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# Turbo Air TCB12-4-N - 4 Drawer Chef Base Fridge

**\$4,384.00** +GST

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Introducing the Turbo Air TCB12-4-N(HC) - a versatile 4-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

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Commercial Fridge and Freezer Sales Australia. All product images are provided for illustration purposes only. All specifications are subject to manufacturer changes without notice, so please check on the manufacturer's website for current product data.

Turbo Air TCB12-4-N(HC), a 4 Drawer Chef Base Fridge that combines innovative design with advanced refrigeration technology to enhance your culinary workspace. This chef base provides a reliable solution for maintaining constant temperatures and ensuring the safety of your food products. With the capacity to hold 4 x 1/1 GN pans, each 150mm deep (GN pans not included), this fridge offers versatile storage options. The external digital display makes monitoring a breeze, allowing you to easily keep track of the temperature settings. The side mount compressor unit ensures efficient cooling within the temperature range of 1°C to 8°C, even in ambient conditions of up to 30°C. The stainless steel exterior and interior of the cabinet contribute to its durability and easy maintenance, while the high-density polyurethane insulation promotes energy efficiency.

Equipped with a hot gas condensate system and an anti-corrosion coated evaporator, this chef base is designed for longevity and dependable performance. The ergonomically designed doors, along with adjustable, heavy-duty, PE (polyethylene) coated wire shelves, provide flexibility and convenience in organizing your storage space. The easy-open front grille comes with a condenser cleaning brush kit, ensuring hassle-free maintenance and efficient operation. The self-contained system, powered by eco-friendly R-290 Hydrocarbon refrigerant, aligns with sustainable practices, making this chef base an environmentally responsible choice.

With standard 125mm swivel castors (locks on the front set), mobility and stability are guaranteed to suit your kitchen's dynamic needs. Operating with a power consumption of 3.27kW / 24hr, this fridge maintains energy efficiency without compromising performance.

## Additional Information

Country of Manufacture	Asia
External Colour	Stainless Steel
Brand	Turbo Air
Model	TCB12-4-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	\$5,480.00