
CHEF BASE CABINETS

Installation, Operation and Maintenance Instructions

INSPECTION

When the equipment is received, all items should be carefully checked against the Bill of Lading to ensure all crates and cartons have been received. Do not sign the freight bill clear until the freight has been properly inspected for damage. All units should be inspected for damage including concealed damage by uncrating immediately. If any damage is found, it should be reported to the carrier at once, noted on the Bill of Lading and a claim should be filed with the carrier. This equipment has been inspected and tested in the manufacturing facility and has been crated in accordance with transportation rules and guidelines. The manufacturer is not responsible for freight loss or damages.

INSTALLATION

The exterior top of the cabinet has been protected by a plastic covering. Peel this protective covering before installation. After removing the covering, clean the interior and exterior surfaces of the unit with soap and water and a rinse with clean water. Do not use chlorinated cleaners on the surfaces as they can cause corrosion.

The refrigeration system located on the side of the unit requires free air access for proper operation. Allow a minimum of seven inches between the back of the cabinet and the wall. The equipment is designed to accept heat generating cooking equipment if the equipment is properly installed with legs (supplied by the cooking equipment manufacturer). A minimum clearance of 4 inches is required between the bottom of the cooking equipment heating element and the cabinet top. Failure to provide adequate clearance voids manufacturer warranty. Installation of a heat shield (supplied by others) is recommended for optimum performance.

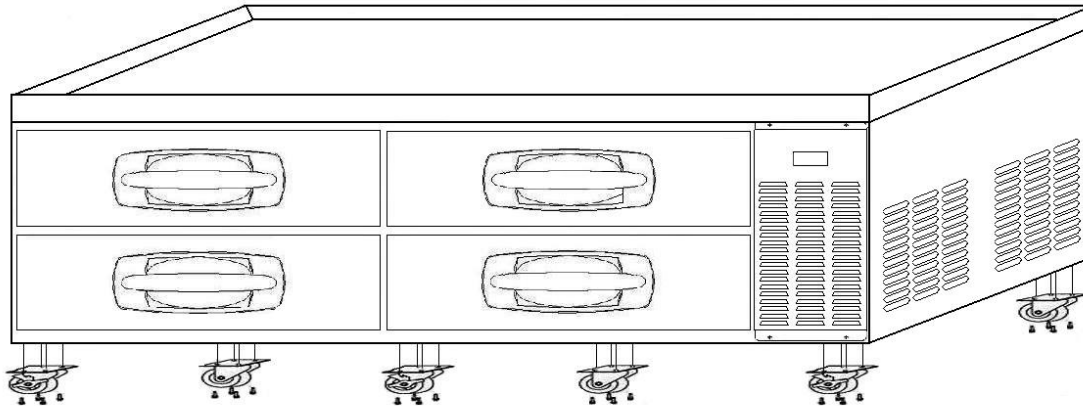
Confirm that the proposed electrical outlet has the correct voltage, frequency and current carrying capacity for the requirements of the unit. This information is noted on the data plate on the inside left wall of the unit. The unit should be isolated on a circuit. Do not use an extension cord to get power to the unit. Improper electrical installations will void the compressor warranty. To prevent shock and fire, be sure the unit is properly grounded.

The temperature controller is located inside the refrigerated compartment in the back right top corner. The default temperature is set at "normal". Adjust the temperature to fit your needs. It is not recommended that the cabinet be run colder than +35°F.

CAUTION!

DO NOT SIT OR STAND ON TOP OF THESE CABINETS AND DO NOT USE THE DRAWERS AS A STEP. SERIOUS INJURIES CAN OCCUR.

Install casters per the following diagram.



Note: Install casters with brakes to the front of the cabinet.

MAINTENANCE

General Cleaning

Beginning with the initial installation, the interior surfaces of the cabinet should be periodically cleaned with a solution of warm water and baking soda. This solution will remove any odors from spillage that has occurred. The exterior of the cabinet should also be cleaned frequently with a commercial stainless steel cleaner, glass cleaner or mild soap solution. Do not use chlorinated cleaners on the stainless steel surfaces.

The door gaskets should be cleaned in place with a mild soap solution to extend their life.

