



Turbo Air TCB18-4-N 4 Drawer Chef Base Fridge

\$5,056.00 +GST

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Introducing the Turbo Air TCB18-4-N 4 Drawer Chef Base Fridge - a versatile and essential addition to your kitchen setup. Designed to seamlessly integrate refrigeration and storage, this chef base offers convenience and efficiency. With four spacious drawers, it can accommodate various culinary essentials and ingredients, enhancing accessibility and organization. The stainless steel exterior and interior ensure durability and easy cleaning, while the high-density polyurethane insulation maintains optimal temperature levels. The side mount compressor unit, combined with the hot gas condensate system, contributes to reliable cooling performance. The ergonomic design of the drawers and adjustable heavy-duty PE coated wire shelves add practicality to the unit. Featuring an external digital display, you can effortlessly monitor and control temperatures. The easy-open front grille comes with a condenser cleaning brush kit, making maintenance a breeze. 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 versatile and adaptable to your kitchen environment. Equipped with standard 125mm swivel castors with locks on the front set, it offers mobility and stability.

Description

Turbo Air TCB18-4-N, a 4 Drawer Chef Base Fridge that combines advanced refrigeration technology with practical design to enhance your culinary workspace. This chef base offers a reliable solution for maintaining consistent temperatures, ensuring the safety and quality of your food products. With its versatile capacity, it can hold a variety of items including 4 x 1/1 GN pans, each 150mm deep (GN pans not included). Equipped with an external digital display, the TCB18-4-N makes monitoring temperature settings effortless. The side mount compressor unit efficiently maintains temperatures within the range of 1Â°C to 8Â°C, even in ambient conditions of up to 30Â°C. The stainless steel exterior and interior contribute to durability and easy maintenance, while the high-density polyurethane insulation promotes energy efficiency.

The chef base features a hot gas condensate system and an anti-corrosion coated evaporator, ensuring reliable performance and longevity. The ergonomically designed doors, along with adjustable, heavy-duty, PE (polyethylene) coated wire shelves, provide practicality 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), mobility and stability are guaranteed to suit your kitchen's dynamic needs. Operating with a power consumption of 3.09kW / 24hr, this fridge maintains energy efficiency without compromising performance.

Additional Information

Country of Manufacture	Asia
External Colour	Stainless Steel
Brand	Turbo Air
Model	TCB18-4-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)	1800 mm (W) x 700 mm (D) x 585 mm (H)
Capacity/Volume	62
Other Details	Turbo Air Self Cleaning Condenser Upright Top Mount on castors
Power Usage	325W
Packaged Dimensions (mm)	1860 mm (W) x 760 mm (D) x 690 mm (H)
GEMS & MEPS Approved	Yes
Manufacturer's Suggested Retail Price	\$6,320.00