

CULITEK Refrigerated Chef Bases

Models: MCB-36, MCB-52, MCB-72



MCB-36



MCB-52



MCB-72

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- 430 type heavy-duty stainless steel top, front and sides
- Stainless steel floor and liner inside the cabinet
- Heavy-duty, one-piece stainless steel top with marine edge
- R-290 refrigerant ensures ideal operating temperatures
- Slide out compressor for easy maintenance
- Removable, heavy-duty stainless steel drawers, slides and rollers
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- 4" locking casters for easy moving and cleaning

Refrigerated Chef Bases

Stainless Steel Chef Bases from CULITEK add versatility to your workspace by providing more room for product storage and doubling as a heavy-duty equipment stand all in one. Their cabinet tops are a one piece stainless steel top with a special marine edge to resist spills. The front, sides and drawers are also constructed of heavy-duty stainless steel, making them durable and easy to clean. Standard heavy-duty casters are included. Environmentally friendly, R-290 refrigerant. ETL Listed and ETL Sanitation, these units are backed with a 2 year warranty on parts and a 5 year warranty on the compressor.

Cooling System

- Refrigeration units use environmentally friendly R-290 refrigerant
- Maintain a temperature range of 33°F to 41°F
- Condensing unit is located behind front grill and slides out for easy cleaning
- Rugged built axial evaporator fans run efficiently with low velocity and high volume air flow

Cabinet Construction

- Exterior is constructed of 430 type stainless steel top, front, drawers, and sides with an aluminum back
- Interior is constructed of all stainless steel floor and liner
- Heavy-duty one piece stainless steel top has drip resistant marine edges to protect against spills
- The cabinet is insulated throughout with a foamed-in-place high density cell polyurethane insulation

Electrical Control

- 115V/60 connection for all models
- 7' power cord with NEMA 5-15 plug from the back of the unit

Drawers

- Full heavy-duty construction on the drawers including the facings and liner
- Drawers and gaskets are removable
- Each drawer has a recessed handle
- Drawers support a wide variety of food pan configurations
- Includes one full length removable divider bar for each drawer

Operating Conditions

- Countertop 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 the chef base top.
- Failure to provide clearance voids manufacturer warranty.
- Installation with a heat shield recommended

Model Features

- Heavy-duty 4" casters included



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

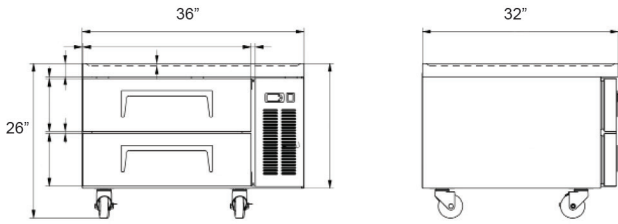
For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA

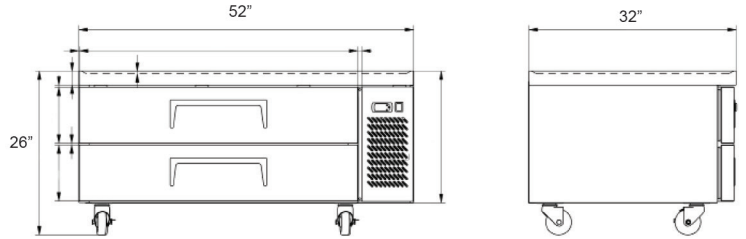


SS-Series Chef Bases Specifications

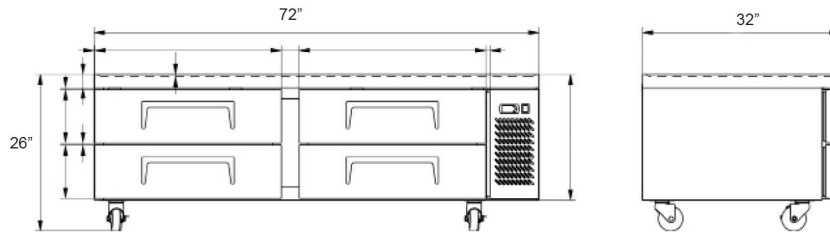
MCB-36



MCB-52



MCB-72



CHEF BASES

Model Number	MCB-36	MCB-52	MCB-72
Drawers	2	2	4
Food Capacity	2 Full Size Pans	6 Full Size Pans	8 Full Size Pans
Net Volume	7 Cu. Ft.	11 Cu. Ft.	16 Cu. Ft.
Overall Dimensions	36"W x 32"D x 26"H	52"W x 32"D x 26"H	72"W x 32"D x 26"H
Interior Dimensions	24.8"W x 27.5"D x 16.5"H	40"W x 27.5"D x 16.5"H	60"W x 27.5"D x 16.5"H
Horsepower	1/6	1/6	1/5
Refrigerant	R290	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1	115/60/1
Amps	2.5	3.5	4.7
Top Weight Limit	730 lbs.	730 lbs.	1100 lbs.
Net Weight	174 lbs.	233 lbs.	275 lbs.
Gross Weight	218 lbs.	280 lbs.	322 lbs.
Shipping Dimensions	39"W x 35"D x 28.5"H	54.5"W x 35"D x 28.5"H	75"W x 35"D x 28.5"H