

SEAGATE



72-inch Refrigerated Chef Base **SKU: SCB72**

- Spacious: 6.29 cu ft capacity
- Durable: Stainless steel exterior, painted aluminum interior
- Efficient: Low energy usage (5.026 kW.h/24h)
- Convenient: Compatible with gastronorm pans
- Certified: ETL Listed, ETL Sanitation, DOE Certified
- Mobility: 4-inch casters
- Powerful: 1/8 HP compressor
- Sleek: Stainless steel, galvanized sheet



Refrigerant	R290
Refrigeration Type	Ventilated Cooling
Horsepower (HP)	1/8
Voltage (V)	115V
KW per 24h	5.026
Wattage	155
Weight (lbs)	300
Shipping Weight (kgs)	364
Packaging Dimensions (in)	74.6 x 34.6 x 28.7
Interior Material	White Painted Aluminum
Exterior Material	Stainless Steel
Color	Silver
Compressor Location	Back Mounted
Handle	Plastic embedded
Guide Rail	Slideway
Weight of Refrigeration (lbs)	0.22
Cooling Capacity (W)	260
Plug Type	NEMA 5-15P
Length of Cable (in)	118
Features	Evaporator, Condenser

Introducing our premium 72-inch refrigerated chef base, model SCB72, meticulously designed to meet the demands of your commercial kitchen. With precise dimensions of 72.2 inches in width, 32.3 inches in depth, and 27 inches in height, this unit offers generous space for all your food preparation needs.

Crafted with a robust stainless steel exterior and a clean, easy-to-maintain painted aluminum interior, this chef base ensures both durability and hygiene. The substantial 2-inch insulation, using cyclopentane, ensures excellent temperature control, and the impressive 6.29 cubic feet of storage capacity makes it ideal for food preparation.

Width (Inch)	Depth (Inch)	Height (Inch)
72.2	32.3	27

Capacity (Cu Ft)	Number of Drawers	Climate Class
6.29	4	4

- **Heavy-duty:** Durable stainless steel, easy-to-maintain white painted aluminum interior, dependable 304 stainless steel floor.
- **Spacious:** Offers ample space with 4 drawers compatible with gastronorm pans.
- **Insulated:** Superior 2-inch insulation ensures precise temperature control.
- **Powerful:** Driven by a high-powered 1/8 HP compressor, delivering top-tier reliability and efficiency.
- **Efficient:** Low energy consumption with hydrocarbon based natural R290 refrigerant.



U.S. DEPARTMENT OF
ENERGY

Seagate Refrigeration | Burkett Restaurant Equipment and Supplies: 419-720-8186 | sales@burkett.com

Note: Specifications subject to change without notice
Do not use in non-commercial or residential settings

Equipped with four sturdy drawers that accommodate up to twelve 1/6 gastronorm pans, you'll have plenty of space to keep your ingredients fresh.

This refrigerated chef base is energy-efficient, utilizing eco-friendly R290 refrigerant and powered by a 1/8 horsepower compressor operating at 115V. It consumes minimal energy, costing only 5.026 kW per 24 hours, resulting in long-term cost savings.

Hertz	Safety Class	Input Power	Temperature Range
60hz	I	268W	32-41°F
Operating Current	Thickness of Cabinet Walls	Gastronorm Pans	Caster Size (Inch)
3.1A	1.96"-2.36"	24*1/6	4"

The **Seagate** brand is synonymous with quality, and this refrigerated chef base upholds that reputation. Whether you're in the foodservice industry or managing a restaurant, this chef base ensures your ingredients remain fresh and at the right temperature, preserving their quality.

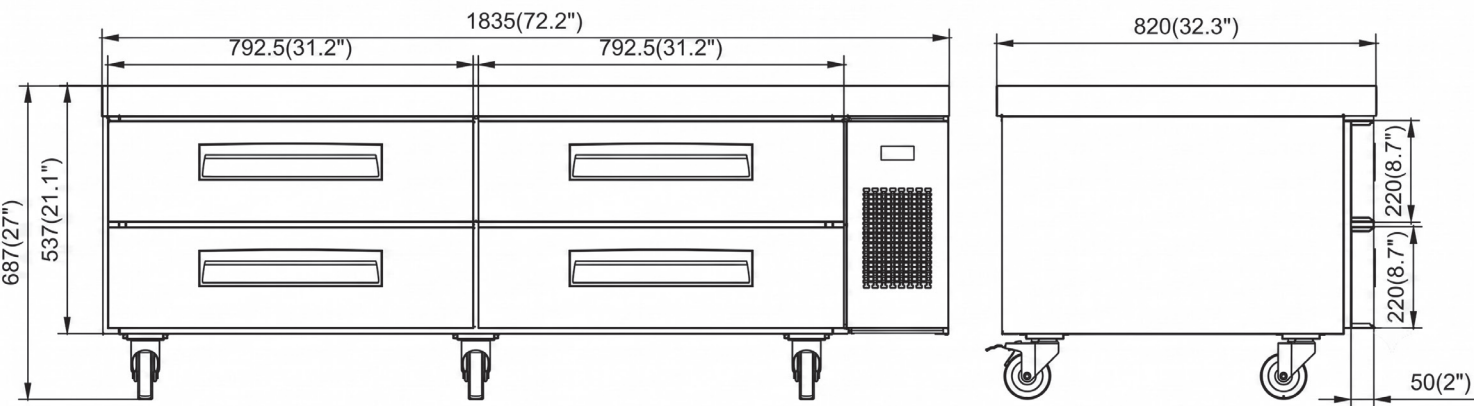
72-inch refrigerated chef base
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This refrigerated chef base is designed to enhance your cooking efficiencies, while being equally eye catching and ergonomic. Moving it around is effortless with 4-inch casters that provide stability and mobility.



Invest in the future of your business with our SCB72 refrigerated chef base. It's a powerful, energy-efficient, and reliable addition to any kitchen, designed to meet your needs for years to come. Explore our selection of refrigerated chef bases and other equipment to optimize your business operations. Elevate your offerings with **Seagate**.

Technical Data:



72-inch refrigerated chef base
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Seagate's
Comprehensive Warranty:

2
Years

PARTS & LABOR
WARRANTY

5
Years

COMPRESSOR
WARRANTY

