PEAKCOLD®

Chef Base Series

■ 3 sizes ■







FEATURES

Top equipped with marine edge for containing spills

Right side mounted front venting compressor using R290 hydrocarbon refrigerant

Stainless steel interior and exterior

Heavy duty casters and recessed handles

Dixell digital controller with automatic defrost programming

ETL Listed and conforms to NSF Std. 7

Standard 15 amp plug

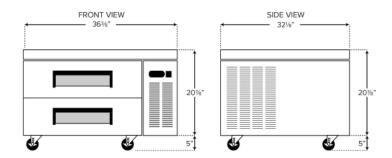




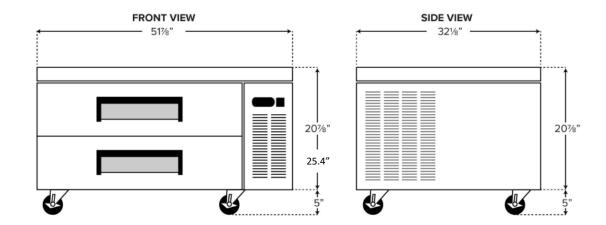
| Model | Drawers | Drawer Capacity | Weight Capacity | HP | Amps | Volume | Width | Depth | Height |
|---------|---------|--------------------------|--------------------|-----|------|-------------|-------|-------|--------|
| IM36CB2 | 2 | 1 full size pan each | 617 lbs. | 1/3 | 4.0 | 6.9 Cu. Ft. | 36.4" | 32.1" | 25.9" |
| IM52CB2 | 2 | 3 full size pans each | 730 lbs. | 1/3 | 4.5 | 9.9 Cu. Ft | 51.9" | 32.1" | 25.4" |
| IM72CB4 | 4 | 2 full size pans each | 1100 lbs. | 2/5 | 6.5 | 15 Cu. Ft | 72.4" | 32.1" | 25.4" |

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IM36CB2



IM52CB2



IM52CB2

