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Fresh Refrigeration FDC-1800 1800mm Wide 4 Drawer Chef Base, 324L

\$5,400.68 +GST

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Fresh Refrigeration FDC-1800, a Chef Base with a generous 1500mm width and 324L capacity that's designed to elevate your kitchen's efficiency. This chef base boasts a cutting-edge system, featuring digital temperature control and monitoring, a hot gas condensate system, and automatic evaporation and defrost capabilities. Its robust construction includes a fully stainless steel finish on the top, front, sides, doors, and back, with an 18-gauge (1.0mm) one-piece grill-reinforced stainless steel top. Temperature management is a breeze, with enhanced airflow maintaining product temperatures between 32°F41°F (0°C5°C). The heavy-duty drawers, equipped with telescoping slides and roller bearing wheels, can effortlessly support up to 88 pounds (40kg) each. Elevate your kitchen setup with the Fresh Refrigeration FDC-1800 for superior durability, temperature control, and storage convenience.

Description

Fresh Refrigeration FDC-1800

, a chef's best friend in the kitchen. This 1800mm wide 4-drawer chef base with a generous 324L capacity is designed to streamline your culinary operations. Equipped with a cutting-edge digital temperature control and monitoring system, it ensures precise temperature management, keeping your ingredients fresh and safe. The inclusion of a hot gas condensate system and an automatic evaporation and defrost system enhances its efficiency, requiring minimal maintenance. Crafted for durability, the FDC-1800 boasts a fully stainless steel finish on the top, front, sides, doors, and back. Its 18-gauge, one-piece grill reinforced stainless steel top can withstand the rigors of a bustling kitchen. Temperature management is a breeze with enhanced airflow that maintains product temperatures between 32°F41°F (0°C5°C). The heavy-duty telescoping drawer slides with roller bearing wheels ensure smooth operation, while the stainless steel drawers can accommodate weights of up to 88 pounds (40kg). Elevate your culinary experience with the Fresh Refrigeration FDC-1800, a chef base that combines innovation, durability, and performance.

- Precise digital temperature control and monitoring
- Efficient hot gas condensate system
- Automated evaporation and defrost system for convenience
- Robust cabinet with a sleek, all-stainless steel finish on top, front, sides, back, and doors
- Contemporary and long-lasting one-piece grill design

Country of Manufacture	Korea
External Colour	Stainless Steel
Brand	Fresh Refrigeration
Model	FDC-1800
Warranty	2 Year Parts and Labour
Temperature Operating Range C	0°C ~ 5°C
GEMS & MEPS Approved	Yes
Temperature Display / Control	Digital control
Refrigerant	R-134a
External Dimensions (mm)	1800 mm (W) x 700 mm (D) x 627 mm (H)
Capacity/Volume	Volume: 324L
Other Details	Voltage_(V/Hz/Ř): 220/50,60/1 HP: 1/5
Leg / Caster information	3" Heavy Duty Casters with Brakes Standard
Power Information	Power Supply = 1.8 Amps
Power Usage	320 W
Interior Lighting	Yes
Defrost Auto or Manual	Automatic
About the Product	Discover the best price for the Fresh Refrigeration FDC-1800, a 1800mm wide Chef Base with 4 drawers. Purchase the FDC-1800 and all other commercial Chef Bases with Australia-wide delivery options.
Notes	For WA customers there will be an extra surcharge of \$880.00 + GST per cabinet for delivery over and above the standard freight cost over the online freight matrix your invoice will be adjusted by our team.
Product Options	- Leg model available - Free HCFC & HFC refrigerant model (R-290)
Manufacturer's Suggested Retail Price	\$8,505.00

Additional Information

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