



FED-X Chef Base Refrigerated Drawer Bench 184L - XCB-36

Quick Overview

- Gross Volume: 184L
- Net Volume: 162L
- Max Ambient Temperature: 32°C, 65%RH
- Temperature Range: -1 to +5°C
- Stainless steel interior and exterior with rounded corners for easy cleaning
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User-friendly digital controls
- Rapid recovery rate
- Fan-forced evaporator cooling
- Heavy-duty castors with front-wheel brakes
- Austrian Fulterer door runners for smooth, reliable operation with durability
- Equipped with two drawers to hold cold ingredients, compatible with gastronomy Pan (sold separately) in various configurations
- Each drawer gasket is removable for easy cleaning and maintenance
- Raised Edge Top & Removable Magnetic Drawer Gaskets (GN pan is required for using this unit)

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Description

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Incorporating a refrigerated chef base into your kitchen, specifically designed to support Gaxmax cooking equipment, offers several strategic benefits that can significantly enhance both the functionality and efficiency of your cooking environment. Here's why it's a smart addition: Seamless Integration with Gaxmax Equipment, Optimized Space Utilization, Increased Efficiency and Productivity, Improved Workflow and Organisation, Energy Efficiency

Key Features

- Gross Volume: 184L
- Net Volume: 162L
- Max Ambient Temperature: 32°C, 65%RH
- Temperature Range: -1 to +5°C
- Stainless steel interior and exterior with rounded corners for easy cleaning
- 60 mm HFCs and CCFC-free foam body insulation
- Tropicalised for Australian conditions
- User-friendly digital controls
- Rapid recovery rate
- Fan-forced evaporator cooling
- Heavy-duty castors with front-wheel brakes
- Austrian Fuller door runners for smooth, reliable operation with durability
- Equipped with two drawers to hold cold ingredients, compatible with gastronomy Pan (sold separately) in various configurations
- Each drawer gasket is removable for easy cleaning and maintenance
- Raised Edge Top & Removable Magnetic Drawer Gaskets (GN pan is required for using this unit)
- Certified 4M1 food-safe with a 3 Star GEMS rating.

Additional Information

- Drawers: 2
- Depth: 530mm
- Pan (height): 100mm

2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Are Registered Within 14 Days Of Invoice

Your Shipping Specifications

Product Condition	New
Doors	2
Door Type	Hinged Doors
Body	Stainless Steel
Gross Volume	184L
Net Volume	162L
Max Ambient Temperature	32°C, 65%RH
Temperature Range	-1 to +5°C
Total Energy Consumption	3.241 kWh/24h
Net Weight (Kg)	85
Width (mm)	924
Depth (mm)	816
Height (mm)	658
Packing Width (mm)	886
Packing Depth (mm)	990
Packing Height (mm)	724
Power	240V, 396W/10A
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice