



HURAKAN

Chef Base Refrigerator HKN-CB60R1E

Item #: HKN-CB60R1/US 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	60 Inches
Depth	32 1/8 Inches
Height	25 3/8 Inches
Power Cord Length	98 2/5 Inches
Interior Width	48 2/8 Inches
Packaging Width	62 5/8 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

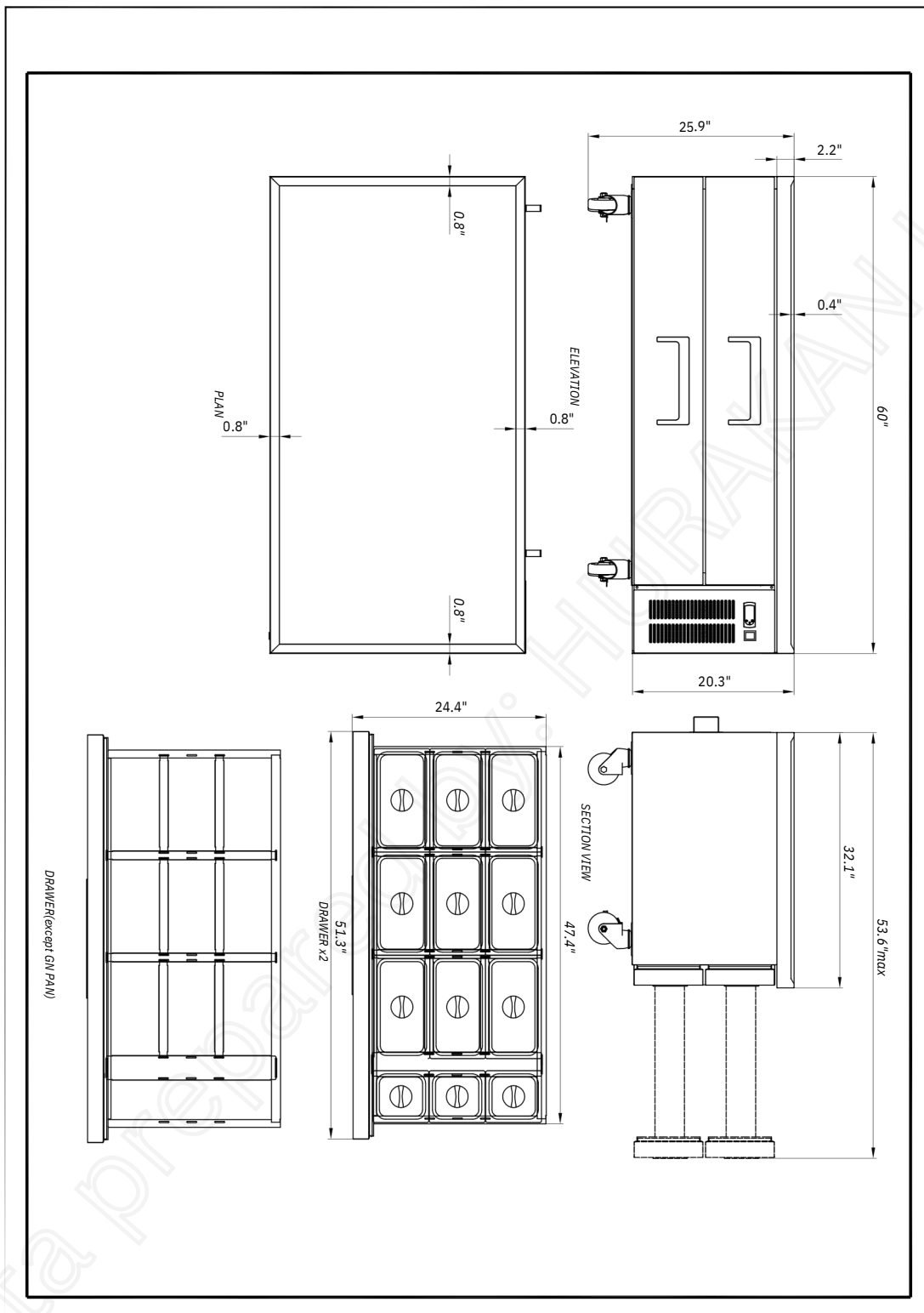


Technical Data

Amps	2.9
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Drawers
BTU (LBP)	887 BTU
Capacity	12.7 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	290.4 lb.
Number of Drawers	2
Plug Type	NEMA 5-15P
Refrigerant Capacity	3.9 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.



Plan View





Notes & Details

The Chef Base Refrigerator is a robust and efficient addition to any commercial kitchen, providing convenient storage solutions and precise temperature control.

Operating at 115 volts, 60 Hertz frequency, and 2.9 amps, this chef base ensures reliable performance while maintaining energy efficiency.

With two drawers and a total capacity of 12.7 cubic feet, it offers ample space for storing ingredients and supplies. The drawers have a capacity of 88 pounds each and are equipped with removable magnetic gaskets for easy cleaning and maintenance.

Key features of this chef base include automatic electric defrost and a digital temperature controller, allowing for precise temperature management between 33 to 41 degrees Fahrenheit. The side-mounted compressor ensures optimal cooling performance.

Constructed with durable stainless steel material and polyurethane foam insulation, this chef base offers reliable durability and insulation for consistent temperature maintenance.

Equipped with casters for easy mobility and a weight capacity of 970 pounds on top, it can accommodate heavy kitchen equipment. The marine edge top design adds functionality and prevents spills.

Using R290 refrigerant with a capacity of 3.9 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 Chef Base Refrigerator is a dependable and efficient solution for commercial kitchens, providing ample storage space, precise temperature control, and durable construction to meet the demands of busy kitchen environments.