

TRCB-82-84-HC

True's refrigerated chef bases are designed with enduring quality that protects your long term investment. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02) global warming potential (GWP). Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation. Cabinet top is one piece, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1084 lbs. (492 kg). All stainless steel front, top and sides. Corrosion resistant GalFan coated steel back. Left drawer accommodates three (3) and right drawer accommodates two (2) full size 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) food pans (sold separately). Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning. Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).