Condenser Coil Cleaning

Prior to cleaning the condenser coil disconnect the unit from power. Periodic cleaning of the condenser coil will aid the heat transfer of the refrigeration system and increase its efficiency. To accomplish this, remove the front grill from the cabinet. The condenser coil is located behind the grill. Use a soft bristled brush to remove any dirt particles that are on the fins of the condenser coil. Use a vacuum cleaner or compressed air to remove the loosened particles. Replace the grill and reconnect the unit to power. Failure to clean the condenser coil can lead to performance loss and compressor failure. It is recommended a minimum of every three months.

TROUBLESHOOTING

Problem	Remedy
Compressor will not start	<ul style="list-style-type: none"> • Check the power cord and make sure it is plugged in. • Check the temperature controller. If it is in the “OFF” position, turn it clockwise to set a desired temperature.
Poor performance	<ul style="list-style-type: none"> • Move the unit from direct sunlight. • Move the unit away from heating devices. • Install the unit in a well ventilated place, with at least 7 inches of clearance on all sides. • Clean the condenser if heavy dust is collected. • Clear contents from blocking the air duct. • Check the temperature controller for incorrect setting. • Check the refrigerant level, it may need to be charged. • Check the door and be sure it is completely closed.
Unit noisy	<ul style="list-style-type: none"> • Install the unit on a level surface. • Maintain 7 inches of clearance from the wall. • Check for loose part or mounting. • Keep the tubing free from any contact to avoid rattle.
Condensation on cabinet exterior and/or floor	<ul style="list-style-type: none"> • Reduce humidity where the unit is installed. • Repair or replace the gasket on the door.

SPECIFICATIONS

PRODUCT		CHEF BASE						
MODEL		CB36	CB48	CB53	CB60	CB72	CB84	CB96
Capacity		5.7 CuFt (161) Liters	8.6 CuFt (244) Liters	9.8 CuFt (277) Liters	9.8 CuFt (277) Liters	14.3 CuFt (405) Liters	17.2 CuFt (487) Liters	21.4 CuFt (606) Liters
Exterior Dimensions (including casters)	(W)	36.0"	48.0"	53.0"	60.0"	72.0"	84.0"	96.0"
	(D)	31.0"						
	(H)*	25.5"						
Drawers		2 Extra Small	2 Medium	2 Large	2 Large	4 Small	2 Large 2 Small	4 Large
Pan Quantity		2 Full Size & (6) 1/6 Size	4 Full Size & (6) 1/6 Size	6 Full Size	6 Full Size	8 Full Size	10 Full Size	12 Full Size
Compressor		1/5	1/5	1/5	1/5	1/5	3/8	3/8
Power Voltage		115V/60Hz						
Plug In Installation		NEMA 5-15P						
Amps		3.3	3.3	3.3	3.3	3.3	6.0	6.0
Range of Temperature		+35°F to +40°F						
Refrigerant		R-134a						
Net Weight (lbs)		162	212	230	250	340	355	390

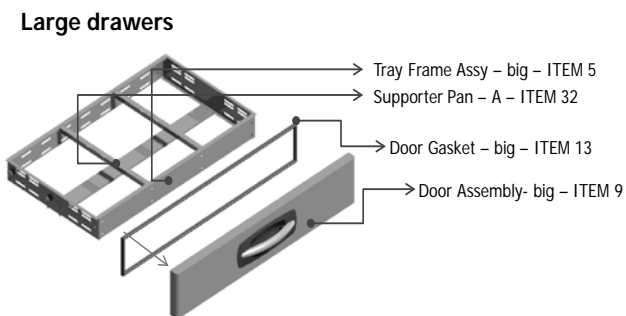
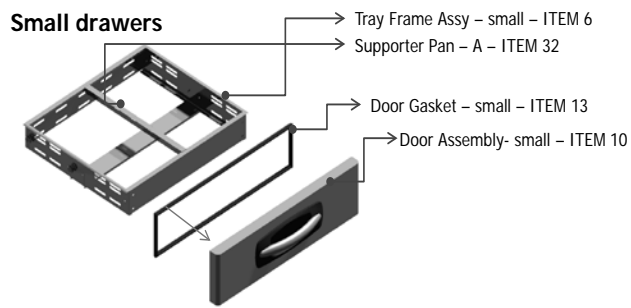
* Includes 5 inches for casters.

