



Project Name: _____

Location: _____

Item #: _____

Qty: _____

MoTak Chef Base Refrigerator, Two Solid Doors, 10.6 cu ft Capacity, in Stainless Steel

MRCB-1



Enhance your commercial kitchen with the MoTak Refrigerated Chef Base, designed for reliability and efficiency. Made with a stainless steel exterior, this 2 drawer refrigerated chef base provides a 10.6 cubic foot capacity for ample storage. It maintains a temperature range of 33° to 40°F, ensuring food freshness. The fully automatic controller and R290 refrigerant optimize performance. Easy-to-clean surfaces and slide-out compressor facilitate hassle-free maintenance.

FEATURES AND CONSTRUCTION

- Boasts a 10.6 cu ft capacity for ample storage needs
- Equipped with a 1/6 horsepower compressor
- Constructed with durable stainless steel material
- Maintains a temperature range of 33° to 40°F
- Uses R290 refrigerant for eco-friendly operation
- Operates on 115V with a NEMA-5-15P plug for convenience
- Features sturdy drawers instead of shelves for easy access
- Equipped with four 4-inch casters for easy mobility
- Heavy-duty design doubles as an equipment stand
- Slide-out compressor allows easy maintenance
- Foamed-in-place polyurethane insulation enhances efficiency

ELECTRIC

115V / 60Hz / 1Ph

Cord Length (Inches): 98.40"

Plug Type: NEMA 5-15P

Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

STORAGE CAPACITY

- Cubic Feet: 10.6 cu. ft.
- 6 Full Size Pans

TEMPERATURE

- Holding Temperature (Fahrenheit): 33 - 40

These models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity

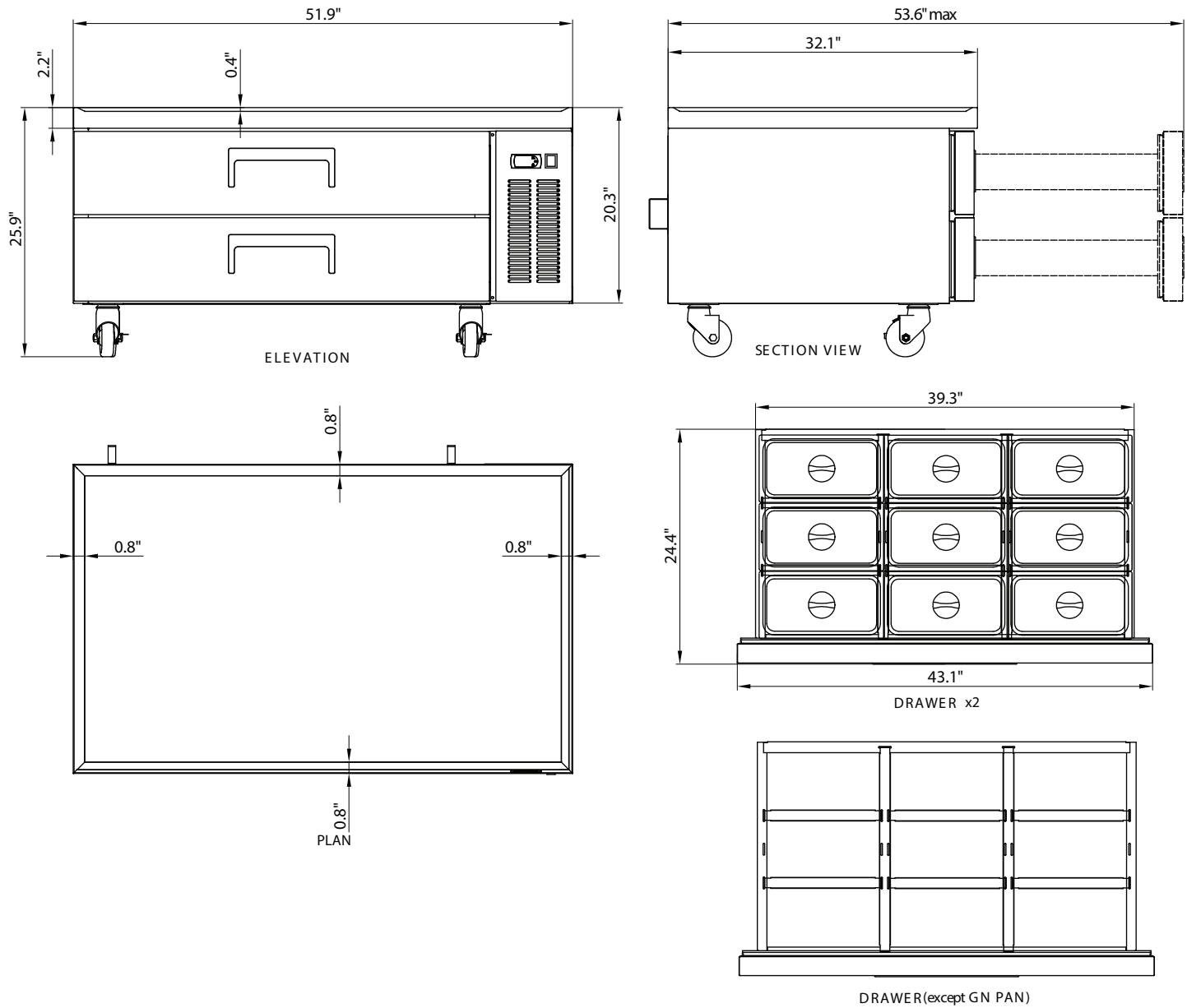
MOTAK

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FRONT

SIDE



TOP

Chef Base

Drawers	Top Weight Limit (lbs)	Amps	HP	Refrigerant Type / Oz.	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
2	717 lbs	4.5A	1/6	R290 3.177 oz	32.10" x 51.90" x 25.90"	220.0	279.0

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