



HURAKAN

Chef Base Refrigerator HKN-CB36R1E

Item #: HKN-CB36R1E Project: _____

Qty: _____ Date: _____ Approval: _____



Features

- 1 Chef bases provide efficient space optimization with durable worktops.
- 2 Access ingredients and equipment conveniently for quick food preparation.
- 3 Ideal for busy kitchens, ensuring NSF-7 rated open food safety.

Technical Data

Width	36 3/8 Inches
Depth	32 1/8 Inches
Height	25 3/8 Inches
Power Cord Length	98 2/5 Inches
Interior Width	24 5/8 Inches
Packaging Width	39 Inches
Interior Depth	22 1/2 Inches
Packaging Depth	34 5/8 Inches
Interior Height	15 3/4 Inches
Packaging Height	28 1/4 Inches



ETL, US



5-15P



ETL Sanitation

Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.

www.equip.me



Technical Data

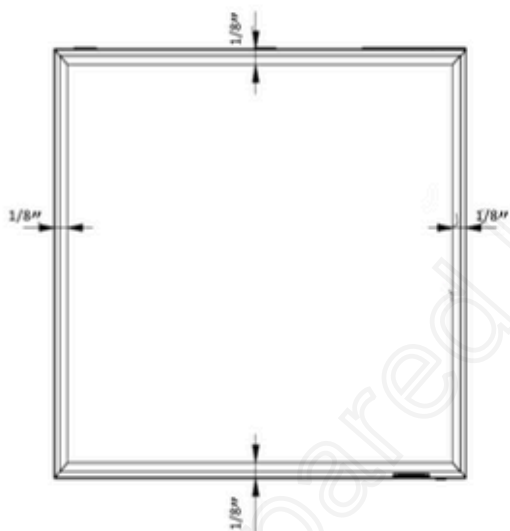
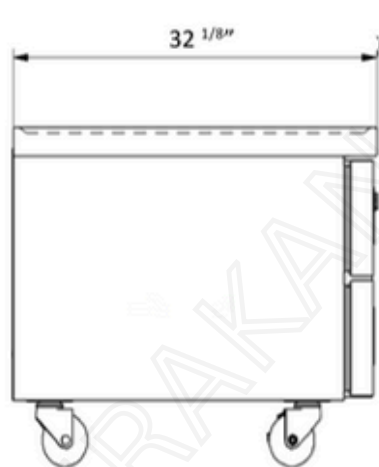
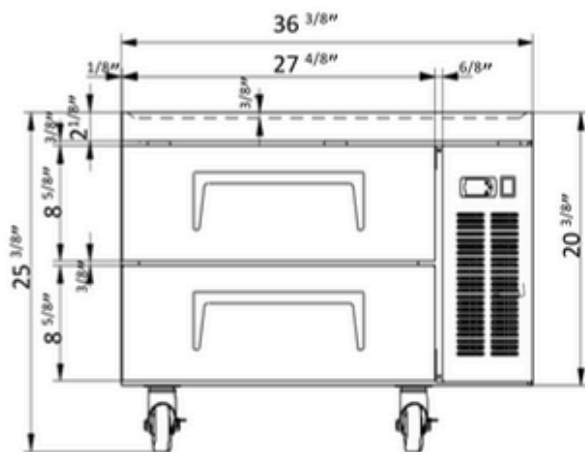
Amps	1.52
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Drawers
BTU (LBP)	887 BTU
Capacity	5.9 cu. ft.
Casters	With Casters
Compressor Location	Side Mounted
Drawer Capacity	88 lb.
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Drawer Gaskets
Horsepower	1/6
Insulation Material Polyurethane Foam	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	90 Degrees F
Net Weight	217.8 lb.
Number of Drawers	2
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.2 oz.
Refrigerant Type	R290
Temperature Range	33 - 41 Degrees F
Top Capacity	792 lb.
Top Material	Stainless Steel
Top Style	Marine Edge
Top Thickness	1.75
Type	Chef Bases
Weight Capacity	970 lb.



HURAKAN

Chef Base Refrigerator
HKN-CB36R1

Plan View





Notes & Details

The HKN-CB36R1 Chef Base Refrigerator is designed for efficient and convenient food storage in commercial kitchens. With a voltage of 115 volts, 60 Hertz frequency, and 2.52 amps, it provides reliable performance for everyday use.

Featuring two drawers with a capacity of 88 pounds each, this chef base offers a total capacity of 5.9 cubic feet, making it ideal for storing a variety of ingredients and supplies. The drawers are equipped with removable magnetic gaskets for easy cleaning and maintenance.

The unit includes automatic electric defrost and a digital temperature controller for precise temperature management between 33 to 41 degrees Fahrenheit. The compressor is side-mounted, ensuring efficient cooling while the polyurethane foam insulation maintains consistent temperatures.

Constructed with durable stainless steel material, the chef base has a weight capacity of 970 pounds on top, making it suitable for heavy kitchen equipment. The marine edge top design adds functionality and prevents spills.

With a refrigerant type of R290 and a refrigerant capacity of 2.1 ounces, this chef base complies with industry standards for refrigeration safety. The NEMA 5-15P plug type ensures easy installation and compatibility with standard electrical outlets.

Overall, the HKN-CB36R1 Chef Base Refrigerator is a reliable and efficient solution for commercial kitchens, offering ample storage space, precise temperature control, and durable construction for long-term use.