** Above specifications are subject to change without prior notice for quality improvement.

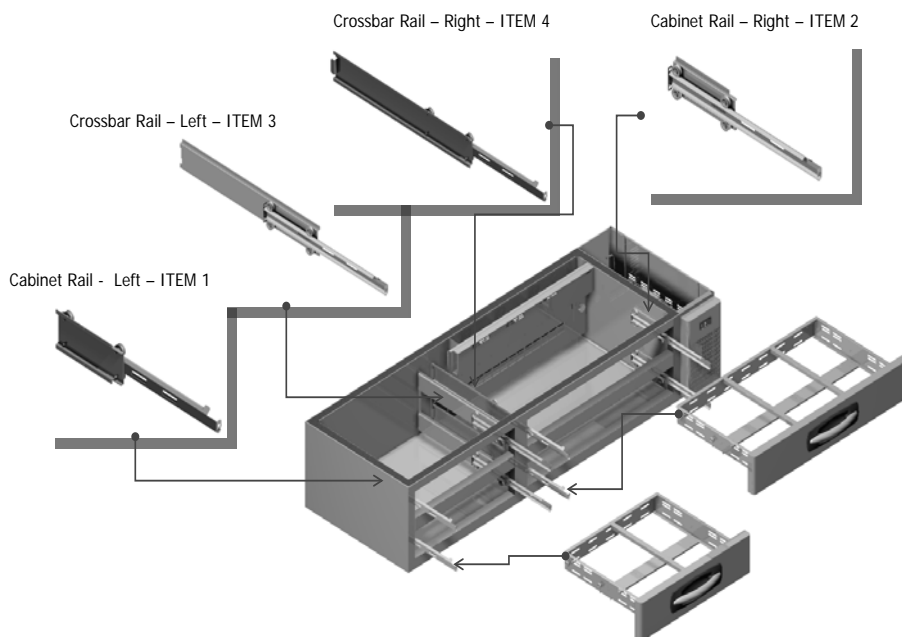
*** Relative humidity should be kept between 30% - 60%, maintaining a dew point of +50°F or less.

