

Project Name:	
Location:	
Item:	Qty.:
Model:	

Chef Base Units

- ▶ MCCB54
- ▶ MCCB72
- ▶ MCCB84
- ▶ MCCB96



Model MCCB54



Model MCCB72



Model MCCB84



Model MCCB96

FEATURES

- Urethane insulated walls and doors
- Recessed Drawer Handles
- Six casters (3 locking, 3 non-locking)
- Utilizes environmentally friendly refrigerants using R134A for refrigerators
- Forced-air refrigeration
- Efficient cooling system
- Self-contained
- Automatic defrost system
- NEMA 5-15P plug

MaxCold Chef Base are designed for performance. Refrigerated chef bases provide ample space to store ingredients and toppings.



Specifications subject to change without notice.

Approvals:

Chef Base Units

Model MCCB54



Model MCCB72



Model MCCB84



Model MCCB96



Dimensional Data

Model	Dim (WxDxH")	Capacity	HP	Watts	Weight
MCCB54	54" x 30" x 25" 1340 x 775 x 648mm	9.8 Cu Ft	1/5	379	379 LB 170 KG
MCCB72	70" x 30" x 25" 1791 x 775 x 648mm	4.3 Cu Ft	1/5	379	379 LB 170 KG
MCCB84	84" x 30" x 25" 2115 x 775 x 648mm	17.2 Cu Ft	3/8	690	690 LB 312 KG
MCCB96	96" x 30" x 25" 2438 x 775 x 648mm	21.4 Cu Ft	3/8	690	690 LB 312 KG