



Chef Base Cooler Stainless Steel Series

ECCB2S-60 / ECCB4S-72 / ECCB4S-84



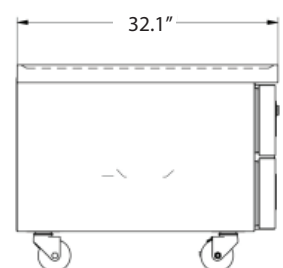
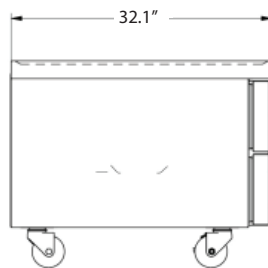
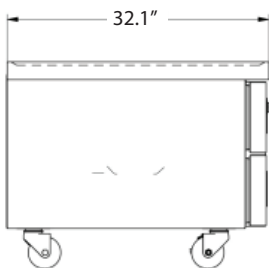
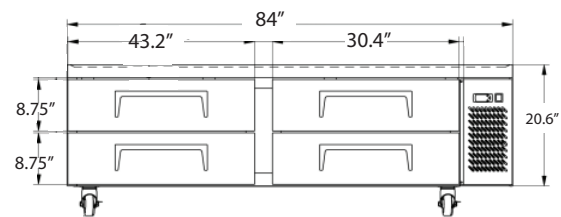
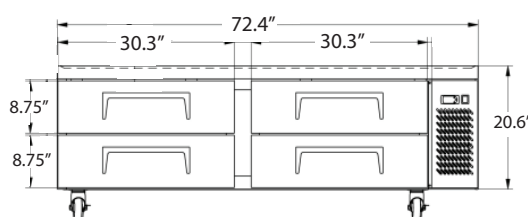
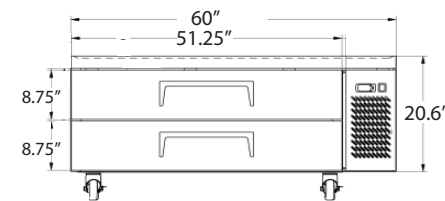
ECCB2S-60



ECCB4S-72



ECCB4S-84



Model	Dimension W x D x H	BTU (BTU/h)	Voltage/Frequency	AMPS (A)	Net Weight (LBS)	Temp. range (°C)
ECCB2S-60	60" x 32.1" x 20.6"	501	115V/60Hz	2.9	232	0-5
ECCB4S-72	72.4" x 32.1" x 20.6"	501	115V/60Hz	4.68	276	0-5
ECCB4S-84	84" x 32.1" x 20.6"	631	115V/60Hz	3.9	331	0-5

* Specifications are subject to change without notice.

**All measurements are approximates.

***All equipment designed to operate in controlled environment below 75°F (+24°C) temperature and HR 55% relative humidity



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Features

- * High quality stainless steel 304 interior and exterior
- * ETL Safety,ETL Sanitation approved
- * CFC free refrigerant and foam
- * Danfoss / Embraco compressor
- * Ventilated,automatic defrosting and evaporation of condensation water
- * Digital temperature controller : Carel (Italy)
- * Ebm fans
- * Round interior corners for easy cleaning
- * Drip resistant "V" edge protects against spills
- * Each drawer with tracks and rollers, this make drawer easily open and close with enduring quality
- * Heavy duty castors with brake



Options

- * Adjustable legs or castors with brake