ITEM NO.	PART NAME and DESCRIPTION	CB36	CB48	CB53	CB60	CB72 CB71	CB84 CB83	CB96	PART NO.
1	Cabinet Rail Assy - Left	X	X	X	X	X	X	X	149811
2	Cabinet Rail Assy - Right	X	X	X	X	X	X	X	149812
3	Crossbar Rail Assy - Left					X	X	X	149813
4	Crossbar Rail Assy - Right					X	X	X	149814
5	Tray Frame - Big STS445NF			X	X		X	X	149815
6	Tray Frame - Small STS445NF					X	X		149816
7	Tray Frame - CB36	X							159539
8	Tray Frame - CB48		X						159540
9	Drawer Assy Front- Big - STS430, URT, 53,60, 83(86)(84), 96			X	X		X	X	149817
	Drawer Assy Front - Big - NDG			X	X		X	X	153688
10	Drawer Assy Front - Small - STS430, URT, 71(74)(72), 83(86)(84)					X	X		149818
	Drawer Assy Front - Small - NDG					X	X		153689
11	Drawer Assy Front - CB36	X							159541
	Drawer Assy Front - CB36 NDG	X							159542
12	Drawer Assy Front - CB48		X						159543
	Drawer Assy Front - CB48 NDG		X						159544
13	Door Gasket PVC-S 71(74)(72), 83(86)(84)					X	X		149819
	Door Gasket PVC-S 53,60, 83(86)(84), 96			X	X		X	X	149820
	Door Gasket PVC-S 36	X							160602
	Door Gasket PVC-S 48		X						160603
14	Condenser 10S*4R, 3/16" ST	X	X	X	X	X			149821
15	Condenser 10S*6R, 3/16" ST						X	X	149822
	Condenser - Hot Pipe OD 1/3" CU Pipe	X	X	X	X	X	X	X	145712
16	Evaporator Assembly 4S*3R, 3/8" CU, 342mm	X	X	X	X	X			149823
17	Evaporator Assembly 4S*3R, 3/8" CU, 700mm						X	X	149824
18	Drier XH-9, 18g	X	X	X	X	X	X	X	145714
19	Capillary & Suc Pipe Assy cu pipe 7.94, ID1.2 x L1650	X	X	X	X	X	X	X	149825
20	Thermostat Control GNA-240L	X	X	X	X	X	X	X	145727
	Knob ABS	X	X	X	X	X	X	X	145730
	Thermostat Plate Stainless Steel	X	X	X	X	X	X	X	145821
21	Compressor SD162C-L1U, 36, 48, 53, 71, 72	X	X	X	X	X			145735
22	Compressor SK1A1C-L2W, 83, 84, 96						X	X	145736
23	Harness Main AWM1015	X	X	X	X	X	X	X	149826
24	Harness Comp. AWM1015(SK162C-L1U)	X	X	X	X	X			149827
25	Harness Comp. AWM1015(SK1A1C-L2W)						X	X	149828
26	Main Power Cord 125V 15A	X	X	X	X	X	X	X	145733
27	Indicator TID-1110 - 115V, °F	X	X	X	X	X	X	X	149829
28	Condenser Fan Motor 115V/6W/CW	X	X	X	X	X	X	X	145751
	Condenser Fan Motor Blade AL, Φ110	X	X	X	X	X	X	X	145750
29	Evaporator Fan Motor 115V/60Hz, DAI6122 FRTA	X	X	X	X	X	X	X	145709
	Evaporator Fan Blade ABS, Φ110	X	X	X	X	X	X	X	145710
30	Supporter Pan (A) STS445NF, T1.0	X	X	X	X	X	X	X	149830
31	Supporter Pan (B) STS445NF, T1.0		O	O	O	O	O	O	149831
32	Side Cover STS430	X	X	X	X	X	X	X	149832
33	Front Cover STS430	X	X	X	X	X	X	X	149833
34	Back Cover GI	X	X	X	X	X	X	X	149834
35	Evap. Fan Guard - Small STS445NF		X	X	X	X			149835
36	Evap. Fan Guard - Large STS445NF						X	X	149836
37	Evap. Fan Guard - Large STS445NF	X							160604
38	Evap. Duct (1 fan) STS445NF	X							160605
39	Evap. Duct (2 fan) STS445NF		X	X	X	X			149837
40	Evap. Duct (3 fan) STS445NF						X	X	149838
41	Caster Set - 4" 1 Brake Caster & 1 Regular Caster	X	X	X	X	X	X	X	149839
42	V Wheel Kit (Wheel, Screw, Sleeve, & Nut)	X	X	X	X	X	X	X	157088
43	D Wheel Kit (Wheel, Screw, Sleeve, Nut, & Washer)	X	X	X	X	X	X	X	157089
44	Evaporator drain pan CB36,48	X	X						159500
45	Evaporator drain pan CB53,60,72			X	X	X			159501
46	Evaporator drain pan CB83,84						X	X	159498

