Item #: ECB-84-HC			Project:	
		Deter		Appr
Qty:		Date:		Appro

Approval:

ENHANCED

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REFRIGERATION

ECB-84-HC ENHANCED ChefBase 84"





Features

- Stainless steel interior and exterior, aluminum back.
- Stainless steel top equipped with a marine edge enables the units top to contain drips and spills for easy cleaning.
- **Refrigeration system** keep food at safe temperatures between 33*F and 41*F
- Pre-installed heavy duty casters with brakes.
- Heavy duty pull handles for durability
- Electronic control system makes it easy to adjust . temperature set point and defrost frequency.
- **Removable installation board** makes it easy to access condenser coil for cleaning and service.
- These units use HYDRO-CARBON R290 refrigerant, which is environmentally friendly and more efficient than R134a/R404a refrigerant.

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Technical Data

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Width	84 Inches	
Depth	32 1/8 Inches	
Height	25 13/16 Inches	
Power Cord Length	84 Inches	
Interior Width	72 5/16 Inches	
Packaging Width	86.625	
Interior Depth	27 9/16 Inches	
Packaging Depth	34.875	
Interior Height	16 9/16 Inches	
Packaging Height	25.5625	
Amps	6.84 Amps	
Hertz	60 Hertz	
Phase	1 Phase	
Voltage	115 Volts	
Access Type	Drawers	
Base Style	Refrigerator	
BTU (LBP)	974	
Capacity	19.1 cu.ft.	
Compressor Location	SideMounted	
Drawer Capacity	132 lb.	
Features	Automatic Electric Defrost Frequency Digital Temperature Controller	
Horsepower	2/5 HP	
Insulation Material	Polyurethane Foam	
Material	Stainless Steel	
Maximum Ambient Temperature	90 Degrees F	
Net Weight	331 lb.	
Number of Drawers	4 Drawers	
Plug Type	NEMA 5-15P	
Refrigerant Type	R-290	
Temperature Range	33 - 40 Degrees F	
Top Capacity	1320 lb.	
Top Material	Stainless Steel	
Top Style	Marine Edge	
Top Thickness	1.75	