



Turbo Air TCB12-2-N - 2 Drawer Chef Base Fridge

\$4,008.00 +GST

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Introducing the Turbo Air TCB12-2-N - a versatile 2 2-drawer chef Base Fridge designed to elevate your culinary operations. With a capacity to accommodate 4 x 1/1 GN Pans at 150mm deep (GN pans not included), this chef base ensures safe food storage through consistent temperature maintenance. Its stainless steel exterior and interior, along with high-density polyurethane insulation, guarantee durability and efficient cooling. The side mount compressor unit, hot gas condensate system, and anti-corrosion coated evaporator contribute to reliable performance. The unit features an external digital display for effortless temperature monitoring, while the ergonomically designed doors and adjustable, heavy-duty PE coated wire shelves enhance convenience. The easy-open front grille, equipped with a condenser cleaning brush kit, simplifies maintenance. Operating within a temperature range of 1°C to 8°C, this chef base is well-suited for various culinary needs, even in ambient temperatures of up to 30°C. With standard 125mm swivel castors featuring locks on the front set, the unit offers mobility and stability.

Description

Turbo Air TCB12-2-N, a 2 Drawer Chef Base Fridge designed to enhance your culinary workspace with its advanced features and

functional design. This chef base offers the perfect solution for keeping your food products safe and maintaining consistent temperatures. With a capacity to accommodate 4 x 1/1 GN pans, each 150mm deep (GN pans not included), this fridge ensures your ingredients are stored at optimal conditions. The external digital display provides easy monitoring, allowing you to keep a close eye on the temperature settings. The side mount compressor unit efficiently maintains the desired temperature range of 1Â°C to 8Â°C, even in an ambient temperature of up to 30Â°C. The stainless steel exterior and interior of the cabinet ensure durability and easy cleaning, while the high-density polyurethane insulation contributes to energy efficiency.

Equipped with a hot gas condensate system and an anti-corrosion coated evaporator, this chef base is designed for long-lasting performance and reliability. The ergonomically designed doors, along with adjustable, heavy-duty, PE (polyethylene) coated wire shelves, provide convenience and flexibility in organizing your storage space. The easy-open front grille comes with a condenser cleaning brush kit, simplifying maintenance and ensuring efficient operation. The self-contained system, powered by environmentally friendly R-290 Hydrocarbon refrigerant, ensures that your ingredients are stored in an environmentally responsible manner.

With standard 125mm swivel castors (locks on the front set), this chef base offers mobility and stability as needed in your kitchen. It operates with a power consumption of 3.27kW / 24hr, making it energy-efficient without compromising performance.

Additional Information

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| Country of Manufacture | Asia |
| External Colour | Stainless Steel |
| Brand | Turbo Air |
| Model | TCB12-2-N |
| Warranty | 3 years parts & labour |
| Temperature Operating Range C | 1~7°C |
| Temperature Display / Control | Digital control |
| Climate / Ambient Temperature Rating | 30°C |
| Refrigerant | R-290 |
| External Dimensions (mm) | 1200 mm (W) x 700 mm (D) x 585 mm (H) |
| Capacity/Volume | 124 |
| Other Details | Turbo Air Self Cleaning Condenser Upright Top Mount on castors |
| Power Usage | 325W |
| Packaged Dimensions (mm) | 1260 mm (W) x 760 mm (D) x 690 mm (H) |
| GEMS & MEPS Approved | Yes |
| Manufacturer's Suggested Retail Price | \$5,010.00 |