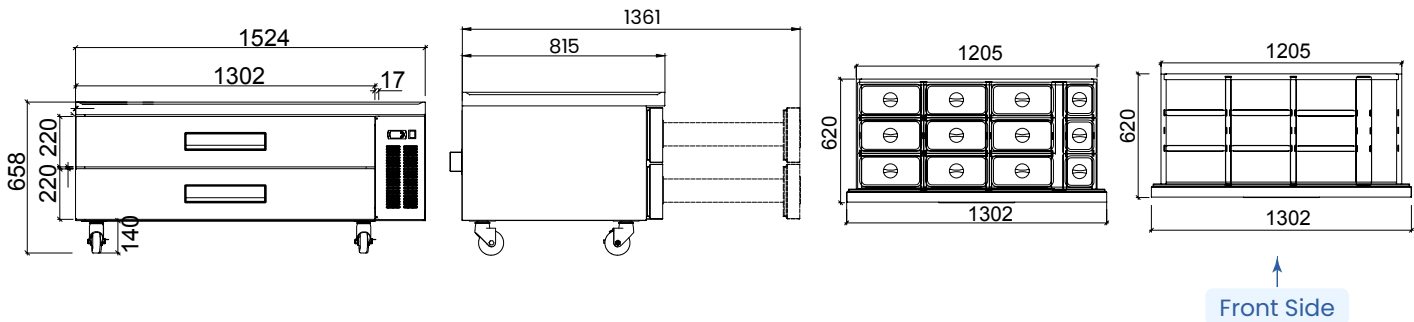


# CHEF BASE REFRIGERATED DRAWER BENCH

## XCB-60



Integrating a refrigerated chef base designed for GasMax equipment brings strategic advantages that enhance your kitchen's functionality and efficiency. Key benefits include seamless integration with GasMax units, optimised space use, higher productivity, streamlined workflow, and improved energy efficiency.



| FEATURES AND FUNCTIONS             |                                                                                                                                                                                                 |
|------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cooling System                     | Fan Forced Cooling                                                                                                                                                                              |
| Energy Consumption                 | 4.596 kWh/24h                                                                                                                                                                                   |
| Exterior & Interior of the Cabinet | Inside Body AISI430<br>Outer Body AISI201                                                                                                                                                       |
| Ergonomic Design                   | Raised edge top & removable magnetic drawer gaskets,<br>Air auto-defrost and self evaporative,<br>Heavy-duty castors with front-wheel brakes, Water tray 0.75L, User-friendly digital controls. |
| Durable Door Profile               | Recessed AISI201 stainless steel door frame & handle, Austrian Fullterer door runners for smooth.                                                                                               |
| Drawer                             | 2 Drawers, Depth: 530mm,<br>Compatible with gastronomy,<br>(GN pan is required for using this unit).                                                                                            |
| Pan                                | Drawers support are designed to accommodate 1/3 and 1/6 GN pan,<br>18 and 6 total, Height: 100mm,<br>Pan (sold separately) in various configurations.                                           |
| Ventilation (mm)                   | Top/Sides: 50mm, Rear: No requirement                                                                                                                                                           |

| TECHNICAL DESCRIPTION          |                           |
|--------------------------------|---------------------------|
| Power Cord                     | 10Amp plug and lead       |
| Power Cord Length              | 3m (2.3m outside cabinet) |
| Power Supply                   | 240V/50Hz, 500W           |
| Rated Current                  | 2.6A                      |
| Compressor Cooling Capacity(W) | 300                       |

To ensure we continuously offer the best possible products, we reserve the right to modify specifications without any obligation for equipment previously or subsequently sold.

| PHYSICAL QUALITIES  |      |
|---------------------|------|
| Width (mm)          | 1524 |
| Depth (mm)          | 815  |
| Height (mm)         | 658  |
| Packing Width (mm)  | 1590 |
| Packing Depth (mm)  | 886  |
| Packing Height (mm) | 725  |
| Net Weight (kg)     | 105  |
| Net Capacity (L)    | 310  |
| Gross Capacity (L)  | 360  |

| PHYSICAL QUALITIES             |              |
|--------------------------------|--------------|
| Max ambient temp/RH            | 32°C 65%     |
| Climate Class                  | 4            |
| Temperature Range              | -1°C to +5°C |
| Rated kWh/year                 | 1679.0       |
| Refrigerant                    | R290 (100g)  |
| Energy Efficiency Index (EEI%) | 84.90        |
| Star Rating / GEMS Rating      | 2 (4MI)      |

SAFETY & STANDARDS: GEMS Certificate; IEC/IECEE CB Scheme;



**WARRANTY**  
2 Years Parts & Labour Plus 2 Years Parts Only Warranty  
When Products Registered Within 14 Days of Invoice

