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# Turbo Air TCB18-6-N 6 Drawer Chef Base Fridge

**\$5,704.00** +GST

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Introducing the Turbo Air TCB18-6-N 6 Drawer Chef Base Fridge - a versatile and indispensable addition to your kitchen arsenal. Designed to seamlessly combine refrigeration and storage functionalities, this chef base offers enhanced efficiency and convenience. Boasting six spacious drawers, it provides ample room to accommodate a variety of culinary essentials and ingredients, facilitating easy access and organized storage. Crafted with a durable stainless steel exterior and interior, it ensures longevity and effortless cleaning, while the high-density polyurethane insulation maintains consistent temperature levels for optimal freshness. The side mount compressor unit, in conjunction with the hot gas condensate system, contributes to reliable and efficient cooling performance. The ergonomic design of the drawers, coupled with adjustable heavy-duty PE coated wire shelves, enhances practicality and usability.

## Description

Turbo Air TCB18-6-N, a 6 Drawer Chef Base Fridge designed to enhance your culinary workspace with its advanced refrigeration technology and practical design. This chef base offers a reliable solution for maintaining consistent temperatures, ensuring the

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safety and freshness of your food products. With its spacious capacity, it can accommodate a variety of items, including 6 x 1/1 GN pans, each 150mm deep (GN pans not included). Equipped with an external digital display, the TCB18-6-N makes monitoring temperature settings effortless. The side mount compressor unit efficiently maintains temperatures within the range of 1°C to 8°C, even in ambient conditions of up to 30°C. The stainless steel exterior and interior contribute to durability and easy maintenance, while the high-density polyurethane insulation promotes energy efficiency.

Featuring a hot gas condensate system and an anti-corrosion coated evaporator, the chef base is built for 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	TCB18-6-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	\$7,130.00