Bluecair
FOOD SERVICE EQUIPMENT LLC

PROJECT:	
MODEL # :	
ITEM # :	QTY :
AVAILABLE W/H :	APPROVAL :

Chef Bases


BACB36-HC


BACB74M-HC


BACB48-HC


BACB86M-HC


BACB53M-HC


BACB96M-HC

STANDARD FEATURES

Cabinet construction
- Stainless steel cabinet construction Stainless steel interior and exterior (galvanized steel back & bottom).
- High density foamed in place polyurethane insulation – Environmentally safe.
- Designed to accommodate countertop cooking equipment
- Unit accommodates 4" deep food pans. Pans not included
- Heavy duty top panel Four (4) 4" diameter swivel casters with front brakes standard.

Refrigeration
- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Front breathing, side mounted compressor unit. Compressor configuration allows unit to be efficient in narrow spaces and be serviced without being moved.
- Epoxy coated evaporator reduces potential corrosion
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F
- Automatic defrosting
- Removeable front thermometer panel and grille for easy access to slide out refrigeration system

Drawers
- Supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels
- Drawer slides withstand maximum of 200 lbs. per drawer without deflection
- Upper and lower drawers accommodate 4" deep 12" x 20" pans
- Heavy-duty pan adapter bars supplied for full-size pans (Pans not included)
- Durable gasket with easy replacement
- Lifetime guaranteed heavy duty all metal door handles. (Ni-Cr Plated)

Standard
- NSF/ANSI Standard 7 compliant

Connection
- 9 ft long flexible three wire cord with molded plug

Optional Features & Accessories
- 6" Legs available

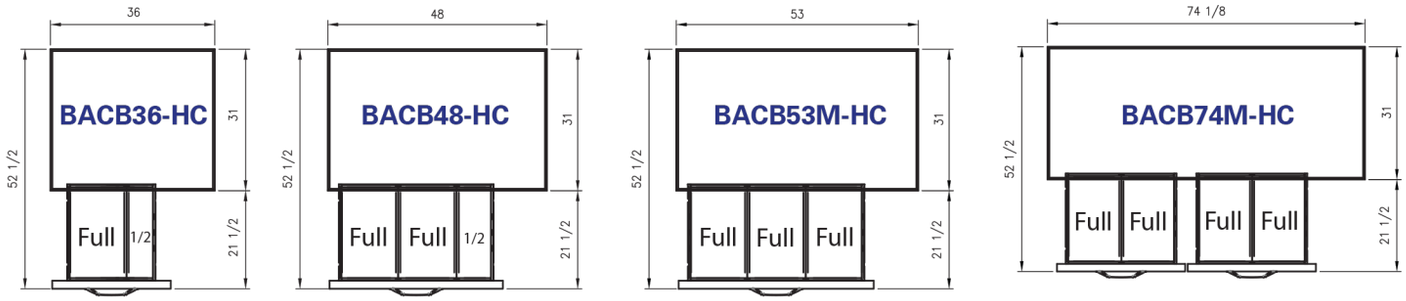
c UL us ETL Intertek
Conforms to NSF/ANSI 7(ETL)

WARRANTY	APPROVALS:	AVAILABLE AT:
3 Years Parts and Labor 5 Years on Compressor in USA		

