

Cooking Performance Group 84" 4 Drawer Refrigerated Chef Base with 72" Gas Griddle with Manual Controls - 180,000 BTU



3/4"

5-15P

5-15P



Field Convertible
(Gas)



ETL Listed

Project: _____

Features

- 1100 lb. weight capacity; 1 3/4" stainless steel top with marine edge
- 6 independently-controlled 30,000 BTU burners with standing pilots for instant ignition
- Heavy-duty, 3/4" thick steel griddle plate
- Made of durable, easy-to-clean stainless steel
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	84 Inches
Depth	32 1/8 Inches
Cooking Surface Width	72 Inches
Griddle Width	72 Inches
Interior Width	72 5/16 Inches
Nominal Width	84 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Interior Height	16 9/16 Inches
Amps	6.8 Amps

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Technical Data

Phase	1 Phase
Voltage	115 Volts
Wattage	582 Watts
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 BTU
Control Type	Manual
Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas) With Griddle
Gas Connection Size	3/4 Inches
Griddle BTU	180000 BTU
Griddle Temperature	200 - 575 Degrees F
Horsepower	2/5 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	6 Burners
Number of Controls	6 Controls
Number of Ovens	None
Plate Thickness	3/4 Inch
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerated Base Temperature	33 - 40 Degrees F
Starting Amps	20.5 Amps
Starting Wattage	1746 Watts
Top Capacity	1100 lb.
Top Style	Marine Edge
Total BTU	180000 BTU
Type	Griddles Manual Griddles
Usage	Medium Duty

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Notes & Details

Provide a convenient place to hold, store, and prepare foods by adding this Cooking Performance Group 84" 4 drawer refrigerated chef base with 72" gas griddle with manual controls to your kitchen! As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing the griddle right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 1100 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup. Each drawer in this unit can hold up to 3 full size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit. The stainless steel construction adds extended durability in a busy kitchen environment.

The 72" griddle boasts 6 powerful 30,000 BTU stainless steel burners with standing pilots for instant ignition that make it a fantastic choice for a variety of cooking tasks, from burgers and bacon to hotcakes and eggs. Manual controls offer added appeal to experienced chefs who prefer the "feel" of manual controls, while the 3/4" thick, 72" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the cooking workspace needed. It is made of rugged stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even offers a full width waste tray to provide you with the complete package of excellent performance and worry-free maintenance!

For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 2/5 hp compressor and R-290 refrigerant, which is a safe and environmentally-responsible choice for your business. The unit offers a conveniently located, 3/4" rear gas connection and ships ready to connect to a natural gas supply. The unit includes a liquid propane orifice kit for quick and easy field conversion, and requires a 115V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.