which is environmentally friendly and more efficient than R134a/R404a refrigerant.

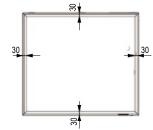
HDSCB-36-2

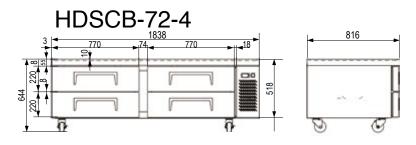


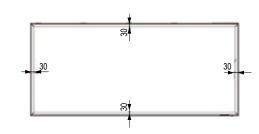












MODEL	DRAWERS	GN PAN	DIMENSIONS	CAPACITY	HP	AMPS	VOLTAGE	PLUG TYPE	
HDSCB-36-2	2	2*1/1+6*1/6	36 3/8 x 32 1/8 x 25 3/8 in 924 x 816 x 645 mm	5.9 cu.ft. 167 liters	1/6	2.52	115/60/1	NEMA 5-15P	
HDSCB-52-2	2	6*1/1	51 7/8 x 32 1/8 x 25 3/8 in 1318 x 816 x 645 mm	9.9 cu.ft. 280 liters	1/6	3.48	115/60/1	NEMA 5-15P	
HDSCB-72-4	4	8*1/1	72 3/8 x 32 1/8 x 25 5/8 in 1839 x 816 x 645 mm	15 cu.ft. 425 liters	1/5	4.68	115/60/1	NEMA 5-15P	

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Voltage 220/50/1 available.

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