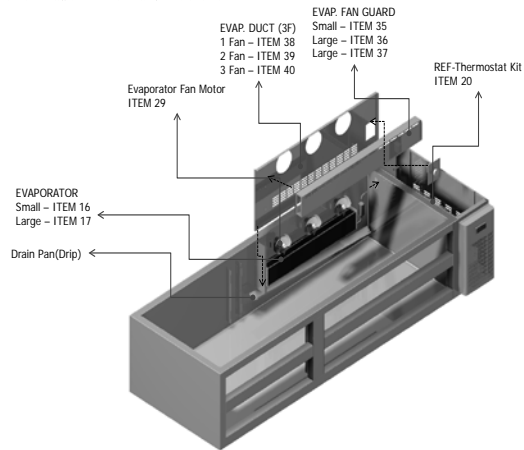
■ Chef Base – Drawer Structure



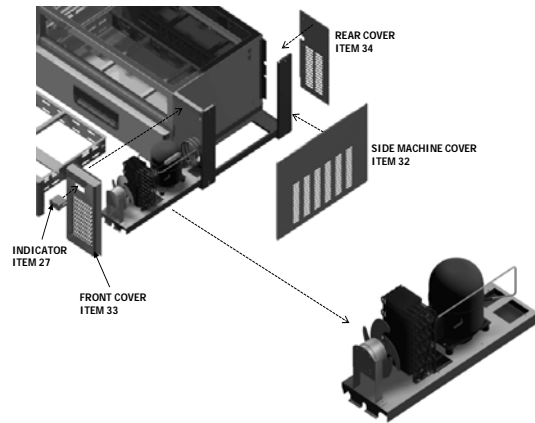
■ Chef Base – Drawer Rail Structure



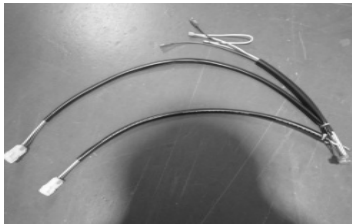
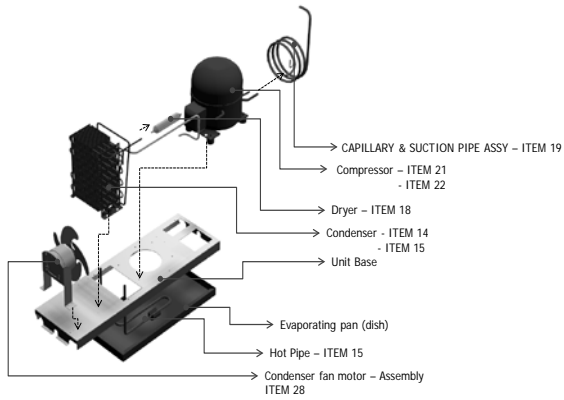
■ Chef Base – Internal Structure



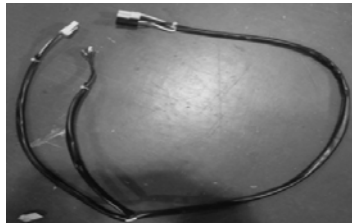
■ Chef Base – Machine Room Disassembly



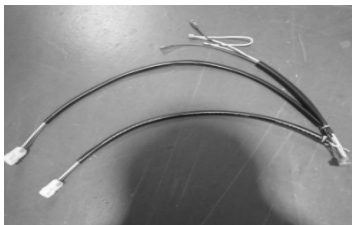
■ Chef Base – Machine Room Condensing Unit Disassembly -2



HARNESS COMP
Compressor Type [SD162C-L1U]
ITEM 24

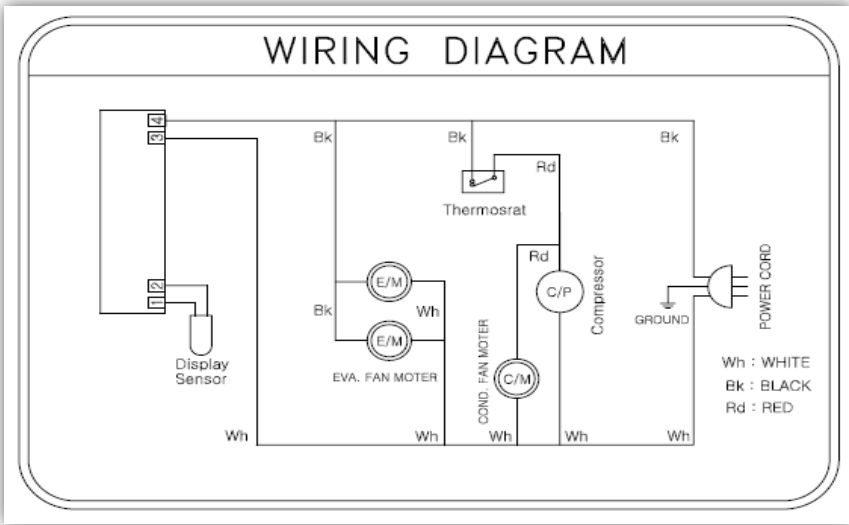


HARNESS MAIN
ITEM 23



HARNESS COMP
Compressor type [SK1A1C-L1U2]
ITEM 25

■ Chef Base – Wiring Diagram
[CB36, CB48, CB53, CB60, CB72]



■ Chef Base – Wiring Diagram
[CB84, CB96]

