PRECISION SERIES by NORTH AMERICAN RESTAURANT EQUIPMENT

DRAWER REFRIGERATED CHEF BASE

Model # PCB72

FEATURES

- 1,100 lb. weight capacity; 1 3/4” stainless steel top with marine edge
- Each drawer holds 2 full size food pans, 4” deep
- Stainless steel exterior for durability
- Heavy duty refrigeration system to maintain temp and
- Heavy duty Stainless construction
- Heavy duty draw slides
- Heavy duty casters
- Digital temperature display
- Environmentally friendly R290 refrigerant
- 2.63 Amps; 115V





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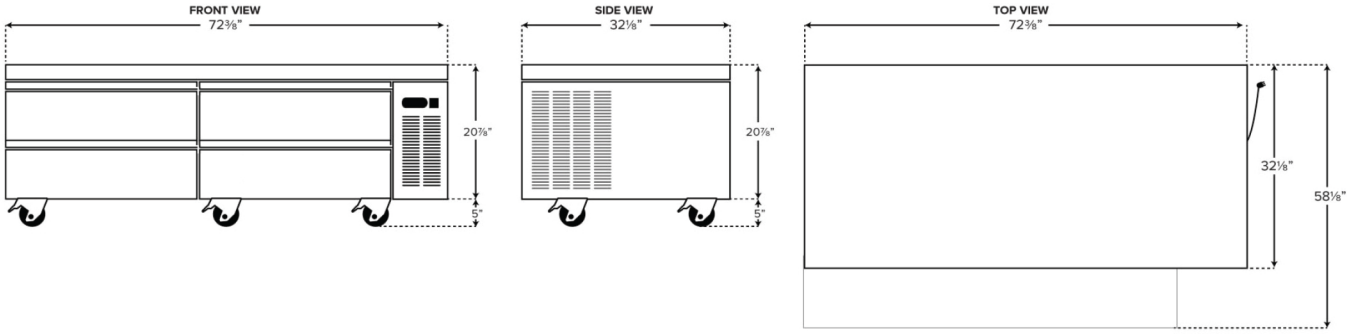
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PRODUCT SPECIFICATIONS

DRAWER REFRIGERATED CHEF BASE

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PLAN VIEW



TECHNICAL DATA

Width	72 3/8 Inches
Depth	32 1/8 Inches
Height	25 7/8 Inches
Power Cord Length	84 Inches
Interior Width	60 5/8 Inches
Packaging Width	75
Interior Depth	27 1/2 Inches
Packaging Depth	35
Interior Height	16 1/2 Inches
Packaging Height	28.5
Amps	2.63 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Drawers
Base Style	Refrigerator
BTU (LBP)	974
Capacity	16 cu. ft.

Compressor Location	Side Mounted
Drawer Capacity	132 lb.
Features	Automatic Electric Defrost Digital Temperature Controller
Insulation Material	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	275 lb.
Number of Drawers	4 Drawers
Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Temperature Range	33 - 40 Degrees F
Top Capacity	1100 lb.
Top Material	Stainless Steel
Top Style	Marine Edge
Top Thickness	1.75

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