



Turbo Air TCB15-4-N 4 Drawer Chef Base Fridge

\$4,640.00 +GST

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Introducing the Turbo Air TCB15-4-N 4 Drawer Chef Base Fridge - a versatile solution that seamlessly combines refrigeration performance with storage convenience. With a generous capacity to accommodate 6 x 1/1 GN Pans at 150mm deep (GN pans not included), this chef base ensures optimal food preservation by maintaining consistent temperatures. Its stainless steel exterior and interior, coupled with high-density polyurethane insulation, guarantee durability and efficient cooling. The side mount compressor unit, along with the hot gas condensate system and anti-corrosion coated evaporator, contributes to reliable and efficient operation. The external digital display simplifies temperature monitoring, while ergonomically designed doors and adjustable, heavy-duty PE coated wire shelves enhance usability. The easy-open front grille, equipped with a condenser cleaning brush kit, facilitates easy maintenance. Operating within a temperature range of 1°C to 8°C and capable of withstanding ambient temperatures of up to 30°C, this chef base is a versatile addition to any kitchen. Standard 125mm swivel castors with locks on the front set provide mobility and stability. Powered by environmentally friendly R-290 Hydrocarbon refrigerant and consuming 3.09kW of energy per 24 hours, it emphasizes energy efficiency.

Description

Turbo Air TCB15-4-N, a 4 Drawer Chef Base Fridge designed to elevate your culinary workspace with its exceptional features and functional design. This chef base offers a reliable solution for maintaining constant temperatures, ensuring the safety and freshness of your food products. With a generous capacity to accommodate 6 x 1/1 GN pans, each 150mm deep (GN pans not included), this fridge offers versatile storage options for your ingredients. The external digital display simplifies monitoring, enabling you to effortlessly keep track of temperature settings. The side mount compressor unit ensures efficient cooling within the temperature range of 1Â°C to 8Â°C, even in ambient conditions 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 built for longevity and reliable performance. The ergonomically designed doors, coupled 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 optimal 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), this chef base ensures mobility and stability to suit your kitchen's needs. Operating with a power consumption of 3.09kW / 24hr, this fridge maintains energy efficiency without compromising on performance. Backed by a 3-year warranty covering both parts and labor, the Turbo Air TCB15-4-N 4 Drawer Chef Base Fridge provides reliability and peace of mind. With dimensions of 1500mm width, 700mm depth, and 585mm height, this unit seamlessly fits into your kitchen layout, offering a blend of innovation and practicality to enhance your culinary operations.

Additional Information

Country of Manufacture	Asia
External Colour	Stainless Steel
Brand	Turbo Air
Model	TCB15-4-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)	1500 mm (W) x 700 mm (D) x 585 mm (H)
Capacity/Volume	93
Other Details	Turbo Air Self Cleaning Condenser Upright Top Mount on castors
Power Usage	325W
Packaged Dimensions (mm)	1560 mm (W) x 760 mm (D) x 690 mm (H)
GEMS & MEPS Approved	Yes
Manufacturer's Suggested Retail Price	\$5,800.00