



Model #ACFB-48

Standard Features – Chef Base Model #ACFB-48

- Top accommodates up to 880 lb. of weight
- 430 series stainless steel exterior
- Painted aluminum interior
- 1-3/4 stainless steel top w/marine edges to contain spills
- Temperature range of 33°F - 40°F
- 2 refrigerated drawers can each accommodate 3 full size, 4" deep food pans
- Environmentally-safe R290 refrigerant
- Digital temperature controller with automatic defrost function
- Digital temperature controls
- 115V; 1/6 HP
- ETL listed. Conforms to UL STD. 471, Certified to CSA STD. C22. 2No.120
- Conforms to NSF/ANSI STD. 7.

Construction

Exterior Material	430 Stainless Steel
Interior Material	Painted aluminum
Insulation Material	Foamed-In-Place Polyurethane
Casters	(4) 4" casters for mobility
Drawers	2 refrigerated each can accommodate 3 full size 4" deep food pans

Cooling

Temperature Range	33°F-40°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/3

Electrical

Voltage	115
Amps	1.6
Hz	60
Phase	1
Plug Type	NEMA-5-15P
Electrical Cord Length	84"

Dimensions

Exterior Dimensions	48-3/8"W x 32-1/8"D x 25"H
Interior Dimensions	40-1/8" W x 27-1/2"D x 16-1/2"H
Shipping Dimensions	50-.93" W x 35"D x 28-1/2"H
Net Volume	9.6 cu. ft.
Net Weight	203 lb.
Gross Weight	242 lb.



Parts & Labor

Compressor

PLAN VIEW

