



HURAKAN

Chef Base HKN-CB36R1S

Item #: HKN-CB36R1S Project: _____
Qty: _____ Date: _____ Approval: _____



Features

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

Technical Data

Width	36 1/5 Inches
Depth	32 1/4 Inches
Height	27 Inches
Power Cord Length	118 1/8 Inches
Interior Width	23 3/5 Inches
Packaging Width	38 1/2 Inches
Interior Depth	26 5/7 Inches
Packaging Depth	34 3/5 Inches
Interior Height	15 4/5 Inches
Packaging Height	28 5/7 Inches



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5-15P



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

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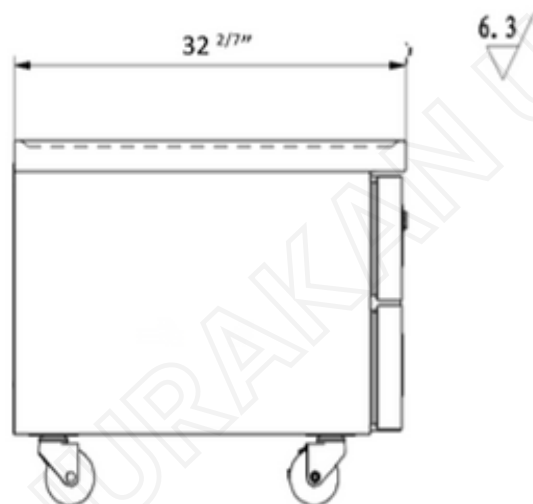
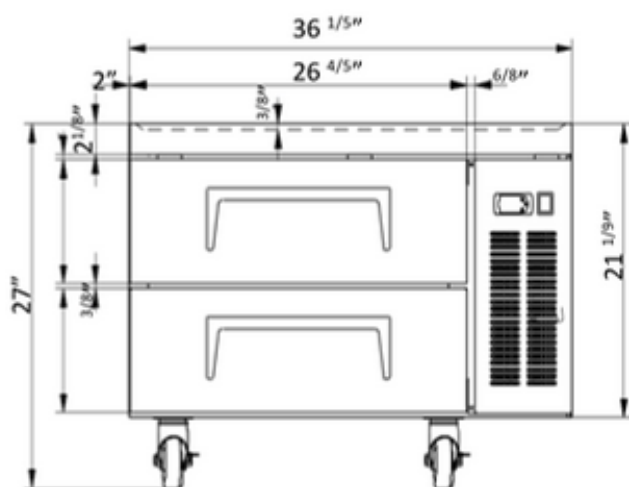


Technical Data

Amps	2.65
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Drawers
BTU (LBP)	
Capacity	1*1/1 PAN + 3*1/6 PAN
Casters	With Casters (4 wheels)
Compressor Location	Right
Drawer Capacity	72 lb.
Features	Automatic Electric Defrost Digital Temperature Controller Removable Magnetic Drawer Gaskets
Horsepower	1/5+
Insulation Material Polyurethane Foam	Polyurethane Foam
Material	Stainless Steel
Maximum Ambient Temperature	86 F
Net Weight	181 lb
Number of Drawers	2
Plug Type	NEMA 5-15P
Refrigerant Capacity	2.12
Refrigerant Type	R290
Temperature Range	33 - 41 F
Top Capacity	441 lb
Top Material	Stainless Steel / Marine Edge
Top Style	V-Edge
Controller Brand	CAREL
Type	Chef Bases



Plan View





Notes & Details

This refrigerated chef base is built for durability, efficient performance, and convenience in busy commercial kitchens. The heavy-duty stainless steel worktop with a marine edge provides a strong, stable surface while helping contain spills. The drawers are configured to accommodate standard gastronorm pans, with smooth sliding rails and a robust load capacity, making it easy to keep ingredients within arm's reach of cooking equipment.

The unit features a stainless steel interior and exterior for long-lasting reliability and easy cleaning, while high-density polyurethane foam insulation ensures consistent internal temperatures. A digital temperature controller allows precise adjustment in the 33–41 °F range, and an automatic electric defrost system reduces maintenance. The side-mounted compressor uses environmentally friendly R290 refrigerant for efficient cooling.

Designed to operate in ambient conditions up to 86 °F (climate class 4), the unit is mounted on four heavy-duty locking casters for mobility. The reinforced top can support heavy countertop cooking appliances, making it a practical choice for optimizing both storage and workspace in a commercial kitchen.

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This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

5-15P



This unit comes with a NEMA 5-15P plug

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This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.