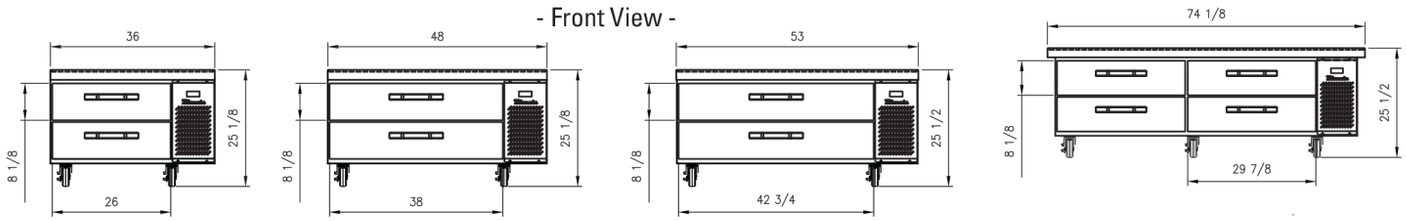
Chef Bases

PRODUCT PLAN VIEW

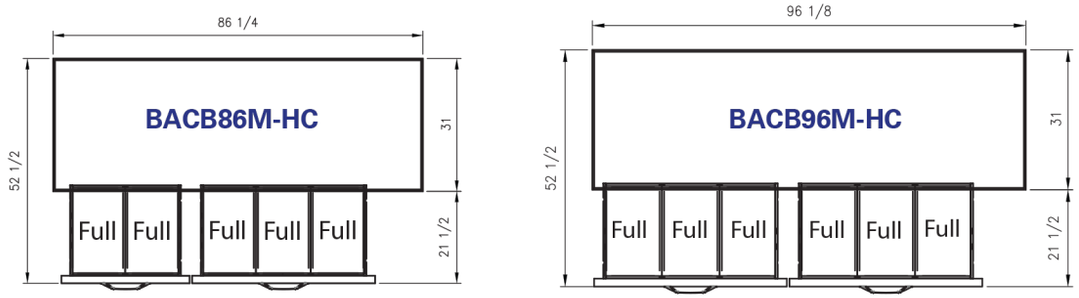
- Top View -



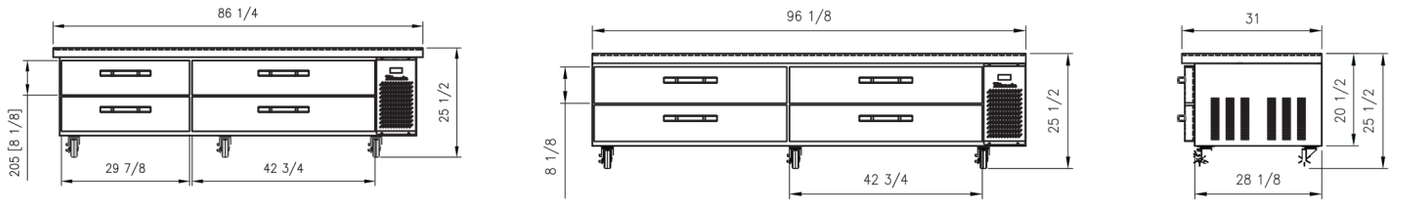
- Front View -



- Front View -



- Side View -



PRODUCT SPECIFICATION

Chef Bases

Model	Product Description		Refrigerant	Temperature Range		Easy Maintenance			Cord Length (ft/m)	
	Chef Base		R-290	33°F ~ 39°F		Sliding Condensing Unit			9.8ft (3m)	
	Drawers	Capacity (Cu.Ft.)	Cabinet Dimensions (inches / mm)			HP	Voltage	Amps	NEMA config.	Weight (lbs / kg)	
			L	D	H					Net Weight	Ship Weight
BACB36-HC	2	5.7	36" (914mm)	31" (787mm)	25 1/8" (648mm)	1/4	115V / 60Hz	3.0	NEMA 5-15	170 (77)	181 (82)
BACB48-HC	2	8.6	48" (1219mm)	31 (787mm)	25 1/8" (648mm)	1/4	115V / 60Hz	3.0	NEMA 5-15	207 (94)	220 (100)
BACB53M-HC	2	9.8	53" (1346mm)	31" (787mm)	25 1/2" (648mm)	1/4	115V / 60Hz	3.0	NEMA 5-15	220 (100)	243 (110)
BACB74M-HC	4	14.3	74 1/8" (1882mm)	31" (787mm)	25 1/2" (648mm)	1/4	115V / 60Hz	3.0	NEMA 5-15	282 (128)	309 (140)
BACB86M-HC	4	17.2	86 1/4" (2191mm)	31" (787mm)	25 1/2" (648mm)	3/8	115V / 60Hz	3.5	NEMA 5-15	317 (144)	348 (158)
BACB96M-HC	4	21.4	96 1/8" (2442mm)	31" (787mm)	25 1/2" (648mm)	3/8	115V / 60Hz	3.5	NEMA 5-15	342 (155)	377 (171)

*BLUE AIR has the right to change specifications without further notice.

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